

MARKET October 2023 NEWS



MERIEUX NUTRISCIENCES(CHINA)

BETTER FOOD. BETTER HEALTH. BETTER WORLD.

CONTENTS

FOCUS ON CHINA	1
<i>City officials summoned by food safety office over campus canteen concerns</i>	<i>1</i>
<i>China's FMCG market predicted to grow 3.4% in 2023</i>	<i>1</i>
<i>Ministry of Education cautious of pre-made meals in schools</i>	<i>2</i>
INTERNATIONAL NEWS	2
<i>FDA Releases FY 2021 Pesticide Residue Monitoring Report</i>	<i>2</i>
<i>Salmonella in pet food reports continue to rise in the UK</i>	<i>3</i>
<i>FDA Issues Updated Compliance Program for Infant Formula</i>	<i>4</i>
<i>FDA Releases Two New Chapters of Draft Guidance for the Preventive Controls for Human Food Rule</i>	<i>5</i>
<i>Scientists study E. coli risk factors in France.....</i>	<i>6</i>
ENTERPRISE NEWS	7
<i>Protein powder recalled because of plastic pieces.....</i>	<i>7</i>
<i>Kandy brand cantaloupe recalled in Canada over Salmonella contamination</i>	<i>8</i>
<i>Tahina recalled in Canada after testing finds Salmonella</i>	<i>8</i>
MARKET NEWS - REPLY	9

Focus on China

City officials summoned by food safety office over campus canteen concerns

Food safety problems at campus canteens in Tangshan, Hebei province, and Nanchang, Jiangxi province, led to city government officials being summoned on Monday by the State Council's food safety office, China Central Television reported.

The office said food safety incidents at North China University of Science and Technology in Tangshan and Jiangxi Industry Polytechnic College in Nanchang had exposed problems such as a weak awareness of food safety and a serious lack of responsibility among school authorities that had a negative social impact.

Tangshan and Nanchang were told to uphold the bottom line on campus food safety, and the office said it would conduct on-site inspections and supervise rectification efforts.

On June 1, a video titled "A suspicious rat's head found in food at a college in Jiangxi" went viral on social media.

On June 3, the college in Nanchang issued a statement on its official Sina Weibo account saying that the local market supervision administration had confirmed the object in the food was a duck neck. But on June 17, a joint team from various departments conducted an investigation, showing that it was not a duck neck, and biologists confirmed it was the head of a rodent, CCTV reported.

On Oct 10, North China University of Science and Technology announced that it had terminated the contract of the catering company responsible for managing the student canteen at its campus in Tangshan after students reported finding unknown objects, suspected to be rat head too, in their meals.

China's FMCG market predicted to grow 3.4% in 2023

China's fast-moving consumer goods (FMCG) market is forecast to reach a growth rate of 3.4 percent this year, higher than the growth rate in 2022, despite a slighter lower forecast in 2024, according to an industry analysis.

According to the Kantar Worldpanel, which has used historical sales data for the last 5 years to develop its prediction on how the category will perform over the next 18 months, the FMCG market in China is likely to achieve a growth rate of 3.4 percent in 2023 which is higher than the growth rate in 2022. The growth rate in 2024 will be slightly lower at 2.4 percent.

In 2019, before the COVID-19 pandemic, FMCG reported a robust annual growth rate of over 5 percent in China but this more than halved from 2020 to 2022 as consumers reduced spending on social and beauty occasions.

The higher growth in 2023 is driven mainly by the rebound effect from a very low fourth-quarter period in 2022. This means that the sector's performance will be stronger compared to the Covid years but will not return to the pre-Covid levels, said the research.

For example, in the food & beverage categories, the research expects there to be fewer in-home occasions and will therefore see a lower growth rate this year

and next year for these categories. However, some categories, like herbs, spices and cooking oils, are likely to maintain their growth.

Ministry of Education cautious of pre-made meals in schools

The Ministry of Education in China recently expressed a cautious attitude towards the issue of "pre-made meals in schools", which has attracted widespread attention.

A senior official from the ministry told the Xinhua News Agency on Friday that school food safety and nutritional health are important issues related to students' well-being.

