

MARKET NEWS

December 2025



12
2025

BONNE ANNÉE

FELIZ AÑO NUEVO

MALIGAYANG BAGONG TAON

שנה אדרכת טובה

BUON ANNO

明けましておめでとうございます

SELAMAT TAHUN BARU

GELUKKIG NIEUWJAAR

新年快乐

FROHES NEUES JAHR

SZCZĘŚLIWEGO NOWEGO ROKU

FELIZ ANO NOVO

สวัสดีปีใหม่

YENI YILINIZ KUTLU OLSUN

CHÚC MỪNG NĂM MỚI

ةديعس ةديج ةنس



HAPPY NEW YEAR

2026



MERIEUX NUTRISCIENCES CHINA

BETTER FOOD. BETTER HEALTH. BETTER WORLD.

CONTENTS

FOCUS ON CHINA	2
<i>China to export chilled pork to Singapore for first time</i>	2
<i>China unveils new standards for food delivery platforms</i>	3
INTERNATIONAL NEWS	3
<i>FDA Releases FY 2023 Pesticide Residue Monitoring Report</i>	3
<i>EU Commission sets out plan to simplify food rules</i>	4
<i>FDA Releases Additional PFAS Results</i>	6
<i>Volumes of recalled food at both the FDA and FSIS have increased dramatically</i>	7
ENTERPRISE NEWS	9
<i>Ground beef recalled because of E. coli O26</i>	9
<i>More than 60 sick in California after eating eggs; recall initiated</i>	10
<i>Consumers complain of plastic in dog food; recall initiated</i>	11
<i>Salmonella outbreak traced to moringa leaf powder ends</i>	11
MARKET NEWS - REPLY	12

Focus on China

China to export chilled pork to Singapore for first time

China will begin exporting chilled pork to Singapore for the first time, officials and an exporter in Hunan province in Central China said.

The expansion of bilateral food trade comes more than a year after Singapore resumed importing frozen pork from China, following years of import bans imposed in 2018 due to the global African swine fever epidemic.

Peng Huifeng, deputy general manager of Hunan Huale Foodstuff Co Ltd, a pork producer in Hanshou county in the city of Changde, told Xinhua that the first shipments are expected to arrive in Singapore in a little over a month.

This follows cooperation agreements reached on Dec 15 at the annual meeting of the China-Singapore Joint Council for Bilateral Cooperation held in Southwest China's Chongqing municipality.

Under the food trade agreement, Chongqing and the provinces of Heilongjiang and Hunan will export pork and some processed pork products to Singapore.

While Chongqing and Heilongjiang supply processed cooked pork, Hunan is currently the only Chinese province approved to export chilled pork, frozen pork and processed pork products to Singapore,

said Wu Shenshu, an official with the Department of Agriculture and Rural Affairs of Hunan province.

The shipments will mark Singapore's first imports of chilled pork from China, with Huale Foodstuff being the only Chinese company registered to export both raw and cooked pork to Singapore, according to Wu.

Singapore does not raise pigs domestically and consumes about 70,000 tons of chilled pork each year, Wu said. The official added that Hunan aims to capture about half of that market within two years, which would be equivalent to more than 100 tons per day.

The department will work with Changsha Customs and other agencies to support the exporter in strengthening biosecurity controls throughout the supply chain to ensure food safety, Wu said.

Huale Foodstuff's businesses cover hog breeding, slaughtering and processing, with an annual production of about 120,000 hogs, said Xiao Min, head of the Hanshou county department of agriculture and rural affairs.

Hunan New Wellful Co Ltd, a pork producer with over six decades of experience in supplying hogs to Hong Kong, can provide Huale Foodstuff with an additional 200,000 hogs a year and offer technical support on medication use and disease prevention, Xiao said.

China unveils new standards for food delivery platforms

China introduced on Thursday new national standards for food delivery platforms to promote fairer and more sustainable industry practices.

According to the State Administration for Market Regulation, one of the main aspects of the new standards is improving merchant management within delivery platforms.

This includes stricter regulations on merchant registration, day-to-day operations, and a reinforced commitment to service and management.

The standards encourage food delivery platforms to ensure merchants comply with food safety regulations.

The new standards also emphasize the need for transparency in platform fees and promotional activities. They call for clear rules regarding platform charges, as well as standardized and transparent promotional practices.

In addition, the new guideline focuses on improving the rights and welfare of delivery workers. The new standards are expected to improve working conditions and help create a more sustainable labor model for the delivery sector.

International News

FDA Releases FY 2023 Pesticide Residue Monitoring Report

Today, the U.S. Food and Drug Administration made available its annual [Pesticide Residue Monitoring Program Report for Fiscal Year 2023](#), summarizing findings from FDA testing of human and animal foods for 781 different pesticides and selected industrial compounds from Oct. 1, 2022, through Sept. 30, 2023.

