

MARKET November 2024 NEWS



11
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MERIEUX NUTRISCIENCES(CHINA)

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Focus on China

New edible vegetable oil transport guideline launched

China's top market regulator recently launched the mandatory standards for transporting edible vegetable oil after some companies were found transporting cooking oil in the same tankers they previously used to move liquid fuels.

According to the website of the State Administration for Market Regulation, the standards, titled "Sanitary requirements for the bulk transportation of edible vegetable oil", will come into effect from Feb 1, 2025.

The new standards outline the requirement that containers for edible vegetable oil must be packaged in dedicated food-grade containers clearly marked "for edible oil only" or "food use only".

In addition, the interior and exterior of the containers must strictly be clean and sanitary. Containers used for non-food items are prohibited from transporting edible oils.

In July, companies like Sanhe Hopefull Grain and Oil Group and China Grain Reserves Group, or Sinograin, were reported to have transported cooking oil in the same tankers that they had previously used for delivering liquid fuels produced from coal.



Previously, China had only one non-mandatory standard for the bulk transport of edible vegetable oil, which stipulates that bulk edible vegetable oil should be transported using dedicated tankers.

Over 1,600 national standards set up to enhance food safety

A health official said on Thursday that China has established 1,610 national food safety standards to help ensure food safety and promote industry development.

Tian Jianxin, deputy director of the National Health Commission's department of food safety standards, risk surveillance and assessment, said during a news conference that these standards have covered 340 types of food and contained over 20,000 indicators. Together, they have formed a rigorous, systematic and advanced system.

The commission has also made amendments to some of them in recent years to adjust to the latest trends.

For instance, when revising the standard on milk powder and formula, authorities have added entries on powder made from yak milk, camel milk and mare milk to provide a textbook reference for manufacturers of unconventional dairy products.

When modifying standards on infant food, authorities have listed choline, selenium, manganese and other micronutrients as mandatory, rather than optional, food additives, so that infants and toddlers who

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need supplements can obtain more comprehensive and balanced nutrition.

Tian said that China has also proactively participated in the formulation of international food standards.

A standard on *zongzi*, sticky rice dumpling wrapped up with bamboo or reed leaves, shared by Asia was released earlier this year, which is expected to facilitate exports of domestic rice dumplings overseas, he said.

Agri-food trading center to start construction

Construction of the Guangdong-Hong Kong-Macao Greater Bay Area Agricultural Produce Trading Center will commence after a launch ceremony was held in Guangzhou, capital of Guangdong province, on Tuesday.

Located in Zhongluotan township in Guangzhou's Baiyun district, the center which covers more than 1.3 million square meters will become the largest "vegetable basket" project in the GBA when operation starts.

The project, which is funded by Kingold Group and focuses on promoting comprehensively digital, green and international development, will also become a dual hub for national agricultural and food product distribution and cross-border agricultural and food product trade in the following years.

The first phase of the project covers an area of more than 351,333 square meters, with construction floor space of over 910,000 square meters. It includes construction of a multi-level trading center, a global food display and experience center, a smart cold chain center, a low-altitude urban distribution center, an international exhibition center, and a new food and cultural tourism distribution center.

Chau Chak Wing, chairman of Kingold Group, said his group will construct the project from an advanced starting point and to a high standard in order to create a high quality agricultural produce trading center in GBA.

Chau said the center will help "famous, special and excellent" Chinese products to go global and introduce more high-quality agricultural and food products from France and the European Union to GBA, further expanding global trade to provide a strong economic support and development engine for enhancing new quality productive forces and accelerating high-quality development to promote the development of Chinese modernization in the months to come.

Chau said he believes the center will attract more than 2,000 professional merchants from around the world and would be able to reach an annual transaction volume of more than 100 billion yuan (\$14 billion) when the first phase starts operation.

Sylvain Fourriere, consul general of France in Guangzhou, said he was pleased to see the deep strategic cooperation between Kingold and

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Rungis International Market, the largest fresh produce market in the world, on the occasion of commemorating the 60th anniversary of the establishment of diplomatic relations between France and China.

