

MARKET NEWS

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MERIEUX NUTRISCIENCES(CHINA)

BETTER FOOD. BETTER HEALTH. BETTER WORLD.

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Focus on China

Stronger penalties for sellers of unsafe food



People who seek profits by selling so-called healthy products to the elderly or providing harmful food to children will be punished more harshly in line with a newly amended judicial interpretation.

The interpretation is meant to offer strong, special protection for young and older people to ensure that what they eat is safe for consumption, according to a legal document on handling criminal cases involving food safety.

The 26-article interpretation, which was jointly issued by the Supreme People's Court and the Supreme People's Procuratorate, China's top judicial authorities, took effect

Saturday.

"The revision is a response to public concerns and aims to resolve new problems in the field of food safety," said He Li, chief judge of the top court's No 1 Criminal Division.

"In recent years, some business owners were found to be making huge profits by either tricking older people into buying healthy food at high prices or exaggerating the effects of health products through so-called free physical tests or lectures. This behavior led to frequent complaints by the public and has seriously damaged people's health and property rights," she said.

People will also receive tougher punishment if they are discovered selling harmful food — such as those with excessive additives or that do not meet food safety standards — in or around schools, according to the amended judicial interpretation.

Guo Lixin, deputy head of the top procuratorate's law and policy research office, said the revised document will also help them crack down on people committing new crimes involving food safety, including those who sell harmful food via livestreaming or misleading advertisements.

Since the 18th National Congress of the Communist Party of China in 2012, the country has stepped up efforts to improve people's livelihoods, with strict supervision over food safety as a highlight.

Statistics from the top court showed that from 2013 to last year, Chinese courts solved more than 38,000 criminal cases in which people produced or sold unqualified, poisonous or harmful food, with over 52,000 defendants receiving sentences.

From January to September last year, prosecutors across the country took 9,442 people to court for alleged food-related crimes, up 21.7 percent year-on-year, according to data from the top procuratorate.

In addition, courts and procuratorates nationwide solved a large number of criminal cases related to the making or selling of fake food and illegal business operations, the top court added.

GM corn, soybean earn safety approval after pilot program



Genetically modified corn and soybean involved in a pilot program have obtained safety certificates for production and application after an assessment of food and environmental safety that lasted nearly 10 years.

"The application of traits that resist pests and tolerate herbicides and drought has improved the competitiveness of genetically modified crops, such as corn and soybean, in production cost, price and quality," Qian Qian, director of the Chinese Academy of Agricultural Sciences' Institute of Crop Sciences, said in an interview with Xinhua News

Agency.

Li Xiangju, a researcher at the academy's Institute of Plant Protection, said the results of the pilot program show that the GM soybean varieties perform better as only one spray of herbicide can achieve over 95 percent of the weeding for those varieties.

The effect of GM corn varieties on the fall army worm, a major threat to crops, reached 85 to 95 percent without the use of pesticides, Li said.

The pilot project found that GM soybean can reduce weeding costs by 50 percent and increase yields by 12 percent, while GM corn can see yield increases of 6.7 to 10.7 percent.

Liu Biao, a researcher at the Ministry of Ecology and Environment's Nanjing Institute of Environmental Sciences, said the GM corn and soybean in the pilot program had no negative effects on beneficial insects and soil quality.

"The decreased use of pesticides on GM corn boosts ecological and environmental safety," Liu said, adding that using the same herbicide on GM soybean and corn can help intercropping and rotation of the two crops.

Last year, the Ministry of Agriculture and Rural Affairs launched pilot industrialization projects for genetically modified soybean and corn.

Liu Peilei, an official with the ministry, said the achievements in the pilot program mark China's move into the industrialization of GM corn and soybean.

"Promoting the industrialization of GM corn and soybean will break the bottleneck of agricultural production," Liu said at a news conference last month.

Liu said the GM soybean and corn have excellent traits and can compete with similar overseas products. Four GM corn varieties and three GM soybean varieties have

obtained safety certificates for production and application.

