MARKET NEWS

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Mérieux NutriSciences

BETTER FOOD. BETTER HEALTH. BETTER WORLD.

CONTENTS

Focus on China

China's food industry posts steady growth in production, sales in Q1

BEIJING -- China's food industry saw stable expansion in terms of production and sales in the first quarter (Q1) of the year, data from the Ministry of Industry and Information Technology showed.

The value-added industrial output of the agricultural and sideline food processing sector rose 6.4 percent year on year in the period, while that of the food manufacturing sector climbed 6 percent year on year, according to the ministry.

The sector of alcohol, beverage and tea manufacturing saw its industrial added value surge by 12.1 percent over the previous year.

In the January-March period, retail sales of grain, oil and food hit 457.73 billion yuan (about $69.17 billion), up 9.3 percent year on year. Retail sales of beverages rose 11.8 percent, as did those of tobacco and alcohol.

Substandard pork vendors prosecuted

Shanghai prosecutors on Thursday approved the arrest of three people suspected of selling problematic pork in Meilong township, Minhang district.

The substandard pork was distributed to residents as part of free food packages in the town in early April.

The three suspects are from Shanghai Ziyu Shiye company, which was contracted by the township government to provide 110,000 packets of pork worth of 7.6 million yuan ($1.1 million), according to the police.

The police said the three suspects were aware of the inferior quality of the pork, but still sold them at the regular price.

Shanghai prosecutors have since March helped direct more than 70 investigations and prosecuted 13 cases related to breach of food safety.

International News

FDA Limits the Use of Certain Phthalates in Food Packaging and Issues Request for Information About Current Food Contact Uses and Safety Data

Today, the U.S. Food and Drug Administration (FDA) issued responses to two food additive petitions and a citizen petition requesting agency action on phthalates in food contact applications. We also issued a request for information about available safety data and current use information of certain phthalates in food contact applications. While there was some overlap among the phthalates that were addressed by all three petitions, we evaluated and responded to each petition individually after having assessed the distinct requests made in each petition, the information included in each petition, and other available information related to phthalates in food packaging and food contact applications.

Our Responses to Recent Petitions about Phthalates in Food Packaging and Food Contact Applications

The FDA amended its food additive regulations to no longer provide for most phthalates to be used in food contact applications because these uses have been abandoned by industry. The FDA revoked authorizations for the food contact use of 23 phthalates and two other substances used as plasticizers, adhesives, defoaming agents, surface lubricants, resins, and slimicides. The agency is taking this action in response to a food additive petition from the Flexible Vinyl Alliance, filed on July 3, 2018, requesting the agency remove food contact uses for these 25 substances. The petitioners demonstrated that the uses of the 25 substances have been abandoned by industry. This action removes these phthalates from the list of substances authorized by our regulations in 21 CFR parts 175 through 178.

This action also results in limiting the use of phthalates in food contact applications to nine phthalates – eight authorized for use as plasticizers and one authorized for use as a monomer. To better understand the current use of these remaining phthalates, we have requested information on the current specific food contact uses, use levels, dietary exposure, and safety data for the eight phthalates authorized for use as plasticizers. The request for information does not address the phthalate authorized for use as a monomer since any exposure resulting from this use is expected to be negligible.

The FDA denied a separate food additive petition filed by several public interest groups that requested the FDA revoke its food additive regulations to no longer provide for the food contact use of 28 phthalates. This food additive petition proposed to group all 28 phthalates as a single class and remove the listings for those phthalates from the FDA's food additive regulations based on alleged safety concerns for the proposed class. The FDA determined that the petition does not support grouping the 28 phthalates into a single class, and that the petition also did not demonstrate the proposed class of phthalates is no longer safe for the approved food additive uses. The FDA's Federal Register Notice

includes our response to the assertions included in the petition. Granting the Flexible Vinyl Alliance food additive petition based on abandonment resulted in removing food additive authorizations for 23 of the 28 phthalates addressed by the public interest groups' food additive petition.

The FDA also denied a related citizen petition by the same public interest groups which requested a ban on the food contact use for certain phthalates and revocation of the prior sanctioned authorization of other phthalates based on alleged safety concerns that were described in their food additive petition. The FDA denied this citizen petition because the petition did not demonstrate through scientific data or information that these actions are warranted.