"As the operator of the world's largest wholesale market for agricultural and food products, Rungis International Market, the first project in China, we look forward to working with Kingold Group to integrate the best management and food safety practices in the world," he said. "And we believe the center in GBA will be able to achieve from French farms to Chinese dining tables in the following months.

"The project constitutes a concrete example of partnership and friendship between our two countries. It will strengthen economic relations and agri-food trade for the satisfaction of our two nations and peoples," he added.

According to Thierry Febvay, executive director of Semmaris, it is a win-win project between his company and Kingold that will bring management experience synchronized with the international market and the ability to link global industrial chains, actively practicing the supply chain concept from French farms to Chinese dining tables.

He Jingqing, Party secretary of Baiyun district, said his district will spare no effort to support the construction of the project and join hands with Kingold Group to build the center into an important hub and demonstration benchmark for the global distribution and trading



of high-quality agricultural and food products, contributing to rural vitalization and integrated development of agriculture, culture and tourism.

International News

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) is reminding owners and consignees of certain imported foods that they will be required to use accredited laboratories under the Laboratory Accreditation for Analysis of Foods (LAAF) program when conducting mycotoxins analyses beginning December 1, 2024. More information on the [LAAF final rule](#) and the [LAAF Dashboard](#) can be found on our website.

The FDA Issues Request for Information on PFAS in Seafood

Today, the U.S. Food and Drug Administration (FDA) issued a [request for information](#) on per- and polyfluoroalkyl substances (PFAS) in seafood. The FDA is seeking scientific data and information from the seafood industry, academia, state and federal agencies, as well as other interested entities, on PFAS concentrations in seafood, the surrounding environment, and processing water, as well as mitigation strategies for reducing exposure to PFAS in seafood. This request is

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part of our continued work to increase our understanding of the potential for PFAS exposure from seafood and to reduce dietary exposure to PFAS that may pose a health concern.

The FDA collects samples and tests for PFAS in the general food supply in a number of ways, including through the FDA's [Total Diet Study](#) (TDS), which we have used since 2019. Our testing indicates that seafood may be at higher risk for environmental PFAS contamination compared with other types of foods. In 2021 and 2022, to expand on the results from the TDS samples and evaluate potential exposure to PFAS from other seafood types, the FDA collected additional seafood samples and conducted surveys targeting the most commonly consumed seafood in the United States. However, the data on PFAS in seafood are still limited for many other seafood types.

Addressing potential effects of Americans' PFAS exposure is a national priority and is coordinated across several federal agencies. Through these interagency collaborations, we are working to identify routes of PFAS exposure, understand associated health risks, and reduce the public's dietary exposure to PFAS that may pose health concerns. The FDA is committed to maintaining the availability of safe seafood, as it provides [key nutrients for children and adults](#). We will continue to apply the latest science to increase our understanding of the levels of PFAS in seafood and the reasons for differences within and across types of seafood and to help identify strategies that can reduce PFAS in seafood. This request for information is an opportunity

for interested entities (including the seafood industry, academia, and state and other federal agencies) to help address the existing data gaps, advance our public health mission, and further support the Administration's comprehensive approach to addressing PFAS and advancing clean air, water, and food.

To ensure comments regarding "Per- and Polyfluoroalkyl Substances (PFAS) in Seafood; Request for Information" are considered, please submit written or electronic comments by February 18, 2025.

Submit comments electronically on [Regulations.gov](https://www.regulations.gov) to docket number FDA-2024-N-4604.

Submit written/paper submissions to:
Dockets Management Staff (HFA-305)
Food and Drug Administration
5630 Fishers Lane, Rm 1061
Rockville, MD 20852

All submissions received must include the Docket No. FDA-2024-N-4604 for "Per- and Polyfluoroalkyl Substances (PFAS) in Seafood; Request for Information."

FDA Updates Guidance for the Voluntary Qualified Importer Program (VQIP)

The U.S. Food and Drug Administration (FDA) today released [guidance](#) with revisions to the FDA Food Safety

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Modernization Act (FSMA) [Voluntary Qualified Importer Program](#) (VQIP). VQIP offers importers who achieve and maintain a high level of control over the safety and security of their supply chains expedited review and importation of human and animal foods into the United States. These updates are intended to streamline processes, enhance flexibility, and elevate the overall efficiency of the program.