Xie Daoxin, an academician of the Chinese Academy of Sciences and a professor at Tsinghua University, said that since the first commercial planting of genetically modified crops in 1996, the area planted with them globally has increased to 190 million hectares.

The types of GM crops have expanded to 32 species including potatoes, eggplants and apples. In 2019, 74 percent of soybeans, 31 percent of corn, and 79 percent of cotton grown around the world were genetically modified, Xie told Xinhua.

GM crops are currently grown commercially in 71 countries and regions.

Huang Jikun, also an academician of the Chinese Academy of Sciences and a professor at Peking University, said the United States, Brazil and Argentina are the top three countries in terms of planting areas of GM crops.

China produced 19.6 million metric tons of soybean last year while importing 100.3 million tons, according to the General Administration of Customs.

Cao Xiaofeng, another academician of the Chinese Academy of Sciences, said the competition for genetic resources is becoming increasingly fierce.

"Countries and multinational companies are ramping up efforts to carry out research and development of gene function and genetic diversity while utilizing the crops," Cao said.

"New biological breeding technologies keep developing."

International News

FDA Releases New Egg Regulatory Program Standards for Improving Egg and Egg Product Safety



The U.S. Food & Drug Administration (FDA) and the National Egg Regulatory Officials (NERO) are announcing a new program for state egg and egg product regulators entitled the Egg Regulatory Program Standards (ERPS). The standards are designed to integrate the regulatory activities of partner agencies into an efficient and effective process for improving egg and egg product safety in the U.S.

The FDA Food Safety Modernization Act called for enhanced partnerships of

government agencies and provides a legal mandate for developing an Integrated Food Safety System (IFSS). A key principle of an IFSS is the uniform application of model program standards so that regulatory agencies conduct inspections under the same set of standards. As the U.S. moves toward integrating food safety resources, uniform standards across egg and egg product regulatory programs are critical.

The program standards are for egg and egg product regulatory programs, not for manufacturers or growers of eggs. The ERPS are comprised of 10 individual standards: regulatory foundation, training program, inspection program, inspection audit program, egg-related illness, outbreak and emergency response, compliance and enforcement program, outreach activities, program resources, program assessment and laboratory support. The 10 standards, designed to strengthen the safety and integrity of the U.S. egg and egg product supply, are also the core elements of a state's regulatory program. The ERPS will provide a framework that every state can use to determine the strengths and challenges of their program. The ERPS also provide the foundation for mutual reliance on inspections and other work conducted by federal and state agencies.

FDA will continue scaled back inspections for foreign food through March

The Food and Drug Administration has extended the previously announced temporary changes to its inspectional activities to ensure the safety of its employees and those of the firms it regulates.

The reduction of inspections comes “as the agency further adapts to the evolving COVID-19 pandemic and the spread of the omicron variant.”



The agency continues to conduct both foreign and domestic mission-critical inspections, as well as provide oversight of foods, drugs, medical products and tobacco leveraging a variety of tools. Those tools include using remote assessments and import operations surveillance.

The FDA is extending its “pause” on domestic surveillance inspections through Feb. 4 with the goal of restarting these activities as soon as safely possible, according to a statement from the agency.

The agency will proceed with previously planned foreign surveillance inspections that have received country clearance and are within the Center for Disease Control and Prevention's Level 1 or Level 2 COVID-19 travel recommendation; otherwise, the inspection will be rescheduled.

The FDA's goal is to return to a regular rate for foreign surveillance inspections in April.

The agency also is continuing remote foreign supplier verification program activities for human and animal foods.

State inspections under FDA contract and cooperative agreements have the discretion to make inspection decisions based on their local information.

Foodborne illness and food imports among top concerns for Australians



Imported food and foodborne illness are among the top concerns for consumers, according to a survey in Australia.

Food Standards Australia New Zealand (FSANZ) commissioned the University of Adelaide to get insight into consumers' responses to food safety incidents and outbreaks.

