NEWSMONTH

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MARKET NEWS

CONTENTS

Focus on China

Labels of health products need to remind 'no cure disease', regulation comes into effect in 2020

Yesterday, the General Administration of Market Supervision announced that opinions were being sought in response to the announcement of the General Administration of Market Supervision on the relevant regulations on labelling management of health food. The new regulations require special reminder zones and special remind on health food labels, and special reminder zones should be located in the main display layout of the smallest sales packaging (containers), which should not occupy less than 30% of the area on which they are located.

According to the Announcement of the General Administration of Market Supervision on the Regulations on the Management of Health Food Labels (Draft for Opinions), the contents of health food labels should be consistent with the corresponding contents specified in the registration certificate or the Filing Certificate of health food; health food producers and operators are responsible for the authenticity, integrity and standardization of their health food labels, and accept social supervision and assume responsibility, food safety responsibility.

The new regulations also stipulate that special reminders and complaint calls should be set on health food labels, and specific requirements for their packaging are given.

The complaint service telephone for the same health food registered or filed shall be unique. Health food production and marketing enterprises shall ensure that they receive and handle consumer complaints and reports within the promised service period, and record and keep relevant service information for at least two years.

This regulation will come into effect on January 1, 2020. Health food produced before January 1, 2020 can be sold until the expiration of the shelf life. Health food produced on January 1, 2020, whose labels do not meet the requirements of this announcement, shall be punished in accordance with the relevant provisions of Articles 124 and 125 of the Food Safety Law of the People's Republic of China.

The General Administration of Market Supervision is seeking opinions on the new regulation. Relevant units and individuals may submit opinions or suggestions by letter or e-mail before February 28, 2019.

Some people think that the Food Safety Law revised in 2015 clearly stipulated that the label and instruction of health food should not involve the function of disease prevention and treatment, and declared that "this product can not replace drugs"; health food advertising should also declare that "this product can not replace drugs". It should be said that the law requires health food labeling warnings, to a certain extent, limiting the exaggeration of propaganda. However, the relevant provisions do not specify the location and area of the warning language, which virtually gives enterprises too much discretion space.

New Regulation Requirements for Health Food Labelling

The special reminder area should be located in the main display area of the smallest sales package (container), and the area should not be less than 30% of the area on which it is located.

Special reminder area text and special reminder area background should have obvious color difference. Special caution should be given to the use of bold print, including "health food does not have disease prevention, treatment function. This product is not a substitute for medicine.

The new rules also make it clear that when the surface area of the main display page is greater than or equal to 100 square centimeters, the font height should not be less than 6.0 mm. When the surface area of the main display page is less than 100 square centimeters, the minimum height of the warning font varies in proportion to the above provisions.

The health food label should set up a complaint service telephone information area, and mark the complaint service telephone, service time and other information. The font size of complaint service telephone should not be smaller than that of "health care function".

Announcement of the General Administration of Market Regulation on Issuing the Detailed Rules for the Examination of Production Licenses for Food for Special Medical Purpose (No. 5 of 2019)

On January 29, 2019 The General Administration of Market Regulation has organized the “Rules for the Examination of Production Licenses for Food for Special Medical Purpose” to regulate the production of food licenses for special medical uses and to strengthen the safety supervision of Food for Special Medical Purpose, according to the Food Safety Law of the People's Republic of China, the Measures for the Administration of Food Production Licenses and the National Food Safety Standards. These rules apply to the examination of the production permit conditions for Food for Special Medical Purpose. The Food for Special Medical Purpose referred to in the detailed rules refer to the special nutrients or diets for people with limited food intake, digestive dysfunction, metabolic disorders or specific disease states. Formulated products specially prepared and processed, including infant formulas for special medical use from 0 months to 12 months of age, and special medical formulas suitable for population over 1 year old.

Food for Special Medical Purpose certification category name is divided into: Food for Special Medical Purpose (excluding special medical use infant formula), category number 2801; infant Food for Special Medical Purpose, category number 2802.

What categories of FSDU are there in China

Q: What categories of FSDU are there in China?

A: According to GB 13432-2013 National Food Safety Standard Labeling of Prepackaged Foods for Special Dietary Uses, the foods for special dietary uses (FSDU) refers to those which are specially processed or formulated to satisfy special dietary requirements under a particular physical or physiological condition and/or under specific diseases and disorders and other conditions. The content of nutrients and/or other nutritional components in these foodstuffs differ significantly from that of comparable ordinary foods.

