MARKET NEWS

November 2023

Mérieux NutriSciences

BETTER FOOD. BETTER HEALTH. BETTER WORLD.

CONTENTS

Focus on China

Wyeth Nutrition rolls out HMO growing-up infant formula in China

Wyeth Nutrition became the first foreign company to launch an HMO growing-up infant formula in China following the country's recent approval of two human milk oligosaccharides (HMOs) as food additives, the Switzerland-headquartered company announced recently.

HMOs have the third highest content in breast milk after fat and lactose. They are also the top immunomodulatory bioactive nutrients, which help modulate the immune system, aid brain development and regulate gut microbiota.

On Oct 7, China's National Health Commission announced the approval of two HMOs, 2'- fucosyllactose (2'FL) and lacto-N-neotetraose (LNnT), as food additives. Wyeth Nutrition has since developed its new illuma growing-up formula, which has the two HMOs, at the company's plant in Suzhou, Jiangsu province. The company announced the launch of the new formula on Nov 13.

The new formula is developed based on the physiological development characteristics of children above 3 years old, said the company.

Wyeth Nutrition added that the launch of the new formula underscores its "In China, For China" commitment and demonstrates the strength of its research, innovation and production.

The company also said that it will enhance its local research and development and production to better meet the diverse nutritional needs of China's consumer market.

Drive for bamboo to replace plastic deepens

China launched a three-year action plan during a symposium on Tuesday to promote the use of bamboo as a substitute for plastic to reduce pollution.

The plan aims to build an industrial system centered around bamboo substitutes, focusing on the development of bamboo resources, deep processing of bamboo materials and expanding bamboo use in markets, the National Forestry and Grassland Administration said.

Over the next three years, China plans to establish about 10 bamboo substitute application demonstration bases in regions abundant with bamboo resources. These bases will conduct research and form standards for bamboo products.

The administration added that China has abundant bamboo resources and potential for industrial development. The output value of the bamboo industry has grown from 82 billion yuan ($11 billion) in 2010 to 415 billion yuan last year. The output value is expected to surpass 1

trillion yuan by 2035, the administration said.

Fujian, Jiangxi, Anhui, Hunan, Zhejiang, Sichuan, Guangdong provinces and the Guangxi Zhuang autonomous region accounted for about 90 percent of the nation's bamboo coverage. There are more than 10,000 bamboo processing enterprises nationwide.

Wang Zhizhen, an academician of the Chinese Academy of Sciences, told the symposium that China will continue to deepen cooperation with the world in green infrastructure, green energy and green transportation.

"Bamboo resources are widely distributed in developing countries participating in the Belt and Road Initiative. China is willing to deepen South-South cooperation through the BRI and contribute solutions to promote sustainable development," she said.

The first international symposium on bamboo as a substitute for plastic was hosted by the administration and the International Bamboo and Rattan Organization in Beijing.

Last year, the Bamboo as a Substitute for Plastic Initiative was introduced at the High-level Dialogue on Global Development on the sidelines of the 14th BRICS Summit held virtually in Beijing.

By promoting the use of bamboo, the country aims to counter the adverse environmental impact caused by single-use plastics. These plastics, made mainly from fossil fuels, pose a significant risk to human health as they degrade into microplastics and contaminate food sources.

International News

FDA Shares Information on Redundancy Risk Management Plans for Critical Food Manufacturers

The FDA has published a new resource for industry on the new requirement for manufacturers of critical foods to develop a redundancy risk management plan.

This new requirement, in section 424(b) of the Federal Food, Drug, and Cosmetic Act (FD&C Act), was established through the Food and Drug Omnibus Reform Act of 2022 (FDORA) and requires manufacturers of critical foods to develop, maintain, and implement, as appropriate, redundancy risk management plans. This requirement went into effect immediately following the enactment of FDORA on December 29, 2022. To help ensure critical food manufacturers are aware of and are taking steps to implement this new requirement, the FDA is sharing a one-page resource for industry, which is now available on the agency's infant formula landing page, and which will be provided to critical food manufacturers during routine inspections.

This new requirement was established following a months-long infant formula shortage sparked by insanitary conditions at one of the nation's largest infant formula facilities, which led to a significant voluntary recall and multiple-month production shutdown. The

shortage of a food that is the sole-source of nutrition for infants elevated the need for firms to have plans in place to deal with supply chain and manufacturing disruptions that could significantly impact the amount of infant formula (or other critical foods) available to consumers.

The FDA remains committed to strengthening the safety and resiliency of the supply of infant formula and other critical foods in the United States.

FDA Updates Leafy Green STEC Action Plan

The U.S. Food and Drug Administration has updated its Leafy Green STEC Action Plan (LGAP). The LGAP was first released in 2020 following a number of reoccurring outbreaks linked to leafy greens that were caused by Shiga toxin-producing *E. coli* (STEC).

