

MARKET NEWS

March 2024



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MERIEUX NUTRISCIENCES(CHINA)

BETTER FOOD. BETTER HEALTH. BETTER WORLD.

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Focus on China

Supervision tightened on semi-prepared foods

Authorities have moved to tighten oversight of the rapidly expanding semi-prepared food industry, ironing out definitions of precooked dishes and rolling out rules on the use of additives in the sector to ensure food safety.

Restaurants are also being encouraged to identify dishes on their menus that include semi-prepared ingredients, a move that experts say will help customers make informed decisions.

The reforms, led by the State Administration for Market Regulation, which oversees product quality and consumer rights, were outlined in a circular issued on Thursday by six government agencies.

Share prices of companies involved in the semi-prepared food sector fell by an average of 2 percent on the A-share market on Monday because of the strengthened oversight.

Industry insiders said the rules were the first to clarify the definition of semi-prepared food and set out safety and quality standards for the multibillion yuan industry.

China has more than 70,000 companies making food items that have undergone some preparation but are not fully cooked or ready to eat, according to Xinhua News Agency.

Their output value topped 500 billion yuan (\$69.4 million) last year and is on track to surpass 1 trillion yuan in a few years, it said.

The new rules differentiate between semi-prepared food — also known as prepackaged meals — and other food items, such as instant noodles, frozen dumplings and salads. They say semi-prepared food must be a dish that can be consumed after simple preparations such as heating or boiling.

Experts said makers of frozen foods such as dumplings and hamburgers will no longer be regarded as being semi-prepared food businesses, and will be unable to ignore regulations in their own sector or enjoy preferential policies tailor-made for semi-prepared food makers. They said the generalization of the concept of semi-prepared food had previously created regulatory difficulties.

Zhang Chunhui, a researcher with the Chinese Academy of Agricultural Sciences' Institute of Food Science and Technology, told Xinhua the rules raised the threshold for manufacturers and separated semi-prepared food from other business models, such as those processing and packaging pre-cut uncooked vegetables and meat, or "central kitchens" that prepare and distribute food to satellite kitchens, restaurants, or cafeterias to reduce costs and ensure uniformity.

In a media release issued on Monday, an unnamed official with the State Administration for Market Regulation said ready-to-eat foods

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that do not require heating or cooking, as well as cold dishes such as vegetables or fruit salads that can be consumed directly, are not considered semi-prepared dishes.

The official said semi-prepared food is an emerging sector that has integrated agriculture, manufacturing and service industries and boasts a sprawling supply chain.

"It is significant in promoting the deep processing of agricultural products, transforming the food industry, consumer upgrading, entrepreneurship and employment," the official said.

The circular also addressed rising food safety concerns in the sector, where poor quality raw materials and banned food additives are harder to spot after being processed.

It said preservatives shall be prohibited in the making of semi-prepared food items, which shall be subject to strict storage conditions related to freezing, refrigeration and sterilization. The use of additives must be strictly controlled, along with the quality of other raw materials.

The increased focus on food safety followed media reports on March 15 — World Consumer Rights Day that companies in Anhui province, a stronghold of semi-prepared food makers, had used cheaper meat from the necks of pigs to make a precooked dish that should have contained pork belly.



The companies involved have been shut down and their owners detained.

Semi-prepared food grew in popularity during COVID-19 pandemic, when white-collar employees worked from home and cooked for themselves.

The products were also embraced by restaurants, but some consumers felt deceived when they learned the dishes they paid for were not cooked from scratch.

Ban on Japanese aquatic products is necessary food safety measure

In an interview with the media, Japanese Prime Minister Fumio Kishida recently said that he does not agree with China's ban on the import of Japanese aquatic products and that his government urges the Chinese side to immediately revoke the control measures.

In response, Chinese Foreign Ministry spokesman Wang Wenbin said that the release of the nuclear-contaminated water from the Fukushima Daiichi nuclear power plant damages the health of all mankind, the global marine environment and the international public interest. It is therefore justified, reasonable and necessary that countries, including China, take corresponding preventive measures to safeguard their food safety and people's health.

