

# MARKET NEWS

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MÉRIEUX NUTRISCIENCES(CHINA)

BETTER FOOD. BETTER HEALTH. BETTER WORLD.

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## *Focus on China*

### **New standards aim to ensure safe school meals**

China has released its first national standards aimed at regulating school meal providers, part of a broader effort to improve food safety for the country's more than 230 million schoolchildren following a series of incidents that have sparked public concern.

The "Guidelines for the Management of School Meal Service Providers", issued by the State Administration for Market Regulation, will take effect on Dec 1 and apply to companies that prepare and deliver meals to primary and secondary schools as well as kindergartens.

The guidelines are designed to address food safety risks across the entire supply chain, from menu planning and ingredient procurement to food preparation, delivery and emergency response, officials said.

"School meal provision involves wide coverage and multiple steps and has become a key area of supervision," said Qu Hao, an official with the administration, in an interview with China Central Television. "The guidelines offer clear, standardized instructions for schools and meal providers to follow."

The new rules require providers to appoint food safety directors and dedicated inspection staff, conduct daily safety checks and analyze risks monthly. Staple ingredients such as rice, flour and cooking oil must be purchased from designated

suppliers, and all batches of ingredients must undergo testing, including checks for pesticide residue.

Food preparation processes will be monitored through "smart kitchen" systems that allow parents and schools to view operations in real time, while samples from each meal must be retained for at least 48 hours for safety checks. Delivery vehicles must be sealed, registered with authorities and equipped with GPS tracking.

If food safety issues are detected, providers must immediately initiate recall procedures and report incidents to local regulators.

The guidelines come as Chinese authorities move to strengthen oversight of school meals following recent incidents. In one case, more than 200 children at a kindergarten in Tianshui, Gansu province, were found to have elevated blood lead levels after kitchen staff used diluted industrial pigments in meals. Six people have been arrested and an investigation is ongoing.

The Ministry of Education has urged local education departments to use the summer break to conduct safety inspections and train school administrators and canteen staff in food safety management before the new semester begins.

Authorities are also encouraging schools to offer affordable day care services during the summer using public facilities while reminding parents to remain vigilant when choosing summer camps and after-school programs to protect children's well-being.



The ministry has stressed that schools are not allowed to conduct classes during the summer vacation, delay the break or start the fall semester early, and should limit homework assigned over the summer.

China's efforts to tighten oversight of school meal services aim to ensure "safety on the tip of the tongue" for millions of students, regulators said, as the government works to address public concerns over food safety and child welfare.

### **8 criminally detained in Gansu for producing toxic food in kindergartens**

Eight people have been criminally detained on suspicion of producing toxic and harmful food and two others have been released on bail pending trial, according to an investigation report of the abnormal blood lead levels among children at Peixin Kindergarten in Maiji district, Tianshui city, Gansu province.

The report was released on Tuesday morning by the joint investigation team.

In the evening of July 1, the Market Supervision Bureau and the Public Security Bureau of Miji district received reports that some children at the kindergarten had abnormal blood lead levels. Then the two departments immediately launched an investigation.

As of 10 pm on Monday, all 251 children at the kindergarten have finished the physical examination.

According to the blood lead level standards, 233 children were found to have abnormal high levels, while 18 were within the normal range.

The sampling and examination results of the related Weibei Kindergarten, Ciai Kindergarten, and Mond'ai Kindergarten, which have the same investor with Peixin, were all normal.

Relevant authorities have formed an expert group to fully carry out medical treatment work, the report said.

Among the 223 tested food samples, 221 were qualified, while two samples from Peixin were found to be unqualified, including a breakfast sample of three-color red date sponge cake and a dinner sample of corn sausage rolls, with lead content levels of 1,052 milligrams per kilogram and 1340 mg per kg respectively, exceeding the national food safety standard limit of 0.5 mg per kg for food contaminants.

The investigation shows that the kindergarten principal, surnamed Zhu and the investor, Li, agreed for the kitchen staff to purchase colored pigments through online platforms and use them in the production of food after diluting.

### **China resumes conditional import of seafood from Japan**

The Foreign Ministry confirmed on Monday that China has conditionally resumed the import of aquatic products from some regions of Japan in accordance with Chinese laws and regulations and international trade rules, and based on scientific evidence and prudent analysis and research.

The General Administration of Customs of China issued an announcement on Sunday, saying that China was immediately resuming the import of seafood products from some Japanese regions.

