

MARKET June 2024 NEWS



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MÉRIEUX NUTRISCIENCES(CHINA)

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Focus on China

Researchers grow meat onto grains of rice

Chinese researchers have taken a bite-sized step toward the future of food with the development of "chicken rice" and "pork rice" — innovative dishes combining cell-cultured meat and staple grains.

The breakthrough, led by the China Meat Food Comprehensive Research Center and the Beijing Academy of Food Sciences, involves cultivating chicken and pork cells directly on rice and other crops.

"These dishes appear just like regular rice varieties — white, brown or purple," explained Wang Shouwei, the chief scientist behind the project. "But after cooking, they take on the aroma of both rice and meat."

Beyond taste, the technology offers exciting nutritional possibilities. "We can precisely control the content of protein, amino acids, fiber, carbs and other nutrients," Wang said. "This allows us to tailor these foods to specific dietary needs."

The key innovation lies in using rice as a "microcarrier scaffold". Traditionally, cell-cultured meat production relies on expensive, synthetic carriers.

"These carriers often raise food safety concerns and inflate production costs," Wang said. "Rice, on the other hand, provides a natural, edible alternative, rich in fiber and other beneficial nutrients."

The process involves pre-treating rice varieties to create a suitable environment for cell growth. For instance, "pork rice" is produced by cultivating separate batches of pork muscle and fat cells on modified rice grains. These are then combined to create the final product.

Professor Zhou Jingwen, from Jiangnan University, sees the development as a significant leap forward.

"Chicken rice and pork rice represent a new frontier in cell-cultured meat research, and China is poised to be a leader in this field," he said.

The research team is optimistic about achieving mass production in the near future.

Fitness coach Yao Xiangwei is intrigued by the potential. "High protein, high fiber and healthy carbs — that sounds perfect for people like me," he said. "Price will be a factor, but I'd definitely try it."

However, Yao acknowledges the need for public acceptance. "As a new concept, people will likely be curious but cautious," he said. "It might take some time for these 'cultivated' dishes to become mainstream."

PepsiCo breaks ground on \$180m production base in China

The US multinational food and beverage company PepsiCo broke ground on its first food production base in Xi'an, Northwest China's Shaanxi province on Wednesday.

This new facility, with a projected total investment of \$180 million, marks PepsiCo's fifth major investment in China over the past five years.

The facility is designed to meet international "net-zero emissions" standards and is expected to begin trial operations in September 2025, with an anticipated production capacity of around 25,000 tons to cater to the growing market demand across seven provinces in Northwest China, PepsiCo said.

Anne Tse, CEO of PepsiCo Greater China and chief consumer officer of PepsiCo Asia-Pacific, said the company has full confidence in the high-level opening-up of the Chinese market and the high-quality development of the Chinese economy.

As a leading global food and beverage company, PepsiCo said it is committed to accelerating its investment in China with a record of five new plants over five years, and it aims to provide consumers with higher-quality products, said Tse.

According to her, PepsiCo will continue to "root in China, work with China, and serve China", leveraging its industrial chain cluster effect to contribute to China's economic and social development.

The Shaanxi food production base is PepsiCo's 10th food factory in China, with an initial investment of \$80 million and an initial construction area of about 32,000 square meters. The facility will feature two new automated potato chip production lines, along with supporting infrastructure including warehouses, cold storage, power facilities, and wastewater treatment systems, the company said.

As a new digital and intelligent demonstration factory, the base will introduce advanced automation technologies in production, packaging, and warehousing, contributing to local industrial upgrades and talent development, PepsiCo added.

Chinese scientists achieve speed breeding of rice in desert

BEIJING -- Amid the sprawling desert in Northwest China's Xinjiang Uygur autonomous region, Chinese scientists are harnessing advanced greenhouse technologies to unleash the agricultural potential of the otherwise infertile land.

Within the greenhouses that stretch ten thousand acres in Hotan, southern Xinjiang, scientists from the Institute of Urban Agriculture of the Chinese Academy of Agricultural Sciences have recently harvested the first batch of rice grown in the desert.

