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August 2020

# MARKET NEWS



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## Focus on China



### Safety of seafood imports stepped up



With at least nine Chinese cities reporting cases of imported frozen products contaminated with the novel coronavirus since early July, authorities are taking measures to prevent further such incidences.

On Thursday, officials in Shenzhen, Guangdong province, confirmed that a sample of frozen chicken wings imported from Brazil tested positive on Wednesday. Meanwhile, some packaging samples from frozen shrimp tested positive in Xi'an, Shaanxi province.

China's customs authority suspended imports from three Ecuadorean shrimp producers on July 10 after samples collected from the outer packaging of their shrimp and the

interior of a container in which they were shipped tested positive for the virus in Xiamen, Fujian province, and Dalian, Liaoning province.

Packaging for some Ecuadorean shrimp also tested positive in several other places, including Pingxiang, Jiangxi province; Chongqing municipality; and Wuhu, Anhui province.

The General Administration of Customs issued inspection and quarantine requirements on Friday for Ecuadorean frozen white shrimp.

It said that enterprises producing frozen white shrimp in the Andean nation should first be approved by Ecuadorean authorities and also registered in China. Without registration, they are not allowed to export to China.

During the ongoing COVID-19 pandemic, enterprises must comply with anti-COVID-19 and food safety requirements, meet guidelines issued by United Nations' Food and Agriculture Organization and the World Health Organization, and ensure the effective implementation of prevention and control measures during the whole process—from harvesting to processing, packaging, storage and transport—in order to prevent contamination, it said.

Michael Ryan, executive director of the Health Emergencies Program at the WHO, said on Thursday in Geneva that: "People should not fear food or food packaging, or the processing or delivery of food. There is no evidence that food or the food chain is participating in transmission of this virus ... Our food, from a COVID perspective, is safe."

Zhu Yi, an associate professor at China Agricultural University's college of food science and nutrition engineering, told Beijing News that the contamination actually has nothing to do with the food or packaging.

The key is the cold-chain temperature of  $-18\text{ C}$ , in which viruses can survive, Zhu said, adding that it is not a bad thing that some samples have tested positive as this demonstrates that China carries out strict epidemic prevention and control measures.

Zhu said the packaging samples which tested positive might be contaminated with droplets from an infected person, just as from elevator buttons or door handles.

He added that if the contagion is not controlled in production areas, workers in labor-intensive food processing plants are at higher risk of infection, and food preparation surfaces are also at higher risk of contamination. People most at risk are those in the food processing and catering sector while the risk to customers is very low.

### China mulls draft revision to animal epidemic prevention law

Chinese legislators on Saturday began deliberating a draft revision to the animal epidemic prevention law.

The draft amendment has been put on the table of lawmakers for the second reading at an ongoing session of the Standing Committee of the National People's Congress, China's top legislature.

Markets engaged in the trading of animals and animal products are required to meet epidemic prevention standards while complying with the supervision and inspection of agriculture and rural affairs authorities, read the draft revision.

Local governments at the county level and above are allowed to ban live poultry and livestock trading within certain areas, according to the draft.

The draft also clarifies the legal responsibilities of animal and animal product markets that are unable to meet epidemic prevention standards.

### NPC to step up effort to curb grain waste



China plans to ramp up legislative efforts to curb grain waste from farmlands to dinner tables, according to a senior lawmaker on Thursday, in the latest attempt to bolster national food security.

The National People's Congress Standing Committee, the top legislative body, is considering revising or establishing rules to fight waste in grain production, purchase, storage, transportation, processing and especially consumption, according to Zhang Guilong of the committee's legal work commission, referring to the nation's sprawling catering service sector.

Zhang said the commission has created a special team to carry out the job, and they have started combing through existing rules and policies at home and abroad in

preparation.

Though China's existing legal provisions have attempted to tackle food waste, they are scattered in a variety of laws and lack systemization, he told a news outlet owned by the Central Commission for Discipline Inspection.

Zhang explained that the efforts were aimed at creating a "long-term mechanism" to address the issue, given that the national farmland resource is scarce in relative terms considering the nation's 1.4 billion population—a long-standing national condition behind the policymaking logic.

The announcement came after President Xi Jinping recently underlined the risks posed to national food security and called for efforts to combat the practice.

As part of China's core traditional values, thrift has been enshrined in clauses in the Constitution and upheld by legislation including the Agricultural Law and the Civil Code enacted in late May.

In 2014, the central authorities released a guideline on curbing waste caused in government reception banquets, office canteens and restaurants as part of a broader effort to combat extravagancy and abuse of public funds.

Food waste has come under increasing public scrutiny as recent reports shine a spotlight on the scale of the waste in restaurants.

Each Chinese customer wastes an average of 93 grams of food per meal at restaurants, according to the Report on Food Waste in Chinese Cities, released in 2018 by the Institute of Geographic Sciences and National Resources Research under the Chinese Academy of Sciences.

In 2015, the waste in catering services was about 18 million metric tons, enough to sustain 50 million people for a year, the report said.

The scrutiny has also been felt by web celebrities who have soared to fame over the past few years by making lucrative videos in which "big stomach kings", as they are known, consume extremely large amounts of food.

Since late Wednesday, short video streaming giants including Kuaishou and Douyin have vowed to clamp down on videos falling in that genre by taking down such content or suspending or blocking user accounts, adding that video makers have caused unnecessary waste.

Binge eating videos, which originated from South Korea and gained popularity on the Chinese mainland in 2016, had previously been blamed as unhealthy entertainment because many big stomach kings purged after the livestreaming sessions, which health experts say could cause serious eating disorders or even death.

## *International News*

### **FDA Amends Its Export Listing Procedures for Dairy and Infant Formula Firms Exporting to China**

The FDA is announcing changes to its export listing procedures for dairy and infant formula firms seeking to export their products to China.

In the January 15, 2020, Economic and Trade Agreement Between the Government of the United States and the Government of the People's Republic of China (Economic and Trade Agreement), China agreed to recognize the U.S. dairy-safety system as providing at least the same level of protection as China's dairy-safety system.

As a result of the Economic and Trade Agreement, facilities seeking to be listed as eligible to export dairy and infant formula products to China should no longer

provide to FDA, and FDA will no longer provide to China, confirmation that a third-party auditor has found the firm to be in compliance with the relevant standards, laws, and regulations of China for dairy and infant formula firms. On June 24, in an action taken as the result of the Economic and Trade Agreement, the USDA Agricultural Marketing Service, in charge of facilitating the efficient marketing of milk and dairy products worldwide, announced that it will eliminate plant audits for dairy and infant formula firms seeking to export to China as of July 1, 2020.

FDA reminds firms intending to export dairy and infant formula products to China that the Agency will include firms on export lists only if the firm is in substantial compliance with applicable FDA regulations. Firms may apply to be included on these lists via the FDA's Export Listing Module (ELM).