We Seek Current Data About Phthalate Use and Safety in Food Contact Applications

The FDA issued today's request for information seeking available use and safety information on the remaining phthalates authorized for use as plasticizers in food contact applications. The FDA is generally aware of updated toxicological and use information on phthalates that is publicly available. Nevertheless, stakeholders may have access to information that is not always made public.

The FDA is seeking scientific data and information on the specific current food contact uses, use levels, dietary exposure, and safety data for the remaining eight phthalates that are still authorized for use as plasticizers in food contact applications after today's action on the food additive petition based on abandonment. We may use this information to update the dietary exposure estimates and safety assessments for the permitted food contact uses of phthalates.

Submit Comments

Comments about the request for information should be submitted by July 19, 2022, to Regulations.gov and identified with the docket number FDA-2022-N-0571.

FDA Updates Protocol for the Development and Registration of Treatments for Preharvest Agricultural Water

Two updates have been made since we first released the protocol in July 2020:

On April 12, 2021, the FDA announced that they had worked with EPA to update the protocol to allow companies and other agricultural water stakeholders to use non-GLP (Good Laboratory Practice) data in their submissions, provided that the submissions accurately represent how the study differs from the GLP standards in the 40 CFR 160.12 statement of non-compliance. This action gives companies and other agricultural stakeholders access to more laboratories that can conduct the efficacy studies needed to aid in the registration of antimicrobial treatments for preharvest agricultural water.

In April 2022, the FDA again worked with the EPA to amend the contact time in the protocol, changing it from a maximum of 1-minute to "up to 5 minutes." This change is being made to meet the current need scientifically and practically.

These changes are reflected in the Efficacy Protocol and U.S. Environmental Protection Agency Protocol Review.

FDA to Provide Flexibility to Manufacturers to Increase Infant Formula Supplies

Today the U.S. Food and Drug Administration (FDA) issued a guidance to manufacturers of infant formula to announce the agency's intention to temporarily exercise enforcement discretion, on a case-by-case basis, for certain requirements that apply to infant formula. This action is designed to increase infant formula supplies in the United States while protecting the health of infants, for whom infant formula is often the sole source of nutrition during a critical period of growth and development. The guidance will be in effect until November 14, 2022, and we will evaluate whether any extension is necessary.

The guidance is related to both the importation into the U.S. of infant formula produced in other countries and infant formula that is produced domestically. It describes the information that infant formula manufacturers should provide to the FDA if they want to introduce into U.S. commerce infant formula that is safe and nutritionally adequate but may not comply with all FDA requirements. The information sought includes a list of and amount of all nutrients as well as ingredients, a copy of the product label and description of packaging, current or anticipated inventory of the formula, microbiological testing results and facility inspection history. The FDA will use this information to consider on a case-by-case basis whether to exercise enforcement discretion. For example, for an infant formula with a label that does not list the nutrients in the order required, the FDA may determine that enforcement discretion is appropriate. In contrast, an infant formula containing less of a specific nutrient required might not be an appropriate candidate for enforcement discretion. Certain labeling requirements, such as the clear identification of any allergens present in the product or adequate instructions for safe product preparation and use, are connected to food safety and will be considered carefully in evaluating requests for enforcement discretion.

Among the requirements for infant formulas, the FDA regulations specify minimum amounts for 30 nutrients that must be included. For 10 of these nutrients, there are maximum amounts as well. In addition, any ingredient used in infant formula must be safe and suitable. The FDA also has specific requirements for labeling infant formulas. They include directions for preparation and use, a pictogram showing the major steps for preparing infant formula and use by date.

A voluntary recall by Abbott Nutrition in February 2022 and subsequent voluntary cease in production at their Sturgis facility, combined with the overall strains on supply chains experienced during the COVID-19 pandemic, have created concerns about the availability of certain types of infant formula. The FDA has already taken steps to support the increased supply of infant formulas, including regular meetings with infant formula manufactures to better understand their capacity to increase production and expediting review of notifications of manufacturing changes that will help increase supply—particularly of specialized formulas for medical needs such as metabolic disorders.