The official was quoted as saying that due to the lack of unified standards, certification systems and traceability systems for pre-made meals, promoting their use in schools should be treated with much caution and the meals are not suitable to be introduced to schools at the moment.

International News

FDA Releases FY 2021 Pesticide Residue Monitoring Report

Today, the U.S. Food and Drug Administration (FDA) made available its annual [Pesticide Residue Monitoring Program Report for Fiscal Year 2021 \(FY 2021\)](#), summarizing findings from FDA testing of human and animal foods for approximately 750 different pesticides and selected industrial compounds from October 1, 2020, through September 30, 2021.

It is the legal responsibility of companies that produce and grow foods and manufacture products sold in the U.S. and intended for food use to comply with applicable Environmental Protection Agency (EPA) and FDA regulations. To protect public health, the FDA's pesticide residue monitoring program tests FDA-regulated foods shipped in interstate commerce to determine whether they comply with the [pesticide tolerances](#), or maximum residue levels, set by the EPA. If the FDA finds that the amount of pesticide residue on a food is over the tolerance, or when a pesticide is found and there is no tolerance established, the FDA can take action. For FY 2021, findings show that the levels of pesticide chemical residues in the U.S. food supply are generally in compliance with EPA pesticide tolerances.

As with FY 2020, sample collection and analysis in FY 2021 was significantly impacted by the COVID-19 pandemic. Approximately 68% fewer human food samples and 78% fewer animal food samples were collected in FY 2021 compared with FY 2019, the most recent year not impacted by the global pandemic. Sample collection and analysis increased in FY 2022.

Overall Findings

Human Food Samples: 1,367 total samples (300 domestic food samples from 26 states and 1,067 imported food samples from 66 countries/economies).

- 96.7% of domestic samples and 89.3% of imported samples were compliant with federal regulations (below EPA tolerances).
- No pesticide chemical residues were detected in 35.0% of domestic samples and 44.5% of imported samples.

October 2023 MARKET NEWS



Animal Food Samples: 80 total samples (16 domestic food samples from 5 states and 64 imported samples from 7 countries).

- 100% of domestic samples and 98.4% of imported samples were compliant with federal regulations (below EPA tolerances).
- No pesticide chemical residues were detected in 37.5% of domestic samples and 40.6% of imported samples.

Due to the low sample numbers, only limited conclusions can be drawn from the results. However, the violation rates for both human and animal food samples in FY 2021 were similar to recent years.

Salmonella in pet food reports continue to rise in the UK

According to a report, the findings of Salmonella in raw meat-based pet food in the United Kingdom have increased again.

The number of positives in 2022 increased from 2021 when the highest-ever levels were seen. This poses a risk to animals who eat the food and people who handle and prepare it.

Data comes from a report on [Salmonella in livestock species](#) in England, Wales, and Scotland, pet food, and animal feed collected by the Animal and Plant Health Agency (APHA) in 2022.

In 2022, 9,225 human Salmonella cases were reported to the UK Health Security Agency (UKHSA), Public Health Wales, and Public Health Scotland. This is a 64 percent increase from 5,625 cases in 2021 and 72 percent higher than 5,362 cases

in 2020. The top type was Salmonella Enteritidis, accounting for 25.7 percent of cases, followed by Salmonella Typhimurium, Infantis, Newport, and Mbandaka.

Pet food and animal feed figures

This past year, the number of Salmonella isolation reports from cattle, sheep, pigs, and poultry increased by 22.9 percent compared with 2021, from 2,809 to 3,451. Compared to 2021, there was a decline in cattle and sheep, which was offset by increases in pigs, chickens, turkeys, and ducks.

Reports of Salmonella Mbandaka and Salmonella Infantis were more than double that of 2021 and Salmonella Enteritidis increased to 25 isolations from 11 in 2021. However, Salmonella Newport fell by 46.7 percent compared to 2021 and Salmonella Typhimurium levels were similar to 2021.

There were 801 isolations of Salmonella from animal feedstuffs in 2022, down from 835 the year before. They included compound feeds, feed ingredients, or products tested under Animal By-Products Regulations (ABPR). A total of 187 regulated serovars were found during 2022, which is up from 124 in 2021. These included Salmonella Infantis and Salmonella Typhimurium.