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"The rice is cultivated on three-layer frames along with precise environment control in desert greenhouses, rather than conventional methods, which nearly halves the growth cycle, harvesting in just two months," said Yang Qichang, the chief scientist of IUA.

According to Yang, this achievement was built upon the earlier successes in the plant factory in Chengdu, southwest China's Sichuan Province, where his team halved the growth period for the first time through speed breeding technology in 2021.

In Yang's view, the harsh climate in the Hotan desert provides an opportunity rather than a hindrance. This region's unique geographical features, including long hours of sunshine and a large difference in temperature between day and night, provide an ideal condition for crop cultivation.

Researchers have also accelerated plant growth by applying dynamic LED lighting recipes, specific nutrient solution formulations, and advanced soilless cultivation technologies.

"By utilizing advantages of the desert climate, such as abundant light and heat resources, the potential for protected agriculture becomes increasingly promising, paving the way for sustainable food production in Xinjiang," said Shi Dawei, an assistant researcher at IUA.

According to Yang, by using energy-efficient technologies in Hotan desert greenhouses, running costs were significantly reduced compared to conventional greenhouses.

"Currently, the construction cost of energy-saving desert greenhouses is 350 yuan (about \$48.2) per square meter, around one-third of that of Dutch glasshouses. Meanwhile, its operation cost is about 25 percent of Dutch glasshouses," Yang said, adding that glasshouses in the Netherlands are recognized as one of the top examples of facility-based agriculture.

"In the future, both construction and operation costs of this kind of greenhouse can be reduced by the use of green energy, mechanization, and artificial intelligence. Such greenhouses will be highly competitive internationally," he added.

Yang said this breakthrough in the speed breeding technology of desert greenhouse crops provides technical support for using desert greenhouses to carry out annual crop production and speed breeding in Xinjiang in the future.

Yang and his research team have also explored key technologies for speed breeding of staple crops such as soybean, maize and wheat, as well as oilseed rape, cotton and alfalfa in the desert greenhouse in Hotan.

Global ingredient manufacturer firm on hopes for its Chinese business growth

Kemin Industries, a global ingredient manufacturer, remains determined in the Chinese market in terms of its future business

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growth, after the company introduced its enzyme preparation products 40 years ago, according to a senior company executive.

"We are confident in the future development of our business in China, in investment of fixed assets including technology research and development and manufacturing, and in corporate mergers and acquisitions, digital transformation and attracting talents," said Gan Zhilin, president of Kemin China.

Gan made the remarks during a ceremony to celebrate the 40th anniversary of the company's first enzyme preparation product being introduced to the Chinese market. The ceremony was held in its headquarter and research and development center in Zhuhai, Guangdong province.

Kemin first introduced its animal nutrition technology and products into China in 1984, helping promote the development of the country's feed and animal husbandry industry, according to Gan.

"The enzyme preparation product, which helps improve animal nutrition digestion and absorption, has greatly helped drive the development of China's animal feed and aquaculture industry," said Gan.

The US-based company's products and technological services in China ranges from animal nutrition and health, aquaculture, food technologies, human nutrition and health, pet food, and rendering technologies to textile auxiliaries.



"With the increased demand of Chinese people for quality life, food safety, nutrition and health, our business has achieved health development over the years, covering the core links of the entire food chain from farms to dining tables," said Gan.

The company's research and development center, with an investment of 100 million yuan (\$13.83 million), was put into operation in Zhuhai in 2020, supporting not only China but also some of the research and development needs of the global market.

"The enzyme preparation solutions would span across more diversified industries, and would be continuously iterated and upgraded to provide customers with high-quality products and services consistently," said Gan.

International News

FDA Takes Additional Steps Following Investigation of Elevated Lead and Chromium Levels in Apple Cinnamon Puree Products

The U.S. Food and Drug Administration is continuing to take steps following the [investigation](#) of lead and chromium in apple cinnamon fruit puree pouches this past fall that was prompted by findings of elevated blood lead levels in children. While initial response activities to investigate the source of the contamination and prevent additional

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illnesses are completed, the Agency is continuing to explore prevention, compliance, and surveillance activities going forward.