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The discharge of nuclear-contaminated water into the sea and a series of safety incidents at the crippled nuclear power plant highlight the internal management chaos at the Tokyo Electric Power Company, the plant's operator, and weak supervision by the Japanese government, Wang said. This also intensifies the concerns of the international community and shows once again that Japan's claim that discharged water is safe and reliable cannot be taken at face value.

Despite opposition from neighboring countries and regions, the Japanese government and the Tokyo Electric Power Company arbitrarily discharged stored nuclear-contaminated water into the Pacific Ocean in August 2023, severely polluting water resources and aquatic life in the surrounding waters. Then, China's General Administration of Customs announced a ban on imports of Japanese aquatic products. The move aims to protect the life and health of Chinese people and the ecological environment from radioactive pollution.

China is an important export destination for Japanese seafood, and the ban has had a profound impact on the Japanese seafood industry. After the ban was announced, the export value of Japanese aquatic products to China dropped significantly, seriously affecting the interests of relevant industries in Japan. Despite the Japanese government's compensation for them, a telling sign of its sense of

guilt with the discharge of the nuclear-contaminated water, the affected industries still feel unhappy with the government.

At a time when the Japanese economy is in recession, the Kishida government urgently needs to boost the economy and exports. But China is not obliged to resolve that by taking food safety issues lightly at the cost of the health of its own people.

Japan has not only damaged China's interests by discharging nuclear-contaminated water, but also politically follows the United States in its China-containment strategy, holding back the normal development of Sino-Japanese economic and trade ties. What Tokyo should do now is to squarely face up to the concerns of the international community and stop doing things that harm the interests of China and other countries.

Lab-grown meats show promise but scientific challenges remain

Lab-grown meats are slowly integrating into Asian cuisine, offering an innovative and ethical spin on traditional dishes enjoyed around the world.

Earlier this year, scientists managed to fuse beef stem cells to rice, creating a healthier nutritional profile for the international food staple. Other developments, such as 'no kill dim sum', are also being introduced to the market, in the form of the famous Chinese soup

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dumplings xiao long bao, which contain pork created in a vat of bioreactors.

These food products are the result of years of scientific research. Sustainable foods without a large carbon footprint have traditionally been the realm of plant-based meat substitutes. However, sales of these products have been steadily in decline, and, instead, the prospect of meat grown in a laboratory has been starting to show potential in real-world applications.

The newly-produced beef rice is pink-tinged, and contains cow fat cells. The experimental food is produced by taking rice grains and covering them in fish gelatin, which acts as the exoskeletal framework for the cow cells. The cow fat cells are grown in a laboratory and placed inside the gelatin framework, then the grains are cultured for up to 11 days.

The increased nutritional profile is something that could be helpful in providing aid to areas of the world where people struggle to meet the recommended daily calorific intake.

Containing 8 percent more protein and 7 percent more fat, the new hybrid rice-meat also produces nearly 10 times less carbon dioxide than the same produced weight in beef. Applications in military rations and as astronaut food are also being explored.

Producing standalone lab-grown meat dishes without fusing them to pre-existing foods is more challenging. Scaling up individual cells

remains a technical challenge, however fusing cell-cultivated chicken and pork pieces in a process known as blending is showing promise. Pig fat stem cells, grown inside bioreactors, are fused to other meats or vegan-based proteins, to produce a more meat-tasting alternative to soy or pea proteins. The plan is to produce these fatty pork lab-grown meats into dishes such as xiao long bao, the broth mixing with the fatty pork to create a taste identical to the traditional experience.

Lab-grown meats offer the chance to create healthier, greener, and more ethical solutions to the current meat food market. Unrestricted by the biological limitations of current domesticated animals, the chance to be creative and alter the building blocks of meat is enticing to both the food industry and consumers.

The world's current antibiotic resistance crisis is also being fueled by industrial farming, with domestic animals being pumped full of medication that can create a breeding ground for super-resistant pathogens. By continuing this trend, the risk of a major future drug-resistant pandemic grows ever greater.

There are, however, many challenges that remain in developing such products. Maintaining stable cell division when growing the meat has proven difficult. When growing stem cells, they reproduce rapidly, meaning that there is a high chance of mutation leading to inconsistencies in growth. This can lead to extremely unpredictable results.

