

MARKET *January 2023* NEWS



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MERIEUX NUTRISCIENCES(CHINA)

BETTER FOOD. BETTER HEALTH. BETTER WORLD.

CONTENTS

FOCUS ON CHINA	1
<i>Chinese vice-premier urges food safety</i>	1
<i>Chinese researchers find new way to synthesize starch, proteins from corn stalk</i>	1
<i>National standards issued on food, goods</i>	1
INTERNATIONAL NEWS	2
<i>FDA Issues Procedural Notice on Consumer Research on Front-of-Package Labeling</i>	2
<i>FDA Issues Guidance for Industry on Action Levels for Lead in Baby Foods</i>	3
<i>FDA Releases Fact Sheet, Reminds Produce Stakeholders of Upcoming End of Intended Enforcement Discretion Period for Harvest and Post-Harvest Agricultural Water</i>	4
<i>FDA Issues Uniform Compliance Date for Final Food Labeling Regulations</i>	5
<i>FDA Releases 2022 Food Code</i>	5
ENTERPRISE NEWS	7
<i>Chocolate cake sold at IKEA recalled after metal found in product</i>	7
<i>Soft cheese recalled in Canada over Listeria concerns</i>	8
<i>More sprouts recalled as outbreak investigation continues</i>	8
MARKET NEWS - REPLY	9

Focus on China

Chinese vice-premier urges food safety

BEIJING -- Chinese Vice-Premier Han Zheng has called for efforts to ensure food safety with full implementation of related policy requirements.

Han, also head of the food safety commission of the State Council, made the remarks while presiding over a meeting of the commission on Wednesday.

China has been dealing with food safety issues with the most rigorous standards, the most stringent supervision, the most severe penalties, and the most serious accountability.

More efforts should be made to strengthen the mechanism of discovering food safety issues, improve food safety laws and regulations, and enhance governance, he said.

For the upcoming Spring Festival, Han called for more concrete and detailed work to ensure food safety during the holiday, urging market players and local regulators to keep a close eye on food production and processing, sales, catering services, and other links.

Chinese researchers find new way to synthesize starch, proteins from corn stalk

BEIJING -- Chinese researchers recently developed a method of high efficiency

for synthesizing artificial starch and microbial proteins from corn stalk. This method can cut the production cost of artificial starch and provide a new way to produce food.

Growing populations and climate change pose great challenges to food security. The efficient conversion of agricultural waste into artificial food is an important way to alleviate a food crisis and realize sustainable agricultural development.

The researchers from the Biotechnology Research Institute under the Chinese Academy of Agricultural Sciences and other China-based institutions, used a multi-enzyme molecular system and baker's yeast to convert cellulose in corn stalks to artificial starch, and to produce microbial protein by fermentation under aerobic conditions.

The whole production process requires only a small investment in equipment, does not require coenzyme or energy input and does not lead to sugar loss, offering the possibility of producing artificial starch and microbial proteins at low cost, according to the study.

The study was published in the journal Science Bulletin.

National standards issued on food, goods

National standards on food, consumer goods, work safety and cross-border e-commerce have been issued recently, the State Administration for Market Regulation announced at a news conference in Yiwu, Zhejiang province, on Nov 24.

January 2023 MARKET NEWS



According to the administration, three new national standards for food container safety have been rolled out in a bid to improve the monitoring of products to ensure quality and food security.

As new materials and techniques are being used in food packaging, the standards aim to enhance quality control for metal containers and fill the current gap in quality assessment.

Regarding consumer goods, two national standards related to clocks and watches have been announced in an effort to help promote the global competitiveness of Chinese products.

In terms of cross-border e-commerce, the administration said four national standards have been formulated to solve problems such as a lack of clarity in product descriptions.

International News

FDA Issues Procedural Notice on Consumer Research on Front-of-Package Labeling

The U.S. Food and Drug Administration has issued a 60-day procedural notice on its plans to conduct a study entitled “Quantitative Research on Front of Package Labeling on Packaged Foods.” As part of the Paperwork Reduction Act, federal agencies are required to publish notice in the Federal Register on each proposed information collection to give the public the opportunity to comment.

The FDA is conducting this consumer research to help explore the development of a front-of-package labeling scheme, which is part of the National Strategy on Hunger, Nutrition, and Health, issued at the White House Conference held in September 2022. Front-of-package labeling is intended to complement the Nutrition Facts label on packaged foods by giving consumers additional context to help them identify healthy food selections. A standardized, science-based scheme could help consumers, particularly those with less nutrition knowledge, quickly and easily identify foods that are part of a healthy eating pattern. A variety of front-of-package labeling systems have been adopted in countries world-wide.