Through the updates made today, the FDA is implementing a revised inspection approach, strategically designed to optimize program efficiency by leveraging other oversight activities, which may reduce user fees.

Additionally, participants now have the flexibility to add new foreign suppliers and foods to their existing program throughout the fiscal year, allowing them to access more benefits through their program. To support our participants in obtaining a facility certificate from an accredited certification body under the [Accredited Third-Party Certification Program](#) (TPP), we are also extending the deadline for submitting the notice of intent to participate and application.

Expedited entry through VQIP incentivizes importers to adopt a robust system of supply chain management and further benefits public health by allowing FDA to focus its resources on food entries that pose a higher risk to public health. These updates, which are effective immediately, build on feedback from stakeholders to support and streamline the process for participation.

All interested food importers can take advantage of the benefits of VQIP, which can include:

- Streamlined importation processes, saving food importers valuable time and resources;
- Avoiding unexpected delays at the point of import;
- Reduced storage costs, enabling food importers to optimize their resources efficiently; and
- Recognition as a responsible importer committed to food safety and security.

To learn more about VQIP contact fsmavqip@fda.hhs.gov.

Food recalls in the U.S. spike due to Listeria, Salmonella and allergens

An in-depth analysis in the United States, covering 2002 to 2023, reveals that biological contamination and allergens are the leading causes of food recalls.

The study, recently published in the *Journal of Food Protection*, examined more than 35,000 food and beverage recalls overseen by the U.S. Food and Drug Administration and shows a clear trend in the types of food safety issues that pose the most risk to consumers. The lead author on the study was John DeBeer.

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The study breaks down food recalls into two main categories: product contaminants and processing issues. Product contaminants, which include biological contaminants, allergens, chemical contaminants, and foreign objects, accounted for 91 percent of all recalls. The remaining nine percent were caused by processing issues such as manufacturing errors, mislabeling, or improper refrigeration.

The study underscores that biological contamination, particularly from *Listeria monocytogenes* and *Salmonella*, was responsible for a significant portion of these recalls, with *Listeria* alone accounting for 22 percent of all recalls and *Salmonella* making up 18 percent. Together, these two pathogens were responsible for 40 percent of the total food recalls analyzed.

Listeria and Salmonella

Listeria, a bacterium commonly found in raw or undercooked foods, has been a recurring culprit in foodborne outbreaks. According to the study, *Listeria monocytogenes* was responsible for 7,844 recalls during the study period, which constitutes almost half of the biological contamination recalls.

The risks posed by *Listeria* are especially serious for vulnerable populations, including pregnant women, newborns, and individuals with weakened immune systems. The bacteria can lead to listeriosis, a life-threatening infection that causes symptoms ranging from fever and muscle aches to more severe complications such as meningitis, septicemia and even death.

Salmonella, another significant pathogen, was linked to 6,597 recalls, making it the second-largest cause of biological contamination. Unlike *Listeria*, *Salmonella* tends to be associated with a broader array of food products, including eggs, poultry, and produce. A 2009 outbreak tied to the Peanut Corporation of America, which led to one of the largest recalls in U.S. history, was a prominent example of the impact of *Salmonella* contamination.

Allergens

In addition to biological contaminants, undeclared allergens accounted for 28 percent of all food recalls. The study highlights that food allergies affect approximately six percent of U.S. adults and five percent of children, making allergens a critical focus in food safety regulations. Milk, eggs, peanuts and tree nuts were the most common allergens triggering recalls, with undeclared milk alone responsible for 36 percent of allergen-related incidents.

The failure to declare allergens often stems from cross-contamination during food processing or incorrect labeling. Even small errors in handling or labeling can result in severe reactions for individuals with food allergies, ranging from hives and swelling to life-threatening anaphylaxis.

“Undeclared allergens are particularly dangerous because consumers may unknowingly ingest products that pose a direct threat to their health,” the study notes.

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Companies are required by law to properly label foods containing any of the nine major allergens, but lapses in labeling continue to result in numerous recalls each year.