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Speaking at a daily news briefing, Foreign Ministry spokeswoman Mao Ning said that regulatory authorities will continue to strengthen measures to ensure food safety.

She emphasized that if any risks are found, necessary import restrictions will be taken immediately in accordance with the law.

Under the strong demand of China and the international community, Japan has accepted international monitoring of the discharge of Fukushima nuclear contaminated water into the sea and independent sampling monitoring by China. In addition, it has also promised to ensure the continuous conduct of monitoring activities, Mao said.

On that basis, China and Japan have held several rounds of consultations and Japan has promised to take a series of credible and visible measures to ensure the quality and safety of aquatic products exported to China and to strengthen supervision, she added.

When asked whether the resumption of Japanese aquatic products import mean that China recognizes the safety of the discharge of Fukushima nuclear contaminated water, Mao said that China's stance against the ocean discharge remains unchanged.

China will continue to work together with the international community to urge Japan to honor its commitments and effectively control the risks associated with the discharge, she added.

## International News



### Sampling uncovers allergen and authenticity issues

Sampling of a variety of retail products has found the majority are compliant but examples of undeclared allergens and sausages with meat other than pork were found.

Results come from a survey published by the Food Standards Agency (FSA) that plays a role in identifying and monitoring emerging food safety risks.

The [Retail Surveillance Sampling program](#) is targeted at areas of known or potential risk. The survey from June to December 2024 sampled 822 products, including those that may be found in a typical basket of food.

Products were tested for undeclared allergens, contaminants, adulteration, inaccurate composition or incorrect labeling. They were purchased from physical and online retailers in England, Wales, and Northern Ireland.

Of samples tested for allergens, 96 percent were compliant. Milk was the most common undeclared allergen. Of 115 samples tested for milk, five were positive and it was not declared on the label.

### Allergens and sausage testing

In terms of authenticity, 94 percent of samples were deemed authentic. Problematic samples included Basmati rice which contained more non-Basmati rice varieties than allowed, and non-pork meat in pork sausages.

The compliance rate for unauthorized ingredients was 93 percent, with issues including non-permitted sweeteners, and unapproved and excess use of colors. No mycotoxins or heavy metals were detected at levels of concern.

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Bread products had the lowest compliance rate of the basket of food commodities, with only nine of 35 samples deemed satisfactory. The possible presence of undeclared allergens was indicated in three samples, but they were mainly unsatisfactory because of labeling issues.

Five oregano samples contained leaf material not consistent with oregano. Insect fragments or eggs were found in six samples, two had plastic contamination, and three samples contained fragments of shell, stone, or soil-like material.

Meat other than pork was detected in four pork sausage samples. Cow DNA was found in all four samples, and one sausage also contained sheep and chicken DNA. Levels of the other meats were low, suggesting poor practice or cross-contamination rather than deliberate inclusion.

### **Checks on caffeine and bubble tea**

All 30 chicken ready meal samples were satisfactory with regards to meat speciation and 30 olive oil samples were authentic. No undeclared allergens were found in any of the free-from samples tested. A vegan vanilla ice cream labeled as dairy free was found to contain milk protein.

Sudan I, a genotoxic and carcinogenic dye, which should not be present in food was detected in one turmeric sample.

Testing of 40 caffeine containing supplements revealed that seven samples had caffeine levels outside the 20 percent tolerance guideline. Two were above this amount and five did not have enough caffeine.

Eight of 32 bubble tea samples contained unauthorized ingredients or permitted ingredients at excess levels. Konjac was detected once, It is not authorized for use in confectionery due to the potential choking hazard.

A sample of lamb lasagna was non-compliant as it contained other meat species, with both cow at 5 percent and pig at 0.1 percent, detected. Levels of nitrates and nitrites greater than permitted were found in three samples of UK produced bacon.

“People have a right to trust the food they buy and we are pleased that the majority of samples tested for allergen compliance, authenticity and composition met regulations,” said Rebecca Sudworth, director of policy at the FSA.

“While major safety or authenticity issues are relatively rare, we urge businesses to pay greater attention to the accuracy of labeling, especially for allergens. Where areas of non-compliance were found this year, we’ve acted to address them by alerting the relevant local authorities so they can take appropriate action.”