This process applies to all ELM applications received for these export lists on or after July 1, 2020.

### **FDA Issues Final Guidance for Industry on Action Level for Inorganic Arsenic in Infant Rice Cereals**

Today the U.S. Food and Drug Administration issued guidance finalizing the 2016 draft guidance for inorganic arsenic in infant rice cereals and identifying the agency's intended sampling and enforcement approach. The guidance identifies an action level of 100 micrograms per kilogram ( $\mu\text{g}/\text{kg}$ ) or 100 parts per billion (ppb) which protects public health by reducing infants' dietary exposure to inorganic arsenic and is achievable by industry. The FDA is taking this action because exposure to inorganic arsenic is associated with neurodevelopmental effects.



FDA testing of infant rice cereals over the last decade suggests that manufacturers are already making significant progress in reaching this action level through good manufacturing practices, such as selective sourcing and testing of rice and rice-derived ingredients (e.g., rice flour) to ensure lower levels of inorganic arsenic. Results from sampling in 2018 show that 76% of samples were at or below the 100 ppb level, compared to 47% of samples tested in 2014 and 36% of samples tested between 2011-2013. Both white rice and brown rice cereals showed improvement in meeting the 100 ppb level, but the improvement was greatest for white rice cereals, which tend to have lower levels of inorganic arsenic overall.

Infant rice cereals fortified with iron are a good source of nutrients for infants and are often used as the first or only infant cereal given. However, other

iron-fortified infant cereals including oat, barley, and multigrain can be a first or early infant cereal. Pregnant women are also advised to eat a variety of grains as part of a well-balanced diet.

The FDA's announcement today is part of a broader effort, led by the Toxic Elements Working Group, to identify, target, and prioritize FDA efforts to reduce exposure to toxic elements from food. The agency will continue to monitor research developments on adverse health effects to determine if new data support changes to our action level. We intend to consider the action level of 100 µg/kg or 100 ppb inorganic arsenic as an important source of information regarding whether infant rice cereal is adulterated within the meaning of the Federal Food, Drug, and Cosmetic Act.

### **FDA Issues Final Rule on Gluten-Free Labeling of Fermented and Hydrolyzed Foods**

The U.S. Food and Drug Administration today released a final rule to establish compliance requirements for fermented and hydrolyzed foods, or foods that contain fermented or hydrolyzed ingredients, that bear the "gluten-free" claim. The final rule, titled "Gluten-Free Labeling of Fermented or Hydrolyzed Foods," covers foods such as yogurt, sauerkraut, pickles, cheese, green olives, FDA-regulated beers and wines, and hydrolyzed plant proteins used to improve flavor or texture in processed foods such as soups, sauces, and seasonings.

Because gluten proteins in hydrolyzed and fermented foods are no longer intact and, currently, cannot be adequately detected and quantified through testing, the final rule states that FDA will determine compliance based on records kept by the manufacturer to show that their foods are gluten-free before fermentation or hydrolysis. It also includes a discussion of compliance for

distilled foods such as vinegar. The rule does not change the definition of "gluten-free" established by FDA in 2013.

The "gluten-free" definition is designed to protect individuals with celiac disease, a hereditary, chronic inflammatory disorder of the small intestine, who are advised to avoid all sources of gluten in their diet to protect against adverse health effects associated with the disease.

### **FDA Announces FY2021 Fee Rates for Voluntary Qualified Importer Program and Third-Party Certification Program**



The U.S. Food and Drug Administration (FDA) is announcing the fiscal year (FY) 2021 fee rates for importers approved to participate in the Voluntary Qualified Importer Program (VQIP), and accreditation and certification bodies interested in participating in the Accredited Third-Party Certification Program (TPP). The user fee rates are authorized by the FDA Food Safety Modernization Act (FSMA) and allow the agency to assess and collect fees to cover the FDA's cost of administering these programs.

VQIP is a voluntary, fee-based program for the expedited review and importation of foods from importers who achieve and maintain a high level of control over the safety and security of their supply chains.

The FSMA FY2021 VQIP user fee rate will be effective on August 1, 2020 and supports program benefits from October 1, 2020 through September 30, 2021. Currently, the agency is not offering an adjusted fee for small businesses. Approved VQIP applicants need to pay the user fee before October 1, 2020 to begin receiving benefits for the 2021 fiscal year.

The Accredited Third-Party Certification Program is a voluntary program in which FDA recognizes “accreditation bodies” that may accredit third-party “certification bodies.” The certification bodies can conduct food safety audits and issue certifications of foreign food facilities.

The FSMA FY2021 TPP user fee rates will be effective on October 1, 2020 and will remain in effect through September 30, 2021.

### EU plans to include food safety culture in regulation



The European Commission has published draft legislation that includes food safety culture.

A revision of Regulation (EC) No 852/2004 on food hygiene also covers allergen management, and redistribution of food.

The Codex Alimentarius Commission is expected to adopt a revision of its standard on General Principles of Food Hygiene in the next few months. This update introduces the food safety culture concept as a general principle. Food safety culture’s aim is to increase awareness and improve the behavior of employees in establishments.

Considering the change of this standard and expectations of consumers and trade partners that food produced in the EU complies with such a standard, it is necessary to include general requirements on food safety culture in EU regulation, according to the EU Commission.

The draft introduces requirements on good hygiene practices to prevent or limit the presence of substances causing allergies or intolerances in equipment, conveyances, and/or containers used for harvesting, transport, or storage of foodstuffs.

### Ambiguous and involved costs

Feedback on the food safety culture part of the plans, which closed this week, has been mixed with most concerns raised by industry while academia welcomed the draft.

Part of the new legislation asks management and all employees of businesses to commit to an appropriate food safety culture which includes a clear distribution of responsibilities, appropriate training, and supervision, and verifying controls are performed timely and efficiently and documentation is up to date.

Independent Retail Europe, which represents groups of independent retailers, said this was ambiguous and the commitment should be linked to the implementation of Hazard Analysis and Critical Control Points (HACCP) requirements.



“Putting in place a culture of food safety is more important than ever in the time of COVID-19, but it should be based in concrete measures such as ensuring that appropriate resources are spent on the cleaning and the preparation of stores during regular working hours.”

The text also states “implementation of food safety culture shall take account of the nature and size of the food business”.

The group said this wording may be interpreted as allowing for a less ambitious level of food safety commitment for smaller businesses.

“The commitment to food safety should be the same for all operators – from supermarkets to farmers’ markets.”

COCERAL, the European association representing the trade in cereals, rice, feedstuffs, oilseeds, olive oil, oils and fats, and agro supply, said global harmonization was key to a level playing field and developing the same culture worldwide.