Requests for enforcement discretion should be sent to:

infant_formula_flexibility@fda.hhs.gov

FDA Issues Final Guidance for Seeds Used for Sprouting

Today the U.S. Food and Drug Administration (FDA) issued a final guidance titled "Reducing Microbial Food Safety Hazards in the Production of Seed for Sprouting: Guidance for Industry." This guidance outlines FDA's serious concerns over foodborne illness outbreaks associated with the consumption of raw and lightly-cooked sprouts and provides firms with recommended steps to prevent adulteration throughout the production chain of seed for sprouting.

Between 1996 and 2020, there were 52 reported outbreaks of foodborne illness associated with contaminated sprouts, resulting in more than 2,700 cases of illness. Although contamination can occur at any point along the sprout supply chain, seed has historically been, and continues to be, identified as the likely source of contamination in many of these outbreaks. The Produce Safety Rule (PSR) includes sprout-specific requirements for sprout growers. However, we do not consider seed for sprouting to be covered produce under the PSR and, therefore, the growing, conditioning, and distribution of seed for sprouting is not subject to PSR requirements. Although seed used for sprouting is not covered by the PSR, the FDA does consider seed used for sprouting to be food.

The final guidance recommends that everyone in the sprout seed supply chain become as informed as reasonably possible about the food safety practices, processes, and procedures followed by the firm(s) from which they source their seed, where the seed will go after it leaves their firm, and whether their seed is reasonably likely to be used to produce sprouts for human consumption. The final guidance acknowledges that the practices and conditions appropriate for producing seed for sprouting likely will necessitate a higher level of food safety precautions compared to practices and conditions for producing seed that will be used for other purposes.

Consistent with the draft guidance published in June 2019, this final guidance recommends that seed for sprouting be grown using Good Agricultural Practices or in conformance with international standards such as the Codex Alimentarius International Code of Hygienic Practice for Fresh Fruits and Vegetables. In addition, this guidance clarifies that testing should not be used in place of GAPs or Codex standards.

FDA Issues Draft Guidance to Industry on Action Levels for Lead in Juice

Today the U.S. Food and Drug Administration issued draft guidance to industry providing action levels for lead in single-strength (ready to drink) apple juice and in other single-strength juices and juice blends. These draft action levels support the agency's broader effort to reduce exposure to arsenic, lead, cadmium, and mercury from foods and advance our goals in the Closer to Zero action plan. We believe that by taking a whole of government approach through our collaboration with federal partners, along with engagement with other stakeholders, our regulatory actions will have a lasting impact in reducing exposure to toxic elements in babies and young children.

The draft guidance titled "Action Levels for Lead in Juice; Draft Guidance for

Industry" provides an action level for lead in apple juice of 10 parts per billions (ppb), which is lower than the action level for lead in other juices of 20 ppb, because, as the most commonly consumed juice by young children, apple juice may contribute a greater share of their potential lead exposure than other juices. The FDA has prioritized reducing lead exposure because it is associated with serious health effects, including effects on the developing brain, such as impaired intellectual development.

With the Closer to Zero action plan, we committed to identifying interim reference levels (IRLs) and considering them among the key factors to inform the development of action levels. IRLs are a measure of exposure from food that the FDA may use to determine if the amount of exposure to an individual element across foods could result in a specific health effect. Our draft action levels for lead in juice represent this approach and are guided by the FDA's IRL for lead, a measure of the contribution of lead in food to blood lead levels. We also considered exposure and risk assessments, detection and quantification capabilities, and achievability.

The FDA estimates establishing a 10 ppb action level for lead in apple juice could result in as much as a 46% reduction in exposure to lead from apple juice in children. For all other fruit and vegetable juices, establishing an action level of 20 ppb is estimated to result in a 19% reduction in exposure to lead from these juices in children.

The FDA issues action levels according to our regulations to inform industry on the levels of contamination at which FDA may regard specific foods to be adulterated. Because lead in the environment can be absorbed by plants and animals and because it, like other elements, does not disappear over time, it is not possible to remove lead entirely from the food supply. Action levels are established based on the unavoidability of the poisonous or deleterious substances and do not represent permissible levels of contamination where it is avoidable. We intend to consider action levels, in addition to other factors, when determining whether to bring an FDA enforcement action.

Historically, action levels have promoted the implementation of measures to further reduce the level of a toxic element in specific foods. Most juices have low levels of lead that are below the draft action levels. Therefore, it is reductions in the level of lead in juices with levels higher than the draft action levels that will have the largest impact in reducing lead exposure from juices.