One key post-response activity is highlighting the important responsibility that retailers have in effectuating a recall. The FDA is issuing this warning letter to Dollar Tree, Inc., because, at the time of the recall, the company failed to adequately remove recalled WanaBana apple cinnamon fruit puree pouches from its store shelves. In the weeks and months that followed the manufacturer's voluntary [recall](#) of apple cinnamon fruit puree pouches, public health officials across many states reported continuing to see recalled WanaBana apple cinnamon fruit puree pouches on Dollar Tree store shelves. This warning letter is part of the Agency's ongoing [post-incident response](#) activities.

Importantly, when a food is recalled, retailers play a crucial role in carrying out the recall by ensuring that recalled products are not available to consumers at their stores. The Agency is concerned with Dollar Tree's capability to quickly remove unsafe products from its store shelves as necessary and as required during a public health threat, such as a recall. The FDA has asked the company to respond within 15 days of receipt of the warning letter stating the specific steps it has taken to address any violations and prevent the recurrence of violations or providing its reasoning and supporting information as to why the company believes it is not in violation of the law.

In addition, the FDA is continuing oversight of foreign firms and imported foods, including through increased and more targeted import screening. As such, the Agency has also placed Negasmart, doing business as Sanchez Obando Alexander Ricardo, the distributor of the cinnamon used in the contaminated applesauce products, on multiple import alerts, including [Import Alert 99-47](#) regarding products that appear to be adulterated for economic gain and [Import Alert- 99-42](#) for products that are contaminated with heavy metals and appear to be adulterated under section 402(a)(1) of the [Federal Food, Drug, and Cosmetic Act \(FD&C Act\)](#).

Import alerts are tools the FDA uses when the Agency has enough evidence to allow for Detention Without Physical Examination of products that appear to be in violation of the FD&C Act. While the FDA has no indication that Negasmart/Sanchez Obando Alexander Ricardo is attempting to import products, the import alerts will help ensure that any attempt by the firm to import products will be flagged for FDA reviewers prior to any shipments entering the U.S. and reaching consumers. Following the WanaBana apple cinnamon fruit puree pouch recall and FDA's investigation, the FDA also added Austrofood S.A.S., the manufacturer of the apple cinnamon fruit puree pouches, to Import Alert 99-42.

The FDA's priority is the health and well-being of U.S. consumers, which the Agency helps protect by providing guidance and oversight to industry, establishing and enforcing regulations that reduce

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foodborne illness, and strengthening partnerships and collaboration with stakeholders to ensure that our food is not contaminated at any point during its journey along the supply chain. Food safety is a shared responsibility that involves food producers, distributors, manufacturers, and retailers alike.

Concern about Bird flu is becoming serious

In just the past few days, it seems as if the world has become serious about H5N1 influenza, otherwise known as bird flu. There's even informed speculation by some qualified scientists that human-to-human transmission is likely already occurring.

Food safety and public health are not yet big concerns. Raw milk is more risky than ever, but pasteurized dairy products, eggs, and poultry are all safe to eat. The Centers for Disease Control and Prevention rates the current public health risk as low but oversees the situation and works with states to monitor people with animal exposures.

One example of the world getting serious is Finland taking delivery of 20,000 doses of vaccine for its citizens who are at risk of exposure to an avian influenza strain spreading among farmed and wild animals.

Health officials in Finland expect to be the first country to take such a step as concerns about the threat the virus poses to people intensify. The Finland vaccine campaign uses the doses of poultry

farmers, veterinarians, scientists who study the virus, and those who work on fur farms housing animals like mink and fox, which have been subject to outbreaks.

In the United States, most attention has surrounded the four humans infected with Bird flu since early 2022. The first human case involved a Colorado poultry worker, reported on April 28, 2022. The other three human cases stemmed from exposure to dairy cows during April and May this year.

The four human cases in the U.S. reportedly had differing symptoms, but all recovered.

H5N1 influenza, according to the World Health Organization, has a fatality rate of 50 percent, which is much higher than Covid-19. And H5N1 has caused 463 deaths since the first human case in 1997.

