# MARKET NEWS

January 2025

Mérieux NutriSciences

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MARKET NEWS

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## *Focus on China*

### Police crack down on food, drug, environment, and IP rights offenses

Police in China investigated as many as 91,000 criminal cases in the fields of food and medicine safety, intellectual property rights, and environment in 2024, the Ministry of Public Security said.

The ministry has carried out special campaigns in recent years to crack down harshly on crimes of illegal occupation and destruction of farmland, including black soil, as well as the production and sales of fake agricultural supplies, such as seeds, pesticides and fertilizers.

In September last year, the ministry disclosed six typical cases, one of which was detected in April in Fushun, Northeast China's Liaoning province, where local police captured 16 suspects who had allegedly mined more than 7,700 cubic meters of black soil peat and sold it to other provinces.

In another case, police in Zibo, Shandong province, dismantled three organizations producing and selling counterfeit pesticides in May, seizing more than 730 metric tons of the counterfeit goods.

Responding to the public's call for improved food safety, the ministry launched special campaigns in 2024 to target a series of offenses related to the production, processing and sales of food, such as meat and oil, as well as the crime of adding excessive additives or non-edible products in food.

Four agencies, including the Ministry of Public Security, jointly launched in April a campaign focusing on illegal production and sales of meat products.

By the end of November, the campaign had seen police crack more than 2,400 criminal cases, and capture more than 6,000 suspects.

Authorities across the country had investigated more than 2,700 cases involving untraceable, uninspected or non-conforming meat, and cracked more than 1,000 cases of fake meat products, said the State Administration for Market Regulation, also one of the four agencies.

Over the past year, the country's police also continued their crack down on counterfeits of other key products bearing on public safety, such as firefighting equipment, gas equipment, construction material and electric bikes.

They also carried out operations to tackle crimes of environmental pollution in key areas such as national parks and Yangtze and Yellow rivers, illegal mining of rare earth, damaging ancient trees and illegal hunting.

Police across the country will keep up high pressure on offenses related to food, drug, environment, and intellectual property rights by

continuing the special campaigns in the year to come, the Ministry of Public Security said.

## Pickled eggs linked to Chinese botulism cases

Five people fell sick in China recently after eating pickled eggs contaminated with Clostridium botulinum.

In July 2024, two people with suspected foodborne botulism went to the emergency department of a hospital in Shandong Province. The patients had consumed homemade pickled eggs. The Huancui District CDC and Weihai CDC initiated epidemiological investigations.

According to the study published in China CDC Weekly, from July 16 to 17, the hospital admitted three other patients with the same food exposure history and symptoms.

The five patients had similar symptoms, including blurred vision and drooping of the upper eyelid as the primary symptoms, accompanied by difficulties swallowing, speaking, and breathing.

Epidemiological investigations revealed one of the patients prepared pickled eggs using home-raised chicken eggs in late June. The eggs, laid by free-range hens in the village, were washed, boiled, cooled, and brined with edible salt at room temperature for two weeks.

Their surfaces may have been contaminated by Clostridium botulinum from soil or livestock feces. Inadequate cleaning before pickling and the anaerobic conditions produced during the pickling process likely led to botulinum toxin production, said scientists.

**Positive patient and food samples**

From July 12 to 14, portions of the pickled eggs were given to the second patient's son and daughter-in-law, who shared them with colleagues. A total of eight individuals consumed the pickled eggs without heating and developed varying degrees of symptoms. Botulinum toxin can be destroyed by heating at 80 degrees C (176 degrees F) for 30 minutes or 100 degrees C (212 degrees F) for 10 to 20 minutes.

A patient's fecal samples and pickled eggs tested positive for Clostridium botulinum type A.

On July 17, the hospital administered botulinum antitoxin treatment. By July 18, three patients were being treated in the Emergency Intensive Care Unit of the hospital. Two other patients had mild symptoms. No deaths were reported.