Processing issues

Although only 9 percent of the total food recalls were linked to processing issues, they still present significant risks. Mislabeling or misbranding accounted for a notable portion of these recalls, often due to incorrect nutritional information or unapproved claims on product labels. These types of errors, while sometimes less immediately harmful than biological contamination or allergens, can still mislead consumers and undermine food safety standards.

Improper refrigeration and under-processing were also identified as key contributors to processing-related recalls. Products that are not adequately cooled or processed can become breeding grounds for bacteria, leading to dangerous outbreaks.

Trends over time

The study shows a noticeable spike in food recalls around 2011, following the implementation of the Food Safety Modernization Act (FSMA). The FSMA introduced stricter guidelines for food producers, focusing on prevention rather than simply responding to contamination events. After this initial increase, food recalls began to decline in the latter half of the review period, which the study attributes to improved safety practices across the food industry.

However, the persistence of biological contamination and allergen-related recalls suggests that there is still work to be done. “While FSMA has undoubtedly strengthened food safety protocols, the fact that *Listeria* and *Salmonella* continue to dominate recalls indicates ongoing vulnerabilities in the food supply chain,” the authors wrote.

Recommendations for the future

The study emphasizes the importance of maintaining rigorous food safety practices to minimize the risk of contamination. This includes implementing strong sanitation procedures, ensuring proper food handling at all stages of production and conducting regular inspections to identify potential hazards.

For allergen control, the study recommends thorough cross-contact prevention measures in manufacturing plants and a strong focus on accurate labeling. Companies should verify that labels match the actual ingredients in each product and monitor supply chains to prevent allergen cross-contamination.

In light of the ongoing challenges, the study calls for a continued focus on developing a robust food safety culture. Training employees to understand the critical role they play in maintaining food safety and implementing new technologies such as traceability tools are crucial steps to preventing future recalls.

The full study can be [found here](#).

FDA and EPA Announce First Registered Pre-Harvest Agricultural Water Treatment

A collaborative effort between government, academia, and industry has led to the successful registration of the first antimicrobial treatment for pre-harvest agricultural water, advancing food safety practices.

The U.S. Food and Drug Administration (FDA), in collaboration with the Environmental Protection Agency (EPA), announces the successful EPA registration of the first antimicrobial product using the [revised efficacy protocol for pre-harvest agricultural water](#). This [registration](#), a landmark achievement in our collective efforts to improve food safety, marks the first ever approval of a treatment for use against foodborne pathogens, such as *Salmonella* and *E. coli*, in the agricultural water used to grow produce. The registration was made following ongoing work to develop and refine an [efficacy protocol](#) to support registration. Prior to this registration, chemical applications for use in pre-harvest agricultural water were limited to treatment for the management of algae and biofilm formation or produce rot, but this approval sets a critical standard for reducing the presence of human pathogens directly.

Outbreaks of foodborne illness associated with the consumption of produce have highlighted the importance of having additional tools available for controlling foodborne pathogens in agricultural water. While farmers are not required to treat their agricultural water,

treatment can serve as one option that can be used to help protect the safety of produce. As there were previously no EPA-registered antimicrobial products authorized for use against pathogens of public health concern in pre-harvest agricultural water, the availability of this product, as well as others that may be registered in the future, represent an important step towards providing farmers with additional tools to manage the safe use of their pre-harvest agricultural water.

Key Highlights:

- **First Product Registration:** This marks the first ever approval of a treatment for use against pathogens in pre-harvest agricultural water using the efficacy protocol, developed by FDA and EPA.
- **Impact on Produce Safety:** Utilization of this registered product aligns with the [FDA's new rule on agricultural water](#), offering a robust tool to combat foodborne pathogens. This is expected to significantly mitigate risks and improve the safety of the water used in growing crops.

Encouraging Continued Engagement and Collaboration:

- **FDA – EPA Joint Effort to Develop Protocol:** Developed and updated through a collaborative effort between FDA and EPA, the revised efficacy protocol supports the registration of antimicrobial treatment products for use against foodborne

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pathogens like *E. coli* and *Salmonella* in pre-harvest agricultural water.