Data from the Food Insights Questionnaire (FoodIQ) during September 2018 to December 2020 was analyzed for the recently released report. This is a recurring

online survey of a nationally representative sample of at least 1,000 food shoppers, conducted by the university.

Consumers most frequently identified imported food, foodborne illness from bacteria or contaminants, and pesticides or pesticide residues as the most important issues from a list of 12 options. Other topics included carcinogens or cancer-causing chemicals in food, hormones and antibiotics used to produce farm animal products, and contamination of food with foreign objects.

Less than 10 percent of consumers reported changing their behavior as a result of a top food safety issue. Eight percent said they changed their consumption patterns because of concerns about imported foods. Only a few reported making changes because of other safety problems, including foodborne illness from bacteria, contamination of food with foreign objects, pesticide residues, carcinogens in food and food additives.

Food production topics

Consumers reported a relatively high level of confidence in safety of the Australian food supply with an average score of 5.5 out of 7. People considered price, taste, health and nutrition, country of origin and food safety as the most important when grocery shopping.

Using a scale of 0 (unwilling to take any risks) to 10 (fully prepared to take risks), Australians were somewhat prepared to take food safety risks, shown by an average rating of 4.

Using a seven-point scale, Australians rated their level of agreement or disagreement with various statements about food production and consumption. Respondents, on average, somewhat agreed to agree that they were satisfied with the quality and safety of food produced domestically. They also preferred

food made in the country or within their state or territory.

People were also asked to rate their degree of concern about issues related to food production. Respondents expressed the most worries about the use of pesticides.

Other issues they were somewhat concerned about included country of origin of food products, use of hormones and antibiotics, foodborne contaminants, use of glyphosate in agriculture and food production, and welfare of animals. Consumers also expressed some level of concern about genetically modified organisms and the use of biotechnology.

FDA Report Highlights Salmonella Outbreak in Packaged Leafy Greens



The U.S. Food and Drug Administration (FDA) has released a report on its investigation of the Salmonella Typhimurium outbreak that caused 31 reported illnesses and four hospitalizations in the U.S. between June and August 2021.

The FDA worked with the U.S. Centers for Disease Control and Prevention (CDC) and state partners to investigate the outbreak, which was linked through epidemiology and traceback to packaged salad greens during the summer of 2021.

This outbreak is believed to be the FDA's first domestic investigation of a foodborne illness outbreak associated with leafy greens grown in a Controlled Environment Agriculture (CEA) operation. The CEA operation produces leafy greens using common commercial high-density hydroponic growing techniques with deep water culture and floating raft production methods. The report released today includes an overview of the traceback investigation, investigation results, and various factors that potentially contributed to the contamination of packaged leafy greens with Salmonella.

Although a conclusive root cause was not identified, the agency identified certain conditions and practices that could result in contamination, including the presence of a different serotype of Salmonella in pond water used to grow the leafy greens, growth media storage practices, water management practices, and general sanitation practices at the CEA that were inadequate to prevent the introduction or spread of microorganisms of public health significance into the leafy greens.

FDA isolated the outbreak strain of Salmonella Typhimurium in a stormwater retention basin adjacent to the CEA farm. However, the investigation did not reveal if that stormwater retention basin was the source of the Salmonella that ultimately contaminated the leafy greens. This highlights the importance of assessing all microbial hazards, including those associated with adjacent and nearby land uses.

In light of this report, FDA highlights the following requirements and recommendations applicable to firms, such as the hydroponic operation implicated in this *S. Typhimurium* outbreak, engaged in CEA. Here are some of the requirements and recommendations:

- Develop a keen understanding of potential sources and routes of contamination including the raw materials and inputs used, as well as possible sources of contamination throughout the operation.
- Implement effective sanitation procedures and sampling plans while also paying close attention to hygienic operations and equipment design, ensuring cleaning procedures do not contribute to the dispersion of microbial contaminants that may be present.
- Assess growing operations to ensure implementation of appropriate science- and risk-based preventive measures, including applicable required provisions of the FDA Food Safety Modernization Act (FSMA) Produce Safety Rule and good agricultural practices (GAPs).
- Implement procedures that are effective in rapidly cooling and cold holding harvested leafy greens after harvest and verify the effectiveness of the cooling and cold holding procedures, including the routine monitoring of processing and storage environments and product temperatures to prevent pathogen growth in harvested leafy greens.
- If employing tools such as pre-harvest and post-harvest sampling and testing of food, water, and the physical environment, seek to identify and inform sampling plans, limits of detection, and mitigation measures that control potential sources and routes of bacterial contamination in the growing and harvesting environment.

- Ensure that all growing pond water is safe and of adequate sanitary quality for its intended use, which includes implementing measures (such as water treatment) necessary to reduce the potential for contamination by known or reasonably foreseeable hazards.
- Perform a root cause analysis when a pathogen is identified in the growing environment, in raw agricultural inputs such as water, or in the agricultural commodity to determine how the contamination likely occurred and implement appropriate prevention and verification measures.
- Assess and mitigate risks associated with adjacent and nearby land uses that may impact CEA operations, in both rural and more urbanized settings.

These requirements and recommendations are just some examples that serve as a reminder that as the use of CEA is increasing globally, all types of food production must continue to address basic food safety concerns, including potential sources and routes of contamination. Food safety is a shared responsibility that involves food producers, distributors, manufacturers, retailers, and regulators. Recognizing the interconnection between people, animals, plants, and their shared environment when it comes to public health outcomes, we encourage collaboration among various groups in the broader agricultural community (i.e., produce growers, state government and academia) to address this issue. The FDA is committed to working with these stakeholders to advance critical work.

Danish control finds food transport violations

Danish authorities have found a quarter of companies don't follow the rules when collecting or delivering food.

A Danish Veterinary and Food Administration (Fødevarestyrelsen) control campaign from May to September 2021 looked at the transport of food at retail level. It did not cover the occasional delivery of food ordered from supermarkets or restaurants.

Officials did 385 inspections to analyze the hygiene and temperature conditions for food transport. Refrigerated goods must be moved at a maximum of 5 degrees C (41 degrees F).

If food is not stored and transported correctly there is a risk that the cold chain will be broken and it will become contaminated. Many registered companies pick up food themselves and deliver finished goods in their own transportation vehicles, which are often ordinary cars used to move other things as well. Longer transport time, especially in hot summer months, is another issue.

One in four companies received a fine or warning from the Danish Veterinary and Food Administration. Some businesses expressed a lack of awareness about temperature requirements applying during transport.

The majority of inspections took place at companies that themselves pick up goods at a wholesale market. In this group, every third firm was warned or fined for violating the requirement that refrigerated food must be transported at a temperature below 5 degrees C (41 degrees F). Two sanctions related to the risk of food contamination.

During the campaign, there was feedback that companies were starting to use thermo boxes when collecting refrigerated goods from wholesale markets.

However, only a few warnings were imposed at companies handling food for the elderly with the majority following the rules.

Because of the findings, the Danish Veterinary and Food Administration is to provide guidance, a fact sheet on the rules and ask industry organizations to help create greater awareness of food transport best practices.

Meanwhile, the EAS Consulting Group reports that the LAAF program will:



Smiley rating update

Meanwhile, the Danish Veterinary and Food Administration has simplified the 20-year-old system used to help consumers understand if an establishment has performed well or not during official checks.

The rating system has gone from four to three levels and now includes a happy smiley face, a straight face and a sad face. The “slight” smile has been dropped.

The change was driven by surveys showing consumers had a hard time understanding the ratings and found it difficult to assess how well a food outlet

was complying with the rules.

Beginning in April, companies must also link to the latest inspection reports on www.findsmiley.dk from all digital platforms where they sell food, including on sites such as Just Eat.

Study finds climate change could worsen microbial contamination of raw milk



Climate change could have a big impact on the microbiological quality of raw milk in Europe, according to a study.