Last week's report of a 59-year-old male resident of Mexico who died after being infected with a bird flu subtype never before confirmed to have spread to humans, according to WHO. The man had no known exposure to poultry or other animals. His symptoms included nausea, fever and shortness of breath. He did suffer from other underlying health conditions.

A laboratory with the H5N2 subtype of avian flu formally diagnosed him. The case is the first time a human has been confirmed to be infected with this subtype and the first time an avian H5 virus was confirmed in a person in Mexico.

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The UN-related health agency said the Mexican case does not change the current WHO recommendations on public health measures and influenza surveillance, adding that its rating of current risks to the general population is “low.”

Meanwhile, Australia notified WHO of its first human case of H5N1 influenza (clade 2.3.2.1a), in a 2-year-old child probably exposed in India.

The child has no underlying conditions and had traveled to Kolkata, India, in February before returning to Australia. The girl tested positive for H5N1 bird flu and needed hospital intensive care treatment in Australia after returning from India.

“Although the source of exposure to the virus, in this case, is currently unknown, the exposure likely occurred in India,” where the girl had traveled, and where this group of “viruses has been detected in birds in the past,” WHO said.

The 2-year-old traveled to Kolkata from February 12 to 29. She had no known exposure to sick people or animals in the city. She returned to Australia on March 1 and was admitted to a hospital in the southeastern Victoria state the following day. The girl is reportedly well, and none of her relatives in Australia or India have developed symptoms.

China has also reported a death from H5N6 avian flu. A 52-year-old woman from the Fujian Province died on April 30 after being treated at



Hong Kong’s Center for Health Protection for symptoms beginning on April 13.

H5N6 has circulated in China since at least 2014, with 90 human cases being recorded.

The woman who died was exposed to backyard poultry.

FDA and Federal Partners Conclude Study on the Role of Seafood Consumption in Child Growth and Development

The National Academies of Sciences, Engineering, and Medicine (NASEM) published the final version of the FDA co-sponsored report, [The Role of Seafood in Child Growth and Development](#)[External Link Disclaimer](#). The FDA commissioned the study to help provide the agency with the most up-to-date information on seafood and child development.

Among the report’s conclusions, it was determined that there is not enough evidence to suggest a need to revise the amounts of seafood recommended in the [Dietary Guidelines for Americans \(DGA\)](#), and that there is not enough evidence to assess the impact of exposure to contaminants from seafood – other than mercury. However, the report reconfirmed that seafood consumption among maternal and child populations remains low and recommended further development of strategies to support increasing consumption of seafood by children and those who might become or are pregnant or

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breastfeeding. The report also acknowledged that intake by certain groups —such as Asian and Native Americans and subsistence fishers and their families – is substantively higher.

The report recommends that the FDA routinely monitor the evidence as well as methodologies for integrating and assessing both risks and benefits from seafood on child developmental outcomes, and conduct such analyses to support agency regulations, policies, and programs. The findings highlight many areas for recommended research to fill knowledge gaps around the impact of exposures through seafood consumption on health.

The agency is considering the findings in the NASEM report, along with other data and information, to inform the joint [FDA and EPA Advice About Eating Fish](#) and the [Closer to Zero Initiative](#). Closer to Zero is our strategic, long-term, iterative approach to reducing childhood dietary exposure to mercury and other environmental contaminants from foods, while maintaining access to nutritious foods. The FDA is also continuing robust collaborations with federal partners, including sampling and analysis of foods and [expanding consumer education](#) work through consumer studies and educational strategies and tools.



FDA Announces Sufficient Capacity to Test for Mycotoxins Under FSMA Laboratory Accreditation for Analyses of Foods Program

The U.S. Food and Drug Administration (FDA) announced that sufficient laboratory capacity has been reached for certain import-related food testing, specifically for mycotoxins, under the Laboratory Accreditation for Analyses of Foods (LAAF) program.

The FDA established the LAAF program to improve the accuracy and reliability of certain food testing through the uniformity of standards and enhanced FDA oversight of participating laboratories. Under the program, owners and consignees of certain foods are required to use LAAF- accredited laboratories for certain testing covered by the final rule such as to support removal of a food from import alert or to address other specific food safety issues, among other uses. However, the final rule specified that the agency would not require use of these LAAF-laboratories until sufficient capacity of laboratories capable of doing such testing has been reached.