- **University of Arizona- Industry Joint Effort to Register Treatment:** Using the revised efficacy protocol, industry worked with the University of Arizona to leverage their expertise in taking the steps to successfully register the antimicrobial treatment for use against foodborne pathogens like *E. coli* and *Salmonella* in preharvest water. The University of Arizona also worked through their partnership with FDA to provide feedback on the protocol that has led to [recent updates](#) to optimize the testing parameters, and to provide clarity for future users.

The FDA and EPA continue to encourage future registrations using this protocol for registering new treatment products or amending current labels for combating foodborne pathogens in pre-harvest agricultural water. This initiative is crucial given the diversity within the produce industry, so having a variety of options to manage pre-harvest water risks is essential. Additionally, ongoing collaboration remains vital among the EPA, antimicrobial product manufacturers, the produce industry, and academia. These partnerships are fundamental in supporting the registration of additional products and advancing our shared goal of enhancing agricultural water safety to help ensure the supply of safe produce for consumers.



FDA Releases Supplement to the 2022 Food Code

The U.S. Food and Drug Administration (FDA) today has published the [Supplement to the 2022 Food Code](#). The Supplement updates the [2022 Food Code](#) with recommendations made by regulatory officials, industry, academia, and consumers at the 2023 Biennial Meeting of the Conference for Food Protection.

The Food Code and its Supplement provide government and industry with practical, science-based controls for reducing the risk of foodborne illness in retail and foodservice establishments of all types. The Food Code and the Supplement are joint projects by the FDA, the Centers for Disease Control and Prevention, and the United States Department of Agriculture (USDA) – Food Safety and Inspection Service (FSIS).

Some highlights in the Supplement to the 2022 Food Code include:

- Adding new provisions addressing disinfection of food contact, nonfood-contact and equipment surfaces;
- Expanding and clarifying how and when containers can be refilled and reused in a food establishment;
- Addressing food protection with new provisions that improve awareness of food defense measures;
- Building on the concept of Food Safety Management Systems and Active Managerial Control by defining the terms, including

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new provisions that speak to when a Food Safety Management System is required;

- Updating testing requirements for reinstatement of food employees diagnosed with an illness from STEC, Shigella, or Nontyphoidal Salmonella to include culture-independent diagnostic tests; and
- Enhancing information regarding sushi rice acidification with a dedicated section in Annex 6 Food Processing Criteria addressing risks and controls.

The Food Code is the model for retail food regulations in all 50 states, the District of Columbia and other territories. The FDA encourages its state, local, tribal, and territorial partners to adopt the current version of the FDA Food Code, including the Supplement to the 2022 Food Code. The agency's Office of Retail Food Protection is available to assist regulatory officials, educators, and industry in their efforts to understand, adopt, and implement the FDA Food Code. Inquiries may be sent to: retailfoodprotectionteam@fda.hhs.gov or directly to a [Retail Food Specialist](#).

The next complete revision of the Food Code will be published in 2026.

For additional information, visit [Retail Food Protection](#).



FDA Update on Phthalates in Food Packaging and Food Contact Applications

Today, the U.S. Food and Drug Administration (FDA) responded to objections on the [agency's final rule](#) that removed the authorized food contact uses of most phthalates because industry abandoned these uses. The FDA evaluated the objections and concluded that they did not provide a basis for modifying the final rule. However, the FDA is working on an updated safety assessment of the remaining authorized uses, including considering information we have received through our [request for information](#), and phthalates are included on [the list of select chemicals under FDA review](#).

The FDA issued the final rule in 2022 which granted a petition demonstrating that industry has abandoned the food contact use of most phthalates that were previously authorized for food contact uses. An objection from several public interest groups followed. Today's [response to this objection](#) explains that the FDA's action on the final rule was reasonable.

The FDA also received objections to the agency's denial of a separate [food additive petition](#) requesting that the agency revoke authorized food contact uses of 28 phthalates due to alleged safety concerns. [We have concluded](#) that the objectors have not established a basis for modifying or revoking the denial order as requested in the objections.

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Today's response to these objections explains that we denied the food additive petition because it did not establish, through data and information, sufficient support to take the requested action of grouping the 28 phthalates as a class and revoking the authorizations for the 28 phthalates on the basis that they were unsafe as a class. Fundamental to the petition was the claim that all 28 phthalates could be reviewed together as a class, applying data from one chemical to the entire set of 28. The FDA assessment found that available information does not support grouping all 28 phthalate chemicals into a single class assessment.