While many organisms suffer from the increased temperatures of climate change, some *E. coli* strains seem to be thriving. The danger is they have the potential to adapt to withstand the pasteurization process.

Unpasteurized, raw milk is consumed in several European countries including France. A model was developed to quantify the concentration of *E. coli* in raw milk and see what may happen in France under changing weather conditions. It included initial contamination, packaging, retailing, and consumer refrigeration.

Initial microbial counts were from a dairy in Saudi Arabia in 2019 to reflect the impact of hot weather and show what could happen in Europe in the future because of climate change.

At the farm, it was assumed that temperature of the milk cooling tank complied with French legislation of below 4 degrees C (39.2 degrees F). Data are *E. coli* counts from bulk milk tanks, collected and analyzed as part of routine quality control monitoring. They were used to assess contamination just after the milking step.

Microbial growth was determined through various scenarios of time and temperature storage reflecting the raw milk supply chain in France, according to the study published in Food Research International.

Consumer storage impact

The average initial concentration of *E. coli* in raw milk was estimated to be 1.31 log colony forming units (CFU) per milliliter and this has been shown to increase at the end of the supply chain depending on public storage times and temperatures.

In France some predictions of initial contamination were already above the 2 log limit for *E. coli*. Presence of high amounts of *E. coli* signifies fecal contamination, which is an indicator of hygiene at dairies.

Estimates ranged from 1.73 log CFU per milliliter after 12 hours, 2.11 log CFU per

milliliter after 36 hours and 2.41 log CFU per milliliter after 60 hours of consumer storage. The number of milk units exceeding the French hygiene criteria of 2 log for E. coli increased from 10 percent to 53 percent at consumer storage.

In the farming stage, higher average temperatures and occasional extremely hot conditions such as heatwaves influence the occurrence of heat stress in cows and increase the microbial load of milk products.

Dairy milk farming in France is a mixture of small, medium, and large-scale. Small-scale is the most common. Raw milk can be sold at a local markets within 12 hours after milking as long as the storage temperature is lower than 8 degrees C (46.4 degrees F) along the supply chain and it is consumed within 72 hours. The French standard lists maintaining temperatures at 2 to 4 degrees C (35.6 to 39.2 degrees F) during raw milk packing.

At retail, predicted E. coli concentration was 1.53 log CFU per milliliter in raw milk after 12 hours at 8 degrees C (46.4 degrees F). The probability to exceed 2-log was estimated at 19 percent.

Need for revised rules?

Researchers found if the E. coli concentration observed in hot weather conditions became the norm in France, raw milk consumption might increase in concern. This is because the initial contamination level will lead to non-compliance of raw milk with the 2 log limit even if the cold chain was maintained.

“The current practice of drinking raw milk in France might need to be revisited since the current hygiene criteria for packaged raw milk might be difficult to meet in the future if hotter conditions become the standard,” they said.

The study was funded by the European predictive modelling tools to evaluate the effects of climate change on food safety (PROTECT) project which runs until March 2023 and is coordinated by University College Dublin with the involvement of Arla, Danone and Nestlé.

Also as part of this project, Styliani Roufou from the University of Malta, is studying how E. coli’s resistance to increased temperature could impact the dairy sector.

Roufou is testing E. coli’s ability to adapt to new and extreme environments.

Study examines impact of FSMS on compliance with food safety rules



The frequency of official controls should not be reduced solely based on the existence of a certified food safety management system (FSMS), according to a recent report on a study.

Results from 1,484 official inspections of 110 Finnish sites covering slaughterhouses, other meat establishments, fish and milk plants, and bakeries with and without a certified FSMS were studied from 2016 to 2018. Overall, 59 had a certified FSMS and 51 did not.

A comparison of scores between sites with and without a certified FSMS found only minor differences. Results indicated an “inconsistent” influence of certified FSMSs on compliance among different establishment types and inspected items, according to the study in the journal Food Control.