The [notice issued today in the Federal Register](#) means that the program has determined there is sufficient laboratory testing capacity for mycotoxins analyses, as reflected on the [LAAF dashboard](#) (updates will be available June 1, 2024). Owners and consignees of imported food subject to the LAAF regulation must use

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a LAAF-accredited laboratory to conduct covered import-related food testing beginning [12/1/2024].

As additional analyte capacity for import-related food testing is reached, those analyte groups will be added to the LAAF Dashboard with the compliance date set at six months from the date a specific analyte is posted onto the Dashboard. The LAAF Dashboard also provides information on recognized accreditation bodies, LAAF-accredited laboratories, their locations, scopes of accreditation, analytes, and methods.

The FDA has not yet made a capacity determination for the other food testing circumstances covered by the LAAF regulation. We will publish one or more additional notices in the Federal Register when the LAAF program attains sufficient laboratory capacity to support the other food testing circumstances as described in 21 CFR 1.1107 (a)1-3.

Enterprise News

FDA issues warning over Diamond Shruumz-brand chocolate bars, cones, and gummies linked to hospitalizations

The Food and Drug Administration (FDA) and Centers for Disease Control and Prevention (CDC) are investigating illnesses linked to Diamond Shruumz-brand Chocolate Bars, Cones, and Gummies.

Consumers are urged to avoid eating, selling, or serving any flavors of these products due to reports of severe adverse reactions.

As of June 10, 2024, a total of 12 illnesses have been reported across eight states: Alabama (1), Arizona (4), Indiana (2), Kentucky (1), Missouri (1), Nevada (1), Pennsylvania (1), and South Carolina (1). All affected individuals sought medical care, with 10 requiring hospitalization. As of the posting of this warning, no deaths have been reported. The onset of the most recent illness was June 9, 2024.

Individuals who consumed Diamond Shruumz-brand products reported a range of severe symptoms, including seizures, central nervous system depression (e.g., loss of consciousness, confusion, sleepiness), agitation, abnormal heart rates, hypertension or hypotension, and nausea and vomiting.

Product details and distribution

Diamond Shruumz-brand products, known for their microdosing chocolate bars, infused cones, and gummies, have been distributed nationwide. They are sold both online and in various retail locations, including smoke and vape shops, as well as stores specializing in hemp-derived products like cannabidiol (CBD) and delta-8 tetrahydrocannabinol (delta-8 THC). The complete list of retailers remains unidentified, prompting the FDA to advise against the purchase or consumption of these products from any outlet until further notice.

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FDA Recommendations

The FDA has issued specific recommendations for consumers, retailers, and healthcare providers to mitigate further risks:

Consumers should not eat any flavor of Diamond Shruumz-brand Chocolate Bars, Cones, or Gummies. Products found at home should be discarded.

Patients who have become ill after consuming these products should seek immediate medical attention and inform their healthcare provider about their recent consumption of Diamond Shruumz-brand products.

Retailers should cease selling or distributing any flavor of Diamond Shruumz-brand products.

These products should be secured until further instructions are provided on their return or disposal.

Healthcare Providers have been asked to report any illnesses related to these products to local health departments or the Poison Help Line (1-800-222-1222).

The FDA's investigation is ongoing, and they are considering appropriate next steps to address the situation. Consumers are urged to stay informed through official updates and adhere strictly to the recommendations to prevent further illnesses.



Over 800,000 units of cream cheese under various brands recalled because of Salmonella contamination

Schreiber Foods Inc. of Green Bay, WI, is recalling 836,721 units of various cream cheese products because of potential Salmonella contamination. The recall includes Dutch Farms, Fareway, Happy Farms, Hy Vee, Kroger, Our Family, Schnuck, Essential Everyday, Dunkin, Piggly Wiggly and Schreiber Foods cream cheeses.

According to the details posted online by the Food and Drugs Administration (FDA), the recall was initiated on May 3, 2024, and is ongoing.

