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Xinhua News Agency was to issue explanation of plan for institutional reform of the State Council

On March 13th, State Councilor Wang Yong explained plan for institutional reform of the State Council on the 1st Session of the 13th National People's Congress. Plans regarding food supervision were as follows: China Food and Market Supervision and Administration would be established, State Administration for Industry & Commerce, General Administration of Quality Supervision, Inspection and Quarantine and China Food and Drug Administration (AQSIQ) would be canceled, and inspection and quarantine duties and team of AQSIQ were incorporated into General Administration of Customs. The final scheme should be approved by National People's Congress.

Minister Han Changfu: China caps fertilizer, pesticide use and increases efficiency

The opening session of the first meeting of the 13th National People's Congress was held at the Great Hall of the People on March 5th, 2018. After the meeting, the "ministers' passage" in the North Hall was opened. When answering reporters' questions, Minister Han Changfu stated that food security is always the top priority of governance. MOA will follow the guidelines of this meeting and meet the requirements of the Report on the Work of the Government, further stabilize and improve grain production, continue to reduce fertilizer and pesticide use and increase efficiency, and promote the green development of agriculture.

Minister Han introduced that great achievements have been made in China's grain production. Since the 18th CPC National Congress, under the strong leadership of the Party Central Committee with Comrade Xi Jinping at its core, China's agriculture has reaped good harvests for years in running. The Report on the Work of the Government specifically states that China's grain production capacity has reached 600 billion kilograms and the Chinese people should have control over their own food supply.

When answering a reporter's question on chemical fertilizer use in grain production, Minister Han said that since the reform and opening up, China's grain production has increased from 300 billion kilograms to 600 billion kilograms annually. Chemical fertilizer as a fruit of scientific and technological progress can provide nitrogen, phosphorus and potassium for plants and indeed plays an important role in increasing grain production. However, one cannot say that grain harvest is "fed" by chemical fertilizers. The successive grain harvests depend on policies, science and investment. Various factors such as improved varieties, agricultural mechanization and water conservancy have also played a role. It is believed that improved varieties are the leading contributor to yield growth.

Minister Han also pointed out that excessive use of chemical fertilizers and pesticides will increase production costs and create negative ecological impacts.

Therefore, starting from the "Thirteenth Five-Year Plan" period, MOA has vigorously carried out the action of "zero growth in fertilizer and pesticide use" and gained significant results. The use of chemical fertilizers and pesticides has witnessed negative growth, and the goal of zero growth by 2020 has been achieved three years ahead of schedule.

Minister Han expressed that for next step, MOA will continue to reduce fertilizer and pesticide use and increase efficiency, in accordance with the green agriculture initiative

of General Secretary Xi Jinping. First, we will focus on key crop varieties, especially horticultural products such as fruit, vegetable and tea, replace chemical fertilizers with organic fertilizers, and extend green and biological prevention and control measures. Second, we will focus on new business entities and provide guidance to family farms, cooperatives and leading enterprises to take the lead in reducing chemical fertilizer and pesticide use. Third, we will vigorously promote scientific and technological innovation, advocate scientific and effective use of chemical fertilizers and pesticides, and advance green agricultural development by promoting government purchase of services, financial innovation, and subsidies for organic fertilizers.

International News

Statement from FDA Commissioner Scott Gottlieb, M.D., on FDA’s new efforts to advance implementation of the new consumer Nutrition Facts label for foods

Americans rely on the U.S. Food and Drug Administration to ensure that food labels contain updated nutritional information to help them make more informed food choices that lead to better health for themselves and their families. I’ve made nutrition one of my top priorities, and ensuring that consumers have accurate and science-based information concerning the link between diet and chronic diseases like diabetes, obesity and heart disease is part of that commitment. We need to advance new ways to use the science we’re learning about diet and nutrition as tools for reducing the burden of disease. Our update to the iconic Nutrition Facts label includes significant changes to help consumers make more informed dietary choices, and we are already seeing the new label on many products.

The Nutrition Facts label hasn’t been meaningfully updated in decades, and so in transitioning to this new, more informative label, it is important that we provide careful guidance to food



manufacturers and to consumers. As products transition from the old label to the new label, there are two key components to successful implementation. First, we can help Americans learn about the new label so they can use the label to make good food choices. Second, the FDA can provide detailed and clear guidance to food manufacturers to help them make the required changes to their nutrition labels by the upcoming compliance dates. Towards these ends, the FDA today is announcing our intent to launch a major educational campaign for consumers surrounding the new label and is issuing several key guidance documents to industry to further help them implement the new label.