The U.S. continues to face an epidemic of diet-related chronic diseases, many of which are experienced disproportionately by racial and ethnic minority groups, those with lower socioeconomic status, and those living in rural areas. To help address this problem, the FDA is continuing to prioritize its nutrition activities to help empower consumers with nutrition information to identify healthier choices more easily and encourage industry innovation to produce healthier foods. The consumer research we are announcing today is part of our continuing effort to help enable consumers to make informed dietary choices and construct healthful diets.

The FDA is seeking comment on ways to enhance the quality, usefulness, and clarity of the information to be collected. Comments on the notice are due 60 days following publication in the *Federal Register*. Submit comments electronically to <https://www.regulations.gov>, to Docket No.

January 2023 MARKET NEWS



FDA-2023-N-0155. Submit written comments to the Dockets Management Staff (HFA-305), Food and Drug Administration, 5630 Fishers Lane, Rm. 1061, Rockville, MD 20852. All submissions received must include Docket No. FDA-2023-N-0155.

FDA Issues Guidance for Industry on Action Levels for Lead in Baby Foods

Today the U.S. Food and Drug Administration issued for public comment “Action Levels for Lead in Food Intended for Babies and Young Children: Draft Guidance for Industry.” As the agency outlined in Closer to Zero, we expect over time for this guidance, together with other activities, to result in industry progressively reducing levels of lead in foods to as low as possible. The draft guidance announced today supports the FDA’s goal of reducing dietary exposure to lead, arsenic, cadmium and mercury, and the associated health effects, while maintaining access to nutritious foods.

Foods covered by this draft guidance are those processed foods, such as food packaged in jars, pouches, tubs and boxes, that are represented or purported to be specifically for babies and young children less than two years of age. Lead may be present in these foods because agricultural commodities they are made from—fruits, vegetables, grains, and animals—take up contaminants in the environment in much the same way they take up nutrients. In this way, these foods can provide nutrients essential for child growth and development, but they may also be a source of exposure to contaminants.

While it is not possible to remove lead entirely from the environment or the food

supply, it is possible to lower lead levels in foods. Action levels are one regulatory tool the FDA uses to help lower levels of chemical contaminants in foods when a certain level of a contaminant is unavoidable. Action levels are not intended to set the lowest levels for industry to achieve. Our commitment under Closer to Zero is to take a variety of actions to reduce levels of lead in products for babies and young children to as low as possible and our expectation is for industry to strive for continual reductions over time. Although not binding, the FDA would consider these action levels, in addition to other information, when considering whether to bring enforcement action in a particular case. For all foods, with or without action levels, when the agency finds that the level of lead causes the food to be unsafe, we take action, which may include working with the manufacturer to resolve the issue and taking steps to prevent the product from entering, or remaining in, the U.S. market.

This draft guidance is not intended to direct consumers in making food choices. The FDA advises that parents and caregivers feed their children a variety of age-appropriate nutrient-dense foods across and within the main food groups of vegetables, fruits, grains, dairy, and protein foods, including foods addressed in this draft guidance. Caregivers do not need to throw out processed or packaged baby foods or stop feeding certain foods to babies and children. Eliminating entire food groups from a child’s diet may result in nutrient deficiencies and poor health outcomes.

To identify the action levels for categories of foods, the agency considered among other factors, the level of lead that could be in a food without dietary

January 2023 MARKET NEWS

exposure exceeding FDA's Interim Reference Level of 2.2 ug/day. For babies and young children that eat the foods covered in this draft guidance, the FDA estimates that these action levels could result in as much as 24-27% reduction in exposure to lead from these foods.

The FDA will monitor industry's progress in reducing the levels of lead in the foods identified in this draft guidance, while ensuring that manufacturers are putting in place any needed preventive controls to reduce or eliminate the presence of lead in their products. In addition, we will continue to evaluate scientific advances in reducing the levels of lead in foods and the role nutrition plays in reducing the health impact of lead exposure. Before finalizing the action levels, we will assess stakeholder comments and other information and data, to determine if further adjustments are needed. The FDA will host a webinar to provide an overview of the draft guidance and answer stakeholder questions. More details on the webinar will be announced shortly.

To ensure comments regarding "Action Levels for Lead in Food Intended for Babies and Young Children: Draft Guidance for Industry" are considered before the FDA begins work on the final guidance, please submit written or electronic comments by March 27, 2023.

