

MARKET November 2025 NEWS



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MÉRIEUX NUTRISCIENCES CHINA

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CONTENTS

FOCUS ON CHINA..... 2

Shanghai to revoke licenses of school meal supplier.....2

Prosecutors target crimes related to food safety.....3

'Dine-in' label added to food delivery platform to protect consumers4

INTERNATIONAL NEWS 4

Researchers say Listeria biofilms are particularly dangerous.....4

EU publishes annual report on food trade platform5

Canadian Salmonella outbreak linked to pistachios continues to grow; another product recalled6

New Zealand scraps plan to increase glyphosate limits.....7

ENTERPRISE NEWS..... 8

ByHeart expands recall of infant formula linked to outbreak of botulism poisonings9

Australian firm fined for causing botulism illness10

Two outbreak investigations closed; source of another found to be Member’s Mark supplement11

Peach salsa recalled from Kroger stores because of Listeria contamination.....12

MARKET NEWS - REPLY.....12

Focus on China

Shanghai to revoke licenses of school meal supplier

The Shanghai Green Jie food safety incident investigation team announced on Friday findings related to some residents' complaints about problematic shrimp and scrambled egg dish served to their children at school by Shanghai Green Jie Industrial Development Co on Sept 15.

The investigations revealed illegal activities by Green Jie and its personnel, leading to the proposed revocation of the company's food business license and business license. The company's operator, surnamed Zhang, along with eight other individuals, has been arrested.

Also, Bright Food (Group) Co Ltd, a State-owned enterprise, took over the provision of school meals for 484 schools across the city starting Sept 23, according to the investigation team.

The probe found that on Sept 15, at a primary school in downtown Jing'an district, a chef and a manager, both from Green Jie, cooked shrimp without washing them, and discovered two worms in the process. The manager reported this to Zhang, who ordered the destruction of all shrimp distributed to 211 schools that day and concealed the worm incident.

Regarding online reports of "foul-smelling shrimp," investigations found improper handling in seven school kitchens managed by Green Jie, where staff members did not wash frozen shrimp before cooking. Before the incident, managers at two other schools reported a bad smell from the shrimp on the same day. Over the years, Green Jie managers reported multiple food quality and safety issues, which the company failed to report to regulatory authorities as required, the team said.

The investigations also uncovered bid rigging, with Green Jie winning 86 school meal service contracts illegally.

Due to its organized cover-up, falsification, and destruction of evidence, the city's market watchdog plans to revoke the company's food business license. Legal representatives and key personnel face fines and a five-year ban from the food industry.

Due to bid rigging, the company's business license will also be revoked. Zhang and eight others were arrested for collusion in bidding on Oct 28. Further investigations into other illegal activities by Green Jie and related entities are going on.

Shanghai's education and market authorities pledged to strengthen supply chain management, welcome public oversight, and enhance supervision of school meals.

Prosecutors target crimes related to food safety

Chinese prosecutors approved the arrest of 1,693 people nationwide and brought charges against 7,316 individuals for crimes endangering food safety between January and September 2025, the Supreme People's Procuratorate said recently.

For offenses involving drug safety, prosecutors approved the arrest of 443 suspects in 279 cases and indicted 2,668 individuals, the top procuratorate said.

The SPP said procuratorial organs had also strengthened their supervisory role over law enforcement agencies. They urged administrative departments to transfer 471 cases — involving 495 people suspected of producing or selling counterfeit and substandard goods — to judicial authorities for criminal investigation, and supervised the filing of 182 additional cases involving 213 suspects.

The SPP highlighted seven representative cases of crimes threatening food and drug safety, covering products such as health supplements, beef and traditional Chinese medicine.

One case involved a cross-provincial criminal ring based in Weining county of Bijie, Guizhou province. Since 2023, the group had purchased, processed and sold cattle that were severely ill, near death or dead from unknown causes.

The group bought sick cattle from farmers for less than 4 yuan (\$0.55) per kilogram and resold them to an illegal slaughterhouse run by a man surnamed Cai, who processed the meat and sold it for about 36 yuan per kg. Downstream buyers later resold the meat for 70 to 80 yuan per kg. Cai also arranged for others to transport 142 sick or dead cattle worth 156,000 yuan to various parts of Guizhou, where accomplices further processed and sold the meat.

Investigators found that Cai and his associates had handled more than 200 diseased cattle, generating total sales of 1.14 million yuan and illicit profits exceeding 510,000 yuan. Tests on seized meat confirmed the presence of viruses capable of causing food poisoning.