Categories of FSDU:

a) Formula foods for infants and young children	1) Infant formula
	2) Older infants and young children formula
	3) Formula foods for special medical purposes intended for infants
b) Complementary foods for infants and young children	1) Cereal-based complementary foods for infants and young children
	2) Canned complementary foods for infants and young children
c) Foods for special medical purposes (FSMP) (other than the food category involved in ‘Formula foods for special medical purpose intended for infants’)	
d) Other foods for special dietary uses other than the above categories (including complementary nutritional supplements, sports nutritional foods and other foods for special dietary uses with corresponding national standards)	

Extended analysis

Currently, China has formed a FSDU standard system based on infant formula, complementary foods for infants and young children, FSMP and other foods for special dietary uses. In addition, China is drafting the National Food Safety Standard General Standard of Geriatric Foods and National Food Safety Standard Full Nutritional Formula Food for Tumor. Geriatric foods and full nutritional formula food for tumor also belong to FSDU.

FSMP belongs to FSDU. FSMP is especially formulated food that is produced to meet the special requirements for nutrient or meals of people who suffer from eating limitation, disorder of digestion and absorption, metabolic disorders or special disease state, FSMP shall be eaten individually or with other foods under the guidance of doctors or clinical dietitians. FSMP is not medicine, cannot be a substitute for medicine, and does not have disease prevention and treatment functions.

International News

FDA Outlines Multi-Layer Approach to Making Sure that Food Imports Are Safe

Today, the U.S. Food and Drug Administration released its "Strategy for the Safety of Imported Food" which outlines the agency's comprehensive approach to helping ensure the safety of food imported into the United States.

The U.S. imports about 15 percent of its overall food supply from more than 200 countries or territories, with 13.8 million food shipments in 2018. In 2019, between 14 and 15 million shipments of imported food are expected to enter the United States. Other countries supply approximately 55 percent of fresh fruit, 32 percent of vegetables and 94 percent of seafood consumed in this country.

While the U.S. food supply is among the safest in the world and significant food safety advances are being made, a preventable level of foodborne illness continues to occur – arising from both domestically produced and imported food. For imported food, the volume and variety of imports and the complexity of global supply chains make food safety a challenging issue to address. Further complicating the issue, some exporting countries may have food safety systems different from ours and differing levels of regulatory capacity. Fortunately, FDA has been provided with a range of tools and authorities to address the situation both domestically and in the foreign arena. The strategy document released today describes how FDA is integrating new import oversight tools with existing tools to help ensure that imported food is safe for consumers in the United States.

FDA Strengthens Process For Issuing Recall Warnings

The U.S. Food and Drug Administration (FDA) is taking steps to strengthen the process they use for issuing a public warning about food recalls and notification of recalls. While most companies collaborate with the FDA when a problem, whether it's an undeclared allergen, foreign material in a product, or contamination with a pathogen, the agency sometimes need to provide advice to protect consumers.

Dr. Scott Gottlieb, Commissioner of the FDA, says the agency has finalized the mandatory recall guidance for foods. While most companies do cooperate with the government when a problem arises, some cases will not voluntarily issue a recall.

FDA was given mandatory recall authority in some cases by the Food Safety Modernization Act of 2011. The agency has used this power just once, when a mandatory recall order was issued in April 2018 about powdered kratom that was manufactured by Triangle Pharmanaturals was found to be contaminated with Salmonella bacteria.

In addition to this recall power, the FDA can issue public warnings to consumers. In 2018, the government issued a public warning on imported crab meat from Venezuela when a Vibrio outbreak was associated to that product. And a public warning was announced last year on recalled vegetable products. This year, warnings were issued for Kellogg's Honey Smacks cereal, McCain Foods vegetables, and romaine lettuce.

And finally, the FDA will disclose retail information for recalled food products. The USDA already does this, releasing retail distribution lists for recalled meats and other products it regulates. FDA did this when a 2018 Salmonella Adelaide outbreak was linked to pre-cut melons.

Overall, the final guidance that was issued on February 7, 2019, will "outlines circumstances when a company should issue a public warning about a voluntary recall, describes the general timeframe for companies to issue such a warning, discusses what information should be included in a public warning, and describes situations where the FDA may take action to issue its own public warning should a company's warning be deemed insufficient."

While the number of recalls for 2018, at 7,420, were at a five year low, consumers may notice that recalls seemed more common. The FDA believes this is because they are publicizing these incidents more widely.

In addition, FDA is looking at new technologies to notify consumers when they have purchased a recall product, are developing technology that can screen for multiple allergens, and improving product traceability, looking at blockchain as one method to trace a contaminated food back to its source.