Food businesses are subject to official controls such as inspections by national authorities to ensure compliance with food safety legislation. Some firms have implemented voluntary food safety management systems based on international standards such as ISO 22000 or BRC. A third-party organization carries out certification audits to check whether the FSMS used by a company complies with the standard and issues a certificate if it does.

Limited differences between those with and without FSMS

In the Netherlands, Belgium and Denmark, FSMSs can reduce official control inspections. Repeated high compliance with food safety legislation leads to a decreased inspection frequency in the Finnish system.

Researchers said a food firms’ inspection frequency should be judged by local control authorities rather than by general guidelines related to the presence of an FSMS.

Altogether, 14,356 scores were given to 87 different items during the inspections. The study revealed that certified food establishments had better scores in 15 items, so for most compliance did not differ.

The number of some establishment types in the research was relatively small but the aim was to compare factories of the same type and production output.

Certified meat plants had better scores in eight items such as cleanliness and general compliance of own-check requirements, but for working hygiene of staff the scores were better in non-certified meat sites. Non-compliances affecting food safety were discovered in both certified and non-certified meat establishments.

The analysis suggests a positive association between the FSMS and compliance in bakeries. Milk establishments, both certified and non-certified, showed high compliance.

Impact of third-party management systems

Another paper, based on Dutch data, has found businesses with third-party management systems perform better than non-certified sites.

Data covers audit results of food businesses for 2015 to 2020 that are monitored by the Netherlands Food and Consumer Product Safety Authority (NVWA). It revealed an average of 3,300 inspections per year from 14,000 industrial business-to-business and cold store food companies.

In total, 3,118 inspected businesses were certified to BRCS, 4,083 to other GFSI programs, and 12,941 were not certified to one of the Global Food Safety Initiative (GFSI) third-party certification programs.

On average across the period, 25 percent of food firms were subject to regulatory action including 28.5 percent without certification, and 23.1 percent with certification.

For microbiological issues, certification is associated with a lower probability

that regulatory action will be required. Intervention was needed for an average of 8.3 percent of industrial business-to-business and cold store firms. For certified companies, this reduced to 5.8 percent.

Concerning hygiene, certified B2B and cold stores were less likely to face an intervention. A total of 19.8 percent of non-certified businesses were subject to a remedial visit, compared to 13.1 percent of firms with certification.

Enterprise News

Pizza recall because of undeclared allergen and misbranding



Askov, MN-based Kettle River Products, has recalled 1,464 pounds of chicken alfredo pizza for misbranding and an undeclared allergen, according to USDA's Food Safety and Inspection Service (FSIS). The product contains wheat, a known allergen, which is not listed on the product label.

"FSIS is concerned that some products may be in consumers' freezers. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase," according to the recall notice.

The frozen, heat-treated, not fully cooked items were produced on various dates between Dec. 9, 2021, through Jan. 3, 2022. The following products are subject to recall:

- 12-inch, 25-oz. plastic-wrapped "KETTLE RIVER Chicken Alfredo Pizza" with lot codes "21343, 21349, 21362 or 22011" stamped on the bottom of the product packaging.

The recalled products bear establishment number "P-04203" inside the USDA mark of inspection. These items were shipped to retail and restaurant locations, as well as fundraiser programs in Minnesota and Wisconsin.

The problem was discovered when the company determined that it used labels intended for a different product that does not contain wheat and reported the issue to FSIS.

There have been no confirmed reports of adverse reactions due to the consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers.

Recall of cream puffs sold at Costco, Safeway, ShopRite, other retailers because of metal fragments expanded



Poppies International Inc. of Battleboro, NC, is expanding its recall of certain frozen cream puffs that were made during Dec. 7 through Dec. 10, 2021, because of possible small metal fragments.

The issue was discovered during production.

There is concern that consumers may still have unused portions of the recalled cream puffs in their homes because the best-before dates stretch into June of 2023.

The products included in the recall were available for sale from Dec. 16 to Dec. 23, 2021, and can be identified by the lot numbers and best-before dates, which can be found on the side of each tub by the lid.