Submit comments electronically on [Regulations.gov](https://www.regulations.gov) to docket number FDA-2022-D-0278.

Submit written/paper submissions to:
Dockets Management Staff (HFA-305)
Food and Drug Administration

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All submissions received must include the Docket No. FDA-2022-D-0278 for "Action Levels for Lead in Food Intended for Babies and Young Children: Draft Guidance for Industry."

FDA Releases Fact Sheet, Reminds Produce Stakeholders of Upcoming End of Intended Enforcement Discretion Period for Harvest and Post-Harvest Agricultural Water

The intended enforcement discretion period for the harvest and post-harvest agricultural water provisions for covered produce (other than sprouts) in the Produce Safety Rule ends on January 26, 2023 for all businesses other than small and very small businesses. To help prepare growers, the FDA has released a fact sheet with questions and answers on the requirements.

In December 2021, the FDA issued a proposed rule that would revise subpart E of the FDA Food Safety Modernization Act (FSMA) Produce Safety Rule to change certain pre-harvest agricultural water requirements for covered produce other than sprouts. The proposal did not include changes to the harvest and post-harvest requirements for agricultural water. Subsequently, the FDA issued a supplemental notice of proposed rulemaking to extend the compliance dates for the pre-harvest requirements and announced end dates for the intended enforcement discretion provided for the harvest and post-harvest agricultural water requirements, as follows:

January 2023 MARKET NEWS

- January 26, 2025, for very small businesses;
- January 26, 2024, for small businesses; and
- January 26, 2023, for all other businesses.

As has been done with other FSMA rules, the FDA plans to take an educational posture for the harvest and post-harvest requirements as we begin implementing those requirements. During the first year after the end of the intended enforcement discretion period, FDA will work closely with international, state and industry partners during this time to advance training, technical assistance, educational visits, and on-farm readiness reviews to prepare both farmers and regulators for implementing these provisions.

Stakeholders who have questions about these requirements should contact their local Produce Safety Network representative or submit an inquiry to the FSMA Technical Assistance Network.

FDA Issues Uniform Compliance Date for Final Food Labeling Regulations

The U.S. Food and Drug Administration (FDA) announced today that January 1, 2026, will be the uniform compliance date for final food labeling regulations that are issued in calendar years 2023 and 2024. This action is not intended to change existing requirements for compliance dates contained in final rules published before January 1, 2023.

The FDA periodically announces uniform compliance dates for new food labeling requirements to minimize the economic impact on the food industry of having to



respond separately to each labeling change. Use of a uniform compliance date allows industry to adjust to new labeling requirements in an orderly and economical manner by allowing sufficient lead time to plan for the use of existing label inventories and the development of new labeling materials. The FDA generally encourages industry to comply with new labeling regulations as quickly as feasible. However, all food products subject to the January 1, 2026, uniform compliance date must comply with the appropriate labeling regulations when initially introduced into interstate commerce on or after January 1, 2026.

For some food labeling regulations, the FDA will set a compliance date that differs from the uniform compliance date if special circumstances justify doing so. The specific compliance date is published when a final regulation is issued.

FDA Releases 2022 Food Code

The U.S. Food and Drug Administration (FDA) today issued the 2022 edition of the FDA Food Code, which provides guidance to state and local authorities and retailers to help mitigate foodborne illness risks at retail and provide a uniform set of national standards for retail food safety.

The 2022 edition commemorates 30 years of the FDA Food Code in its current format. It represents the FDA's best advice for a uniform system of provisions that address the safety and protection of food offered at retail and in food service, and while it is a model code that is not required, it has been widely adopted by state, local, tribal and territorial agencies that regulate more than one million restaurants, retail food stores, vending operations and food service

January 2023 MARKET NEWS



operations in schools, hospitals, nursing homes, and childcare centers.

The 2022 Food Code specifically addresses food donations for the first time and this new information is part of the Biden-Harris Administration's National Strategy on Hunger, Nutrition, and Health. The National Strategy, which was rolled out in September at the White House Conference on Hunger, Nutrition, and Health, provides a roadmap of actions the federal government is taking to end hunger and reduce diet-related diseases by 2030 – all while reducing disparities.

One-third of all food in the U.S. goes uneaten. To prevent food loss and waste across the food supply chain, and help ensure safe, good-quality food gets to those who need it most, the 2022 Food Code has clarified that food that is stored, prepared, packaged, displayed, and labeled according to Food Code safety provisions can be donated.