The Huancui District CDC collected 10 environmental samples from the kitchen and refrigerator of the patient who prepared the eggs. These samples included smears of raw eggs, kitchen utensils used for storing and cleaning pickled eggs, and swabs from the refrigerator and trash bin.

A dozen strains of Clostridium botulinum were isolated from the pickled eggs, rectal swabs/feces of patients, and environmental

specimens. A mouse bioassay showed that seven enrichment cultures contained botulinum neurotoxin type A.

“This outbreak indicated that foodborne botulism remains a public health issue in China. We need to strengthen publicity and education efforts to inform people of the potential risk of botulism associated with consuming homemade traditional pickled foods. Heating and boiling homemade foods thoroughly can destroy toxins and prevent foodborne botulism,” said researchers.

## Chinese researchers advance vegetable freshness preservation

BEIJING -- Chinese researchers at the Beijing Academy of Agriculture and Forestry Sciences are on the frontline of postharvest technology, dedicated to preserving the freshness and nutritional value of vegetables while reducing waste. Their work extends beyond shelf life alone, focusing also on maintaining the quality of produce.

One key focus is rapid precooling, a critical step in preserving freshness. This involves lowering the temperatures of freshly harvested vegetables to optimal levels quickly for long-term storage.

"It's like enveloping them in invisible freshness 'armor,'" said Wang Qing, a researcher on the academy's preservation processing team.

However, achieving effective precooling is not without its challenges. Different vegetables and varying levels of ripeness require precise temperature controls.

To address this issue, the researchers created advanced experimental platforms in their laboratory, meticulously recording physiological changes under various conditions to identify the ideal temperature range for each produce type.

Through months of intensive research, they developed innovative techniques such as the integrated control of air cooling speed and humidity, flowing-ice cooling in multilayered containers, and micro-nano ozone sterilization.

"Beyond the technology, we've developed a range of precooling equipment tailored to various vegetables," said Zhao Xiaoyan, an official at the academy's agricultural product processing and nutritional food research institute.

These breakthroughs have not only enhanced the efficiency of precooling processes but also doubled -- or even quadrupled -- the shelf life of vegetables supplied to urban areas.

Discoloration and texture changes also pose significant challenges for vegetable preservation. "Discoloration during storage often results in entire shipments being rejected, causing financial losses for farmers and businesses alike," said Wang Dan, a member of the team who focuses on this issue.

Starting with white radishes, the team recreated and analyzed the vegetable's blue discoloration process in laboratory and real-world conditions.

They identified a plant compound that oxidizes to produce the unwanted blue pigment and discovered that controlling gas composition within packaging could effectively prevent discoloration.

Building on this success, they expanded their research to other vegetables, identifying key enzymes and molecular mechanisms behind color changes and texture deterioration.

In another case, they uncovered the biochemical processes behind the softening of fresh-cut peppers and developed an integrated storage system combining microbial reduction, light exposure regulation and low temperatures. These advances extended the shelf life of fresh-cut peppers by two to three days.

Over the past two years, the team's innovations have been implemented in 75 cities, including Beijing, Shanghai and Shenzhen.

The researchers' customized preservation technologies and equipment have revolutionized the vegetable supply chain, generating additional sales revenue and increasing profits for related industries.

## TCM teas are hotter in health market

KUNMING — Several Chinese hospitals have found their edge in the country's growing health drinks market by prescribing herbal formulas that target minor symptoms, from calming nerves and aiding sleep to promoting healthy hair.

Struggling with insomnia, Guo Xiaofan, a 26-year-old resident of Kunming, the capital of Yunnan province, recently consulted the online platform of a traditional Chinese medicine hospital, where she was prescribed herbal tea.

Guo brewed the dried herbs at home and found it a great alternative to drinking milk tea. "The first sip tasted a bit strange but as I continued drinking, it tasted quite good," she says.

This herbal tea is based on a well-known Chinese medicine formula designed to treat symptoms of insomnia and neurasthenia. The tea includes sauteed jujube kernels, dried lily, poria fungus and albizia bark.