The case came to light after consumers reported that the beef they purchased had an abnormal color and odor. In April 2025, the Weining county procuratorate charged Cai and 25 others with producing and selling food that failed to meet safety standards. In July, the county court handed down prison terms ranging from four years to one month and fines between 1,000 yuan and 300,000 yuan.

The procuratorate and local authorities also issued a public call for information on illegal activities in the meat industry, leading to the investigation of four additional cases involving five suspects. Prosecutors have meanwhile transferred information related to bribery and misconduct by veterinarians and other public officials to disciplinary and supervisory bodies.

November 2025 MARKET NEWS

An official from the SPP's department for economic crimes said prosecutors are focusing on every stage of offenses that endanger food and drug safety — from production and transport to wholesale and retail — to ensure full accountability.

'Dine-in' label added to food delivery platform to protect consumers

Chinese leading food delivery platforms — Alibaba Group-backed Ele.me, Meituan, and JD — have launched a "dine-in" label on their platforms, and some merchants providing catering services on the platforms have been certified.

The move came after the State Administration for Market Regulation recently released a draft guideline on the supervision and management of food safety responsibilities of online catering services providers.

The guideline states that platforms should add a "no dine-in" label on the list page of online catering service providers, and on the main page of merchants that do not offer dine-in services, as part of broader push to ensure food quality and safety, and protect the legitimate rights and interests of consumers.

Currently, none of the three major food delivery platforms have labeled "no dine-in" for merchants on their apps. Instead, they have labeled the merchants that offer dine-in services.



Ele.me requires merchants to upload real photos or videos related to the dine-in environment, while Meituan requires merchants to be certified through offering relevant dine-in videos.

International News

Researchers say Listeria biofilms are particularly dangerous

Listeria monocytogenes is a microscopic organism responsible for foodborne illnesses that frequently result in death. Recently published research shows how it can multiply up to seven-fold on food contact surfaces in production plants when it forms biofilms.

Biofilms grow from a variety of substances such as bacteria, fungi, and algae. They attach to surfaces in moist environments and form a protective layer of slimy, sugary substances.

In an experiment on biofilms and *Listeria monocytogenes*, researchers found that after cycles of plastic surface colonization, biofilm formation, dispersal and attachment to new surfaces, evolved variants (EV) strains were isolated and found to produce up to seven-fold more biofilm than their respective ancestral (AN) strains. The research was published in the journal [Science Direct](#).

Biofilms are very difficult to remove and standard cleaning and sanitization processes have been found inadequate. This combined with the fact that *Listeria* itself is very difficult to eradicate makes

November 2025 MARKET NEWS

Listeria biofilms particularly dangerous. The bacteria and biofilms can attach to a variety of food contact surfaces, including plastic, stainless steel, other metals and glass.

“This structure can then develop into a complex architecture attached to the surface, and single cells or aggregates of cells may subsequently disperse from the formed biofilm and colonize other surfaces,” according to the researchers.

“It is widely recognized that bacteria in natural and industrial settings are mostly present in surface-associated communities, which represents a key strategy for the colonization and persistence in different environments.”

The researchers reported that biofilms contribute to microbial persistence in adverse and stressful conditions, such as food processing environments, because they protect the embedded bacteria from desiccation, antimicrobials and sanitizing agents. Also, *Listeria monocytogenes* is known to form multispecies biofilm in food producing environments, which may also affect its survival upon surface disinfection.

The difference between biofilm formation between ancestral (AN) strains and evolved variants (EV) strains occurs very quickly — within two hours of incubation — according to the researchers.



EU publishes annual report on food trade platform

The annual report of a system that helps ensure safe trade involving Europe has revealed the scale and reasons for rejected shipments.

TRACES is the online platform of the Directorate-General for Health and Food Safety (DG Sante) in the European Commission, used for sanitary, phytosanitary and food safety certification. 2024 marked the system's 20th anniversary.

It supports the importation of animals, animal products, food and feed of non-animal origin and plants and plant products into the European Union; some intra-EU trade, and EU exports of animals, certain animal products, and plants.

Out of 5.4 million official documents and certificates [issued in and sent to TRACES](#), about 65 percent were issued in electronic format. According to DG Sante, the system is an essential tool in the fight against fraudulent certificates and illicit trade.