“At the same time, all the points listed are already part of the current business mindset and operations, under the HACCP approach. The Commission must consider the real costs for the involved economic players, bearing in mind particularly small and medium enterprises, and try to avoid imposing an economic burden on an already heavily hit sector in the COVID-19 aftermath.

“COCERAL deems that for the sake of harmonization, official control authorities at the member state level should adopt a common framework to evaluate compliance against the food safety culture requirements.”

The association said guidance would be beneficial to the food sector and it was important not to impose different requirements on businesses in different

countries.

### **Industry pushback vs a step forward**

FoodDrinkEurope, the European food and drink industry’s organization, said provisions on food safety culture look too vague to enforce in a reasonable manner.

“In our opinion, there is no expectation among either third countries or consumers that companies have a defined food safety culture, verified by the authorities. There is currently no agreement within the private standards on how food safety culture can be verified.”

The Liaison Centre for the Meat Processing Industry in the EU (CLITRAVI) said the Commission was introducing a topic without knowing the implications and the meat processing industry in Europe was “very concerned” about including such requirements in the regulation.

“CLITRAVI underlines the point that work on food safety culture, which originates from the industry’s privacy standards, is still in process, as these are matters that have to do with human behavior and are not a technical requirement such as the HACCP.”

The group urged the EU Commission to withdraw the proposal which is planned for adoption in the third quarter of 2020 adding any pending legislation should await Codex work.

Bert Popping, of FOCOS – Food Consulting Strategically, said the addition of the food safety culture concept to existing rules on food hygiene is a significant step forward.

“However, the wording...is vague and will give rise to misinterpretation and

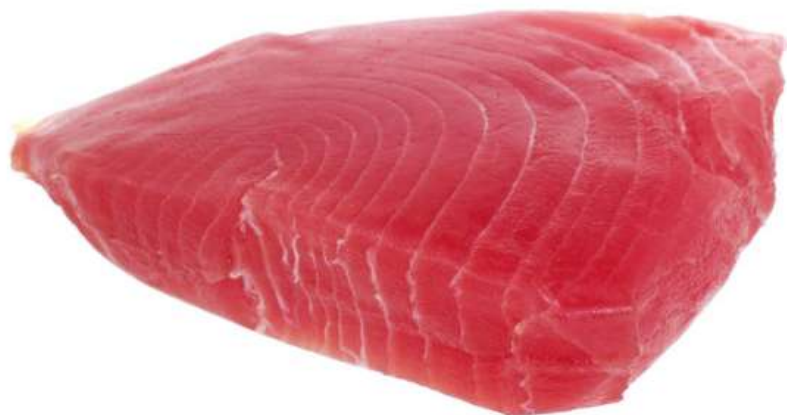
confusion. It is recommended to precise the wording used prior to passing the proposal.”

Pieterneel Luning of Wageningen University said the amendment creates opportunities and will not be an extra burden.

“The amendment will enhance awareness on the importance of food safety culture. Paying attention to the food business’ food safety culture will not only benefit the assurance of safe food but will also lead to more committed and motivated employees and overall better business performance,” she said.

“The scientific community in collaboration with the food industry has a great challenge to develop tools and improve road maps for enhancing the food safety culture tailored to the specific context of the food business operators in the food supply chains.”

### Three histamine outbreaks in three months for Sweden



Sweden has reported three outbreaks of histamine poisoning in tuna from Vietnam in the past three months.

The outbreaks, which have affected about 60 people, do not appear to be directly related as the tuna originated from different batches. Patients are from different municipalities in southern and central Sweden.

Symptoms were typical for histamine poisoning and included swelling, hives, irregular heartbeat, nausea, diarrhea and vomiting.

#### Timeline of outbreaks

In the latest outbreak, which began in early July, involving histamine in thawed tuna from Sweden, with frozen raw material from Vietnam, about 20 people from five different municipalities fell sick after eating tuna from the same batch. Most of them had bought the fish in retail stores.

Patients in the second outbreak caused by histamine in frozen vacuum-packed yellowfin tuna loins from Vietnam, via the Netherlands, were reported from May 29 to June 12. Nine people that had eaten tuna from the same batch at three different restaurants in two different municipalities were affected.

The earliest outbreak in May was due to histamine in frozen yellowfin tuna loins from Vietnam, also via the Netherlands. All 30 reported cases had consumed a dish with tuna at the same restaurant.

This batch was produced by one of the larger operators in Vietnam, which supplies several wholesalers in Europe. It was produced in June and shipped in July 2019 and only distributed within Europe.

Local authorities are responsible for the outbreak investigation and tracing food batches. The Swedish Food Agency (Livsmedelsverket) is the national contact point for Europe’s Rapid Alert System for Food and Feed (RASFF).

In 2020, histamine in fish from Vietnam has been responsible for six reports on

RASFF. The three outbreaks from Sweden and another alert in May from the same country about histamine in frozen tuna loins. In January, Portugal issued a border rejection for frozen tuna belly with skin due to histamine levels and in June, Hungary warned of histamine in thawed yellowfin tuna fillets from Vietnam via Slovenia.

### Problem outside of Sweden

Mats Lindblad, from the Swedish Food Agency, said investigations started due to reports of food poisoning. During the enquiries, high levels of histamine in tuna were confirmed in all three outbreaks.

“It is always necessary to keep tuna well chilled, but no particular advice has been issued to food business operators in Sweden due to the outbreaks because in this case the high levels of histamine arose before the implicated batches were brought into Sweden,” he said.

“No restrictions have been placed on fish from Vietnam. But considering that high levels of histamine in tuna from different countries frequently are reported, it is of course important that producers of tuna make further efforts to avoid the problem.”

Onset of histamine food poisoning symptoms can range from minutes to several hours following ingestion of toxin. Typically, the average incubation period before illness is one hour.

The most common symptoms of histamine, or scombroid fish poisoning, are tingling or burning sensation in the mouth, facial swelling, rash, hives and itchy skin, nausea, vomiting or diarrhea. They usually resolve within several hours without medical intervention.

Production of histamine is related to mishandling of food due to storage at incorrect temperatures. Once histamine has been produced, it cannot be eliminated by normal cooking or freezing temperatures.

### WHO calls for experts to help update food safety strategy



The World Health Organization (WHO) has called for experts to advise the body's work on food safety.

WHO will update the global strategy for food safety: safer food for better health and aims to deliver a new plan by 2022. With this move,

international efforts in food safety will be strengthened and harmonized to lower the burden of foodborne illness, according to the organization.

The health agency wants to identify internationally renowned experts who are willing to serve on a technical advisory group (TAG) for two years to advise WHO's work in food safety. WHO's role is to reduce the burden of foodborne illnesses by helping countries minimize exposure to high levels of chemicals or microorganisms in food.