Yunnan Provincial Hospital of Traditional Chinese Medicine recently launched five herbal medicine formulas for drinking. On the first day of the market release, 10,000 doses were sold.

Wan Xixi, deputy director of the hospital's medical administration department, says these formulas are crafted based on prescriptions from renowned TCM practitioners.

Each dose of herbs is individually packaged and can be brewed or boiled for easy consumption at home. "The bags of dried herbs are not available for purchase on the market. To obtain them, individuals must obtain a prescription as they are tailored to specific syndrome differentiation," Wan explains.

In recent years, an increasing number of health-conscious people have developed a strong interest in such medicinal herbal tea drinks.

According to a consumer behavior survey on the Chinese herbal tea drink industry conducted by data analysis provider iiMedia Research earlier this year, more consumers are paying attention to and trying herbal drinks, with purchase intentions steadily rising.

An employee surnamed Huang from Hangzhou, Zhejiang province, recently purchased several herbal remedies through Zhejiang Provincial People's Hospital's online platform.

"I bought five doses of each type. With medical insurance, the total bill came to less than 100 yuan ($13.9), which I think is very reasonable. After drinking them, I felt the effects were good," Huang says.

Many Chinese hospitals, especially TCM hospitals, are keen to promote their special herbal tea formulas, some of which change seasonally. For example, in summer, they focus on formulas of smoked plum tea for relief from summer heat. In winter, herbal tea formulas for clearing throat mucus are more popular.

In addition to hospitals, many pharmacies, including the established brand Beijing Tong Ren Tang, have seen a boost in herbal tea sales.

Pharmacies remind buyers that while some herbs like Chinese yam and coix seed are available in drink form and others, and can be consumed as food, herbal formulas are still considered medicine and should be taken under proper medical supervision.

According to data from iiMedia Research, the Chinese herbal drinks market reached 41.16 billion yuan ($5.64 billion) in 2023 and is expected to surpass 100 billion yuan in 2028.

## *International News*

### FDA to Revoke Authorization for the Use of Red No. 3 in Food and Ingested Drugs

The FDA is revoking the authorization for the use of FD&C Red No. 3 as a matter of law, based on the Delaney Clause of the Federal Food, Drug, and Cosmetic Act (FD&C Act). The FDA is amending its color additive regulations to no longer allow for the use of FD&C Red No. 3 in food and ingested drugs in response to a 2022 color additive petition. The petition requested the agency review whether the Delaney Clause applied and cited, among other data and information, two studies that showed cancer in laboratory male rats exposed to high levels of FD&C Red No. 3 due to a rat specific hormonal mechanism. The way that FD&C Red No. 3 causes cancer in male rats does not occur in humans. Relevant exposure levels to FD&C Red No. 3 for humans are typically much lower than those that cause the effects shown in male rats. Studies in other animals and in humans did not show these effects; claims that the use of FD&C Red No. 3 in

food and in ingested drugs puts people at risk are not supported by the available scientific information.

The Delaney Clause, enacted in 1960 as part of the Color Additives Amendment to the FD&C Act, prohibits FDA authorization of a food additive or color additive if it has been found to induce cancer in humans or animals. This is not the first time the agency revoked an authorization based on the Delaney Clause. For example, in 2018, the FDA revoked the authorization for certain synthetic flavors based on the Delaney Clause in response to a food additive petition.

FD&C Red No. 3 is a synthetic food dye that gives foods and drinks a bright, cherry-red color. The FDA estimates that FD&C Red No. 3 is not as widely used in food and drugs when compared to other certified colors based on information available in third-party food product labeling databases, food manufacturers' websites and other public information, and the FDA's certification data. FD&C Red No. 3 has been primarily used in certain food products, such as candy, cakes and cupcakes, cookies, frozen desserts, and frostings and icings, as well as certain ingested drugs.