Authorities can apply an electronic seal on official documents and certificates. This reduces the risk of fraudulent certificates being issued, simplifies the certification process and makes it easier to carry out and record official checks.

TRACES consists of several modules covering a range of sanitary and phytosanitary (SPS) certificates and documents that are required with imported products.

November 2025 MARKET NEWS



Data on the module for movements of animals, animal by-products and some products of animal origin show almost 792,000 certificates were issued and 59 percent were e-signed. More than 122,000 consignments were checked on route or at destination.

In 2024, there were 5,800 reported cases of non-compliance with animal health rules and 1,929 breaches of animal welfare rules.

CHED results

Under the Official Controls Regulation, a Common Health Entry Document (CHED) is required to record the findings of official checks on relevant consignments of animals and goods entering the EU.

CHED-P covers products of animal origin, animal by-products and derived products, and composite products. Most of them are issued for shipments of fishery products, meat, animal feed, and milk.

From more than 14,000 rejections, the main reasons for refusal of entry into the EU of such products were documentary and certification issues. Other problems included hygiene or temperature failures, a cold chain breakdown, and non-approved countries.

CHED-D is for consignments of food and feed of non-animal origin and food contact material. Most of them are for consignments of fruits, nuts and vegetables.

From more than 3,200 rejections, the main problem was chemical contamination. Other violations included fraudulent certificates, microbial contamination, or hygiene concerns.

“The steady annual increase in the number of official documents issued in TRACES (up by 8.5 percent from 2023) is a clear indicator of the platform’s central role in enabling trade in animals and products across borders, facilitating not just the movement of those goods, but also improving their safety, compliance and traceability,” said Sandra Gallina, director general for health and food safety.

Canadian Salmonella outbreak linked to pistachios continues to grow; another product recalled

There is another recall in Canada related to a Salmonella outbreak that has sickened 117 people. Almost 50 products containing pistachios have been recalled so far.

The new recall is for non-branded Dubai-style chocolate sold at Juice Dudez locations from May 28 through Sept. 4. The chocolate was sold in various sizes and was clerk served.

As of Nov. 5, the Public Health Agency of Canada was reporting that the outbreak includes patients in British Columbia, Alberta, Manitoba, Ontario, Quebec and New Brunswick. Patients range in age from 2 to 95 years old. Seventeen of the patients have required hospitalization. People became sick between early March and late September.

November 2025 MARKET NEWS



“Many people who became sick reported eating pistachios, and products containing pistachios, such as Dubai-style chocolate and pastry products. The outbreak strains of Salmonella that made people sick were found in samples of recalled pistachios and samples of the recalled Dubai-style chocolate. The investigation is ongoing and it is possible that additional sources may be identified,” according to an outbreak updated from the health agency.

The public health agency first posted information about the outbreak on Aug. 5 when there were 52 confirmed patients. The agency says there are likely many more people who have been infected because some people do not seek medical attention and others are not specifically tested for Salmonella. For every confirmed illness in a Salmonella outbreak the agency estimates there are 26 patients who go undetected.

New Zealand scraps plan to increase glyphosate limits

New Zealand Food Safety has decided to keep glyphosate residue limits the same following a public consultation.

There was a proposal to change maximum residue levels (MRLs) for glyphosate in wheat, barley and oats to 10 mg/kg but the limit has been set at 0.1mg/kg, which is the same as the current default level.

Vincent Arbuckle, New Zealand Food Safety deputy director-general, said the decision reflects changes in how growers are using glyphosate.

“Although we are confident the proposed limits would not have presented any health risks to consumers, after considering more than 3,100 submissions and meeting with a broad range of submitters and stakeholders, we found compelling evidence that the way glyphosate is used in New Zealand has changed over the past five to six years,” he said.

“Growers and millers have increasingly entered into contractual arrangements that require no, or extremely low, glyphosate residues in grains used for food, effectively prohibiting pre-harvest use of glyphosate.”

Change for peas

For dry field peas, the MRL has been set at the proposed 6mg/kg. This is in line with industry agricultural practice and the Australian, European Union, United Kingdom and Codex MRLs of 10mg/kg for dry peas, and the United States’ 8mg/kg limit.

New Zealand Food Safety will require that when glyphosate is used on wheat, barley, and oats grown for human consumption, it can only be applied before crops emerge. It will not be allowed to be used directly on cereal crops grown for people to eat.

November 2025 MARKET NEWS

In November 2023, the European Commission renewed the approval of glyphosate until December 2033.