The recalled products were distributed in California, Florida, Iowa, Illinois, Indiana, Massachusetts, Maryland, Michigan, Minnesota, Missouri, North Carolina, New Jersey, New York, Ohio, Pennsylvania, Texas, Virginia, Washington and Wisconsin. The recalled products were also shipped to Puerto Rico.

Recalled products

Whipped Cream Cheese Spread. Net Wt 8 oz. (226g) Keep Refrigerated, packaged under the following brands:

- 1. Dutch Farms, Net, UPC 0 919145-67990, Distributed By: Dutch Farms, Chicago, IL 60628. — EXP 14 AUG 24, EXP 17 AUG 24.

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- 2. Fareway, UPC 0 21333-83051 5. Packed for Fareway Store, Inc. Boone, Iowa 50036. — USE BY SEP 03 24, USE BY SEP 13 24, USE BY SEP 21 24.
- 3. Happy Farms, UPC 4099100101881, Dist & Sold Exclusively by Aldi, Batavia, IL 60510. — SELL BY 08/30/2024, SELL BY 08/31/2024, SELL BY 09/01/2024, SELL BY 09/03/2024, SELL BY 09/04/2024.
- 4. Hy Vee, UPC 0 75450-09613 2. Distributed by Hy-Vee Inc. West Des Moines, IA 50266. — BEST BY 08/07/24, BEST BY 08/14/24.
- 5. Kroger, UPC 0 11110-58088 7. Distributed By The Kroger Co., Cincinnati, OH 45202. — BEST IF USED BY AUG 08 24.
- 6. Our Family, UPC 0 70253-50994 0. Distributed by Pique Brands, Inc. Grand Rapids, MI 49518. — BEST BY 08/08/24.
- 7. Schnuck, UPC 0 41318-58005 1. Distributed By Schnuck Markets, Inc., St. Louis, MO 63146-6928 — BEST BY 08/08/24.

Garden Vegetable Cream Cheese Spread. Net Wt 8 oz. (226g). Keep Refrigerated, packaged under the following brands:

- 1. Fareway, UPC 0 21333-83053 9. Packed for Fareway Store, Inc. Boone, Iowa 50036. — USE BY SEP 13 24, USE BY SEP 22 24, USE BY SEP 01 24

- 2. Essential Everyday, UPC 0 41303-00625 2. Distributed By Supervalu Inc., Eden Prairie, MN 55344. — BEST BY 09/01/24
- 3. Schnuck, UPC 0 41318-58005 1. Distributed By Schnuck Markets, Inc., St. Louis, MO 63146-6928. — BEST BY 08/08/24
- 4. Hy Vee, UPC 0 75450-09606 4. Distributed By Hy-Vee Inc. West Des Moines, IA 50266. — BEST BY 09/13/24, BEST BY 09/22/24
- 5. Our Family, UPC 0 70253-50100 5. Distributed By Pique Brands, Inc. Grand Rapids, MI 49518 — BEST BY 09/01/24

Strawberry Cream Cheese Spread, Net Wt 8 oz. (226g). Keep Refrigerated, packaged under the following brands:

- 1. Fareway, UPC 0 21333-83052 2. Packed for Fareway Store, Inc. Boone, Iowa 50036. — USE BY SEP 08 24
- 2. Happy Farms, UPC 4099100 101744, Dist & Sold Exclusively by Aldi, Batavia, IL 60510. — SELL BY 09/08/2024, SELL BY 09/15/2024
- 3. Hy Vee, UPC 0 75450-09616 3. Distributed by Hy-Vee Inc. West Des Moines, IA 50266. — BEST BY 09/08/24
- 4. Schnuck, UPC 0 41318-58007 5. Distributed By Schnuck Markets, Inc., St. Louis, MO 63146-6928 — BEST BY 09/08/24

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Blueberry Cream Cheese Spread, Net Wt. 8 oz. (226g). Keep Refrigerated, packaged under the brand Essential Everyday.