Today's announcement further demonstrates the FDA's commitment to a science-driven approach. We are continuing our work to identify interim reference levels for arsenic, cadmium, and mercury and later this year we expect to provide draft guidance to industry on action levels for lead in foods intended for babies and young children. We are also continuing to work towards issuing final guidance on an action level for inorganic arsenic in apple juice.

To ensure comments regarding "Action Levels for Lead in Juice: Draft Guidance for Industry" are considered before the FDA begins work on the final guidance, please submit written or electronic comments within 60 days of publication in the Federal Register of the notice announcing the availability of the draft guidance.

Submit comments electronically on Regulations.gov to docket number FDA-2019-D-5609.

Submit written/paper submissions to:
Dockets Management Staff (HFA-305)
Food and Drug Administration
5630 Fishers Lane, Rm 1061
Rockville, MD 20852
All submissions received must include the Docket No. FDA-2019-D-5609 for "Action Levels for Lead in Juice: Guidance for Industry."

Enterprise News

Jif peanut butter recalled in Canada because of Salmonella outbreak in U.S.

Several Jif brand peanut butter products are being recalled in Canada because of a Salmonella outbreak in the United States that has been traced to the manufacturing plant.

The recalled products have been sold at retailers nationwide in Canada, as well as online, according to the recall notice posted by the Canadian Food Inspection Agency.

Smucker Foods of Canada Corp. is recalling the products following a recall in the United States by the J.M. Smucker Company. The recalled products were produced in the company's Lexington, KY, facility, according to the U.S. Food

and Drug Administration.

No illnesses have been confirmed in Canada as of the posting of the recall notice today.

In the United States, the Centers for Disease Control and Prevention is reporting that 14 people across 12 states have been infected with the outbreak strain of Salmonella Senftenberg.

There is great concern that consumers may have unused portions of the implicated peanut butter in their homes. To view photographs of the products subject to recall in Canada, click here.

Consumers can use the following label information to determine whether they have the recalled peanut butter. If consumers have products matching the above description in their possession, they should dispose of it immediately.

Brand	Product	Size	UPC	Codes
Jif	Squeeze Creamy Peanut Butter	375 g	0 51500 24556 9	1274 425 to 2140 425
Jif	Creamy Peanut	200-18 g	0 51500 40200 9	1274 425 to 2140 425
	Butter 200 Cups			
Jif	Dark Roast Creamy Peanut Butter	500 g	0 51500 45163 2	1274 425 to 2140 425
Jif	Dark Roast Creamy Peanut Butter	1 kg	0 51500 45736 8	1274 425 to 2140 425
Jif	Light Creamy Peanut Butter	500 g	0 51500 70037 2	1274 425 to 2140 425
Jif	Light Creamy Peanut	1 kg	0 51500 70038 9	1274 425 to

Brand	Product	Size	UPC	Codes
	Butter			2140 425
Jif	Creamy Peanut Butter	500 g	0 51500 75002 5	1274 425 to 2140 425
Jif	Crunchy Peanut Butter	500 g	0 51500 75004 9	1274 425 to 2140 425
Jif	Creamy Peanut Butter	1 kg	0 51500 75005 6	1274 425 to 2140 425
Jif	Crunchy Peanut Butter	1 kg	0 51500 75006 3	1274 425 to 2140 425
Jif	TO GO Creamy Peanut Butter 8 Individual Cups	250 g	0 51500 75007 0	1274 425 to 2140 425

Skittles, Starbursts and Life Savers gummies recalled after consumers report thin metal strands in product

Mars Wrigley Confectionery U.S, LLC is recalling certain varieties of SKITTLES® Gummies, STARBURST® Gummies, and LIFE SAVERS® Gummies because of the potential presence of a very thin metal strand embedded in the gummies or loose in the bag.

The company received reports from consumers alerting them to this matter and but they are not aware of any illnesses to date.

Products were manufactured by a third party and distributed in the United States, Canada and Mexico.