Agricultural chemicals, like glyphosate, are critical for farmers and growers, said Arbuckle.

“They help manage outbreaks of pests and diseases, they reduce the risks to plant and animal health, and they help keep food prices down, because crops and animals can produce more when there are fewer pests.”

A welcome decision

Greenpeace welcomed the move and called on New Zealand Food Safety (NZFS) to restart its glyphosate testing program.

Dr. Russel Norman, Greenpeace executive director, said it was a victory for people opposed to the plan to increase glyphosate on wheat, oats, and barley.

“However, we also note that NZFS stopped testing for glyphosate after it found residues in food well over the 0.1mg/kg level in 2015/16. We are seeking an assurance from NZFS that they will include glyphosate in their next round of food testing.

“We are also concerned that NZFS has taken no enforcement action in over a decade when it finds pesticides at levels above the legal maximum allowed in food. There is not much point having legal maximums if they are not enforced.”



Organic Aotearoa New Zealand (OANZ) also supported the announcement.

Noel Josephson, OANZ chair, said: “New Zealanders want a food system that prioritizes health, integrity and environmental protection over chemical convenience. We commend MPI for listening to that message and recognizing the shift already happening on farms, away from reliance on glyphosate and towards more sustainable, organic practices.”

Salmonella update

Figures published by the New Zealand Institute for Public Health and Forensic Science (PHF Science) show there were 95 cases of salmonellosis in July, compared with 56 infections for the same month in 2024.

Nearly half of the sick were 50 years old and over and 73 cases were European or another ethnicity. A total of 32 people were hospitalized. The most common risk factors reported were overseas travel and consumption of food from retail. The main serotypes were Salmonella Typhimurium and Salmonella Enteritidis.

Enterprise News

November 2025 MARKET NEWS



ByHeart expands recall of infant formula linked to outbreak of botulism poisonings

ByHeart is expanding its recall of infant formula to include all batches of ByHeart Whole Nutrition Infant Formula cans and Anywhere Pack nationwide. The formula has been linked to an outbreak of infant botulism.

The California Department of Public Health has tested [ByHeart formula](#) from patient homes and found contamination with botulism that matches the bacteria from a patient.

There are 15 patients in the outbreak so far. The patients are spread across 12 states.

The FDA and CDC have been conducting a broader investigation into a spike of 84 infant botulism cases that started in August.

While the FDA is awaiting confirmed results of its testing, ByHeart is:

- Recalling all product from the market while the FDA's comprehensive investigation seeks to identify a root cause of the broader outbreak
- Testing every batch of formula with an independent third-party laboratory

- Providing FDA and the California Department of Public Health full access to its facilities and unopened cans of formula to conduct testing without restriction
- Sharing results from both regulatory and independent testing publicly as they become available

Infant botulism is a rare but serious illness that occurs when *Clostridium botulinum* spores are ingested and then colonize the intestinal tract, producing botulinum neurotoxins in the immature gut of infants. Affected infants can present with some or all of the following signs and symptoms: constipation, poor feeding, ptosis (drooping eyelid), sluggish pupils, low muscle tone, difficulty sucking and swallowing, weak or altered cry, generalized weakness, respiratory difficulty, and possible respiratory arrest. If your child is experiencing any of these symptoms, please seek medical attention immediately.

Consumers who have purchased ByHeart Whole Nutrition Infant Formula cans and Anywhere Pack pouches should immediately discontinue use and dispose of the product.

If your infant is experiencing symptoms related to infant botulism, contact your health care provider immediately.

Australian firm fined for causing botulism illness

An Australian company has been fined after a case of botulism was linked to its incorrectly labeled bottles.

Inside Out Nutritious Goods pleaded guilty at the first opportunity to 10 offenses brought by the regulator, the NSW Food Authority.

The defendant was ordered to pay \$120,000 (U.S. \$78,000) and \$75,000 (\$48,000) to cover the prosecutor's costs by judge Anthony Payne in New South Wales (NSW) Supreme Court.

The offenses occurred between October 2022 and January 2023. Incorrect storage instructions were printed on labels of almond milk and oat milk products sold by Inside Out to Woolworths.

One man fell seriously ill after drinking the dairy alternative and was hospitalized for almost six months.

Labeling mistake

According to the decision, the heat pasteurization process for the products was insufficient to inactivate *Clostridium botulinum*, the bacteria that can cause botulism poisoning. Offenses involved the incorrect labeling of 10 batches of almond and oat milk products, comprising 46,494 bottles.