There were 406 instances of Salmonella from raw meat pet food, higher than 295 reports in 2021. Overall, 123 isolations of regulated serovars were recorded in 2022, up from 71 in 2021. The most common were Salmonella Indiana, Salmonella Infantis, Typhimurium, and Salmonella Derby.

“Contaminated raw meat pet food, which does not undergo any heat treatment to deactivate pathogens, may represent a potential source of infection to both the dogs consuming it and people who handle it, especially if insufficient hygiene

measures are adopted,” said the report.

Several multi-drug resistant strains, including resistance to critically important antimicrobials, were detected in dogs, cats, and raw pet food. Findings are relevant for potential transmission to people from pets and the risk of spillover to UK livestock.

Salmonella in animals

Isolations of Salmonella from cattle in 2022 declined from 521 to 430. As in previous years, Salmonella Dublin remained the most common, with 265 isolations, followed by Salmonella Mbandaka and Salmonella Typhimurium. Reports of Salmonella from sheep fell to 94 from 144 in 2021.

The number of isolations from pigs was 214, similar to 223 in 2021. Salmonella Typhimurium and its monophasic variants were responsible for more than 70 percent of all isolations.

The report said avian influenza caused significant disruption in the poultry sector in 2022, with altered biosecurity measures needed.

Including both national control program (NCP) and non-statutory surveillance data, there were 2,404 isolations of Salmonella from chickens in 2022. This is up from 1,671 in 2021. The main types were Salmonella Montevideo and Salmonella Mbandaka. There were 23 isolations of Salmonella Enteritidis in 2022 compared with nine in 2021 and 18 of Salmonella Typhimurium compared with 15 in 2021.

The estimated prevalence of regulated serovars in all three chicken NCPs was below EU targets of 1 percent for breeders, 2 percent for layers, and 1 percent for broilers, as it was 0.26 percent for breeders, 0.27 percent for layers, and 0.03

percent for broilers.

Salmonella from chickens increased substantially between 2018 and 2020. This was primarily the result of more findings in the broiler sector and is linked to the ban on using formaldehyde-based products in animal feed production since January 2018 in the EU and UK, as well as the emergence of strains that are more persistent in farms and hatcheries, said the report.

There were 188 isolations from turkeys in 2022, up from 140 in 2021. Salmonella Anatum was the most common, followed by Salmonella Kedougou. The NCP prevalence of regulated serovars was 0.1 percent for turkey fatteners and zero for breeders. This is below the EU target of 1 percent.

There were two isolations of Salmonella from rabbits in 2022. This is the first positive finding since 2016, according to the report. There were 60 isolations from horses during 2022, up from 45 in 2021. Salmonella was also detected in ducks, pigeons, cats and reptiles.

FDA Issues Updated Compliance Program for Infant Formula

The U.S. Food and Drug Administration has updated its infant formula compliance program for FDA investigators, laboratory analysts, and compliance officers. The compliance program is designed to comprehensively outline the agency’s approach for inspections, sample collection, sample analysis, and compliance activities to help ensure that infant formula products in the U.S. food supply are safe and nutritious. This effort is part of the FDA’s ongoing commitment to strengthen the safety, resiliency, and oversight of the infant formula industry.

October 2023 MARKET NEWS

In September 2022, the FDA released its internal evaluation of the infant formula response which recommended that the agency review and update its infant formula compliance program to ensure that it reflected the latest science on *Cronobacter* and offered consistency and clarity on our inspection and compliance activities. In November 2022, as part of the *Cronobacter* prevention strategy the agency committed to completing this review and update.

The FDA has now published its updated compliance program, which builds on lessons learned over the last several years to elaborate on our approaches for inspections, sampling, laboratory analysis, and imported infant formula products. For example, updates include instructions for annual environmental sampling of *Cronobacter* and *Salmonella* at powdered infant formula facilities. The compliance program provides instruction for FDA notification should a sample test positive for *Cronobacter* or *Salmonella*, or if a sample is found to have nutrients that are above or below required levels per the FDA's infant formula regulation.