U.K. seeks public comments on proposal to toughen allergen labeling laws

Following at least three deaths, the United Kingdom government has launched a consultation — referred to as a public comment period in the United States — on food allergen labeling laws.

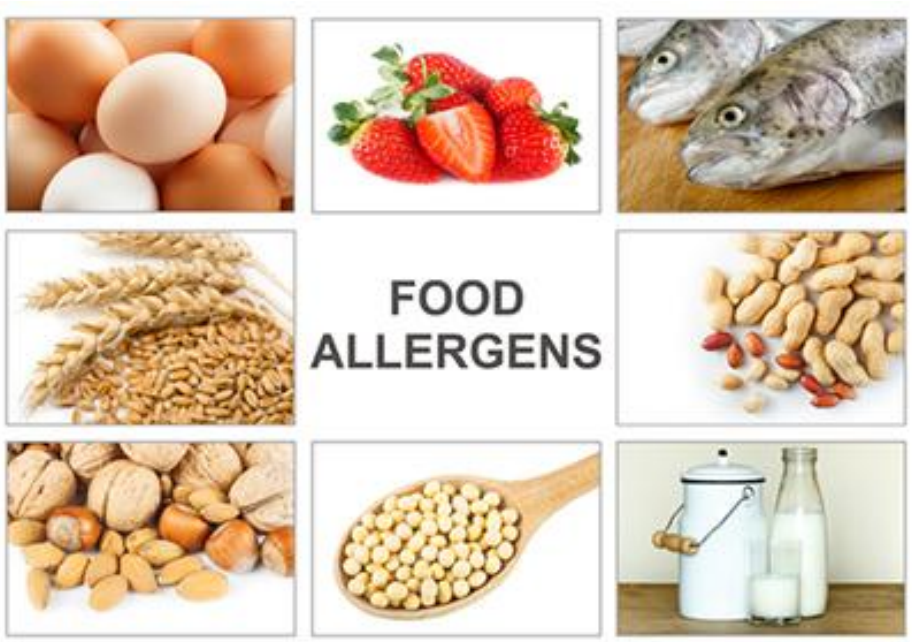
Outlets selling pre-packaged food directly for sale could be required to follow new rules. An estimated 2 million people in the U.K. have a food-related allergy. The consultation is open until March 29.

Natasha Ednan-Laperouse died in 2016 after an allergic reaction to a Pret a Manger baguette. Celia Marsh is also believed to have died after an allergic reaction to a product bought from the same chain in December 2017 but the

inquest is ongoing. Megan Lee died in 2016 after ordering a takeaway meal that contained peanuts. The takeaway restaurant's owner and manager were recently jailed for manslaughter. An unnamed man died in 2017 following a severe anaphylactic shock after eating an Indian takeaway containing peanuts in North Yorkshire.

The Food Standards Agency (FSA) in England, Northern Ireland and Wales is working with the Department for Environment, Food & Rural Affairs (Defra), Food Standards Scotland (FSS) and the Department for Health and Social Care on amendments to the Food Information Regulations 2014 (FIR).

The rules address celery, crustaceans, eggs, fish, gluten, lupin, milk, mollusks, mustard, peanuts, sesame seeds, soybeans, Sulphur dioxide and sulphites, and nuts.



Under current laws, food prepared on the site where it is sold is not required to be labeled with allergen information. Health officials say that can cause consumers to assume the food does not contain allergens, which may not be the case.

Proposals could see full ingredients labeling required by law. Products such as packaged sandwiches or salads made by staff would be included. The proposed changes do not cover precautionary statements on unintentional presence of food allergens due to cross-contamination or non-prepacked food ordered via phone or the internet, such as a takeaway pizza.

Heather Hancock, FSA chair, said the review is looking at whether businesses should do more to keep customers safe.

"Clear, accurate and visible allergen labeling is vital to protect the thousands of people at risk of allergic reactions, when buying their daily sandwich, salad or snack to eat on the go. Food businesses have a duty to protect people with food allergies and we welcome the real progress that many have made," she said.

Four options have been put forward:

- mandating full ingredient lists on labeling;
- mandating allergen-only labeling on food packaging;
- mandating "ask the staff" labels on all products, with supporting information for consumers available in writing; and
- promoting best practices regarding communicating allergen information to consumers.

Michael Gove, environment secretary, said: "We want to ensure that labels are

clearer and that the rules for businesses are more consistent – so that allergy sufferers in this country can have confidence in the safety of their food. Many businesses are already bringing changes on board independently, and in the meantime they should continue doing all they can to give consumers the information they need."