Drinks were required to have the following storage instructions on their label: "The products must be kept refrigerated at all times

(below 5 degrees C)." Instead, they were incorrectly labeled with: "Once opened, keep refrigerated and consume within 5 days".

The labeling mistake was the result of human error. The incorrect label was prepared for another, shelf-stable Ultra High Temperature (UHT) product, but was inadvertently copied across to the new product packaging. The error was not detected at the proof-reading stage by Inside Out.

In January 2023, internal company emails indicated the mislabeling had been discovered and a risk assessment was conducted. In February, a food recall information sheet was prepared. Of the 198,550 incorrectly labeled bottles sold, 177,881 could not be accounted for. As part of sentencing, the judge considered the delay in recalling the products.

Consumer illness

Corrective actions by Inside Out included staffing and process changes as well as modifying its quality manual and Hazard Analysis Critical Control Points production flow diagram.

In November 2022, Karyn McGrigor purchased Unsweetened Almond Milk from the Woolworths online store. McGrigor stored the bottles in a cupboard in the kitchen. Her partner, Mr Mace, later consumed the almond milk and became seriously ill. In January 2023, one of these bottles tested positive for *Clostridium botulinum*.

November 2025 MARKET NEWS



Mace was hospitalized for 188 days from January to July 2023. The 61-year-old spent 147 days in the Intensive Care Ward and received a formal diagnosis of botulism in February 2023.

The judge was satisfied beyond reasonable doubt that Mace became ill after drinking the Inside Out product. However, it was not proven that Mace or his partner acted upon the label's directions before storing the product in a cupboard. The judge was not satisfied that the incorrect storage instructions played any part in causing illness.

"The most important findings are that this offending was essentially a closely connected series of inadvertent errors, leading to the offending conduct which had a low risk of harm but potentially catastrophic consequences if that harm came to pass," according to the ruling.

Two outbreak investigations closed; source of another found to be Member's Mark supplement

The Food and Drug Administration has closed investigations into two foodborne illness outbreaks without having found the source of the pathogens.

For an outbreak of infections from *Listeria monocytogenes* that was first posted on Sept. 4 the FDA reported 26 confirmed patients. The agency conducted a traceback investigation but did not report what food it traced.

For an outbreak of infections from *Salmonella* Enteritidis that was first posted on Aug. 27, the FDA reported 45 confirmed patients. The agency conducted a traceback investigation but did not reveal what food it traced. The FDA also conducted an onsite inspection and sample testing but did not make public what location it inspected or what it tested.

In other outbreak news, the FDA has determined that an outbreak of *Salmonella* Richmond is being caused by moringa leaf powder. The outbreak has sickened 11 people across seven states. Three of the patients have required hospitalization.

The moringa powder is marketed under the name Member's Mark Super Greens and was sold at Sam's Club stores nationwide. As FDA's investigation continues to determine what additional products were made with the implicated lot of moringa leaf powder, additional stores may be added.

All Member's Mark Super Greens dietary supplement powder has been recalled, regardless of lot codes and best by/use before dates.

As part of the investigation, the Virginia Department of Health collected an open sample of moringa leaf powder from an ill person's home. The sample tested positive for *Salmonella* and based on whole-genome sequencing matches the strain causing illnesses in this outbreak.

November 2025 MARKET NEWS

Additionally, an open sample of Member's Mark Super Greens dietary supplement powder was collected from an ill person's home by the Michigan Department of Agriculture and Rural Development and analyzed by the Michigan Department of Health and Human Services. The sample tested positive for Salmonella and based on whole-genome sequencing matches the strain causing illnesses in this outbreak.

These sample results in combination with FDA's traceback investigation, and a strong epidemiological signal for dietary supplements containing moringa leaf powder, support that moringa leaf from Vallon Farm Direct of Jodhpur, India, explain the illnesses in this outbreak.

Peach salsa recalled from Kroger stores because of Listeria contamination

JFE Franchising Inc. of Houston, TX, is recalling peach salsa products containing California-grown yellow and white peaches because they may be contaminated with *Listeria monocytogenes*.

This action is in response to the Oct. 29 recall issued by Moonlight Companies, whose peaches were supplied to retailer partners, used as ingredients in JFE Franchising Inc. peach salsa and sold through Kroger.



The recalled peach salsa was sold in 16-ounce plastic clam-shell containers under the SNOWFRUIT label with descriptions and product codes [found here](#).

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