Today's update includes additional information on sampling assignments, method developments, and a status update on the Agency's long-term longitudinal studies in Arizona and California. As part of this update, the Agency is also releasing a new fact sheet on Adjacent and Nearby Land Uses and their impact on the safety of produce grown nearby.

Over the last several years the FDA and partners in the public and private sectors have worked to enhance the safety of leafy greens through the development and implementation of the LGAP. This work includes prioritized inspections, focused sampling, stakeholder engagement and collaboration, data sharing, root cause investigations, and advancements in the science of detection and prevention.

Collectively, this work has expanded our body of knowledge about how and why outbreaks linked to leafy greens have occurred, which has guided and informed the evolution of the action plan over the years. As the FDA's food program transitions into the new Human Foods Program, produce safety staff at the agency are also examining how best to apply the lessons learned and advancements made under the LGAP to produce safety overall, while also looking for ways to strengthen our commitment to leafy green safety in the years to come. Engagement with all produce stakeholders continues to be critical to preventing foodborne illness, and we look forward to future collaborations.

We intend to discuss our vision for produce safety efforts under the Human Foods Program in early 2024. The FDA will continue to provide updates on our efforts to enhance the safety of leafy greens on FDA.gov.

WHO unveils WGS guides to help tackle foodborne disease

The World Health Organization (WHO) has released a guide for use of whole genome sequencing (WGS) in food safety.

The guidance comes in three parts. The first explains the minimum capacity requirements in the foodborne disease surveillance and response system prior to considering implementation of WGS.

The second discusses how WGS can help to support outbreak investigations and the third describes the usage of WGS in routine surveillance of foodborne diseases.

A related webinar was organized in June 2023 where lessons learned, opportunities, challenges and national examples were highlighted. The event featured Dr. Eric Brown, from the Center for Food Safety and Applied Nutrition (CFSAN), at the U.S. Food and Drug Administration.

WGS is useful for understanding foodborne diseases through enhancing routine surveillance, outbreak detection and response and for source identification, said WHO. It is hoped the technology will help reduce the burden of foodborne illness.

Part one

The first guide covers the epidemiological capacity for detecting outbreaks and conducting investigations, laboratory capabilities to test clinical specimens, and capacity within the food safety system to respond to events and take control measures. It also provides options on how to integrate WGS within existing systems. The target audience is public health professionals, such as epidemiologists and lab staff who will use WGS as part of foodborne diseases surveillance and response.

The document highlights some issues including a lack of an internationally agreed standardized approach for the analysis of WGS for microbial subtyping; staff using WGS have not traditionally been trained in the analysis and interpretation of genetic data and data sharing. WGS is not financially viable if only a few isolates are collected during outbreaks.

For WGS to be useful, turnaround time needs to be quick to ensure outbreaks are detected in a timely fashion and responded to as quickly as possible. Other factors to consider are human and financial resources and the objectives for using the technology.

Part two

The second guide covers how WGS can support foodborne outbreak investigations. It is meant for countries in the initial stages of lab-based surveillance for selected pathogens and those with limited WGS experience that would like to begin building capacity.

The guide sets out the pros and cons of building capacity in the public health lab compared to outsourcing the wet lab component of WGS and analysis of the sequence data with bioinformatics. It also provides advice on putting together a business case for WGS and pilot studies.

Examples of WGS use are the U.S. FDA investigating a multistate outbreak of listeriosis linked to Blue Bell creameries products and a multistate outbreak of Listeria in Dole leafy greens products produced at a facility in Springfield, Ohio.

WGS data alone does not confirm the source of an outbreak, but it provides a stronger link and can assist in narrowing the focus of the

investigation and improve epidemiological and traceback findings, said WHO.

Part three

The third document is for countries experienced in lab-based surveillance of pathogens and covers monitoring trends over time as well as using WGS for AMR and virulence factor monitoring.

When using WGS for routine surveillance, WHO recommends that a country starts with a single pathogen, and scales up once capacities are in place in the lab and the public health agency.

One challenge that labs and public health authorities face is how to define clusters that require public health follow-up, as with WGS it is likely more will be detected. This depends on resources and could be done by the number of isolates in a cluster or by date range.

Lab and public health staff need to decide how WGS results from the lab will be shared with public health agencies and on the frequency for reporting results to authorities.

The document also shared how to evaluate the role of WGS in the surveillance system and setting short and long-term goals.