Labeling costs have been estimated to be £10.99 ($14.50 U.S.) per stock keeping unit (SKU) for small and micro businesses and £1,978.59 ($2,600) per SKU for medium and large businesses if option three is chosen. Mislabeling is the most common reason for product recalls of pre-packed goods so adding an "ask the staff" label could increase the risk of such incidents.

Geoff Ogle, FSS's chief executive, said the public consultation is an important opportunity for people to provide opinions and suggestions.

"It's a matter that affects thousands of people at risk of allergic reactions daily, who have to be particularly careful when eating outside of the home. Everyone with a food allergy should have the information they need to stay safe, and I encourage everyone to give their views," he said.

"After the consultation, all responses will be shared and considered by FSS's board alongside the other agencies involved. We will then provide independent advice to Scottish ministers to consider the next steps."

Incidents of suspected food allergy reactions are not automatically communicated to the relevant local authority nor to the FSA. The agency and local authorities in Yorkshire have looked at a pilot program to improve notification of incidents between businesses, local authorities, and the NHS. Reported near misses would trigger a priority inspection of the food firm through the local authority to ensure non-compliance is identified and resolved.

Carla Jones, CEO of Allergy U.K., said whilst the organization believes those living with allergies must be vigilant, the broader food industry must do more for the allergic community.

"In the U.K., about 10 people die every year from food-induced anaphylaxis, there are also about 1,500 asthma deaths, some of which might be triggered by food allergies. For those at greatest risk, the tiniest trace of a food allergen can trigger severe symptoms and, in some cases, cause fatal or near-fatal symptoms. We encourage all those living with allergies to engage with this consultation to ensure their views on this important issue are heard."

Leaders of The Anaphylaxis Campaign said people with food allergies must be able to make informed decisions and to assess risk and self-manage their conditions.

"We hope all food business that sell food pre-packed for direct sale engage with this consultation to ensure that feasibility across all business sizes is taken into consideration. We also hope food allergic individuals actively take part in this consultation and share their views on how they want this incredibly important information shared with them," according to a statement from the charity, which supports those at risk of severe allergies.

EU plans specific hygiene rules for insects used in food

The European Commission is planning to introduce hygiene rules for insects for human consumption.

Regulation (EC) No 853/2004 sets rules on the hygiene of food of animal origin for businesses. The draft act proposes to add a section on insects.

Insects are increasingly produced in or exported to the EU and used as an

alternative to mainstream food of animal origin. Insects and their products have the potential to become a major source of protein for human consumption in Europe.

Dead insects, parts of them and processed insects are subject to authorization under Novel Food Regulation (EU) 2015/2283 but there is a need for minimum hygiene requirements for those insects and live ones.

Insects intended for human consumption must be used for production and placed on the market only if they comply with requirements. They must belong to a species used for food, which is authorized in the legislation.

Specific requirements are needed so food derived from insects is safe and to ensure smooth functioning of the internal market by harmonized conditions for the production of insects intended for human consumption, according to the draft regulation which is open for public comment until Feb. 20, 2019.

This means operators would have to be approved by national authorities following an on-site visit prior to starting activities.

In October 2015, the European Food Safety Authority (EFSA) adopted a scientific opinion providing a risk profile related to the production and consumption of insects as food and feed.

The agency concluded that for biological and chemical hazards, the specific production methods, what insects are fed, stage of harvest, species and methods for further processing would impact on the possible presence of such contaminants in food and feed products from insects.

Some of the issues raised by EFSA are addressed by hygiene requirements and procedures based on the hazard analysis and critical control point (HACCP) principles.

Commission Regulation (EU) No 142/2011 sets health rules for animal by-products not intended for human consumption such as the production of insects intended to feed animals.

The International Platform of Insects for Food and Feed (IPIFF) is developing a Guide on Good Hygiene Practices (GGHP) for insect production with publication expected in February.

The objective is to help insect producers apply EU food and feed safety legislation while providing an incentive for them to develop a robust food safety management system. The document has drawn on EU-based companies involved in the production of insects.

It covers all production steps, from the feeding of the insects, their breeding, killing and processing steps, storage or transport, to the final delivery of product to consumers. Use is voluntary and based on the responsibility of the insect producer.

A circular letter from the Federal Agency for the Safety of the Food Chain (FASFC) in Belgium covered the topic after entry into force of EU novel food regulation. The third revision, published in November last year, detailed a

modified policy.