For the 28 phthalates that were the subject of the safety-based petition, we note that the authorization of 23 of the 28 phthalates were no longer in use and have been revoked in the [final rule](#) issued at the same time as the denial of the safety-based petition.

We will continue to keep the food industry and the public informed of updates related to our activities on phthalates in food contact applications. Up to date information is available on the FDA's [phthalates](#) page.

Enterprise News

Organic carrots recalled in Canada because of E. coli concerns

Various brands of organic carrots are being recalled in Canada from the marketplace due to possible E. coli O121 contamination.

This recall was triggered by a recall in the U.S. by Grimmway Farms of 35 brands and weight sizes of organic carrots and baby carrots. For photos and label information on the recalled carrots, [click here](#).

The U.S. recalled products are connected to an outbreak of E. coli infections under investigation by the FDA.

The Food and Drug Administration reported the outbreak on Nov. 17, saying that there are 39 confirmed patients. Fifteen patients have required hospitalization and one has died. So far, 27 patients have been interviewed, with 26 of them reporting eating eating carrots before becoming ill.

According to the Canadian Food Inspection Agency (CFIA), the recalled carrots were distributed nationally in Canada.

People who experience HUS symptoms should immediately seek emergency medical care. People with HUS will likely be hospitalized because the condition can cause other serious and ongoing problems such as hypertension, chronic kidney disease, brain damage, and neurologic problems.

Recalled products:

Bunny-Luv

- Product: Organic Juice Carrots
- Size: 11.34 kg

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- UPC: 0 78783 90227 9
- Codes: All products sold from August 14 to October 23, 2024
- Product: Fresh Carrots
 - Size: 907 g
 - UPC: 0 33383 66001 1
 - Codes: All products sold from August 14 to October 23, 2024

Cal-Organic

- Product: Organic Baby-Cut Carrots
 - Size: 454 g
 - UPC: 0 33383 90205 0
 - Codes: All Best Before dates from September 11 to November 2, 2024
- Product: Organic Baby-Cut Carrots
 - Size: 2 x 907 g
 - UPC: 0 78783 90207 1
 - Codes: All Best Before dates from September 11 to November 2, 2024

- Product: Organic Baby-Cut Carrots
 - Size: 907 g
 - UPC: 0 78783 90206 4
 - Codes: All Best Before dates from September 11 to November 2, 2024
- Product: Organic Carrots
 - Size: 907 g
 - UPC: 0 33383 90202 9
 - Codes: All products sold from August 14 to October 23, 2024
- Product: Organic Carrots
 - Size: 2.27 kg
 - UPC: 0 33383 90203 6
 - Codes: All products sold from August 14 to October 23, 2024
- Product: Organic Petite Carrots
 - Size: 340 g
 - UPC: 0 78783 90810 3

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- Codes: All Best Before dates from September 11 to November 2, 2024
- Product: Carrots
 - Size: 50 lb
 - UPC: None
- Codes: All products sold from August 14 to October 23, 2024

Compliments Organic

- Product: Baby-Cut Carrots
 - Size: 454 g
 - UPC: 0 55742 50267 1
 - Codes: All Best Before dates from September 14 to October 24, 2024
- Product: Carrots
 - Size: 907 g
 - UPC: 0 55742 50268 8
 - Codes: All products sold from August 14 to October 23, 2024

PC Organics

- Product: Baby-Cut Carrots
 - Size: 454 g
 - UPC: 0 60383 69288 9
 - Codes: All Best Before dates from September 11 to November 2, 2024
- Product: Baby-Cut Carrots
 - Size: 907 g
 - UPC: 0 60383 73643 9
 - Codes: All Best Before dates from September 11 to November 2, 2024
- Product: Carrots
 - Size: 907 g
 - UPC: 0 60383 69593 4
 - Codes: All products sold from August 14 to October 23, 2024

Consumers should not consume, use, sell, serve or distribute recalled products

MARKET NEWS - REPLY

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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:
sales.china@mxns.cn