- UPC 0 41303-04876 4. Distributed By UNFI, Providence, RI 02908. — BEST BY 09/19/24

Variety Tray Chive Onion (UPC 4099100 101751), Strawberry (UPC 4099100 101744), and Plain Cream Cheese Spread (UPC 4099100 101737), each container Net Wt. 8 oz. (226g). Keep Refrigerated.

- Packaged under the brand Happy Farms, UPC . Dist & Sold Exclusively by Aldi, Batavia, IL 60510.
- Warehouse Level Codes only – Not consumer facing SELL BY 07/19/2024CH SELL BY 08/02/2024CH SELL BY 08/04/2024CH SELL BY 08/09/2024CH SELL BY 08/17/2024CH SELL BY 08/23/2024CH; SELL BY 08/25/2024CH
- Consumer Facing Codes: Chive & Onion SELL BY 09/13/2024 SELL BY 09/22/2024 Plain SELL BY 09/01/2024 SELL BY 09/08/2024 SELL BY 09/15/2024 Strawberry SELL BY 09/08/2024 SELL BY 09/15/2024

Ranch Garlic Cream Cheese Spread, Net Wt. 5 lbs.

- Manufactured By Schreiber Foods, Inc., Green Bay, WI 54301. —EXP Aug 15 24

Cream Cheese Spread. Keep Refrigerated, packaged under the following brands:

- 1. Dunkin, Net Wt 8 oz. (226g), UPC 0 29244-01497 0. Manufactured Exclusively for Dunkin Brands Inc. 130 Royal St. Canton, MA 02021 — USE BY SEP 01 2024, USE BY SEP 15 2024
- 2. Happy Farms, Net Wt 8 oz. (226g). UPC 4099100101737, Dist & Sold Exclusively by Aldi, Batavia, IL 60510. — SELL BY 09/01/2024, SELL BY 09/08/2024, SELL BY 09/15/2024
- 3. Hy Vee, Net Wt 8 oz. (226g), UPC 0 75450-09610 1. Distributed by Hy-Vee Inc. West Des Moines, IA 50266. — BEST BY 10/01/24
- 4. Hy Vee, Net Wt 12 oz. (340g), UPC 0 75450-09612 5. Distributed by Hy-Vee Inc. West Des Moines, IA 50266. — BEST BY 10/01/24
- 5. Piggly Wiggly, Net Wt 8 oz. (226g), UPC 0 41290-1066 9. Distributed by Piggly Wiggly LLC, Keene NH 03431. — BEST BY 10/15/24
- 6. Schnucks, Net Wt 8 oz. (226g). UPC 0 41318-58023 5. Distributed By Schnuck Markets, Inc. St. Louis, MO 63146-6928 — BEST BY 10/08/24
- 7. Bulk Culinary Cream Cheese Spread, Net Wt. 30 lbs. Manufactured by Schreiber Foods, Inc., Green Bay, WI 54301 — PKD ON APR 16 24

Consumers should not use this product. Recalled products should be thrown out or returned to their place of purchase.

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More cookie dough types recalled as part of 30,000 case recall

Rise Baking Company, doing business as South Coast Baking, of Springdale, AR, is recalling Costco Chocolate Chunk Frozen Cookie Dough, Member's Mark Chocolate Chunk, Panera Chocolate Chipper Cookie, Rise Baking Jumbo Chocolate Chunk and Mini Chocolate Chip Cookie cookie doughs because of potential Salmonella contamination.

These products are part of Rise Baking Company's May 2, 2024 recall of 29,019 cases of cookie dough products.

According to the details posted online by the Food and Drugs Administration (FDA), the recall was initiated on May 2, 2024, and is ongoing.

The recalled products were distributed in California, Ohio, Pennsylvania, Oregon, Florida, Illinois, North Carolina, Massachusetts, Wisconsin, Colorado, Louisiana, Texas, Missouri, Minnesota, Oklahoma, New York, Michigan, Indiana, Maryland, New Jersey and Georgia.