### **FDA Releases 2025 Human Foods Program Guidance Agenda**

The FDA’s Human Foods Program published their proposed 2025 guidance agenda, including possible new topics for guidance documents or revisions to existing guidance documents. These topics are a priority for the agency’s Human Foods Program to complete during 2025. New topics include:

- Action Level for Opiate Alkaloids on Poppy Seeds: Draft Guidance for Industry

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- Food Colors Derived from Natural Sources: Fruit Juice and Vegetable Juice as Color Additives in Food; Draft Guidance for Industry
- New Dietary Ingredient Notifications and Related Issues: Identity and Safety Information About the NDI: Guidance for Industry

The complete list can be found at [Foods Program Guidance Under Development | FDA](#). We may also issue additional guidance that are not on the list.

Guidance documents represent the FDA's current thinking on a specific topic and the information can help stakeholders plan for potential changes that may impact their businesses and organizations. Guidance documents do not impose legally enforceable requirements. Public comments on the list of human food and cosmetic guidance topics, including suggestions for alternatives or recommendations on the topics the FDA is considering, can be submitted to <https://www.regulations.gov/>, using [Docket FDA-2022-D-2088](#).

The list of guidance topics is just one of several resources the FDA's Human Foods Program routinely shares with stakeholders and partners to inform them of agency priorities. Most proposed and final rules are on the "Unified Agenda of Regulatory and Deregulatory Actions," which is published by the Office of Information and Regulatory Affairs in the Office of Management and Budget. The Unified Agenda is updated twice a year and reports planned actions by federal departments and agencies government wide. A list of those FDA regulations and guidance documents under administration review is available on the [Office of Management and Budget website](#).



## Enterprise News

### Pear slices recalled because of high levels of lead and cadmium

W.W. Industrial Group Inc. of New York is recalling Parashore Pear Slices in juice because government testing has shown them to be contaminated with elevated levels of lead and cadmium.

The product was distributed through Grocery Outlet stores across the United States.

The recalled product is packaged in a 15-ounce can and labeled as PARASHORE Pear Slices in Juice, UPC#704817164237. The specific lot found positive for heavy metals was Lot 3700/01172 6122J, Prod: 02/19/2024, Best by 2/19/2027.

The heavy metal contamination was discovered via sampling by the Maryland Department of Health which is part of the FDA Laboratory Flexible Funding Model program.

The company has recalled the products and is continuing an investigation to determine cause.

Consumers who have purchased the recalled pear slices should not consume the products and are urged to discard in the trash or return them to the place of purchase for a full refund. Consumers with questions may contact the company at 516-676-9188

### **Florida company recalls more than 100,000 cases of ice cream bars and frozen treats**

Rich's Ice Cream is recalling 110,292 cases of ice cream bars and frozen treats because they might be contaminated with *Listeria*, according to the Food and Drug Administration.

"Our products are available in schools and on street vending trucks aka 'the ice cream man' all across the country," the FAQ page on Rich's Ice Cream website says. "At this time, we ship only to large wholesale ice cream distributors all over the U.S. These distributors then sell our ice cream to schools and businesses in their local market."

Those distributors are in Florida, where Rich's is based in West Palm Beach; California; Missouri; Texas; South Carolina; Pennsylvania; Georgia; Illinois; Alabama; Arizona; Iowa; Massachusetts; Louisiana; Nebraska; Nevada; New York; New Jersey; Ohio; Oregon; Oklahoma; Tennessee; Virginia; Wisconsin; and the Bahamas including Nassau.

Lot No. 24351 through 25156 of the following individually packed treats and ice cream bars are recalled. Throw away any of these bars if they're in your freezer:

- Chocolate Crunch Cake Bar
- Strawberry Shortcake Bar
- Rich Bar
- Crumbled Cookie Bar

- Orange Cream Bar
- Fudge Frenzy Bar
- Cotton Candy Twirl Bar
- Savagely Sour BlueRaspberry Bar
- Savagely Sour Cherry Bar
- Cool Watermelon Bar

Rich's informed the distributors about the June 27 recalls, but didn't issue information for the public, only to its wholesale customers.

### **Minnesota company recalls various sausage products after state testing shows *Listeria* contamination**

Ruck's Meat Processing in Belle Plaine, MN, is recalling a variety of ready-to-eat sausage products that may be adulterated with *Listeria monocytogenes*. The products tested positive for *Listeria monocytogenes* during routine sampling by Minnesota Department of Agriculture (MDA) inspection personnel.

As of the posting of the recall notice on July 7, the MDA and the company had not received any reports of adverse reactions or illness because of consumption of the products.