Manufacturers who use FD&C Red No. 3 in food and ingested drugs will have until January 15, 2027 or January 18, 2028, respectively, to reformulate their products. Other countries still currently allow for certain uses of FD&C Red No. 3 (called erythrosine in other countries). However, foods imported to the U.S. must comply with U.S. requirements.

## FDA Requests Information on Poppy Seeds

The U.S. Food and Drug Administration (FDA) today issued a Request for Information (RFI) on industry practices related to poppy seeds. The FDA is interested in better understanding the agricultural, industry, manufacturing, and supply chain practices currently being used, and whether certain practices increase or reduce the presence of opiate alkaloids on poppy seeds.

The FDA is taking this action, in part, because the agency has received reports of adverse events related to the use of some poppy seed products. The scientific literature and FDA's preliminary surveillance sampling show that poppy seeds may have varying amounts of opiate alkaloids and that opiate alkaloids may be present on poppy seeds or in poppy seed-containing foods. Opiate alkaloid exposure has been associated with a range of adverse effects, including unusual dizziness or lightheadedness, respiratory arrest, and, in some cases, even death.

The FDA seeks detailed information on the growing, harvesting, and post-harvest processes used for poppy plant crops, including types of equipment used and cleaning practices. The agency has also requested information on methods to monitor and control opiate alkaloid levels, such as testing and treatments, and details about the supply chain, including activities conducted during distribution that could reduce or otherwise affect opiate alkaloid content.

The FDA intends to use information to help determine what type(s) of actions, if any, we should take to help ensure that poppy seed products do not pose a health risk when consumed. The FDA is committed to helping to ensure that poppy seeds are not harmful when consumed.

**How to Submit Comments**

**Electronic Submissions**

Comments can be submitted via the Federal eRulemaking Portal to Docket No. FDA-2021-P-0168.
Follow the instructions for submitting comments. All comments must be submitted 90 days after the date of publication in the Federal Register.

**Written Submissions**

Written comments may be mailed to:
Dockets Management Staff (HFA-305)
Food and Drug Administration
5630 Fishers Lane, Rm. 1061
Rockville, MD 20852
*Please ensure that all comments include Docket No. FDA-2021-P-0168.*
*Confidential submissions should be appropriately marked.*

## FDA Issues Request for Information on High-Protein Yogurt

Today, the U.S. Food and Drug Administration (FDA) issued a request for information (RFI) on manufacturing processes and ingredients used to make certain dairy products which, for purposes of the RFI, we refer to as high-protein yogurt, Greek yogurt, or Greek-style yogurt (also collectively referred to as "high-protein yogurt" in this RFI). These dairy products are cultured with, at minimum, *Lactobacillus delbrueckii,* subspecies *bulgaricus*, and *Streptococcus thermophilus*. The FDA is taking this action, in part, because the existing yogurt standard of identity (SOI) may not align with certain manufacturing processes and ingredients used to concentrate protein to manufacture high-protein yogurt.

The FDA established the yogurt SOI in 21 CFR 131.200. There is not a separate SOI for high-protein yogurt. The FDA has received comments from the yogurt industry in response to the 2019 Public Meeting on Horizontal Approaches to Food Standards of Identity Modernization and after the reopening of comments on the FDA 2005 proposed rule, entitled, Food Standards; General Principles and Food Standards Modernization; these comments supported establishing a new SOI for strained, high-protein yogurt. Industry has raised concerns that the existing yogurt SOI does not accommodate certain practices or technologies for manufacturing high-protein yogurt.

The FDA is seeking information from all interested parties to understand current manufacturing practices and ingredients used to

make high-protein yogurt. The FDA is also seeking information regarding the usage of various names for high-protein yogurt (e.g., Greek yogurt, Greek-style yogurt), including specific company practices, trade convention, and consumer studies. We intend to use the information and data resulting from this RFI to determine what type(s) of actions, if any, should be taken.

To ensure comments are considered, please submit written or electronic comments by April 15, 2025.

Submit comments electronically on Regulations.gov to docket number FDA-2024-N-5716.