Along with the publication of the FY 2023 report, the FDA is also launching the [FDA Pesticide Report Data Dashboard](#), a new data visualization tool that enables users to interact with the tables and figures in the report and view the data underlying the summaries. The FDA developed the dashboard to support the agency's commitment to transparency and enhancement of the food chemical safety program.

Companies that grow, produce, or manufacture food products sold in the U.S. must comply with applicable Environmental Protection Agency and FDA regulations. To protect public health, the FDA's pesticide residue monitoring program tests FDA-regulated foods shipped in interstate commerce to determine whether they comply with [pesticide tolerances](#), or maximum residue levels, set by the EPA. If the FDA finds that the amount of pesticide residue detected on a food exceeds any existing tolerance, or has no established tolerance, the FDA may take regulatory action.

December 2025 MARKET NEWS

For FY 2023, findings show that the levels of pesticide chemical residues in the U.S. food supply are generally in compliance with EPA pesticide tolerances.

Overall Findings

Human Food Samples: 3,577 total samples (1,003 domestic food samples from 45 states and 2,574 import food samples from 84 countries/economies).

- No pesticide chemical residues were detected in 39% of domestic samples and 39.2% of import samples.
- 97.2% of domestic samples and 86.5% of import samples were compliant with federal regulations (below EPA tolerances).

Historically, the violation rate for import foods is higher than for domestic foods, and the FY 2023 results continue that trend. This higher violation rate affirms the risk-based approach of targeting imported food products that are more likely to contain violative pesticide chemical residues, and the countries more likely to export them. In determining which products to sample, the FDA may consider past problem areas, findings from state and federal monitoring, and foreign pesticide usage data.

Animal Food Samples: 224 total samples (101 domestic food samples from 23 states and 123 import samples from 14 countries).



- 97% of domestic samples and 97.6% of import samples were compliant with federal regulations (below EPA tolerances).
- No pesticide chemical residues were detected in 50.5% of domestic samples and 56.1% of import samples.

Focused Sampling

In FY 2023, the FDA conducted pesticide analyses for the “Domestically Produced Animal-Derived Foods” assignment. The FDA collected and analyzed 95 samples of selected animal-derived domestic foods, consisting of 38 milk, 30 shell egg, 16 honey, and 11 game meat samples. No violative pesticide chemical residues were found in any of the animal-derived foods, and 87.4% of the samples contained no pesticide residues.

EU Commission sets out plan to simplify food rules

The European Commission has proposed a series of measures to try and simplify food to feed safety legislation.

Affected areas range from plant protection and biocidal products, to feed, official controls and animal health and welfare.

According to the EU Commission, the move could save €1 billion in compliance costs including €428 million (\$502 million) annually for businesses as well as €661 million (\$776 million) per year for national agencies.

December 2025 MARKET NEWS



The EU Commission said that while the aim is to reduce administrative costs and burdens, strict requirements for food and feed safety, health and environmental protection will be maintained.

Areas in focus

Among the [key measures suggested](#) are making renewal procedures for pesticides and biocides more targeted and efficient; simpler accreditation rules for official laboratories; and adapting bovine spongiform encephalopathy (BSE) surveillance and risk mitigation requirements.

For example, it would allow consignments of plants and plant products to be partially cleared at the border, so the compliant part could be put on the market while controls continue on the rest. This would ease the pressure on border authorities, and limit food waste caused by spoilage of goods awaiting inspections.

Flexibility has been suggested on the requirement of mandatory accreditation for all the methods used by reference labs. Accreditation will remain in place for priority pests, feed additives, food contact materials and routinely used methods.

Currently, member states must notify draft national hygiene measures under two different legal frameworks depending on the type of action. Around 50 such measures are reported per year. The proposal requires that national measures are listed only under one directive.

Next steps: Parliament and Council

Olivér Várhelyi, Commissioner for Health and Animal Welfare, said: “This simplification package is creating a more efficient and effective agri-food system, maintaining our very high food safety standards. Where duly justified, food imports treated with the most hazardous pesticides banned in the EU will also not be allowed into our markets implementing our high safety standards and a level playing field for consumers and farmers alike.”

The legislative proposal will now be submitted to the European Parliament and European Council.

Valdis Dombrovskis, Commissioner for Economy and Productivity; Implementation and Simplification, explained the intended impact of the changes.

“For economic operators, it removes overlaps in requirements and reporting, addresses legal uncertainties and eliminates procedures that had little added value. For national authorities, it will free up resources to focus attention on controlling higher-risk areas,” Dombrovskis said.

FoodDrinkEurope said for a plan intended to simplify food and feed safety rules, it didn’t go far enough.

“While there are a few welcome measures for food and drink manufacturers, Europe’s largest manufacturing industry, the middle

December 2025 MARKET NEWS



of the chain remains largely overlooked in this legislative package,” said the group, which represents the food and drink sector.