The products subject to this recall in the U.S. include SKITTLES® Gummies, STARBURST® Gummies, and LIFE SAVERS® Gummies are described in the table below. On the back of the package is a 10-digit manufacturing code; the first three digits in this code will indicate implicated product as described in the table below:

Item Number	Description	UPC	Code (first 3 digits)
10188298	STARBURST® Gummies Original Share Size 3.5oz	10022000253092	136, 139, 140
10195414 **10220867**	STARBURST® Gummies Original Peg Pack 5.8oz	10022000253818 00022000284648	
10188301	STARBURST® Gummies Sours Share Size 3.5oz	10022000253122	134,135, 137-142
10195413 **10220796** **10195750**	STARBURST® Gummies Sours Peg Pack 5.8oz	10022000253801 00022000284617 10022000259384	134,135, 137-142
10220865	STARBURST® Gummies Sour Berries Peg Pack 5.8oz	00022000284624	135, 138, 139
10222236 **10136761** **10222238**	LIFE SAVERS® Gummies Five Flavor Peg Pack 7.00z, 3.220z	10022000285277 10019000083422 10022000285291	136, 139
10081699 **10195012**	LIFE SAVERS® Wild Berries Gummies Peg Pack 7.0 oz	10019000083446 10022000244502	136 – 138, 140, 147, 149 – 152
10195000 **10195014** **10095001**	LIFE SAVERS® Sour Gummies Peg Pack 7.0 oz, 180g	10022000242058 10022000244533 00019000170491	132-134, 139-140, 144-147, 149, 151, 152, 201
10224068 **10228324** **10229828**	SKITTLES® Gummies Original Peg Pack 5.8 oz, 2.930z	10022000285956 00022000286727 10022000287363	139 – 218
10229823 **10230187**	SKITTLES® Gummies Original Stand Up Pouch 120z	10022000287325 00022000287434	139 – 218
10224070 **10228325** **10229830**	SKITTLES® Wild Berry Gummies Peg Pack 5.8 oz, 2.930z	10022000285970 00022000286734 10022000287387	138 – 218

10229825 **10230290**	SKITTLES® Gummies Wild Berry Stand Up Pouch 12oz	10022000287349 00022000287441	138 – 218
10240169 **10242246** **10240168**	SKITTLES® Sour Gummies Peg Pack 5.8 oz	10022000289749 00022000291073 00022000289735	204 – 218

Mars Wrigley Confectionery US, LLC is working with retailers to remove recalled products from store shelves.

If consumers believe they have purchased a recalled item, they should dispose of the product and not consume it.

Salmonella finding closes factory and prompts large-scale recall

A poultry company in England has halted production at one of its sites after finding Salmonella in chicken. Dozens of products have been recalled.

Cranswick said the facility in Hull will remain closed until an investigation into the possible cause of contamination has been completed.

A routine internal inspection identified the presence of Salmonella in some cooked chicken products.

The products are sold as ingredients for sandwiches and meals in UK retailers and food-to-go outlets.

"As a precautionary measure, we have asked our customers to remove any of their products containing our ready to eat chicken produced during the affected period. We are working closely with the Foods Standards Agency and will collaborate with their experts to resolve the matter," the company said in a statement.

"The safety and quality of every product produced by Cranswick is our number one priority and all necessary protocols will be followed and completed before we restart production."

Knock-on recall impact

A number of supermarkets including Marks and Spencer, Tesco, Waitrose, Aldi and Sainsbury's have issued recalls as have Amazon, coffee shops Costa, Starbucks and Caffé Nero and the sandwich store franchise Pret A Manger.

A social media post from Pret said: "Customer safety is always our priority, so we've temporarily removed chicken from our menu as a precautionary measure due to a supplier food safety issue. No Pret products have currently been affected and we're continuing to work with the supplier on the issue."

Aldi recalled eight products due to potential Salmonella contamination with one having a use by date of May 19. Tesco issued an alert for 14 chicken products with some having dates up to May 20.

More than 30 products are covered in the Sainsbury's notice with use by dates ranging from May 3 to May 20 and Co-op has also recalled sandwiches, wraps and ready meals with chicken.

Waitrose's product recall affected 10 wraps and sandwiches affecting all use by dates up to and including May 14. A dozen products, including salads and deli fillers, are mentioned in the Marks and Spencer recall with use by dates from May 11 to May 17.

FSA voices concerns over effectiveness of Kinder recall; says candy may still be on sale

The Food Standards Agency (FSA) has raised concerns that potentially contaminated chocolate produced by Ferrero could still be on sale. As many as 200 people across Europe have been sickened in an outbreak linked to the candy.