### Draft resolutions and health assembly

At the most recent meeting of the WHO Executive Board in February in Geneva,

Switzerland, experts discussed the topic under “Accelerating efforts on food safety” and recommended adoption of a resolution on “Strengthening efforts on food safety.”

The 73rd World Health Assembly, held virtually in May, adopted this resolution, which asks WHO to update the strategy for food safety to address current and emerging challenges, incorporating new technologies and including innovative strategies for strengthening food safety systems.

The WHO will work with the United Nation’s Food and Agriculture Organization, member states and the World Organization for Animal Health (OIE) to submit a report for consideration by the 75th World Health Assembly.

From 2010 data, it was estimated that unsafe food cause 600 million illnesses and 420,000 deaths per year based on the first global report of the foodborne disease burden published by WHO in 2015 that included 31 hazards.

The “Strengthening efforts on food safety” draft resolution was proposed by Australia, Canada, Chile, Ethiopia, Gabon, Israel, Japan, Monaco, Montenegro, Norway, Switzerland, the United Kingdom, the United States, Zambia and the European Union.

It includes plans to prepare, by 2025, a new report on the global burden of foodborne diseases with up-to-date estimates of incidence, mortality and disease burden.

### Experts role and food safety challenges

Experts on the TAG are expected to identify and describe current and future challenges along the agri-food supply chain; advise WHO on directions to be prioritized to improve national food safety systems; identify interventions and

activities to improve food safety for WHO’s analysis and advise WHO on the update of the global strategy for food safety and other matters relating to it.

“Compared with one decade ago, food safety is facing many emerging risks from a globalized and much more complex agri-food supply chain, the unsustainable food systems, the influence of disease transmission pattern by environmental changes and human activities,” according to the brief calling for experts.

“Besides challenges, all evolving new technologies, such as the blockchain for better transparency and traceability, whole-genome sequencing for the detection of foodborne and zoonotic pathogens, biotechnology and nanotechnology used in food production, bring new insights and uncertainties into the risk management of food safety.”

### USDA world food security report measures the damage caused by COVID-19 pandemic



USDA’s Economic Research Service (ERS) is out with its annual International Food Security Assessment, and it isn’t pretty. And the reason things have gotten worse is the worldwide coronavirus pandemic.

The authors—Felix Baquedano, Cheryl Christensen, Kayode Ajewole, and Jayson Beckman—say the bottom line is this:

“In the 76 low- and middle-income countries examined in the report, the number of people considered food insecure in 2020 was estimated at almost 761 million people or 19.8 percent of the total population. The shock to GDP from COVID-19 is projected to increase the number of food-insecure people by 83.5 million people in 2020 to 844.5 million and increase the share of the population that is food insecure to 22 percent.”

The annual report determines how much access people in 76 low and middle-income countries have to food. The answer to that question requires tracking incomes, food prices, and other economic factors including agriculture production and market conditions.

“Widespread food availability, rising income levels, and low food prices improve a country’s food security, although the breadth of these gains can depend on the distribution of income within a country,” says the ERS report. “Conversely, disruptions to income, prices, or food supply can increase food insecurity, especially for the poor.”

This year’s report looks at the income shock associated with the COVID-19 pandemic on food security in each of the 76 countries, which are located in Sub-Saharan and North Africa, Latin America, and Asia.

Among the findings are:

- The number of food-insecure people in 2020 is estimated at 844.3 million, an increase of 83.5 million (11 percent) due to COVID-19 income shock. This implies that 22 percent of the total population of the 76 focus countries is unable to consume 2,100 calories a day, an average caloric level necessary to sustain a healthy and active lifestyle.
- Most of the increase in people estimated to be food insecure as a result of the COVID-19 pandemic are in Asia (41 million people) and Sub-Saharan Africa (35 million people).
- Even with the income impacts from COVID-19, food security is projected to improve in all 76 countries over the next 10 years. By 2030, the share of the population that is food insecure in these countries is projected to fall to 10 percent (456.8 million people), a 46 percent drop from 2020 in the number of food-insecure people. Despite this sharp decline, the 2030 estimate of food insecurity is almost 13 percent higher than the pre-COVID-19 scenario.
- Improvement in food security is driven by income growth, relatively stable prices for major grains over the projection period, and lower population growth, particularly in Asia and in Latin America and the Caribbean.
- Per capita income in the following decade is projected to increase by almost 42 percent on average for the 76 countries, but this is 1.3 percentage points lower than the pre-COVID-19 estimate.
- The food gap, defined as the amount of food needed for all food-insecure people to reach the caloric target of 2,100 kcal/day, indicates the intensity of food insecurity. It can be expressed in calories per capita per day or in grain-equivalent quantities and is used to measure the intensity of food security at the aggregate level. For the 76 countries examined, the total food gap is projected to decline in all four regions from a total of 44.7 million tons in 2020 to 24.3 million tons in 2030.

## Coronavirus meat shortages were avoided as production slips but didn't fall all that much



Livestock and poultry production in the United States held up after the Defense Production Act put USDA in charge of making sure meat processors kept operating but in compliance with CDC and OSHA guidelines.

Livestock production for the April to June quarter reached 85.5 percent in comparison with the previous three month period. And poultry production was 96.29 percent of the previous quarter.

According to USDA's Quarterly Enforcement Report for the federal government's third quarter, which runs from April 1 to June 30, Food Safety and Inspection Service (FSIS) personnel inspected 36.67 million livestock carcasses, down from the second quarter's 42.90 million.

The drop off for livestock was 14.5 percent. Poultry production hit 2.362 billion

birds during the quarter, off just 3.71% from 2.453 billion in the previous quarter.

USDA was empowered to use the Defense Production Act on April 28 after beef, hog, and poultry production facilities were all having difficulties operating because employees were becoming infected with the coronavirus. Facility shutdowns were occurring and media forecasters were predicting shortages of meat and poultry would be occurring just as had occurred with toilet paper a month earlier.

U.S. Secretary of Agriculture Sonny Perdue said at the time that the goal was to keep meat and poultry processing facilities open during the COVID-19 national emergency while maintaining the health and safety of "these heroic employees."

Food industry employees were deemed "essential" and could not be forced off the job as was done with "nonessential" employees. Nor were could any "essential" employees be forced to work. Before and after the Defense Production Act was triggered, companies used offers of higher pay and bonuses to keep production shifts filled.

While meat and poultry shortages did not develop as so many predicted, production facilities did have to close temporarily or hold back on production. And keeping plants operating with sufficient employees did come with a price.

The federal Centers for Disease Control and Prevention says reports from 23 states show 16,200 meat and poultry employees were infected with the virus and 86 died.

Another sign that U.S. production kept up during the quarter is that meat and poultry productions imported to the country were up only about 5 percent at 1.1 billion pounds.