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-5716.*

## FDA Issues Proposed Rule on Front-of-Package Nutrition Labeling

The U.S. Food and Drug Administration (FDA) is proposing to require a front-of-package (FOP) nutrition label on most packaged foods to provide accessible, at-a-glance information to help consumers quickly and easily identify how foods can be part of a healthy diet.

The proposed FOP nutrition label, referred to as the Nutrition Info box, would detail and interpret the relative amounts of three nutrients—saturated fat, sodium, and added sugars—in a serving of food and would appear on the package's front so that it is immediately visible when a consumer is deciding whether to buy, use, or eat the food. Current federal dietary recommendations advise U.S. consumers to limit these three nutrients to achieve a nutrient-dense diet within calorie limits.

While calories would not be included in the Nutrition Info box, a manufacturer could voluntarily include a calorie statement on the front of the food package, per existing FDA regulations. See additional Nutrition Info box examples, including those listing calories near the box.

Diet-related chronic diseases in the United States are the leading causes of death and disability. Many of these chronic diseases are experienced at higher rates by certain racial and ethnic minority groups and those with lower socioeconomic status, compared to the overall average. Healthy eating patterns, which are, among other things, lower in saturated fat, sodium, and added sugars, are associated with improved health, such as reduced risk of

cardiovascular disease, type 2 diabetes, and certain types of cancers. Providing informative and accessible food labeling empowers consumers to make informed choices.

The proposed Nutrition Info box would complement the Nutrition Facts label that is already required on most packaged food. While many consumers use and benefit from the Nutrition Facts label, regular use of the label is lower among some segments of the population. The Nutrition Info box would quickly provide context for consumers on the front of food packages by detailing and interpreting (through "Low," "Med," or "High" descriptions) the relative amount of saturated fat, sodium, and added sugars in a serving of food. Other countries have successfully implemented FOP nutrition labeling, and our research and other data show that our proposed Nutrition Info box could be useful for U.S. consumers.

The FDA conducted a literature review, two sets of focus group testing, and a peer-reviewed experimental study to explore consumer reactions and responses to various FOP nutrition labels. The first set of focus group testing provided FDA with qualitative feedback and insight into the varying ways that consumers react to and comprehend FOP nutrition information and helped us understand which schemes might be most helpful for U.S. consumers to quickly and easily identify how foods can be part of a healthy diet. The second set of focus group testing showed that participants viewed the FOP nutrition information on beverages and non-beverage products similarly. The experimental study showed that the black and white "Nutrition Info" scheme with the quantitative and interpretive percent Daily Value performed best in helping consumers identify healthier food options in a number of instances. These results align with the scientific literature, which indicates that interpretive FOP nutrition information is helpful for consumers and simpler schemes are easier for consumers to understand.

The proposed rule would establish a compliance date of three years after the final rule's effective date for businesses with $10 million or more in annual food sales and a compliance date of four years after the final rule's effective date for businesses with less than $10 million in annual food sales.

**To Submit Comments**

Comments on the proposed rule can be submitted electronically on http://www.regulations.gov by May 16, 2025.

Written comments can be submitted to:
Dockets Management Staff (HFA-305)
Food and Drug Administration
5630 Fishers Lane, Rm. 1061
Rockville, MD 20852
*All written comments should be identified with the docket number FDA-2024-N-2910 and with the title "Food Labeling: Front-of-Package Nutrition Information."*

## FDA Announces Release of Long-Term National Strategy to Increase the Resiliency of the U.S. Infant Formula Market

Today, the U.S. Food and Drug Administration (FDA) released a *Long-Term National Strategy to Increase the Resiliency of the U.S. Infant Formula Market*. The strategy builds on the *Immediate National Strategy to Increase the Resiliency of the U.S. Infant Formula Market*External Link Disclaimer which was released in early 2023 in direct response to the February 2022 infant formula recall and the subsequent shortage of infant formula in the U.S. The long-term strategy identifies the actions we have taken since 2023 and focuses on our long-term goal of achieving a more robust and nimble U.S. infant formula supply.