Other significant changes to the 2022 Food Code include:

- Adding sesame as a major food allergen to reflect that the Food Allergy Safety, Treatment, Education, and Research Act of 2021 established sesame as the 9th major food allergen;
- Informing consumers, in writing, of major food allergens as ingredients in unpackaged food;
- Adding labeling of major food allergens in bulk food that is available for consumer self-dispensing;

- Creating new requirements for the allowance of pet dogs in outdoor dining spaces; and
- Revising the definition of intact meat, including enhancements to clarify time/temperature cooking requirements

View a full list of the Summary of Changes.

The 2022 edition reflects the input of regulatory officials, industry, academia, and consumers that participated in the 2020 biennial meeting of the Conference for Food Protection (CFP) (held in 2021). External Link Disclaimer Collaboration with the CFP and our partners at the U.S. Department of Agriculture's Food Safety and Inspection Service, the Centers for Disease Control and Prevention and the Environmental Protection Agency helps ensure the Food Code establishes sound model requirements that would help prevent foodborne illness and injury and would help eliminate the most important food safety hazards in retail and foodservice facilities.

Complete and widespread adoption of the 2022 Food Code as statutes, codes, and ordinances helps:

- Reduce foodborne illness risk within food establishments, protecting consumers and industry from potentially devastating health consequences/financial losses;
- Create uniform standards for retail food safety that reduce complexity and better ensure compliance;

January 2023 MARKET NEWS

- Eliminate redundant processes for establishing food safety criteria; and
- Establish a more standardized approach to inspections and audits of food establishments

Members of the FDA's National Retail Food Team are available to assist regulatory officials, educators, and the industry in their efforts to adopt, implement, and understand the provisions of the FDA Food Code and the Retail Program Standards.

For additional information, visit <https://www.fda.gov/retailfoodprotection>.

Enterprise News

Chocolate cake sold at IKEA recalled after metal found in product



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Almondy is recalling certain Almondy chocolate cake with Daim because a metal object has been found in a cake.

According to the company announcement posted by the FDA, these products were only distributed to IKEA stores.

Recalled products:

- Almondy Chocolate cake with Daim 14.1oz
- Batch code L2140
- Best Before Date: NOV.18.2023

Almondy urges consumers who may have purchased the product to either return the product to the store where it was purchased for a full refund or to contact Almondy at www.almondy.com.

“At Almondy the quality and safety of our products is our number one priority,” the company said. “We take the incident very seriously and as a precautionary measure we are therefore recalling products with the batch code stated above. We have identified what measures to take to prevent this from happening again.”

Soft cheese recalled in Canada over Listeria concerns



La Vache à Maillotte brand Mélo-Dieux surface-ripened soft cheese from the marketplace because of possible *Listeria monocytogenes* contamination.

The recalled product has been sold in Quebec, Canada and may have been distributed in other provinces and territories, according to the Canadian Food Inspection Agency.

Recalled product:

Brand	Product	Size	UPC	Codes
La Vache à Maillotte	Mélo-Dieux – Surface-ripened soft cheese	Approx. 275g	None	R 61522FE2023

As of the posting of this recall, there have been no reported illnesses associated

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with the consumption of this product.

The Canadian Food Inspection Agency (CFIA) is conducting a food safety investigation, which may lead to the recall of other products.

Consumers should check to see if they have recalled products. They should not consume, use, sell, serve or distribute recalled products. Recalled products should be thrown out or returned to the location where they were purchased.

More sprouts recalled as outbreak investigation continues

SunSprout Enterprises has expanded a recall of raw alfalfa sprouts because of potential contamination with *Salmonella*. This recall is a result of an investigation by Nebraska and the federal CDC of an outbreak of illness associated with the alfalfa sprouts.

Nebraska officials are urging the public to avoid eating alfalfa sprouts after at least a dozen people have been confirmed sick in an outbreak of *Salmonella* Typhimurium.

The company directly distributed 1,406 pounds of product to five food service and grocery customers in Nebraska, Kansas, and Iowa between November and December 2022.

Recalled Products:

- The raw alfalfa sprouts are packaged in 4-ounce clamshells and 2.5lb packages with best-sold buy dates between 12/10/2022 and 1/7/2023 and

January 2023 MARKET NEWS



lot codes #4211, 5211, 3212, and 4212.

- The best-sold buy date can be found on the front of the package.

Customers with products from this lot number in their possession should stop using them and dispose of them immediately. Consumers are also encouraged to follow all safe handling instructions and wash their hands and all preparation surfaces and storage areas after handling any raw product.

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