The quarterly report also includes information about specific administrative, civil, and criminal enforcement actions undertaken by FSIS.

The USDA agency riled two administrative complaints, one against Mullen, NE-based Sandhill's Beef, and the other against Milton, WV-based Nelson's Meat Processing.

Against Nelson's, FSIS wants to suspend and permanently withdraw federal inspection services because of repetitive failures to comply with regulations including humane handling and slaughter of livestock.

With Sandhill's, FSIS's complaint is for lack of either a HACCP or SSOP. Administrative Law Judge Tiemey Carlos issued an order for the parties to conclude the proceeding.

The quarter's sole seizure action was a familiar one. The federal court for the Eastern District of Pennsylvania issued warrants for the seizure of meat and poultry items from Miller's Organic Farm in Bird-In-Hand, PA.

The items were not federally inspected.

Also in Pennsylvania's Eastern District, the firm of Chui Xun Liu entered into a consent decree, enjoining them from the sale or transportation of misbranded meat.

FSIS filed in U.S. District Court for New Jersey for a permanent injunction against Little Falls, NJ-based Rainbow Foods Inc, and Robert Kalkan, its president. It seeks an end to violations and a promise to adhere to meat and poultry regulations.

### **Fruit and veg most non-compliant category in import checks**



Imported fruit and vegetables remained the foodstuff with the most non-compliances in the latest round of testing by the Singapore Food Agency (SFA).

Food safety statistics from January to June showed that 396 of 3,177 consignments of fruits and vegetables failed. A total of 87.5 percent of consignments passed SFA's standards while all other categories had pass rates higher than 95 percent.

In the previous report, 3,825 consignments of fruit and vegetables were sampled from April to December 2019 with 491 failing. Sample failures were because of microbiological, chemical or pesticide residues exceeding allowable limits.

Of 4,239 meat and meat products tested in the first six months of 2020 only 39 failed and from 790 seafood products sampled only 33 were non-compliant. Out

of 515 processed eggs analyzed 21 breached the regulations. From 271 chicken and quail eggs just one sample failed. Of 1,239 processed food tests, 59 violated the regulations.

SFA adopts a risk-based approach and is guided by science-based risk assessment and management. This means food of higher risks are subject to more stringent checks at the point of import. The country imports more than 90 percent of its food.

For products that fail tests, SFA rejects the consignments and requires importers to solve the issue with suppliers from overseas. Offenders who illegally import food are liable on conviction to a maximum fine of SGD \$50,000 (U.S. \$35,900) and/or imprisonment for up to two years.

### **Businesses, outbreaks and recalls**

For food produced, manufactured, and sold locally, SFA licenses and inspects the premises to ensure compliance with food safety regulations.

Retail had the most inspections and percentage of non-compliances. More than 26,600 inspections found almost 1,300 non-compliances. Of 1,431 inspections of farms only two detected non-compliances. From 2,890 checks at non-retail 54 violations were found. They included poor housekeeping and upkeep of the premises, poor maintenance of equipment and pest infestation.

There were five gastroenteritis outbreaks in the first half of 2020 and 16 recalls, mostly due to allergens and chemicals. The amount of recalls was the same as the second half of 2019 but the number of outbreaks was down from 22 in April through December.

SFA has also established maximum limits for mercury, bromate, and mycotoxins

in various foods effective beginning September 2020. These limits are in-line with relevant Codex or regulatory standards of developed countries, according to the agency.

### **New York likely to become third state to ban PHAS in food packaging**



A bill to ban the use of per- and polyfluoroalkyl substances known as PFAS, that are a group of man-made chemicals that includes PFOA, PFOS, GenX, and many other chemicals in food packaging after Dec.31, 2022, is now on New York Gov. Andrew Cuomo's desk.

The bill amending New York's environmental conservation law cleared the New York General Assembly on July 23. If signed into law by Gov. Cuomo, the new law will prohibit anyone from distributing, selling, or offering for sale any food in any packaging containing PFAS chemicals.

PFAS, as an intentionally added chemical, will be illegal after Dec. 21, 2022, which



is the effective date of the new law. It passed the General Assembly by a 118-to-23 vote.

Legislative sponsors say the new law will protect consumers from the harmful effects of a dangerous class of chemicals linked to serious health problems.

The bill, sponsored by Assemblymember Patricia Fahy (A. 4739) and Senator Brad Hoylman (S. 8817), bans the sale or distribution of food packaging that contains PFAS.

“Consumers should avoid exposure to PFAS chemicals as much as possible because of the growing body of evidence that exposure can be hazardous to their health,” said Dr. Michael Hansen, Ph.D., senior scientist for Consumer Reports.

“ This legislation will help protect New Yorkers by decreasing PFAS contamination of food and reducing the amount that winds up in our air and drinking water. We urge Governor Cuomo to make New York a leader in the effort to reduce public exposure to these hazardous chemicals by signing this bill into law.”

According to the U.S. Environmental Protection Agency (EPA), people can be exposed to low levels of PFAS through food, which can become contaminated through:

- Contaminated soil and water used to grow the food,
- Food packaging containing PFAS, and
- Equipment that used PFAS during food processing.

EPA says people can also be exposed to PFAS chemicals if they are released

during normal use, biodegradation, or disposal of consumer products that contain PFAS. People may be exposed to PFAS used in commercially-treated products to make them stain- and water-repellent or nonstick. These goods include carpets, leather and apparel, textiles, paper and packaging materials, and non-stick cookware.

People who work at PFAS production facilities, or facilities that manufacture goods made with PFAS, may be exposed in certain occupational settings or through contaminated air.

PFAS chemicals have been in wide use since at least the 1950s and studies of the U.S. population have found them in 95 percent of all people tested. Some manufacturers add PFAS to food packaging to make it water and grease-resistant. It also contaminates the food it comes into contact with and can be released into the environment when manufacturers dispose of materials containing the chemicals.

The Food and Drug Administration(FDA) recently reported that it had detected PFAS in a variety of foods purchased around the country, including produce, meats and seafood, and chocolate cake. People are exposed to PFAS when they consume food or drinking water contaminated with the chemicals.

Studies have shown that exposure to PFAS chemicals is associated with immunotoxicity, cancer, thyroid disease, birth defects, and decreased sperm quality. PFAS exposure reduces the immune response to childhood vaccines and may increase the risk of infectious disease. In addition, PFAS exposure has been directly linked to several underlying conditions that make people more vulnerable to severe symptoms of COVID-19, including obesity, asthma, kidney disease, and high cholesterol.

If Governor Cuomo signs the PFAS ban into law, New York will join Washington state and Maine, which have already prohibited PFAS in food packaging. Safer alternatives to PFAS have proven to be as effective at repelling water and grease.

Cuomo has not yet commented on the bill.