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The types of bioreactors used for growing lab-grown meats currently come from the same ones used in the pharmaceutical industry. These are easily scalable and based on existing technology, however they rely on stirring, which can disrupt the cells being cultivated in the vat. New types of bioreactors are in development that may be specifically better suited to growing meat.

Growth media is also currently extremely expensive, and cells require a constant supply of glucose, vitamins, and amino acids to survive. It is hoped that, in future, costs will reduce as techniques advance and competition drives up efficiency.

The benefits of lab-grown meat are numerous, and it is probable that consumers will adopt them more readily than currently available plant-based alternatives. The technical challenges remain significant, however, and a full laboratory-sourced menu on the high street remains some years away.

Danone posts strong biz results in nation

Sports drink Mizone and infant nutrition products continued to drive the performance of food and beverage giant Danone in financial year 2023.

The company experienced strong competitive growth in China, Japan, Australia and New Zealand, according to its financial report.



China, North Asia and Oceania delivered 7.4 percent like-for-like sales growth in the fourth quarter from 817 million euros (\$887 million) to 822 million euros. For the full year, sales rose 10.1 percent to 3.5 billion euros from 3.42 billion euros compared with a year ago.

In China, specialized nutrition maintained its momentum, in both infant nutrition and medical nutrition. Mizone also performed strongly.

In 2023, the region of China, North Asia and Oceania saw Mizone bottled water and beverage sales of 692 million euros, up 14.1 percent year-on-year. Its specialized nutrition sector, including its infant nutrition brand Aptamil, achieved net sales of 2.4 billion euros, up 8.3 percent.

Zhu Danpeng, a food and drink analyst in China, said Danone was one of the earliest multinational brands to enter China. Its brand, scale and fans have started to show an evident upside effect.

Aptamil initially focused on cross-border e-commerce sales, later expanding into all channels. With its unique and differentiated product advantages, Aptamil achieved growth through new mom care groups and marketing through positive consumer reviews, said Zhu.

Danone's Group Deputy CEO Juergen Esser said that in the infant milk formula business in China, Aptamil posted another quarter of solid growth and continued to gain more market share, thanks to local team's efforts alongside tight controls over inventories and pricing,

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especially during the market transition from old to newly registered recipes.

Their medical portfolio in China registered double-digit growth, driven by both adult nutrition and pediatric specialties.

"In water, Mizone delivered another quarter of double-digit growth led by market share volume gains," he said.

Antoine de Saint-Affrique, CEO of Danone, said the company is satisfied with the quality and quantity of growth in China. "The business remains extraordinarily strong," said the CEO. He highlighted the launch of Essensis, the top product in its premium portfolio of infant milk formula, with promising initial feedback.

In the infant milk formula category, the company has opportunities for penetration into third- and fourth-tier cities, he added.

For adult consumers, the company will keep growing, leveraging its pharmaceutical license in China to focus more on post-hospital discharge patients with nutritional powders and expand its product offerings.

The CEO said 2023 was a year of consistent progress and strong deliveries, with a focus on reintegrating science into their operations and linking sustainability with business performance.



"We made significant progress in sharpening our portfolio. We further invested behind our brands, our innovations and our capabilities, progressively improving the quality of our growth," he said.

In terms of the company's global performance, it posted fourth-quarter sales of 6.7 billion euros, up 5.1 percent on a like-for-like basis. In 2023, consolidated sales stood at 27.6 billion euros, up 7 percent on a like-for-like basis.

International News

FDA Revokes Standards of Identity and Quality for Frozen Cherry Pie

The U.S. Food and Drug Administration is revoking the standards of identity and quality for frozen cherry pie. The standards are no longer necessary to ensure that these products meet consumer expectations, and revoking the standards will provide greater flexibility and the opportunity for product innovation. The action supports FDA's goal to modernize standards of identity.

Standards of identity establish requirements related to the content and production of certain food products. Foods for which standards of identity have been established include bread, fruit jams, certain vegetable and fruit juices, and certain types of chocolate. No standards of identity and quality exist for any other types of frozen

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fruit pies, or for any non-frozen fruit pies, including non-frozen cherry pie. We conclude that the standards of identity and quality for frozen cherry pie are no longer necessary to promote honesty and fair dealing in the interest of consumers.