Belgium already had a policy allowing the marketing of 10 insect species but this would only continue if novel food applications were submitted.

Specific food safety aspects to be taken into account for insects and insect-based food for human consumption include during the breeding cycle, insect breeders must often remove feces and dead insects and regularly change the insects' food and water.

A heating step such as blanching, boiling or oven drying is recommended as a germ reducing treatment prior to placing the product on the market and items must be tested periodically to detect the presence of pathogenic agents such as Salmonella and Listeria monocytogenes, according to the circular.

Considering the long shelf life of dried or freeze-dried insects, the number of pathogenic agents that can develop in them until the end of shelf life also has to be taken into account.

The label must also include the warning: "People who are allergic to crustaceans and shellfish and/or house dust mite may produce an allergic reaction after consuming insects".

EFSA Statement on the risk posed to humans by a vitamin B2 produced by a genetically modified strain of bacillus subtilis used

The detection of recombinant DNA in a vitamin B2 used as feed additive was notified by the Belgian national authorities on 2 October 2018 via the Rapid Alert System for Food and Feed (RASFF). The European Commission requested scientific advice from EFSA on the risk posed to humans by the presence of genetically modified material in the feed additive, particularly with regard to antimicrobial resistance (AMR). EFSA assessed the analytical data from RASFF regarding the presence of AMR genes in both additive and feed. Samples of the additive and feed tested positive for presence of DNA of a genetically modified Bacillus subtilis. The results were compatible with, but did not demonstrate the presence of, a full-length chloramphenicol resistance gene. No information was made available on the presence of other AMR genes or viable cells of the Bacillus subtilis. The statement provides a risk assessment pathway indicating the events needed to produce adverse human health effects from the presence of AMR genes in feed additives. Data on the likelihood of occurrence of all events are needed to produce an evidence-based estimate of the risk. All the events are theoretically possible, but there are no scientific data available to estimate the probability of each taking place. Moreover, there is no evidence of the presence of full-length AMR gene(s) in the vitamin B2 additive or feed, thus it is not clear whether the first step towards AMR gene transfer is fulfilled. The sole presence of fragments of AMR genes in a feed additive is not a risk. If a full-length AMR gene were present in a feed additive, it could lead to risks linked to its transmission to pathogens via the food chain and/or to the environmental spread of AMR bacteria/genes, potentially contributing to the environmental reservoir of AMR determinants.

Salmonella control in poultry flocks and its public health impact

An increase in confirmed human salmonellosis cases in the EU after 2014 triggered investigation of contributory factors and control options in poultry production. Reconsideration of the five current target serovars for breeding hens showed that there is justification for retaining Salmonella Enteritidis, Salmonella Typhimurium (including monophasic variants) and Salmonella Infantis, while Salmonella Virchow and Salmonella Hadar could be replaced by

Salmonella Kentucky and either Salmonella Heidelberg, Salmonella Thompson or a variable serovar in national prevalence targets. However, a target that incorporates all serovars is expected to be more effective as the most relevant serovars in breeding flocks vary between Member State (MS) and over time. Achievement of a 1% target for the current target serovars in laying hen flocks is estimated to be reduced by 254,400 CrI95[98,540; 602,700] compared to the situation in 2016. This translates to a reduction of 53.4% CrI95[39.1; 65.7] considering the layer - associated human salmonellosis true cases and 6.2% considering the overall human salmonellosis true cases in the 23 MSs included in attribution modelling. A review of risk factors for Salmonella in laying hens revealed that overall evidence points to a lower occurrence in non - cage compared to cage systems. A conclusion on the effect of outdoor access or impact of the shift from conventional to enriched cages could not be reached. A similar review for broiler chickens concluded that the evidence that outdoor access affects the occurrence of Salmonella is inconclusive. There is conclusive evidence that an increased stocking density, larger farms and stress result in increased occurrence, persistence and spread of Salmonella in laying hen flocks. Based on scientific evidence, an impact of Salmonella control programmes, apart from general hygiene procedures, on the prevalence of Campylobacter in broiler flocks at the holding and on broiler meat at the end of the slaughter process is not expected.