IFSAC Releases Annual Report for 2021 on Sources of Foodborne Illness

The Interagency Food Safety Analytics Collaboration's (IFSAC) - a collaboration between the U.S. Food and Drug Administration (FDA), the Centers for Disease Control and Prevention (CDC), and the USDA Food Safety and Inspection Service (FSIS) – has published its newest annual report, "Foodborne illness source attribution estimates for *Salmonella*, *Escherichia coli* O157, and *Listeria monocytogenes* – United States, 2021."

The group was established in 2011 to improve coordination of federal food safety analytic efforts and address cross-cutting priorities for food safety data collection, analysis, and use.

IFSAC analyzes foodborne illness outbreak data for priority pathogens and specific foods and food categories responsible for foodborne illnesses in the United States. The data are analyzed by calendar year and released in annual reports as part of ongoing efforts to understand sources of foodborne illness in the United States. The CDC estimates that, together, these priority pathogens — *Salmonella*, *Escherichia coli* O157, *Campylobacter*, and *Listeria monocytogenes* — cause nearly two million cases of foodborne illnesses in the U.S. each year.

The updated estimates, combined with other data, may help shape agencies' priorities and inform the creation of targeted interventions that may help reduce foodborne illnesses caused by these pathogens. These estimates also inform stakeholders and improve our ability to assess whether prevention measures are working.

For more information, visit IFSAC projects or email IFSAC@fda.hhs.gov.

Enterprise News

Company recalls a dozen cantaloupe products because of possible link to Salmonella outbreak

CF Dallas LLC is recalling select fresh-cut products made from whole cantaloupe subject to a previously announced product recall initiated by Sofia Produce LLC dba Trufresh because of potential Salmonella contamination. Some of the CF products were sold under the RaceTrac brand name.

All CF Dallas freshcut fruit products associated with the recalled whole cantaloupe have expired, however consumers who have purchased these items may have frozen them for later use and are urged not to consume the products and to dispose of them immediately or return the items to their local store for a full refund.

As of Nov. 22, there were no confirmed illnesses reported related to CF Dallas fresh-cut products. However, there are 99 people sick in an outbreak of Salmonella infections related to cantaloupe, including cantaloupe from the supplier to CF. Two of those patients have died.

The CF freshcut fruit products containing recalled cantaloupe were distributed to retail stores in Indiana, Michigan, Ohio, Kentucky, North Carolina, Tennessee, Virginia, Illinois, Texas, and Louisiana. The products are packaged in clear square or round plastic containers, marked with one of the lot codes shown below.

Brand Name	Item Name	UPC	Wt	Lot	Best By Date
Freshness Guaranteed	Seasonal Blend	6 81131 18048 1	10oz	NCC 0103 NCN 0103	11/7/2023 11/10/2023
Freshness Guaranteed	Seasonal Blend	6 81131 18049 8	16oz	NCC 0103 NCN 0103	11/7/2023 11/10/2023
Freshness Guaranteed	Seasonal Blend	1 94346 12155 7	42oz	NCC 0103 NCN 0103	11/7/2023 11/10/2023
Freshness Guaranteed	Melon Trio	1 94346 09717 3	16oz	NCC 0103 NCN 0103	11/7/2023 11/10/2023
Freshness Guaranteed	Melon Mix	1 94346 12151 9	32oz	NCC 0103 NCN 0103	11/7/2023 11/10/2023
Freshness Guaranteed	Fruit Blend	6 81131 03704 4	16oz	NCC 0103 NCN 0103	11/7/2023 11/10/2023
Freshness Guaranteed	Fruit Bowl	6 81131 18023 8	40oz	NCC 0103 NCN 0103	11/7/2023 11/10/2023
Freshness	Seasonal	6 81131	48oz	NCC 0103	11/9/2023

Guaranteed	Fruit Tray	18022 1		NCN 0103	11/12/2023
Freshness Guaranteed	Fruit Mix	1 94346 12152 6	32oz	NCN 0103	11/10/2023
Freshness Guaranteed	Cantaloupe Chunks	6 81131 18014 6	10oz	NCC 0103 NCN 0103	11/7/2023 11/10/2023
Freshness Guaranteed	Cantaloupe Chunks	6 81131 18015 3	16oz	NCC 0103 NCN 0103	11/7/2023 11/10/2023
RaceTrac	Fruit Medley	0 74641 00248 8	6oz	NCC 0103 NCN 0103	11/7/2023 11/8/2023

Consumers who have questions or would like to report adverse reactions should contact CF Dallas LLC customer service at 281-651-5400 Ext. 5400.

Almost 3 dozen children now included in lead poisoning outbreak traced to applesauce

According to the Food and Drug Administration, the number of children sickened by lead in imported applesauce products has grown from 22 to 34 in the past four days.

The implicated Apple Cinnamon Fruit Puree pouches were manufactured in Ecuador and sold under the WanaBana, Weis, and Schnucks brands. All three products have been recalled. The recall impacts markets outside of the United States. Customer information provided by the firm shows that the product was also distributed to Cuba and the United Arab Emirates.