The action responds in part to a citizen petition from the American Bakers Association.

The rule is effective on April 15, 2024.

Review finds seasonal impact of chocolate-related Salmonella outbreaks

Researchers have looked into the number of and factors behind Salmonella outbreaks linked to chocolate products in recent decades.

No predominant Salmonella serotype was identified, according to the Pediatric Infectious Disease Journal study.

Researchers performed a systematic review of three databases. Eligible articles were published after 1970, describing outbreaks of more than ten patients with non-typhoidal salmonellosis associated with consuming chocolate food.

Twenty-three articles published between 1972 and 2022 were part of the final analysis. They described 12 Salmonella outbreaks linked to chocolate consumption.



Examples of outbreaks

A dozen outbreaks involved 3,266 patients. Two occurred in the 1970s, three in the 1980s, one in the 1990s, three from 2000 to 2009, and three afterward. Six outbreaks peaked in winter, three in autumn, two in spring, and one in summer.

Six outbreaks involved one country, and five involved two or more countries. On three occasions, the outbreak spread across two continents.

In 2022, a large outbreak of monophasic Salmonella typhimurium linked to chocolate products from a Ferrero factory in Belgium affected more than 450 patients in 16 countries.

From 2018 to 2019, 85 people fell sick in Canada with Salmonella Enteritidis in chocolate French pastries. Also, in 2018, Salmonella Thompson affected 1,111 people who ate chocolate cake in South Korea.

The number of cases in each outbreak ranged from 29 to 1,111. For studies where the median age was provided, it ranged from 3 to 15 years old. The hospitalization rate varied between 3 percent and 41 percent.

Seasonal impact

Chocolate is an optimal medium for the spread of Salmonella. This is because the low water content and high-fat level increase the thermal resistance of the pathogen. Higher temperatures during

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chocolate production, despite eliminating Salmonella, would worsen its taste, plus Salmonella may persist for more than one year in chocolate, said researchers.

Salmonellosis outbreaks typically occur during warmer months. However, most outbreaks associated with chocolate were in the cold season. Researchers said popular seasonal products such as chocolate Santa Clauses and Easter bunnies might be the reason for this finding.

Potential explanations for children being mainly affected include being more susceptible to intestinal infections, person-to-person transmission being more common due to behaviors that increase germ exposure, and chocolate's appeal to this group.

All reported outbreaks were in high-income countries.

“This finding may be related, on the one hand, to the large availability of industrially produced food and, on the other hand, to the presence of effective outbreak detection and control networks in these countries. It is also conceivable that outbreaks detected in middle-income and low-income countries have not been reported. A connected worldwide reporting system including high-income, middle-income, and low-income countries is crucial to detect infectious disease outbreaks in an early phase and avoid their spread,” said scientists.



FDA Issues Final Guidance on New Dietary Ingredient Notification Procedures and Timeframes

Today, the U.S. Food and Drug Administration (FDA) announced the availability of a final guidance for industry titled “[Dietary Supplements: New Dietary Ingredient Notification Procedures and Timeframes: Guidance for Industry](#).” This guidance is intended to help manufacturers and distributors of new dietary ingredients (NDIs) and dietary supplements prepare and submit new dietary ingredient notifications (NDINs) to the FDA.

The guidance provides information in a questions and answers format about the NDIN submission and review process. Topics include, among others:

- Who needs to submit an NDIN?
- How should the information be organized and presented?
- Where should an NDIN be submitted?
- What happens after an NDIN is submitted?

The guidance finalizes Section V (“NDI Notification Procedures and Timeframes”) of the [2016 revised draft guidance](#) in addition to several related questions from other sections of the draft guidance. This approach of separating the 2016 revised draft guidance into discrete sections for ease of use is responsive to comments received on the draft guidance. The FDA understands the importance of providing the

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agency's thinking on the topic of NDINs and related issues and plans to prioritize finalizing other parts of the 2016 revised draft guidance as the agency completes its review and analysis of those sections.