Recalled products:

Costco Chocolate Chunk Frozen Cookie Dough

- Net Wt. 33lb (14.97kg)
- 1.6 oz dough pucks

Member's Mark Chocolate Chunk

- Net Wt. 14.85lb (6.74kg)

- 144/1.65 oz dough pucks/case

Panera Chocolate Chipper Cookie,

- Net Wt. 41.25 lb (18.71kg),
- 220/3 oz dough pucks/case

Rise Baking Jumbo Chocolate Chunk

- Net Wt. 37.5 lb (17.01 kg)
- 240/2.5 oz dough pucks/case

Mini Chocolate Chip Cookie

- Net Wt. 16.87 lb (7.65 kg)
- 600/0.45 oz dough pucks/case

Consumers should not use this product. Recalled products should be thrown out or returned to their place of purchase.

Baby food recalled over Listeria concerns

Once Upon a Farm PBC of Berkeley, CA, is recalling Once Upon a Farm Organic Plant-Rich Meal, Curried Carrots & Beans because of potential *Listeria monocytogenes* contamination.

According to details published online by the Food and Drug Administration (FDA), the recall was initiated May 17, 2024, and is ongoing.

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The recalled products were distributed in Tennessee, Georgia, Louisiana, Florida, Alabama, South Carolina, North Carolina, Kentucky, New Jersey and Texas.

Recalled products:

Once Upon a Farm Organic Plant-Rich Meal, Curried Carrots & Beans, 3.5 oz, packed in single serving flexible pouches.

- Product is distributed frozen and is Not-Ready-To-Eat
- Product Quantity: 95 units
- Best When Used By Date of 4/17/2025
- UPC 81000351838

Consumers should not use this product. Recalled products should be thrown out or returned to their place of purchase.

Inspection uncovers serious issues at meat processor in Lithuania

Major problems were found after a planned inspection at a meat company that is a supplier to schools and care homes in Lithuania.

A scheduled inspection was undertaken in May at the meat processing company Riamona UAB, in the Alytus district by the local State Food and Veterinary Service (VMVT) department. The firm supplies products to children's educational institutions and social care sites.

Testing of fresh poultry meat revealed Salmonella and Listeria monocytogenes was found in environmental samples.

The company's activities were suspended, and more than 4 tons of products were destroyed. VMVT said administrative measures will be taken after the ongoing investigation is completed.

Inspectors also found sausages made by another manufacturer, which were relabeled and sold as products made by Riamona UAB, providing consumers with false information. Sausages were made from chicken but were labeled as being made from pork.

Officials said some other meats produced at the company do not meet quality requirements. They are sold as the highest quality meat products, but mechanically separated meat was used.

In addition to the product labeling and production violations, inspectors found dirty conditions in food preparation rooms, only cold water was available and some sinks did not work, personal hygiene of employees was not ensured, and traces of pests were observed. Officials also identified the possibility of cross-contamination.

According to the authorities, expired food products were used, and raw materials and products of unclear origin that were unmarked and untraceable were found.

Other cases

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In another case, VMVT officers inspected a kebab shop in Kaunas after reports of illness.

The visit was prompted by a notice from the National Public Health Center (NVSC) about two cases of food poisoning.

An unscheduled inspection of the kebab shop found food safety and hygiene violations. These included a lack of traceability, a poor state of cleanliness, and concerns about self-control procedures not being followed.

Samples taken during the inspection are being analyzed at the National Food and Veterinary Risk Assessment Institute. Drinking water samples were compliant with the legislation. Activities at the site were temporarily stopped while the investigation continues.

About 350 people in Lithuania fall ill with salmonellosis every year, according to NVSC. In 2023, 14 outbreaks were confirmed. In April this year, 12 people fell sick in a *Salmonella infantis* outbreak linked to chicken from Poland.

Also in May, a planned inspection at a bakery in Šiauliai County uncovered issues relating to hygiene, food storage conditions, raw materials used, and cross-contamination.

Inspectors noticed the food preparation rooms were dirty. There were flies in the production room because there was no insect net, and the outside door was open. Waste was stored in an open bin, and there



was not enough space for washing, disinfecting, and drying production equipment.

In a freezer, officers found 14 kilograms of unmarked raw materials as well as unwashed eggs covered with chicken feces. Other deficiencies included the cooling process for produced items and the storage of raw materials. The business was subject to enforcement action, which included a fine.

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