### Voluntary phase-out by industry of certain PFAS used in food packaging



The U.S. Food and Drug Administration is announcing a voluntary phase-out of certain types of grease-proofing agents on paper and paperboard food packaging. This phase-out comes after an FDA post-market scientific review and analysis from rodent studies found biopersistence of the grease-proofing substances.

Though the findings were in rodents, the FDA believes these substances — short-chain per- and poly-fluoroalkyl substances (PFAS), that contain 6:2

fluorotelomer alcohol (6:2 FTOH) — may also persist in humans following dietary exposure. Further scientific studies are needed to better understand the potential human health risks from dietary exposure resulting from food contact substances for short-chain PFAS that contain 6:2 FTOH, according to the report.

The FDA is opting for a phased market removal because it balances uncertainty about the potential for public health risks with minimizing potential market disruptions during the COVID-19 public health emergency.

Three manufacturers have agreed to phase-out their sales of compounds that contain 6:2 FTOH for use as food contact substances in the U.S. marketplace over three years starting in 2021.

The FDA says that after the 3-year period, it could take up to 18 months for existing stocks of products containing these substances to get off the market.

A fourth manufacturer informed the FDA in 2019 that they had already stopped sales of their food contact substances that may contain 6:2 FTOH for use in the U.S. market.

Manufacturers had obtained authorization for the use of these substances in food contact paper packaging applications of these short-chain grease-proofing agents through the FDA's Food Contact Notification (FCN) process. This pre-market process ensures food contact materials that contain or are made of food contact substances are safe for their intended use, based on the scientific data that is available at the time of submission.

The FDA will monitor the progress of the phase-out using annual updates provided by the three manufacturers.

# MARKET NEWS

## Safety Alerts

Date	Brand Name(s)	Product Description	Product Type	Recall Reason Description	Company Name
08/22/2020	Wawona, Prima, Kroger, Organic Marketside, and Wegmans	Peaches	Food & Beverages,	Potential Salmonella contamination	Prima Wawona
08/22/2020	Wegmans and Wawona	Peaches and peach containing products	Food & Beverages,	Product has the potential to be contaminated with Salmonella	Wegmans Food Markets
08/21/2020	Wawona, Prima, Kroger, Organic Marketside, and Wegmans	Bagged Peaches	Food & Beverages,	Potential Salmonella contamination	Prima Wawona
08/21/2020	Ruffles	Original Potato Chips	Food & Beverages,	Undeclared Milk	Frito-Lay
08/20/2020	Wawona and Organic	Assorted Peaches (Loose Bulk and Packaged)	Food & Beverages,	Potential Salmonella enteritidis	Aldi
08/20/2020	Whole Foods	8-20-2020,	Food &	Undeclared	Whole

2020	Market	Whole Foods Market	Beverages, Allergens, Bakery Product/Mix	Soy	Foods Market
08/20/2020	Southern Grove	Mixed Nuts Less than 50% Peanuts	Food & Beverages,	Undeclared brazil nuts	Superior Nut Company
08/19/2020	Hello Fresh	Onions	Food & Beverages, Produce, Foodborne Illness	Potential Salmonella Contamination	HelloFresh
08/13/2020	Serafin Fishery	Salmon Dip and Whitefish Dip	Food & Beverages, Allergens, Seafood/Seafood Product	Undeclared Eggs, Milk, Anchovies, and Soy	Serafin Fishery
08/12/2020	AQUA STAR RESERVE, CENSEA, FRESH MARKET, and Others	Frozen cooked, peeled and deveined, tail on shrimp	Food & Beverages, Shellfish, Foodborne Illness	Potential for Salmonella	Kader Exports pvt. ltd
08/12/2020	Lund's and	sea salt	Food &	Undeclared	Abdallah

# MARKET NEWS

2020	Byerly's	caramels	Beverage s,	almonds	Candies			bag of lemons, bulk lemons, and a variety of in-store produced seafood and restaurant foods items that contain fresh lemon		d with Listeria monocytogenes	Inc.
08/12/2020	MURRAY'S, JARLSBERG, DELI	Cheese Dip	Food & Beverage s,	Potential for Salmonella	Kroger Delta Division						
08/12/2020	MURRAY'S, JARLSBERG, DELI	Cheese Dip	Food & Beverage s,	Potential for Salmonella	Kroger Mid-Atlantic						
08/12/2020	MURRAY'S, JARLSBERG, DELI	Cheese Dip	Food & Beverage s,	Potential for Salmonella	Kroger						
08/12/2020	MURRAY'S, JARLSBERG, DELI	Cheese Dip	Food & Beverage s,	Potential for Salmonella	Fred Meyer Stores	08/09/2020	Freshouse, Naturess Promise, Fresh From the Start, Wegmans	Valencia Oranges, Lemons, Limes, Organic Limes, and Red B Potatoes	Food & Beverage s,	Potential to be contaminated with Listeria monocytogenes	Freshouse II, LLC
08/12/2020	MURRAY'S, JARLSBERG, DELI	Cheese Dip	Food & Beverage s,	Potential for Salmonella	Fry's Food Stores						
08/12/2020	MURRAY'S, JARLSBERG, DELI	Cheese Dip	Food & Beverage s,	Potential for Salmonella	Smith's						
08/11/2020	Saddlin' Up, Spokane Produce	Salsa	Food & Beverage s,	Salmonella	Spokane Produce, Inc.	08/07/2020	Haven's Kitchen	Golden Turmeric Tahini	Food & Beverage s,	Undeclared soy	Haven's Kitchen
08/10/2020	Progressive Produce LLC	Red and yellow onions	Food & Beverage s,	Potential to be contaminated with Salmonella	Progressive Produce LLC	08/06/2020	Taylor Farms, Marketside	Diced onions, salads, stir fry and mirepoix	Food & Beverage s,	Salmonella	Taylor Farms Texas
08/09/2020	Wegmans	Valencia Oranges, two-pound	Food & Beverage s,	Potential to be contaminated	Wegman's Food Markets,	08/06/2020	Giant Eagle	Onions and prepared products containing onions	Food & Beverage s,	Salmonella	Giant Eagle
						08/04/	H-E-B	Blue Cheese	Food &	Undeclared	H-E-B