The public may submit electronic or written comments related to this final guidance at any time. Public comments can be submitted electronically to [Regulations.gov](https://www.regulations.gov) with the docket number: FDA-2023-D-5280. Written comments should be identified with the docket number: FDA-2023-D-5280 and the title of the guidance document and submitted to the Dockets Management Staff (HFA-305), Food and Drug Administration, 5630 Fishers Lane, Rm.1061, Rockville, MD 20852.

For questions regarding the FDA's NDIN process, please contact the Office of Dietary Supplement Programs by email at NDIN@fda.hhs.gov.

FDA Update on Post-market Assessment of Chemicals in the Food Supply

Today, the U.S. Food and Drug Administration (FDA) updated its [list of select chemicals currently under the agency's review](#) to provide more insight on the status of the FDA's [post-market assessments](#) of chemicals in the food supply. The agency first published a list in July 2023.

This updated list includes select food ingredients (including food and color additives), food contact substances, and contaminants under FDA review. The list now includes information about the status of our post-market assessments, including where we are in the risk assessment and management process. The list also provides links to public information about our post-market actions. The FDA anticipates updating this list regularly.

While these post-market assessments take time, one of the key reasons for the [proposed Human Foods Program transformation](#) is to enhance our review of [food chemical safety](#). The proposed Human Foods Program would include the Office of Food Chemical Safety, Dietary Supplements and Innovation where we intend to develop a systematic and more nimble process for evaluating chemicals in the food supply. The FDA's assessment of chemicals in the food supply is part of our commitment to food safety.

FDA Announces Qualified Health Claim for Yogurt and Reduced Risk of Type 2 Diabetes

The U.S. Food and Drug Administration (FDA) announced today in a [letter of enforcement discretion](#) that it does not intend to object to the use of certain qualified health claims regarding the consumption of yogurt and reduced risk of type 2 diabetes, provided that the qualified health claims are worded so as not to mislead consumers, and that other factors for the use of the claim are met.

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A health claim characterizes the relationship between a substance and a disease or health-related condition. A qualified health claim is supported by scientific evidence but does not meet the more rigorous “significant scientific agreement” standard required for an authorized health claim.

The FDA responded to a qualified health claim petition submitted on behalf of Danone North America that requested that the agency review the use of a qualified health claim regarding the relationship between consumption of yogurt and reduced risk of type 2 diabetes for all types of yogurts that meet the FDA’s standard of identity. The petition also noted that the evidence supports the health effects of yogurt as a food rather than related to any single nutrient or compound and thus is independent of fat or sugar content.

After reviewing the petition and other evidence related to the proposed qualified health claim, the FDA determined that there is some credible evidence supporting a relationship between yogurt intake and reduced risk of type 2 diabetes, but this evidence is limited. As noted in the petition, the association was based on yogurt as a food, rather than any single nutrient or compound in yogurt, regardless of fat or sugar content.

The FDA considers 2 cups (3 servings) per week of yogurt to be the minimum amount for this qualified health claim. The letter discusses the factors that FDA intends to consider in the exercise of its enforcement discretion for the use of a qualified health claim on



yogurt and the relationship between the consumption of yogurt and a reduced risk of type 2 diabetes.

The FDA intends to consider exercising its enforcement discretion for the following qualified health claims regarding the relationship between yogurt and reduced risk of type 2 diabetes:

- “Eating yogurt regularly, at least 2 cups (3 servings) per week, may reduce the risk of type 2 diabetes. FDA has concluded that there is limited information supporting this claim.”
- “Eating yogurt regularly, at least 2 cups (3 servings) per week, may reduce the risk of type 2 diabetes according to limited scientific evidence.”

FDA Announces PFAS Used in Grease-Proofing Agents for Food Packaging No Longer Being Sold in the U.S.

Today, the FDA announced that grease-proofing substances containing [Per and Polyfluoroalkyl Substances \(PFAS\)](#) are no longer being sold by manufacturers for food contact use in the U.S. market. The completion of the voluntary market phase-out of these substances used on food packaging paper and paperboard, eliminates the primary source of dietary exposure to PFAS from authorized food contact uses.