The products were distributed in the following locations:

- Delizza 120ct Cream Puffs distributed to select Costco locations in Northern California as well as Carson City and Sparks, Nevada.
- Delizza 30ct Cream Puffs distributed to select Safeway locations in Northern California
- Delizza 30ct Chocolate Enrobed Cream Puffs at select ShopRite and PriceRite locations in the following states: New York, New Jersey, Connecticut, Pennsylvania, Delaware, Maryland, Massachusetts, New Hampshire, and Rhode Island.
- Taste of Inspirations Crème Puffs 30ct distributed to Hannaford locations in NY

Recalled products:

Description	UPC	Lot Codes	Best Before Date
Delizza Choc Enrobed 30 ct (400g)	6 76670 00402 2	L1J5021/L1K5021	06/09/2023
Delizza Cream Puffs 30 ct (375g)	6 76670 00107 6	L2N5021/L2O5021	06/10/2023
Delizza Cream Puffs 120 ct (1.5 kg)	6 76670 00800 6	L32E5021/L32F5021	06/07/2023

Taste of Inspirations Crème Puffs 30ct (375g)	7 25439 99597 9	L2I5021	06/08/2023
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As of the posting of this recall, no injuries or incidents have been reported in connection with the recalled items.

Any consumers who have purchased or received any of the recalled products should immediately discontinue the use of the product and return it to the place of purchase for a full refund.

Deli recalls raw pet food because of Salmonella; people also at risk



Woody's Pet Food Deli of Minneapolis, MN, is recalling Raw Cornish Hen pet food sold with a "With Supplements" sticker because of a Salmonella health risk to people and pets.

The product was distributed in the company's retail stores in Minneapolis, Saint Paul, and Woodbury, MN.

Salmonella can affect animals eating the product and there is risk to humans from handling contaminated products, especially if they have

not thoroughly washed their hands after having contact with the products or any surfaces exposed to these products.

Pets with Salmonella infections may be lethargic and have diarrhea or bloody diarrhea, fever, and vomiting. Some pets will have only decreased appetite, fever and abdominal pain. Infected but otherwise healthy pets can be carriers

and infect other animals or humans. If your pet has consumed the recalled product and has these symptoms, please contact your veterinarian.

Two (2) 5lb tubs were sold in the company's St Paul store. Twelve (12) 15oz containers were distributed through its 3 Twin Cities, MN retail stores.

The company continues their investigation as to the source of the problem and will resume production when the problem is resolved. The recall is a result of FDA sampling due to a consumer complaint on another product, which testing revealed a sample of this product contains Salmonella.

Product Name	Size & Container	PLU Code & Expiration Date
Woody's Pet Food Deli RAW CORNISH HEN With SUPPLEMENTS	5 lb. plastic tub	PLU Code 5230 Expiration date 11/20/22
Woody's Pet Food Deli RAW CORNISH HEN With SUPPLEMENTS	15 oz. plastic container	PLU Code 1652 Expiration date 11/20/22

Aoun brand 'Tahineh' recalled after testing finds Salmonella

Fattal International North America Inc. is recalling Aoun brand "Tahineh" from the marketplace because of possible Salmonella contamination.

This recall of tahini was triggered by Canadian Food Inspection Agency test results.

The recalled product has been sold in Ontario and Quebec and may have been

distributed in other Canadian provinces and territories.

Recalled Product:

Brand	Product	Size	UPC	Codes
Aoun	Tahineh – Ground Sesame 100%	454 g	5 283000 902153	Best Before 2023MR12 Lot# 1603I/THA

As of the posting of this recall, there have been no reported illnesses associated with the consumption of this product.

Consumers should check to see if you have the recalled product in your home. Recalled products should be thrown out or returned to the location where they were purchased.

MARKET NEWS - REPLY

If you have any views or comments on the articles in the marketing news please feel free to contact us on the following email address: sales.china@mxns.cn