Safety Alerts

Date	Brand Name	Product Description	Reason/ Problem	Company
02/19/2019	Concord Fresh Success	Mild Salsa Seasoning Mix	Undeclared milk	Concord Foods
02/18/2019	Chukar Cherries	Ultra Dark Chocolate Cherries	Undeclared milk	Chukar Cherries
02/15/2019	EnviroKidz	Choco Chimps, Gorilla Munch and Jungle Munch cereals	May contain undeclared gluten (wheat and barley)	Nature's Path Foods
02/15/2019	Smoked Alaska	Smoked Silver Salmon	Potential for Clostridium botulinum	Smoked Alaska Seafoods, Inc
02/12/2019	Ottogi	JIN JJAMBBONG' and Jin Ramen	Undeclared egg	Ottogi America, Inc
02/08/2019	WTRMLN WTR	Cold pressed juiced watermelon	potential presence of soft plastic	World Waters, LLC
02/04/2019	Stacy's	Pita Chips	Undeclared milk	Frito-Lay
02/04/2019	Whole Foods Market	Hipster Chipster Cookies	Undeclared Milk, Egg, Walnuts	Whole Foods Market
02/04/2019	Jacques Torres	Jacques' Big Daddy Bar	Undeclared milk	Jacques Torres Manufacturing LLC
01/28/2019	Oskri	Nut Butters	Listeria monocytogenes	Oskri Organics Corporation
01/24/2019	Whole Foods market	Pizza, sandwiches, wraps, etc.	Product potentially contaminated with Salmonella	Whole Foods Market

01/24/2019	Jac. Vandenberg, Inc.	Peaches, nectarines, plums	Listeria monocytogenes	Jac. Vandenberg, Inc.
01/24/2019	Thrive Market	Several varieties of nut butters	Potentially contaminated with Listeria monocytogenes	Thrive Market Inc.

Enterprise News

CDC Food Safety Alert: Brucellosis exposures from raw milk

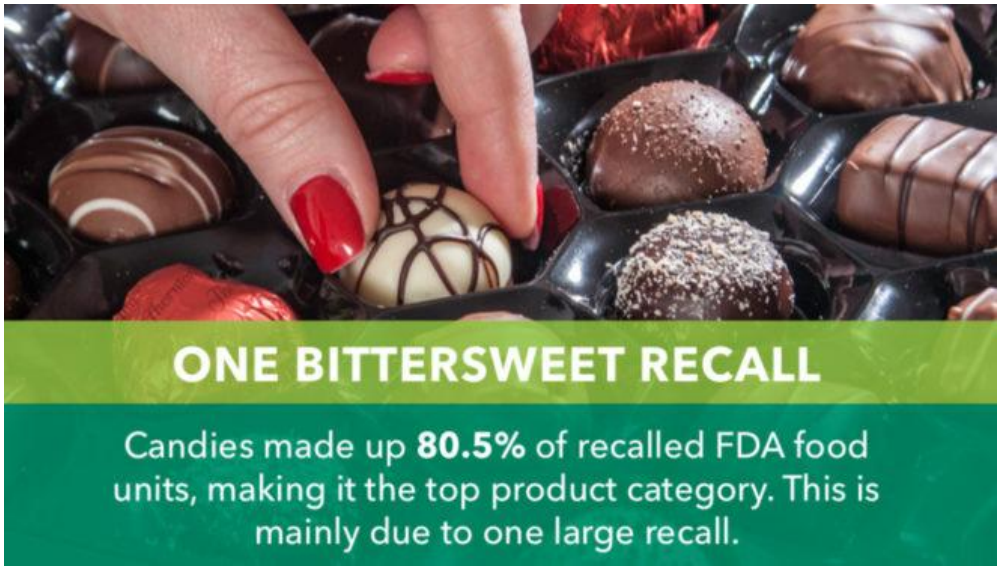
The CDC and state health officials are investigating potential exposures to Brucella strain RB51 in 19 states, connected to consuming raw (unpasteurized) milk from Miller's Biodiversity Farm in Quarryville, Pennsylvania. One case of RB51 infection (brucellosis) was confirmed in New York in November 2018, and an unknown number of people may have been exposed to RB51 from drinking the milk from this farm. A cow that tested positive for RB51 has been removed from the milking herd.

As of January 22, 2019, investigators have determined that people in 19 states have bought or consumed raw milk from the implicated farm. The states are Alabama, California, Connecticut, Florida, Georgia, Iowa, Maryland, Massachusetts, Michigan, Minnesota, Mississippi, New Jersey, New York, North Carolina, Ohio, Pennsylvania, Rhode Island, South Carolina, and Virginia.