To protect public health, in 2020, following our post-market safety assessment, the FDA obtained commitments from manufacturers to

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cease sales for food contact use in the U.S. of grease-proofing substances that contain certain types of PFAS. Today's announcement marks the fulfillment of these voluntary commitments. In addition, the FDA has confirmed that other manufacturers have voluntarily stopped sales of other food contact substances (which contain different types of PFAS) intended for use as grease-proofing agents in the U.S.

Grease-proofing substances are applied on paper and paperboard packaging to prevent the leaking of grease and oil, and for water-resistant properties. The substances containing PFAS were applied to fast-food wrappers, microwave popcorn bags, take-out paperboard containers, pet food bags, as well as other similar types of packaging. While the original commitment letters received by the FDA from the manufacturers state that paper and paperboard products containing these food contact substances could take 18 months to exhaust the market supply from the last date of sale, most of the companies have exited the market prior to their original phase-out date. In addition, FDA is working towards a validated analytical method that would allow us to monitor the market for these food contact substances in food packaging.

As part of our commitment to [food chemical safety](#) and our reevaluation of chemicals authorized for use in food, we will continue to conduct our post-market safety evaluations to ensure that our risk



determinations continue to be accurate and based in the current science.

Enterprise News

Trader Joe's nuts recalled after testing finds Salmonella

Wenders LLC of Dublin, CA is recalling specific production lots of Trader Joes Nuts – 50% Less Sodium Roasted & Salted Whole Cashews because of potential Salmonella contamination.

The issue was identified through routine testing by Food and Drug Administration during import, which indicated that at least one of the recalled lots tested positive for the presence of Salmonella.

The recalled product was sold at Trader Joe's locations in Alabama, Arkansas, Arizona, California, Colorado, Idaho, Kansas, Louisiana, New Mexico, Nevada, Oklahoma, Oregon, Tennessee, Texas, Utah and Washington.

The product can be identified by the country of origin, India or Vietnam and the "Lot No:" printed on the back panel of the plastic pouches Trader Joes Nuts – 50% Less Sodium Roasted & Salted Whole Cashews (SKU Number – 37884).

Lot No#	Best Before Date
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T12139	Feb 21, 2025
T12140	Mar 01, 2025
T12141	Mar 08, 2025
T12142	Mar 10, 2025

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

Consumers should not eat any products covered by this recall. Consumers who have purchased a recalled product are urged to return it to the place of purchase for a full refund.

La Fiesta recalls cinnamon because of lead contamination

La Fiesta Food Products of La Mirada, CA, is recalling Cinnamon Ground .87oz because it has the potential to be contaminated with lead.

The affected product was distributed in California as well as Arizona, Washington and Texas through distributors to retail stores from April 20, 2023, through May 3, 2023. It has a long shelf life so consumers are urged to check their homes for the product.

The impacted Cinnamon Ground products are identified below:

La Fiesta Brand Cinnamon Ground .87oz UPC#032327000449

400-645-8088 www.merieuxnutrisciences.com www.merieuxnutrisciences.com.cn

La Fiesta Food Products became aware of the issue after the Food and Drug Administration collected samples of the product and lab analysis revealed elevated concentrations of lead.

Consumers who have purchased this product are advised to dispose of it or return to place of purchase for refund. Anyone concerned about an injury or illness should contact a healthcare provider. Consumers with questions can contact 408-326-0487 or qualityassurance@lffp.com.

Florida firm recalls cinnamon named in FDA warning about elevated levels of lead

El Chilar Rodriguez LLC of Apopka, FL, is recalling more than 1,500 bags of El Chilar Ground Cinnamon “Canela Molida” sold in 1.25-ounce bags, because it may contain traces of lead.

The product was distributed by La Raza LLC of Forestville, MD, which distributes to brick-and-mortar retail stores within the state of Maryland.

The product can be identified by the lot codes D300 EX1024 and F272 EX1026, which is stamped on the front side of the packaging.

The recall was initiated after the Maryland Department of Health collected product samples and analysis came back with elevated concentrations of lead. Subsequent investigation indicates the

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problem might be caused by potentially adulterated raw material from the supplier.