Ruck's Meat Processing sausage products subject to this recall have the establishment number "8921" inside the State of Minnesota mark of inspection and a packed-on date of "6-25-25" on the label. Ruck's Meat Processing also



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produced sausage product under the label brand name of Tollefson Family Pork which would have the same mark of inspection and packed on date of “6-25-25.”

Tollefson Family Pork products subject to this recall were sold at various farmers’ markets and wholesale events. The products are:

- Homestyle Wieners
- Smoked Polish Sausage w/Cheddar Cheese
- No Sugar Added Homestyle Wieners

Ruck’s Meat Processing products subject to this recall were sold at their retail location in Belle Plaine. The products are:

- Cheese Polish Sausage

Consumers who purchased this product should throw it away or return it to the store. Anyone concerned about illness should contact a healthcare provider. Consumers with questions about the recall can contact Ruck’s Meat Processing at 952-873-2848.

### **USDA issues warning about beef jerky after consumers complain about plastic pieces**

The USDA’s Food Safety and Inspection Service (FSIS), is issuing a public health alert for ready-to-eat (RTE) beef jerky stick products that may be contaminated with extraneous materials, specifically plastic. FSIS did not request a recall because the affected products are no longer available for purchase.



The RTE beef jerky stick products were produced on May 27 and have an 18-month shelf life. [Click here](#) to view products. The following products subject to the public health alert are:

- 6.9 oz. bags containing six 1.15-oz. vacuum-sealed packages containing of “RIVERBEND RANCH Original Beef Stick” with a “Best By date of 11/27/2026”
- 6.9 oz. bags containing six 1.15 oz. vacuum-sealed packages containing of “RIVERBEND RANCH Jalapeño Beef Stick” with a “Best By date of 11/27/2026”

The products have “EST. 47282” printed on the back of the label. These items were shipped to a company that further distributed the products online and to locations nationwide and to Puerto Rico.

The problem was discovered after the firm notified FSIS that it received consumer complaints reporting transparent pieces of plastic in the beef stick products.

There have been no confirmed reports of injury or illness due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

FSIS is concerned that some product may be in consumers’ pantries. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

Consumers with questions about the public health alert can contact Top Notch Jerky LLC at 208-372-3231 or [QATopNotch2020@gmail.com](mailto:QATopNotch2020@gmail.com).

### **Almost 180 tons of Oscar Meyer turkey bacon recalled because of Listeria contamination**

Kraft Heinz Foods Company of Newberry, SC, is recalling 367,812 pounds of fully cooked turkey bacon because sampling has shown it to be contaminated with *Listeria monocytogenes*, the USDA's Food Safety and Inspection Service (FSIS) announced today.

The turkey bacon was produced from April 24, 2025, through June 11, 2025. There is concern that consumers may still have the product in their homes because some of it does not expire until September.

Consumers can use the following label information to determine whether they have the recalled products. [Click here](#) to view the product labels.

- 12-oz. vacuum-packed packages of "Oscar Mayer Turkey BACON ORIGINAL" and universal product code (UPC) "071871548601" printed on the packaging under the barcode, "use by" dates ranging "18 JUL 2025" to "02 AUG 2025," and lot code "RS40."
- 36-oz. packages containing three 12-oz. vacuum-packed packages of "Oscar Mayer Turkey BACON ORIGINAL" and universal product code (UPC) "071871548748" printed on the packaging under the barcode, "use by" dates ranging "23 JUL 2025" to "04 SEP 2025," and lot codes "RS19," "RS40," or "RS42."
- 48-oz. packages containing four 12-oz. vacuum-packed packages of "Oscar Mayer Turkey BACON ORIGINAL" and UPC "071871548793" printed on the

packaging under the barcode and "use by" dates ranging "18 JUL 2025" to "04 SEP 2025," and lot codes "RS19," "RS40," or "RS42."

The products subject to recall have the USDA mark of inspection on the front of the label. These items were shipped to retail locations nationwide and some were exported to the British Virgin Islands and Hong Kong.

The problem was discovered after the establishment's laboratory testing indicated the product may be contaminated with Lm.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an illness should contact a healthcare provider.

Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

Consumers with questions regarding the recall can contact Kraft Heinz Food Company consumer hotline at 800-280-7185 or email [consumerrelations@kraftheinz.com](mailto:consumerrelations@kraftheinz.com).

### **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](mailto:sales.china@mxns.cn)