People who consumed raw milk or raw milk products from this dairy farm since January 2016 may have been exposed and should talk to their doctor. People who are still within six months of the date they last consumed the raw milk are at an increased risk for brucellosis and should receive antibiotics to prevent an infection and symptoms, and should monitor their health for possible symptoms for six months. If symptoms develop, they should see their doctor immediately for testing. People who last drank raw milk from this dairy more than six months ago and have had symptoms of brucellosis – but not been treated – should see their doctor immediately for testing that can determine if they are infected and need antibiotics to prevent long-term health problems caused by brucellosis.

Consumers should discard any leftover or stored raw milk or raw milk products from this dairy farm.

Food recalls in final quarter of 2018 reveal problems with bacteria, labeling



Bacterial contamination was the No. 1 cause of almost all recalls posted by the

USDA during the fourth quarter of 2018, while undeclared allergens were the top cause for recalls of food under the FDA's jurisdiction.

In its 2018 4Q Recall Index, released this morning, Stericycle reported 97.7 percent of the recalls under the jurisdiction of the USDA's Food Safety and Inspection Service (FSIS) were initiated because of bacterial contamination. The pathogen behind 98.6 percent of the FSIS's bacteria-related recalls was Salmonella. The U.S. Department of Agriculture has jurisdiction over meat, poultry, and some processed egg products.

Public health officials detected a Salmonella outbreak in November 2018 that was traced to raw turkey products, resulting in recalls of more than 250,000 pounds of Jennie-O brand turkey. The most recent outbreak update posted by the Centers for Disease Control and Prevention, on Jan. 29, reported 216 people across 38 states had been confirmed with the outbreak strain of Salmonella Reading. Of those patients, 84 were admitted to hospitals. One person died.

Even with the large turkey recalls, beef recalls were No. 1 in terms of pounds of product recalled. Almost 72 percent of USDA-recalled products were beef. Beef was the top USDA category for recalled pounds in three quarters in 2018.

Driving beef to the top spot in Q4 were recalls by multi-national giant JBS. The company recalled more than 12 million pounds of beef in relation to a Salmonella outbreak. In the CDC's most recent outbreak update, posted Dec. 12, 2018, laboratory tests had confirmed 333 people across 28 states had been infected. Of those patients, 91 were admitted to hospitals. No deaths had been reported.

Overall, there were 17 million pounds of food recalled under USDA oversight during the last three months of 2018.

For foods regulated by the Food and Drug Administration, which account for about 80 percent of food sold in the United States, undeclared allergens were responsible for not only the highest percentage of recalls, but also for the largest numbers of individual units recalled, according to the Stericycle report.

Undeclared allergens were the impetus for 46 percent of recalls under FDA's jurisdiction, accounting for 81 percent of the food units recalled in Q4 of 2018. One large recall of candies dominated the recalls, making up 80 percent of all recalled food units under FDA's oversight.

There was a total of 156 recalls of FDA-regulated foods during the last quarter of 2018, according to Stericycle.

More babies infected with Salmonella in outbreak linked to rice milk formula

French authorities are investigating more than a dozen cases of Salmonella infection in babies less than 19 months old. The illnesses are linked to a rice milk formula made in Spain.

Of the 14 babies involved in the investigation, the French National Public Health Agency (Santé publique France) reports five have been confirmed and nine are under investigation. Seven of the babies were hospitalized for salmonellosis but have since recovered.

Luxembourg and Belgium have reported one case each linked to the outbreak.

The Salmonella National Reference Center (CNR) at the Institut Pasteur in France has found five infections of Salmonella Poona in infants whose strains belong to the same genomic cluster. CNR has identified nine other babies who had Salmonella Poona. The strains from these babies are being analyzed to see if they belong to the same cluster.

Nine of the babies are boys and five are girls. They live in 10 different regions of France. They were aged 2 months to 19 months at the time of symptoms. Illness onset dates range from late August 2018 to Jan. 23, 2019.

Santé publique France is interviewing parents of sick babies about symptoms and feeding history before they got ill. Investigations so far have highlighted consumption, in the days before symptoms, of Modilac brand powdered milk produced by a single plant in Spain.

Sodilac, the company that markets the items and is a subsidiary of Savencia SA, withdrew and recalled its range of infant nutrition products based on rice proteins and all infant formula made at the Spanish production site.

Lactalis later recalled 16,300 boxes of Picot AR milk because it was made at the same Spanish site. No illnesses in this outbreak have been linked to any Lactalis products.

Belgium officials reported a case of Salmonella infection in an infant linked to the outbreak in France despite implicated Modilac products not being distributed on the market in the country.

Luxembourg had one Salmonella Poona infection in January this year in a child who consumed the same brand of infant formula ordered on the internet.