The compliance program also includes instructions for how product or environmental positives identified during records reviews should be immediately escalated to the appropriate subject matter expert within the Human Foods Program.

More generally, additional background on the risks associated with *Salmonella* and *Cronobacter* in infant formula products, and the conditions that could lead to environmental contamination within the manufacturing facilities, is included in the updated compliance program. In addition, it further elaborates on new infant formula related requirements that were included in the



Food and Drug Omnibus Reform Act of 2022.

All updates related to the FDA's oversight of infant formula can be found on the FDA's Infant Formula webpage.

FDA Releases Two New Chapters of Draft Guidance for the Preventive Controls for Human Food Rule

Today, the U.S. Food and Drug Administration (FDA) announced the availability of two new chapters to the Draft Guidance for Industry: Hazard Analysis and Risk-Based Preventive Controls for Human Food, designed to help food facilities comply with the preventive controls for human food rule mandated by the FDA Food Safety Modernization Act. Chapter 11—Food Allergen Program and Chapter 16—Acidified Foods—are among the chapters that have been added since the draft guidance was first issued in 2016.

Chapter 11—Food Allergen Program—explains how to establish and implement a food allergen program that ensures protection of food from major food allergen cross-contact and that the finished food is properly labeled with respect to the major food allergens. It provides many examples of ways to significantly minimize or prevent allergen cross-contact and undeclared allergens using current good manufacturing practices (CGMPs) and preventive controls. The chapter also discusses circumstances in which, despite adherence to appropriate CGMPs and preventive controls, allergen presence due to cross-contact cannot be completely avoided and options the firm can consider, including the voluntary use of allergen advisory statements when appropriate. The chapter complements the FDA's recently released [Draft Compliance Policy Guide on](#)

[Major Food Allergen Labeling and Cross-Contact](#), which reflects the agency's risk-based and science-based approach for the evaluation of potential allergen violations.

Chapter 16—Acidified Foods—applies to manufacturers of acidified foods (such as some processed sauces, beans, cucumbers, or cabbage that have an overall pH of 4.6 or below). It explains how these manufacturers can use procedures, practices, and processes that they have established to meet requirements in the acidified foods regulations and to meet requirements under the preventive controls for human foods rule.

Electronic comments can be submitted through the Federal eRulemaking Portal at [Regulations.gov](#). Written comments should be sent to Dockets Management Staff (HFA-305), Food and Drug Administration, 5630 Fishers Lane, Room 1061, Rockville, MD 20852. All submissions received must include the Docket No. FDA-2016-D-2343 and should be submitted within 180 days to ensure the FDA receives comments before it begins work on the final versions of the guidance documents.

Scientists study E. coli risk factors in France

Researchers have found a significant increasing trend for sporadic E. coli O26 and E. coli O80 HUS cases during a decade in France but a notable decrease for E. coli O157.

E. coli–associated hemolytic uremic syndrome (HUS) is a substantial public health risk in France, according to scientists. HUS is a severe complication associated with E. coli infections that causes kidney failure and can lead to brain

damage and other lifelong complications.

Researchers conducted a study of 1,255 sporadic pediatric cases reported from 2012 to 2021, and findings were published in the journal [Emerging Infectious Diseases](#).

Annual case notifications ranged from 109 in 2014-15 to 163 in 2017. Most were in children younger than three years of age. E. coli serogroups O26, O80, and O157 accounted for 78 percent of cases, and 13 significant clusters were identified.

Sporadic cases recorded

In France, Shiga toxin-producing E. coli (STEC) surveillance is through voluntary clinical and microbiological surveillance of HUS in children younger than 15. Annual incidence rates for pediatric STEC-HUS are relatively high. Cases of suspected STEC-HUS in those under 15 are reported to Santé Publique France, the country's public health agency.

Microbiological STEC surveillance is voluntary and coordinated by the National Reference Center (CNR) for E. coli, Salmonella, and Shigella at Institut Pasteur and its associated laboratory.

Determining the source of contamination for sporadic cases is difficult for reasons including limited epidemiologic data, multiple potential sources of contamination, and gaps in knowledge about pathogen source–pathway interactions, said scientists.