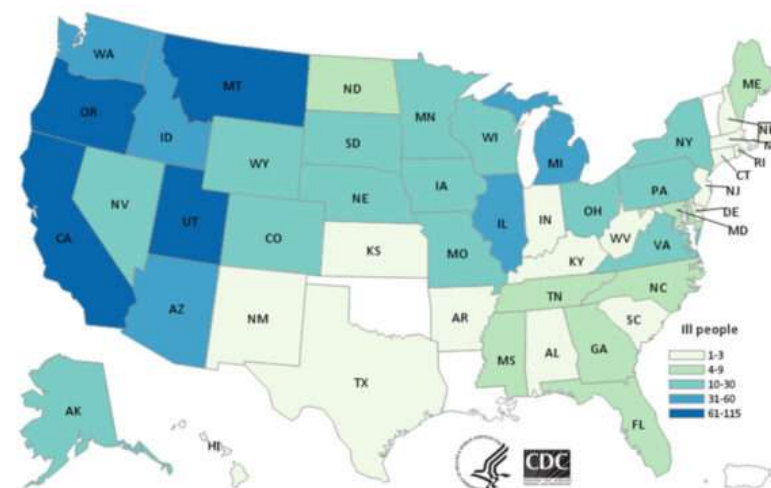
# MARKET NEWS

2020		Salmon Burgers	Beverages,	wheat	
08/01/2020	Thomson Premium, TLC Thomson International, Tender Loving Care, more	Red, Yellow, White and Sweet Yellow Onions	Food & Beverages, Produce	Potential to be contaminated with Salmonella	Thomson International, Inc.
07/31/2020	Earth Grown	Vegan Non-Dairy Almond Based Frozen Desserts	Food & Beverages, Allergens, Ice Cream/Frozen Dairy	Undeclared cashew	SmithFoods Inc.
07/25/2020	Wellements	Iron Drops liquid Dietary Supplement and Iron Drops Sample liquid Dietary Supplement	Food & Beverages,	Undeclared Milk	Wellements LLC
07/24/2020	UpSpring	"UpSpring Baby Iron + Immunity" dietary supplements	Food & Beverages,	Undeclared Milk	UpSpring LLC
07/24/2020	Whole Foods	Kouign-aman pastries	Food & Beverages,	Undeclared Egg	Whole Foods Market

07/24/2020	Whole Foods	Chantilly Key Lime Tartlets	Food & Beverages,	Undeclared almond	Whole Foods Market
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## Enterprise News

### Hundreds more sick in outbreak traced to Thomson International onions



More than 200 patients have been added to the tally in a Salmonella outbreak traced to certain fresh onions. Meanwhile, federal officials are testing water and other possible sources of the contamination.

Since the previous update on Aug. 7, an additional 229 ill people have been confirmed, including nine from four new states: Arkansas, Hawaii, Rhode Island, and Texas. As of today, 869 infected people have been reported in 47 states, with 116 of those patients having been admitted to hospitals, according to the

Centers for Disease Control and Prevention.

The implicated onions, from Thomson International Inc., were recalled on Aug. 1. The recall includes all varieties of onions that could have come in contact with potentially contaminated red onions, according to the Food and Drug Administration's outbreak investigation report. Recalled products include red, yellow, white, and sweet yellow onions shipped nationwide from May 1 to Aug. 1. They were sold under the following brand names: Thomson Premium, TLC Thomson International, Tender Loving Care, El Competitor, Hartley's Best, Onions 52, Majestic, Imperial Fresh, Kroger, Utah Onions, and Food Lion.

“Recalls have also been initiated by companies that sold onions or products containing the recalled onions. FDA has published a list of Recalls of Food Products Associated with Onions from Thomson International, Inc. and USDA's Food Safety and Inspection Service (FSIS) has published a list of Ready-to-Eat Meat and Poultry Products Containing Recalled Onions,” according to the FDA update posted today.

The FDA is working with the CDC to investigate the Salmonella Newport outbreak. As part of the root cause investigation at Thomson International, Inc. the FDA is collecting and analyzing onions, water, and environmental samples.

Investigators in the United States are working with colleagues in Canada on a related outbreak there that has been traced to Thomson's onions. As of its Aug. 14 update, 339 confirmed cases of Salmonella Newport illness linked to this outbreak had been reported in seven provinces, according to the Public Health Agency of Canada.

The Canadian Food Inspection Agency is also involved in the outbreak investigation. It has issued a number of food recall warnings for related products

that went to Canada. Some of the products were possibly distributed nationally.

About Salmonella infections

Food contaminated with Salmonella bacteria does not usually look, smell, or taste spoiled. Anyone can become sick with a Salmonella infection. Infants, children, seniors, and people with weakened immune systems are at higher risk of serious illness because their immune systems are fragile, according to the CDC.

Anyone who has eaten any recalled products and developed symptoms of Salmonella infection should seek medical attention. Sick people should tell their doctors about the possible exposure to Salmonella bacteria because special tests are necessary to diagnose salmonellosis. Salmonella infection symptoms can mimic other illnesses, frequently leading to misdiagnosis.

Symptoms of Salmonella infection can include diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating contaminated food. Otherwise, healthy adults are usually sick for four to seven days. In some cases, however, diarrhea may be so severe that patients require hospitalization.

Older adults, children, pregnant women, and people with weakened immune systems, such as cancer patients, are more likely to develop a severe illness and serious, sometimes life-threatening conditions.

### **Tiger Brands to sell processed meat division traced to deadly outbreak**

Tiger Brands is to sell its processed meats division, which includes the business implicated in the Listeria outbreak in South Africa in 2017 and 2018.

The transaction includes two separate deals — Molare Proprietary Ltd. will buy the abattoir business at Olifantsfontein and Silver Blade Abattoir Proprietary Ltd.,

a wholly-owned subsidiary of Country Bird Holdings, will acquire the meat processing businesses at Germiston, Polokwane and Pretoria.

Molare, a major supplier of pigs to the abattoir business, will pay 117 million Rand (\$6.7 million) for this deal while Silver Blade has agreed a 311 million Rand (\$17.8 million) purchase for the meat processing businesses and all the inventories with the transaction expected to be effective beginning in November this year.



### Listeria outbreak

The value added meat products (VAMP) business units operate from an abattoir and three meat processing facilities in South Africa, where they produce and package products such as polony, viennas, bacon and sausages.

The listeriosis outbreak began in 2017 and was declared over in September 2018 with 1,065 confirmed cases and 218 deaths and is now the subject of a class action law suit. It was traced in March 2018 to a ready-to-eat processed meat product called polony made at the plant in Polokwane and run by Enterprise

Foods, which is owned by Tiger Brands.

Country Bird operates the Supreme Chicken brand, which provides frozen chickens for households, Nutri Feeds brand, which is active in animal nutrition, Opti Agri brand supplying day old chicks into the poultry market, Country Bird Logistics brand which provides a wholesale branch to Country Bird's operations and poultry related operations in eight other African countries.

Noel Doyle, CEO of Tiger Brands, said almost 1,000 jobs will be safeguarded with the sale of the business.

“This is no small matter, particularly given the escalating unemployment in South Africa in the context of the severely constrained environment and poor economic outlook. We felt that it was our duty to our employees, customers and consumers to ensure that the processed meats category – an important source of protein to many South Africans – properly recovered after the listeriosis outbreak,” he said.