Consumers who have purchased El Chilar Ground Cinnamon “Canela Molida” with lot code D300 EX1024 and F272 EX1026 are urged to stop using the product immediately and to return it to the place of purchase for a full refund. Parents and caregivers of toddlers and young children who may have been exposed to lead should contact their health care provider to report their symptoms and receive care. Consumers with questions may contact El Chilar Rodriguez LLC at 407-880-6007.

The sampling program in Maryland that discovered the elevated levels of lead in the El Chilar brand ground cinnamon is in response to the problem with elevated levels of lead in cinnamon in children’s applesauce and recalls of products in the fall of 2023. The FDA issued warnings on March 6 about the El Chilar cinnamon and several other brands, some of which are being recalled.

The products are not targeted toward children, but are used as ingredients in foods that consumers may make and serve to children.

“Consistent with the agency’s Closer to Zero initiative, which focuses on reducing childhood exposure to lead, the agency is recommending voluntary recall of the products because prolonged exposure to the products may be unsafe. Removing the ground cinnamon products in this alert from the market will prevent them from contributing



elevated amounts of lead to the diets of children,” according to the FDA warning.

State testing finds Listeria in raw milk; dairy initiates recall action

Sigmon Dairy of Rochester, WA, is recalling retail raw whole milk with Best By dates March 4 through March 12 because it may be contaminated with Listeria Monocytogenes.

The recall was initiated after routine sampling conducted by the Washington State Department of Agriculture revealed the presence of Listeria in retail raw milk dated March 4, according to an announcement from the dairy.

The unpasteurized recalled product was bottled in half-gallon and gallon containers and was sold via retail stores in Rochester and Chehalis, WA, as well as on-farm sales. Sigmon Dairy and the state agriculture department continue to work jointly to address the source of the problem.

Consumers who have purchased Sigmon Dairy retail raw whole milk with Best By dates of March 4 through March 12 are urged not to drink the product and return it to the place of purchase for a full refund. Consumers with questions may contact the company at 360-529-7356.

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Retail raw milk is legal to sell and buy in Washington State, but the potential health risks are serious, according to the state department of agriculture. Consumers should read the warning label on the retail raw milk container carefully and ask their retailer to verify the milk was produced and processed by a WSDA-licensed operation.

Patient count nears 90 in Salmonella outbreak linked to charcuterie meats

Forty more patients have been identified as part of a Salmonella outbreak linked to charcuterie meat products.

As of Feb. 15 the Centers for Disease Control and Prevention was reporting 87 patients across 30 states. The Salmonella I 4:l:-infections have resulted in the hospitalization of 18 patients. Illnesses started on Nov. 20, 2023. The patients range in age from less than 1 to 92 years old.

The true number of people sickened in this outbreak is likely much higher than reported so far because many people do not seek medical attention and those who do are often not tested for Salmonella infection. The CDC estimates that for every case of Salmonella infection diagnosed there are 29 cases that are not identified.

Epidemiologic and laboratory data show that charcuterie meat products from Fratelli Beretta are making people in this outbreak sick. Fratelli Beretta has recalled many brands of charcuterie meat



products containing Coppa. Of 46 patients interviewed, 78 percent reported eating a variety of charcuterie meats.

The Minnesota Department of Agriculture collected one unopened package of the twin-pack of Busseto brand charcuterie sampler from a sick person's home. Whole genome sequencing (WGS) showed that the Salmonella in the charcuterie sampler is closely related to bacteria from sick people. This suggests that people got sick from eating the charcuterie sampler.

The USDA's Food Safety and Inspection Service collected Coppa products from Fratelli Beretta, which tested positive for Salmonella. Whole genome sequencing showed it is a different strain of Salmonella from ill people in this outbreak and the Antipasto collected by the Minnesota Department of Health.

Whole genome sequencing of bacteria from 87 people's samples and one food sample predicted resistance to three or more of the following antibiotics: ampicillin, kanamycin, streptomycin, and sulfisoxazole. Most people with Salmonella illness recover without antibiotics. However, if antibiotics are needed, some illnesses in this outbreak may be difficult to treat with some commonly recommended antibiotics and may require a different antibiotic choice.

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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:
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