Parents and caregivers should not feed children the implicated products and should not eat them themselves. The recalled WanaBana applesauce was distributed nationwide through various retailers and online. The Schnuck's and Weis products were sold through those regional grocery store chains.

As part of an ongoing investigation, the FDA and state public health officials have collected and analyzed product samples of fruit puree and applesauce pouches. FDA detected elevated lead levels in a finished product sample of WanaBana Apple Cinnamon Puree collected from Dollar Tree. The level detected in the FDA sample is 2.18 parts per million (ppm), more than 200 times greater than the action level the FDA has proposed in draft guidance for fruit purees and similar products intended for babies and young children.

The problem was initially discovered by public health officials in North Carolina during their investigation of children with high levels of lead in their blood. North Carolina officials identified WanaBana apple cinnamon fruit puree pouches as a potential shared source of exposure. As part of their investigation, North Carolina public health officials analyzed multiple lots of WanaBana apple cinnamon fruit puree, detecting extremely high lead concentrations.

"FDA's leading hypothesis is that cinnamon used in these recalled

pouches is the likely source of contamination for these products; however, the FDA has not yet been able to collect and test samples of the cinnamon used in the recalled products. The FDA continues to work with Ecuadorian authorities to investigate the source of the cinnamon. Currently, the FDA has no indication that this issue extends beyond these recalled products, but to further protect public health, the FDA is screening incoming shipments of cinnamon from multiple countries for lead contamination," according to the FDA's update.

At this time, the FDA is unaware of any other reports of illnesses or elevated blood lead level adverse events reported for other cinnamon-containing products or cinnamon, according to the Nov. 17 notice.

The problem was initially discovered by public health officials in North Carolina during their investigation of children with high levels of lead in their blood. North Carolina officials identified WanaBana apple cinnamon fruit puree pouches as a potential shared source of exposure. As part of their investigation, North Carolina officials analyzed multiple lots of WanaBana apple cinnamon fruit puree, detecting extremely high lead concentrations.

Lead is toxic to humans and can affect people of any age or health status, but children are particularly susceptible to lead toxicity. Lead poisoning can result in several long-term problems, including developmental disorders and brain damage.

"These products have a long shelf life. Consumers should check their homes and discard these products. Most children have no obvious immediate symptoms of lead exposure," according to the FDA's alert. "If there's suspicion that a child may have been exposed to lead, parents should talk to their child's healthcare provider about getting a blood test."

Short-term exposure to lead can result in the following symptoms: headache, abdominal pain/colic, vomiting, and anemia. Longer-term exposure could result in additional symptoms: irritability, lethargy, fatigue, muscle aches or muscle prickling/burning, constipation, difficulty concentrating/muscular weakness, tremors, and weight loss.

Dozens of additional pet food products now under recall for Salmonella contamination

TFP Nutrition has expanded a recall of its pet food to include 37 more products because of the possibility of Salmonella contamination.

The company first announced a recall of other pet food on Oct. 20. The new recall includes all dry dog food, all dry cat food and catfish formulas produced in the company's Nacogdoches, TX, facility.

For a list of the recalled products, click here.

Individuals handling dry pet food can become infected with Salmonella, especially if they have not thoroughly washed their hands

after having contact with surfaces exposed to this product. People can also become infected from the saliva of pets.

Healthy people infected with Salmonella can develop some or all of the following symptoms: nausea, vomiting, diarrhea or bloody diarrhea, abdominal cramping, and fever.

Salmonella infections in people can result in more serious ailments, including arterial infections, endocarditis, arthritis, muscle pain, eye irritation and urinary tract symptoms. Consumers exhibiting these signs after having contact with this product should contact their healthcare providers. Children, the elderly, and individuals with compromised immune systems are at greater risk of Salmonella infection.

Pets with Salmonella infections may be lethargic and have diarrhea or bloody diarrhea, fever, and vomiting. Some pets will have may only exhibit decreased appetite, fever, and abdominal pain. Infected but otherwise healthy pets can be carriers and infect other animals or humans. If your pet has consumed the recalled product and has these symptoms, please contact your veterinarian.

The company is working directly with retailers to remove the impacted product from the supply chain.

Pet owners may also reach out via phone by calling 866-311-1323.

The dry dog, dry cat, and catfish food recall is an expansion of an Oct. 20, 2023, recall that included 50-pound bags of Retriever Mini Chunk Chicken Recipe with manufacturing dates from 3277 TFP to 3278 TFP distributed in Arkansas, Arizona, California, Louisiana, Mississippi, New Mexico, Nevada, Oklahoma, Texas and Utah.

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