The new Nutrition Facts label incorporates the latest evidence-based information on nutrients, such as added sugars, to provide consumers with more information regarding their food choices. For example, the old label lists total grams of sugars, but it didn’t distinguish between sugars that are naturally occurring in foods like fruits and vegetables, and sugars that meet the definition of added sugars. We’ve made it our goal to increase consumer awareness of the quantity of added sugars in food products consistent with recent dietary

guideline recommendations. The new label also contains the new daily value for added sugars, so consumers can better understand how foods with added sugars can fit into a healthy dietary pattern.

This is just one example of how the new labels provide enhanced information.

We're also going to be launching an educational campaign to help Americans use the new version of the Nutrition Facts label and interpret the overall nutritional content of products they find on supermarket shelves. This opportunity will allow us to reach consumers directly through educational videos, social media campaigns and user-friendly websites to help them discern the relationship between the dietary choices they make every day and the impact those choices can have on their own and their family's health in reducing the risk of chronic diseases like obesity, diabetes, heart disease and a variety of cancers. The effort is timed to begin when the updated labels are fully implemented in the marketplace. The informational campaign will support the underlying public health goal that Congress established and that we set out to accomplish in updating the Nutrition Facts label – help consumers use the new information to better inform their dietary choices and improve their health through diet and nutrition.

We're equally committed to providing industry the information they need to effectively implement the new version of the Nutrition Facts label in a timely fashion. Today we issued practical guidances that provide further clarity on several key elements, including fiber, added sugars and serving size declarations.

This includes a final guidance with more information on the evidence the FDA is looking for on various non-digestible carbohydrates that may be added to food to count them as fiber on the new label. Before we published our new

evidence-based definition of dietary fiber in 2016, manufacturers could declare synthetic or isolated fibers as dietary fiber on the label even if they did not have a physiological effect that is beneficial to human health. Our new definition allows naturally-occurring fibers in fruit, vegetables and whole grains to be considered fiber, as well as seven other isolated or synthetic fibers that are well recognized by the scientific community for having physiological benefits. But we're also aware of evidence that other isolated or synthetic fibers could also benefit human health, such as improving glucose and cholesterol levels, increasing frequency of bowel movements and increasing satiety (the feeling of being full after eating), which can lead to a reduced calorie intake.

The FDA has been evaluating data submitted to us from the food industry in petitions on various non-digestible carbohydrates and will communicate our decisions on these petitions soon. Our goal is to provide more detail on our scientific principles for evaluating the fiber products and these petitions. We want to give the food industry clear guidance on how to meet the new standards before we make final decisions on these petitions. We'll give petitioners who may want to add information to their petition the opportunity to revise those filings based on the more detailed guidance.

We also issued draft guidance today to help industry declare added sugars on the label of honey, maple syrup and certain cranberry products. While honey and maple syrup meet the definition of added sugars, we heard concerns from industry that declaring added sugars on their single ingredient products may lead consumers to think their pure products – such as a jar of honey or maple syrup – actually contain added table sugar because added sugars are listed on the Nutrition Facts label. We also heard from cranberry juice manufacturers that their products need to be sweetened for palatability because cranberries have

less natural sugar than other fruits. Our draft guidance addresses these concerns by stating our intent to allow manufacturers to use a symbol immediately after the added sugars daily value, directing consumers to language that provides truthful and not misleading contextual information about “added sugars” and what it means for each of these specific products.

Also, included in our implementation of the new Nutrition Facts label are updated requirements for serving sizes that more accurately reflect what people actually eat and drink. In a final guidance issued today, the FDA provided guidance on appropriate reference amounts customarily consumed for a variety of products to aid manufacturers in determining the appropriate serving sizes to include on the labels of their products.

All of these guidances are reflective of the feedback we heard about the desire for more information on these important topics. As we move forward with implementing the new labeling, we believe these guidances will help provide information that industry has sought from the FDA by providing the agency’s current thinking on these topics.