The authority said it was worried about the reach and efficacy of the product withdrawal and recall of Kinder products and reminded people that a range of Kinder Egg's and Schoko-Bon's should not be eaten.

Products have been recalled because of an outbreak of monophasic Salmonella typhimurium. There are 76 patients in the United Kingdom, with most of those sick being children younger than 5 years old.

Up to 200 people are affected across Europe with one patient in the United States. A total of 49 of 116 cases were hospitalized and 88 of 101 interviewed sick people in 10 countries reported eating various Ferrero chocolate products.

Implicated chocolate

Affected products are Kinder Surprise 20-gram; Kinder Surprise 20-gram x 3 pack; Kinder Surprise 100-gram; Kinder Mini Eggs 75-gram; Kinder Egg Hunt Kit 150-gram; and Kinder Schokobons 70-gram, 200-gram and 320-gram and should not be eaten regardless of best before dates.

Earlier recalls didn't cover all dates or all of these products. The update includes all Kinder products manufactured at the Arlon site in Belgium from June 2021.

Retailers are being urged to make sure they have removed these Kinder products from store shelves.

FSA contacted local councils so they could raise awareness and inform all residents, small independent shops and franchise chain retailers about the serious recall.

Elizabeth Blaney, from Derby City Council, advised people not to take the risk.

"It's important that any potential harmful products are removed from shelves and not sold to the public by mistake. We will be working with the Food Standards Agency to make sure retailers are made aware. If you do have any Kinder products at home please do not eat it, instead contact the Ferrero

consumer careline on consumers.uk@ferrero.com to obtain a full refund," she said.

Carol Runciman, at York Council, said: "We want to advise retailers, especially smaller independent and franchise food retailers, to be aware of the product recall and to ensure that the affected products have been withdrawn and removed from sale and to be clear that members of the public are encouraged to not to buy any of these products."

Products still on sale

Ferrero has brought in auditors to check small retailers to see if affected products remain on sale. Feedback from initial visits has found some shops selling recalled chocolate. In some cases, the company is buying the product to then discard it.

The FSA has asked Ferrero to tell the agency and relevant local authorities covering the stores where it finds product on shelves, so that councils are aware and can contact the outlets that are not complying with the product recall and withdrawal.

Stores commonly remove point of sale notices two or three weeks after a product recall but local authorities are being encouraged to tell small retailers to continue to display these notices in a prominent position to increase the likelihood of consumers seeing them.

Jenny Harries, chief executive of the UK Health Security Agency (UKHSA), said: "It's crucial these products are not eaten and are discarded. Salmonella infection can be severe and many children affected in this outbreak have been very unwell and hospitalized."

Chocolate produced in Belgium was distributed to at least 113 countries. Belgian authorities stopped production at the facility in April, and an investigation has been opened by the Luxembourg Public Prosecutor's Office.

The European Centre for Disease Prevention and Control (ECDC) and European Food Safety Authority (EFSA) are updating an outbreak assessment published in April, which is expected on May 18.

USDA posts public alert about plastic in some organic ground beef sold by Whole Foods stores

The USDA has issued a public health alert for certain organic ground beef distributed to Whole Foods stores because it may contain pieces of hard plastic.

There is concern that consumers may have the organic ground beef in their home refrigerators or freezers, according to the USDA's Food Safety and Inspection Service. These items were shipped to Whole Foods locations nationwide.

The agency reports that a recall has not been initiated because the ground beef is no longer available for purchase. However, the organic ground beef has a use-by date of May 18. To view photos of the implicated products, click here.

"The problem was discovered after the firm received complaints from consumers reporting they found hard, rigid plastic in the ground beef products. The firm then notified FSIS of the issue," according to the public health alert.

Consumers can determine whether they have the implicated ground beef, which was packaged on April 20, by looking for the following label information:

- 16-oz. vacuum-sealed packages containing "ORGANIC RANCHER ORGANIC GROUND BEEF 93% LEAN 7% FAT" with a use by date of 5-18-2022.
- 16-oz. vacuum-sealed packages containing "ORGANIC RANCHER ORGANIC GROUND BEEF 85% LEAN 15% FAT" with a use by date of 5-18-2022.

The products have the establishment number "EST. 4027" inside the USDA mark of inspection.

There have been no confirmed reports of illness or adverse reactions due to consumption of these products as of the posting of the public health alert.

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