In March 2023, the FDA released an Immediate National Strategy to Increase the Resiliency of the U.S. Infant Formula Market, which collected observations, described immediate actions, and detailed short-term plans to improve the resiliency of the U.S. infant formula supply. Simultaneously, the FDA partnered with the National Academies of Sciences, Engineering and Medicine (NASEM), as directed by Congress, to further study challenges to the infant formula market in the U.S. in order to inform a long-term strategy.

In July 2024, NASEM produced a report titled Challenges in Supply, Market Competition, and Regulation of Infant Formula in the United StatesExternal Link Disclaimer, which further emphasized the need for a multi-faceted approach to building resiliency into this important industry. The important lessons learned from both the immediate strategy and the NASEM report, as well as valuable insights from industry, healthcare professionals, consumer groups, regulatory partners, and other stakeholders on this issue have culminated in the development of this Long-Term National Strategy to Increase the Resiliency of the U.S. Infant Formula Market.

In the long-term strategy, we outline long-term actions to improve information-sharing across all stakeholder groups, as well as actions taken since 2023, to help protect the integrity of the infant formula supply chain. The long-term strategy also addresses implementing measures for preventing contamination, incentivizing new infant formula manufacturers to enter the U.S. market, as well as authorities needed to gain better insight into the supply chain and risk for shortages. Through this strategy, we aim to focus efforts on the areas where we have seen the largest impact, illustrate the accomplishments we have achieved in protecting this vital source of nutrition for our most vulnerable population, and highlight where more efforts are needed to continually improve the supply for years to come. The FDA is committed to working with all stakeholders to improve the resiliency of the infant formula supply and to ensure that consumers have the utmost confidence that the infant formula available in the U.S. is safe and nutritious.

## FDA Releases Allergen, Food Safety, and Plant-Based Alternative Labeling Guidances

Today the U.S. Food and Drug Administration (FDA) released four guidance documents to help industry and other interest holders understand and comply with FDA regulations concerning food allergens, low-moisture ready-to-eat human foods, and labeling of plant-based alternatives to animal-derived foods. The guidance documents are listed below with links to related webpages.

- Final Guidance for Industry: Questions and Answers Regarding Food Allergens, Including the Food Allergen Labeling Requirements of the Federal Food, Drug, and Cosmetic Act (Edition 5). This final guidance will replace both the draft and final guidance documents on food allergen labeling that were issued in November 2022. The new guidance has been updated based on comments submitted to the draft guidance and consists of questions and answers about food allergen labeling requirements, including the labeling of tree nuts, sesame, milk, eggs, incidental additives, highly refined oils, dietary supplement products, and certain specific packing and labeling situations, such as individual units within a multiunit package.
- Final Guidance for FDA Staff and Interested Parties: Evaluating the Public Health Importance of Food Allergens Other Than the Major Food Allergens Listed in the Federal Food, Drug, and Cosmetic Act. The final guidance outlines the approach the FDA generally intends to take when evaluating the public health importance of food allergens that are not one of the nine major food allergens identified by law in the U.S. The major food allergens are milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, wheat, soybeans, and sesame.
- Draft Guidance for Industry: Establishing Sanitation Programs for Low-Moisture Ready-to-Eat Human Foods and Taking Corrective Actions Following a Pathogen Contamination Event. The draft guidance is intended to help manufacturers and processors of Low Moisture Ready-to-Eat (LMRTE) human foods, including powdered infant formula, comply with requirements for current good manufacturing practices, hazard analysis, and risk-based preventive controls to ensure a safe and sanitary food supply.
- Draft Guidance for Industry: Labeling of Plant-Based Alternatives to Animal-Derived Foods. The draft guidance is intended to provide industry with best practices for naming and labeling plant-based alternatives to eggs, seafood, poultry, meat, and dairy, excluding plant-based milk alternatives. The guidance, if finalized, will help industry develop labels that help consumers understand the nature of plant-based alternative foods, including differences among these products, so they can make informed decisions.