Italian authorities said French officials informed them that some of the products subject to the alert had been sold via Amazon. In Italy, Amazon sold 48 packs online through 15 orders.

Distribution includes Belgium, Denmark, France, Germany, Italy, Libya, Luxembourg, Morocco, Netherlands, Norway, Portugal, Romania, Spain, Switzerland, Syria, Tunisia, United Kingdom and Vietnam, according to an alert on the RASFF portal.

The Czech Republic detected four cases of Salmonella Poona in 2018. In January this year it identified one infection in a 17-month-old child who did not consume the suspected infant formula.

Germany has reported two cases in infants since the beginning of 2018. The Netherlands recorded one case in a 1-year-old child in 2018. Switzerland has one case in an infant with sampling dates ranging from December 2017 to March 2018. No exposure information was available for Germany, the Netherlands and Switzerland. Sequencing is ongoing in Belgium, Germany and the Netherlands to determine the specific strain of Salmonella involved.

The European Centre for Disease Prevention and Control (ECDC) has asked the European Food Safety Authority (EFSA) to do a joint rapid outbreak assessment on the incident.

Tyson Foods to Acquire Thai and European Operations from BRF S.A.

Tyson Foods, Inc. (NYSE: TSN) today announced a definitive agreement to acquire the Thai and European operations of BRF S.A. The $340 million (USD) purchase includes four processing facilities in Thailand, one processing facility in

the Netherlands and one processing facility in the United Kingdom. This deal builds on the company's growth strategy to expand offerings of value-added protein in global markets.

"As noted when we acquired Keystone Foods on November 30, we believe some of our biggest growth opportunities are in value-added foods and international markets," said Noel White, president and CEO of Tyson Foods. "In addition to domestic benefits, the Keystone acquisition provided us with a scalable production platform in the Asian poultry market. The acquisition of these BRF facilities will help complement and strengthen our presence in Thailand, and provide new capabilities in Europe, enhancing our ability to serve growing global demand for value-added protein."

The vertically integrated poultry operations in Thailand include a feed mill, hatchery, breeder farms and contract growing operations supplying live birds for the four poultry processing facilities. These four plants produce a wide range of fresh and frozen, value-added raw and fully cooked poultry products including highly specialized cuts for retail and foodservice customers throughout Asia and other export markets, including Europe.

The processing locations in the Netherlands and the United Kingdom are supported by in-house innovation capabilities for developing further-processed chicken products for retail and foodservice customers throughout Europe. Products are sold under GrabitsTM, Hot 'N' Kickin'Chicken®, Speedy Pollo® and the Sadia® brands, in addition to key customer-owned brands.

"It's estimated that approximately 90 percent of global protein consumption growth will occur outside the United States, with 60 percent of the volume growth coming from Asia over the next 5 years," said Donnie King, group president of International for Tyson Foods. "Increasing our international footprint with in-country operations and export capabilities will help Tyson Foods strategically access new markets and better serve the growing global demand for our value-added protein."

Terms and Conditions

Additional terms of the deal are not being disclosed. The transaction is expected to close before the end of the company's fiscal third quarter. It is subject to customary closing conditions, including regulatory approvals.

BofA Merrill Lynch is acting as exclusive financial adviser to Tyson Foods on the acquisition, and Clifford Chance LLP is acting as its legal counsel for the transaction.

Cautionary Statement Regarding Forward-Looking Statements

This communication contains forward-looking statements, including statements regarding expected growth in protein consumption and the expected consummation of the acquisition of the BRF operations and assets described above, which involve a number of risks and uncertainties, including the satisfaction of closing conditions for the acquisition (such as regulatory approval for the transaction); the possibility that some or all of the transaction

will not be completed; customer and consumer preferences; the impact of general economic, industry, market or political conditions; the effects of any business combination with existing Tyson Foods operations, including on the combined operations' future financial condition and performance, operating results, strategy and plans. These statements constitute forward-looking statements within the meaning of Section 27A of the Securities Act of 1933 and Section 21E of the Securities Exchange Act of 1934. The words "will," "should," "estimate," "expect," "intend," "believe" and other similar expressions (or the negative of such terms) are intended to identify forward-looking statements. If underlying assumptions prove inaccurate or unknown risks or uncertainties materialize, actual results and the timing of events may differ materially from the results and/or timing discussed in the forward-looking statements, and readers are cautioned not to place undue reliance on these forward-looking statements. Forward-looking statements speak only as of the date of this communication, and Tyson Foods does not undertake any obligation to update any forward-looking statement except as required by law.

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