Last year we proposed to extend the compliance date for the new version of the label to give industry more time to implement the new requirements. More specifically, we proposed extending the compliance date from July 2018 to Jan. 1, 2020, for manufacturers with \$10 million or more in annual food sales and to Jan. 1, 2021, for smaller manufacturers to give them enough time to produce the new labels and reformulate their products if necessary. We plan to issue a final rule this spring.

In the weeks ahead, I’ll provide more details on a nutrition strategy to reduce preventable death and disease through better nutrition. This effort will aim to

translate the latest nutritional science into practical measures that can further empower consumers to make better and more informed decisions about their diets and health. It’ll provide them with helpful tools to make healthy food choices, including clarity on food label claims, and will create incentives for food producers to manufacture products that are healthier. All Americans should have access to the best nutrition information for making healthy choices for themselves and their families. I firmly believe that’s an important part of the FDA’s mission for protecting and promoting public health.

Canada: Consultation on Oxathiapiprolin, Proposed Maximum Residue Limit

The Pest Management Regulatory Agency (PMRA) invites the public to submit written comments on the proposed maximum residue limit (MRL) for oxathiapiprolin up to 75 days from the date of publication of this consultation document. The PMRA will consider all comments received before making a final decision on the proposed MRL for oxathiapiprolin.



How to Get Involved

This consultation is available for comment from 2 March to 16 May 2018 (75 calendar days). Open the “Consultation Document” link to access the

document.

If you would like to comment, see the Pest Management Regulatory Agency Publications Section page for contact information. Please be sure to include the title of the consultation document on which you are commenting. Interested parties are encouraged to provide comments and suggestions by 16 May 2018.

UK: Further reduction in campylobacter levels



The top nine retailers across the UK have now published on their websites, their testing results on campylobacter contamination in UK produced fresh whole chickens (covering October to December 2017).

The figures show that on average, across the market, 4.5% of chickens tested positive for the highest level of contamination, these are the chickens carrying more than 1,000 colony forming units per gram (cfu/g) of campylobacter. The figure testing positive at the highest level of contamination for the previous quarter (July-Sept 17) was 5.14%.

This reduction builds on the first set of results released by retailers in November 2017 (covering July-September) with the overall trend continuing to show a reduction in the highest level of contamination. This is consistent with previous research which shows a lower level of contamination over the cooler months of the year.

Michael Wight, Director of Policy and Science at the Food Standards Agency said:

“It's good to see that levels of campylobacter found continue on a downward trend. We will continue to monitor the results and procedures of the major retailers and encourage them to maintain the significant progress made so far.

“We would like to thank the British Retail Consortium and the retailers for continuing to take the issue of campylobacter seriously and for working together to coordinate the publication of their results. We are actively working across smaller poultry businesses so that they can also contribute to reducing campylobacter levels.”

Safety Alerts

Date	Brand Name	Product Description	Reason/ Problem	Company
03/23/2018	King Arthur	Organic Coconut Flour	May contain Salmonella	King Arthur Flour Company
03/23/2018	Kitchen's Cravings	Egg Salad Sandwich	May contain traces of Imitation Crab Meat	Kwik Trip, Inc.
03/23/2018	Eclipse	Eclipse Kratom-containing powder products	May contain Salmonella	Tamarack Inc.
03/22/2018	Milo's Kitchen	Dog treats	Products potentially contain elevated levels of beef thyroid hormone.	J.M. Smucker Company
03/22/2018	Kraken, Kratom,	White vein powder &	May contain Salmonella	PDX Aromatics

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	Phytoextractum, & Soul Speciosa	capsule red vein powder products		
03/20/2018	Carolina Gold	Honey Sauce	Undeclared wheat and soy	Piggie Park Enterprises Inc.
03/17/2018	Haggen	Deli products	Salmonella	Haggen
03/16/2018	Trader Joe's	Chocolate Chip Cookie	Undeclared Peanuts	Chris's Cookies
03/16/2018	Organic Go Smile!	Raw Coconut	Potential of Salmonella	International Harvest, Inc
03/12/2018	Oregon Food Bank	Chia Seeds	May Contain Rodent Droppings	Oregon Food Bank
03/12/2018	The Maiden's Creamery	Raw Goat Milk Cheese	Potential to be contaminated with Listeria	Good Fields Farm / The Maidens Creamery
03/12/2018	Schwartz Brothers Bakery	Cream Cheese Cinnamon Rolls	Undeclared Eggs	Schwartz Brothers Bakery of Seattle
03/10/2018	Midwest Northern Nut	Nut and Seed Snack Mixes	Undeclared peanuts and/or tree nuts	Midwest Northern Nut
03/10/2018	Wegmans	Thai Sweet Chili Sauce Cup	Undeclared Egg	Wegmans Food Markets, Inc.
03/10/2018	Kraken Kratom, Soul Speciosa, and Phytoextract	Kratom Powder	Salmonella	PDX Aromatics DBA Kraken Kratom, Phytoextractum, and Soul Speciosa