### No impact on class action

Tiger Brands conducted a review in 2017 looking at selling its VAMP business. However, the outbreak and closure of manufacturing facilities delayed the evaluation. When the business re-opened at the beginning of the 2019 financial year, a review was started.

In late 2019, a Tiger Brands stock market statement said the business was “not an ideal fit within its portfolio” and that consideration should be given to exiting the category with several offers received.

Tiger Brands said the transactions do not impact the class action law suit or affect its commitment to resolve the ongoing legal process. Any potential

liability under the class action will not transfer to the new owners.

“We cannot overstate the significant and far reaching consequences of the listeriosis crisis, particularly on the victims of the outbreak and their families. Tiger Brands remains committed to following due process to ensure that an equitable resolution of the matter is reached in the shortest possible time,” said Doyle.

In June, the Johannesburg Division of the Gauteng High Court ruled in favor of Tiger Brands telling the National Institute for Communicable Diseases (NICD), two accredited national laboratories and some meat producers to provide epidemiological information for the class action lawsuit.

Tiger Brands said the ruling would help provide access to information relevant to the proceedings and enable parties on both sides to move matters forward. The firm issued subpoenas in May 2019 to NICD and other parties requesting the information and later filed an application to the High Court.

### **NZ company fined for adding sulfites to ground beef**

A company has been sentenced in New Zealand for adding sulfites to ground beef.

Food manufacturer and wholesalers Machi, operated by Diversity Foods Limited and based in Auckland, was charged under the Food Act 2014 and fined NZD \$10,000 (U.S. \$6,700) at Manukau District Court.

Sulfites and sulfur dioxide are food additives that are not permitted to be added to raw meat, poultry and game, raw ground beef, chicken, lamb, pork and venison, and cured or marinated meats. Asthma sufferers have a higher risk of adverse reaction to sulfite and sulfur dioxide. Sulfites can slow down spoilage,

extend shelf life, and keep meat looking fresh.

A total weight of 23,445 kilograms of beef steak was sold in one year with an estimated value of NZD \$163,000 (U.S. \$108,300).

Jenny Bishop, Ministry for Primary Industries (MPI) team manager in the food compliance services group, said people may react to sulfites with allergy-like symptoms.

“The prosecution is a reminder of the need for food businesses to ensure their products are safe and suitable for consumption. The public can have confidence that MPI, as the regulator, will investigate when it has evidence of offending and take appropriate action,” she said.



### **Uncovering problem**

Diversity Foods Limited, founded in 2007, pleaded guilty to two charges related



to offences between Sept. 30, 2017, and Sept. 26, 2018.

The issue was detected during an evaluation of Machi's food control plan. A bottle of Dunninghams' liquid preservative was discovered. A label on the bottle states "this product is to be used with fresh sausages only and not raw meat."

On Sept. 28, 2018, a food compliance officer investigated the business and sampled two batches of ground beef, also known as fresh steak mince, which were sent for testing for the presence of sulfur dioxide.

Under the Food Act, failure to comply with the Australia New Zealand Food Standards Code can result in a fine of up to NZD \$20,000 (U.S. \$13,300) for an individual and NZD \$100,000 (U.S. \$66,500) for a corporate body. Operators may also face a potential penalty under the Animal Products Act, including a prison term of up to two years and a fine of NZD \$100,000 for an individual and NZD \$500,000 (U.S. \$332,300) for a corporation.

Sulfur dioxide and sulfites are considered allergens in EU regulation. For prepacked foods, their presence must be indicated on the label where the level exceeds 10 milligrams per kilogram. They are permitted in foods including dried fruits, breakfast sausages and some burger meats.

The U.S. Food and Drug Administration has banned the use of sulfites on raw fruits and vegetables. Preservatives that contain sulfites are prohibited on meats because they restore the red color, giving meat a false appearance of freshness, according to the U.S. Department of Agriculture.

### **Wawona recalls peaches linked to multi-state Salmonella outbreak**

Following recalls by major retailers, fresh fruit giant Wawona is recalling certain bagged peaches, including some organic peaches, because of links to an

ongoing Salmonella outbreak.



As of yesterday there were 68 confirmed cases of Salmonella infections in people spread across nine states. For those with information available, 14 have been admitted to hospitals, according to the Centers for Disease Control and Prevention.

Prima Wawona of Fresno, CA, reported to the Food and Drug Administration that only bagged peaches — not those sold in bulk or loose fruit — are implicated in the recall. Aldi and Target already recalled Wawona peaches linked to the outbreak.

According to the recall notice, Wawona distributed and sold the implicated

peaches from June 1 through Aug. 19 in supermarkets. People can use the following labeling information to determine whether they have the recalled peaches in their homes:

- Wawona Peaches – 033383322001
- Wawona Organic Peaches – 849315000400
- Prima Peaches – 766342325903
- Organic Marketside Peaches – 849315000400
- Kroger Peaches – 01110181749
- Wegmans Peaches – 077890490488

The product codes can be found at the bottom of each package.

The bagged peaches were distributed through retailers in the following states: Alaska, Alabama, Arizona, California, Colorado, Connecticut, Florida, Georgia, Hawaii, Iowa, Illinois, Indiana, Kentucky, Louisiana, Massachusetts, Maryland, Maine, Michigan, Minnesota, Missouri, Mississippi, North Carolina, New Hampshire, New Jersey, New York, Ohio, Pennsylvania, South Carolina, Tennessee, Texas, Utah, Virginia and Wisconsin.

Anyone who has the recalled product in their possession should dispose of it immediately or return it to the place of purchase for a refund. Consumers with questions may contact Prima Wawona's toll-free number at 877-722-7554 or visit its website at [wawonapacking.com](http://wawonapacking.com).

### **About Salmonella infections**

Food contaminated with Salmonella bacteria does not usually look, smell, or

taste spoiled. Anyone can become sick with a Salmonella infection. Infants, children, seniors, and people with weakened immune systems are at higher risk of serious illness because their immune systems are fragile, according to the CDC.

Anyone who has eaten any of the recalled peaches and developed symptoms of Salmonella infection should seek medical attention. Sick people should tell their doctors about the possible exposure to Salmonella bacteria because special tests are necessary to diagnose salmonellosis. Salmonella infection symptoms can mimic other illnesses, frequently leading to misdiagnosis.

Symptoms of Salmonella infection can include diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating contaminated food. Otherwise, healthy adults are usually sick for four to seven days. In some cases, however, diarrhea may be so severe that patients require hospitalization.

Older adults, children, pregnant women, and people with weakened immune systems, such as cancer patients, are more likely to develop a severe illness and serious, sometimes life-threatening conditions.

### **MARKET NEWS - REPLY**

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