A sample was sent to CNR for 1,132 cases, and 717 had an STEC serogroup identified. The top-3 serogroups accounted for 559 of 717 cases: O26 with 228 cases, O80 with 149, and O157 with 182 cases.

October 2023 MARKET NEWS



The proportion of female and male patients was comparable over the study period. Almost 800 of the 1,255 cases were in patients younger than three years of age. Incidence rates varied by age group, with the largest in children 1 to 2 years old. The highest incidence occurred from July to October.

For STEC O26 and STEC O80, regions in the eastern half of France had slightly higher incidence rates. For STEC O157, the top rates were primarily in northwest France.

Clusters found

Scanning by serogroup identified two significant clusters: STEC O26 in 2019 in southeast France and STEC O80 in 2017 in northeast France. WGS data for the isolates within the 2019 O26 cluster identified three WGS-linked clusters of two isolates each. However, epidemiological investigations did not identify a common source of infection.

Southeast France is the country's second most densely populated region and includes a major city, Lyon, but also rural areas and high cattle density.

Annual scanning identified 13 significant clusters. There was at least one cluster each year, except for 2014 and 2017, with a maximum of three in 2018. The median cluster size was 10 cases but ranged from two to 20 cases. Clusters occurred from June to November, and most corresponded to the seasonal peak seen in STEC-HUS notifications from July to October.

"The results of this study have numerous implications for outbreak detection and investigation and research perspectives to improve knowledge of environmental risk factors associated with geographic disparities in STEC-HUS in

France," said researchers.

"Taking into account geographic differences is relevant to the analysis of surveillance data for outbreak detection purposes, particularly for evaluating epidemiologic signals and deciding to initiate investigations. We plan to use our results in further studies to explore the association with environmental parameters potentially underlying STEC-HUS risk in France."

Enterprise News

Protein powder recalled because of plastic pieces

Select Custom Solutions is recalling Jay Robb Vanilla Flavored Egg White Protein because it may contain plastic pieces.

The company did not report how the problem was discovered.

The recalled product is packaged in 24-ounce plastic bags with a lot number 23080-2C2 printed on them. The packages also have a time stamp of 09:00 to 12:00. The product was sold nationwide through online order retail sale outlets, according to the company's recall notice posted by the Food and Drug Administration.

No other lot codes of Jay Robb products or any other Select Custom Solutions products are involved in this action.

"Customers should discontinue use and discard the product. Customers may call the number listed or email us for instructions on how to receive a refund,"

October 2023 MARKET NEWS

according to the recall notice.

No adverse events had been reported as of the posting of the recall notice.

For more information or assistance, please call the company at 800-359-2345 or by emailing info@select-cs.com.

Kandy brand cantaloupe recalled in Canada over Salmonella contamination

Gordon Food Services and North American Produce Sales are recalling Kandy brand cantaloupe because of Salmonella contamination.

This recall follows [another recall](#) by Eagle Produce LLC in the U.S. of Kandy brand cantaloupe because of potential Salmonella contamination.

According to the Canadian Food Inspection Agency (CFIA), the recalled product was distributed in British Columbia, Manitoba, Ontario and Saskatchewan, Canada.

Recalled products:

Brand	Product	Size	Code on Product	UPC
Fresh Start Foods	Cantaloupe	3 Count	Julian: 258, 261, 262, 263, 264, 265, 268, 269, 270	Contains: 6 20868 12079 7



Hotels, restaurants, institutions, retailers and consumers should not use, sell, serve or distribute the affected product.

Tahina recalled in Canada after testing finds Salmonella

Ararat Trading (2002) Corp. is recalling Ararat brand Tahina from the marketplace because of possible Salmonella contamination.

This recall was triggered by Canadian Food Inspection Agency (CFIA) test results.

According to the CFIA, the recalled products were distributed in Ontario and Quebec, Canada.

Recalled products:

Brand	Product	Size	UPC	Codes
Ararat	Tahina	600 g	8 80002 40102 5	PROD DATE: 03.12.2021 EXP DATE: 03.12.2023 LOT NO: 031221-01 TR-27-K-000027

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

October 2023
MARKET NEWS

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