	tum			
03/09/2018	Starwest Botanicals	Organic cardamom whole green pods	Salmonella contamination	Starwest Botanicals
03/06/2018	Tucker's	5lb Pork-Bison Box	Potential Salmonella contamination	Raw Basics, LLC
03/06/2018	Redbarn, Chewy Louie, Dentley's, and Good Lovin'	Bully Stick dog food	Potential contamination with Saslmonella	Redbarn Pet Products, LLC
03/05/2018	IDLife	Protein bars, Snack bars, Kids bars	Undeclared almonds, peanuts, coconut oil	IDLife, LLC
03/05/2018	Kodiak Cakes	Blueberry Chia Energy Waffles	Undeclared Milk	Kodiak Cakes
03/02/2018	Steve's Real Foods	Raw frozen dog food turkey canine recipe	potential to be contaminated with Salmonella	Steve's Real Foods
03/01/2018	Weis	Dried beef party rye dip	Undeclared eggs and milk	Weis Markets
03/01/2018	Blue Ridge Beef	Raw pet food for cats	Presence of Salmonella and Listeria monocytogenes	Name Blue Ridge Beef
02/28/2018	SKI	Cherry SKI citrus soda	Undeclared Red #40, Yellow #5	The Double Cola Company

02/26/2018	Kancho	Snack Biscuit	Undeclared peanut	LOTTE Int'l America Corp
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Enterprise News

Canada: Ikea brand Marshmallow candy recalled



Ikea Canada is recalling Ikea brand Marshmallow candy (GODIS PASKKYCKLING) from the marketplace due to possible contamination from mice infestation. These products may contain harmful bacteria. Consumers should not consume the recalled product described below.

The following product has been sold from Ikea stores in Nova Scotia, Ontario, Quebec, Manitoba, and Alberta.

What you should do

If you think you became sick from consuming a recalled product, call your doctor.

Check to see if you have recalled products in your home. Recalled products should be thrown out or returned to the store where they were purchased.

Learn more about the health risks

Sign up for recall notifications by email, follow us on Twitter, or join the CFIA community on Facebook

View our detailed explanation of the food safety investigation and recall process

Who is affected

There have been no reported illnesses associated with the consumption of this product.

Background

This recall was triggered by the company. The Canadian Food Inspection Agency (CFIA) is conducting a food safety investigation, which may lead to the recall of other products. If other high-risk products are recalled, the CFIA will notify the public through updated Food Recall Warnings.

The CFIA is verifying that industry is removing recalled product from the marketplace.

Fonterra adopts virtual reality technology for safety training

Fonterra is now using virtual reality technology to show employees how to navigate its manufacturing sites safely without having to actually be there.

Fonterra says the new technology, developed with Beca, will help to substantially reduce onboarding times.

Director of Health and Safety, Resilience and Risk at Fonterra, Greg Lazzaro, said virtual reality has the potential to be a game changer for Fonterra.

“The opportunities for VR are significant,” Lazzaro said.

“With this solution, we can replicate the physical environment of our sites, so staff can undertake virtual health and safety training in an extremely immersive and realistic way.

“That means our people can learn about and identify potential hazards more quickly than ever, encouraging more engaged employees and better workplace safety”

Following a successful pilot, the new VR technology will replace a significant portion of the hands-on health and safety training at Fonterra that is often costlier and less effective.

Training can be tailored to each of Fonterra's sites and tested through the completion of modules.

Project Manager for Beca, Andrew Cowie, says the technology is the future of health and safety training.

“Walmart now trains using VR, American footballers are using it and so is the military,”Cowie said.

“Our clients are increasingly interested in the application of VR technologies and the value it can add to their businesses.”

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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.com