Although you can comment on any guidance at any time, to ensure that the FDA considers your comment on a draft guidance before it begins work on the final version of the guidance, submit either online or written comments on the draft guidance before the comment close date. Submit comments electronically on http://www.regulations.gov.

## FDA Determines Authorization for 35 Food Contact Notifications Related to PFAS Are No Longer Effective

Today, the U.S. Food and Drug Administration (FDA) issued a notice in the *Federal Register* announcing its determination that 35 food contact notifications (FCNs) related to per- and polyfluoroalkyl substances (PFAS) are no longer effective. The agency has determined that the uses of these 35 FCNs have been abandoned because the manufacturers or suppliers have ceased production, supply, or use of the food contact substances. The 35 FCNs had previously authorized food contact substances used for grease-proofing coatings applied to paper and paperboard packaging to prevent leaking of oil and water.

Today's announcement is the latest effort in a series of activities that the FDA has taken to address certain PFAS substances, dating back to the early 2000s. In July 2020, manufacturers or suppliers of the food contact substances voluntarily agreed to phase-out their sales of the grease-proofing substances that contained PFAS. In February 2024, the FDA announced that all grease-proofing substances containing PFAS are no longer being sold by manufacturers for food contact use in the U.S. market.

The 35 FCNs identified in today's *Federal Register* notice are no longer effective as of January 6, 2025. However, we recognize manufacturers or suppliers of certain food contact substances may require additional time to exhaust existing stocks of food contact articles (*i.e.*, paper food packaging), and we have established a compliance date of June 30, 2025 for certain food paper packaging produced, supplied, or used before January 6, 2025.

In addition to determining that grease-proofing substances containing PFAS are no longer authorized for use in paper and paperboard food packaging, the FDA has developed a screening methodExternal Link Disclaimer to detect grease-proofing agents containing PFAS in paper and paperboard packaging to allow the agency to monitor the paper food packaging market for these food contact substances.

## FDA Issues Uniform Compliance Date for Food Labeling Regulations Published From January 1, 2025 To December 31, 2026

The U.S. Food and Drug Administration (FDA) announced today that January 1, 2028, will be the uniform compliance date for final food labeling regulations that are published on or after January 1, 2025, and on or before December 31, 2026. This action is not intended to

change existing requirements for compliance dates contained in final rules published before January 1, 2025.

The FDA periodically announces uniform compliance dates for new food labeling requirements to minimize the economic impact on the food industry of having to respond separately to each labeling change. Use of a uniform compliance date allows industry to adjust to new labeling requirements in an orderly and economical manner by allowing sufficient lead time to plan for the use of existing label inventories and the development of new labeling materials. The FDA generally encourages industry to comply with new labeling regulations as quickly as feasible. However, all food products subject to the January 1, 2028, uniform compliance date must comply with the appropriate labeling regulations when initially introduced into interstate commerce on or after January 1, 2028.

The FDA will set a compliance date that differs from the uniform compliance date for certain food labeling regulation when special circumstances justify doing so. The specific compliance date is published when a final regulation is issued.

## *Enterprise News*

### Washington State recalls oysters because of link to norovirus outbreak

The FDA is issuing an alert about a Washington state recall of fresh oysters harvested by Ruco's Shellfish. The implicated oysters are linked to an outbreak of norovirus infections.

The shellstock oysters were harvested from Dec. 2, 2024, to Dec. 17, 2024, by Ruco's Shellfish, WA-1995-SS, from a portion of Hammersley Inlet growing area.

The recalled oysters were shipped to distributors and retailers in Oregon and Washington and may have been distributed to other states as well. The FDA is awaiting further information on the distribution of these oysters and will continue to monitor the investigation and provide assistance to state authorities as needed.

## *MARKET NEWS - REPLY*

If you have any views or comments on the articles in the marketing news please feel free to contact us on the following email address: sales.china@mxns.cn