PAN Europe called on the European Parliament and member states to block the rollback of decades of gradual improvements in the regulation of pesticides.

FDA Releases Additional PFAS Results

Today, the U.S. Food and Drug Administration is sharing per- and polyfluoroalkyl substances (PFAS) results for six additional Total Diet Study (TDS) regional collections collected in 2024, adding to the eight TDS collections already posted on the [Analytical Results of Testing Food for PFAS from Environmental Contamination](#) webpage. The goal of this ongoing sampling is to better understand background contamination levels, U.S. consumers’ average exposure to PFAS from foods, prioritize foods for future monitoring, and guide further FDA activities.

A summary of PFAS results for these six additional TDS collections are as follows:

- 503 of 542 (92.8%) samples had no detections
- 39 of 542 (7.2%) samples had trace detections of one or more PFAS analytes:
 - cod, shrimp, clams, salmon, tilapia, catfish

- pepperoni, beef steak, ground beef, chicken breast
- half & half, whole milk, skim milk
- kale
- 4 of 39 samples had non-trace detections of one or more PFAS analytes:
 - shrimp, clams
 - catfish, tilapia

To estimate dietary exposure to PFAS from the general food supply, the FDA [has been testing](#) fresh and processed foods for certain PFAS since 2019. Results for PFAS testing of TDS samples began for the first time in 2019. It is important to note that to date no PFAS have been detected in 95% (1,290 out of 1,352) of the fresh and processed foods tested from the TDS. TDS data can show how much contamination is present and help estimate possible exposure, but they should not be used on their own to decide whether something is safe or harmful to health.

In the past six years, the FDA has made significant progress in understanding PFAS and is leading the science in developing validated methods for testing for PFAS in increasingly diverse types of foods. Based on our validated methods, FDA currently tests for up to 30 PFAS in various foods, including bread and grains; fruits and vegetables; meat, eggs, and dairy products, including milk; and

December 2025 MARKET NEWS



seafood. To date, the FDA has tested over 1,900 samples of food for PFAS through [TDS](#) and targeted assignments and surveys.

The FDA will continue to pursue additional sampling to better understand PFAS in the U.S. food supply.

Changes to the PFAS Website

First, to improve transparency and provide greater context about our analytical findings, we have updated our reporting to include both Method Detection Limits (MDL) and Limits of Quantification (LOQ), rather than relying solely on MDL values. Results are now categorized as follows:

Below MDL: Not detected

Above MDL but below LOQ: Trace levels reported in italics

Above LOQ: Quantifiable levels reported

Second, we are now including an additional toxicological reference value for assessing the safety of perfluorodecanoic acid (PFDA) levels found in food.

Future PFAS Testing

The FDA will continue to analyze TDS samples for PFAS with the goal of estimating U.S. consumers' dietary PFAS exposure to help inform FDA's activities to reduce PFAS levels in food. Testing will analyze a wide array of foods through TDS, including bread and grains; fruits and

vegetables; meat, eggs, and dairy products, including milk; and seafood. The FDA will continue to work closely with our federal partners and state departments of agriculture and health to share information and enhance collaboration in our efforts to gather a more robust dataset of PFAS in foods as we work together to reduce the public's dietary exposure to PFAS.

Additional Information

- [FDA Per-and Polyfluoroalkyl Substances \(PFAS\)](#)
- [FDA Total Diet Study \(TDS\)](#)

Volumes of recalled food at both the FDA and FSIS have increased dramatically

Food regulated by the USDA's Food Safety and Inspection Service as well as that falling under the Food and Drug Administration's jurisdiction saw explosive increases in volumes recalled during 2025's third quarter.

According to data from the Indianapolis-based Sedgwick Brand Protection, the number of FDA food recalls increased by 1.4 percent in Q3 2025 compared to Q2, reaching 145 events. This was the second-highest quarterly total for FDA recalls since Q1 2020. The volume of affected units also surged 75.8 percent, rising from 14.32 million in the second quarter to 25.17 million in the third quarter.

December 2025 MARKET NEWS



At the same time, Food Safety and Inspection Service (FSIS) food recalls fell by 60.0 percent to just six events, down from 15 in Q2. However, like the FDA, the number of units in those FSIS recalls also surged by an astounding 5,511.8 percent from 1.04 million pounds last quarter to 58.52 million pounds this quarter.

Sedgwick reported that it is the highest quarterly total in more than 13 years.

Chris Harvey, Sr. vice president for brand protection and client services at Sedgwick, says the increased recall volumes do not necessarily mean food is less safe. He points instead to the many preventive measures the food industry has deployed since the passage of the Food Safety Modernization Act.

Year-to-date, there have been 415 FDA recalls impacting 109.74 million units. During the same period in 2024, there were 363 recalls affecting only 45.02 million units.

In Q3 2025, undeclared allergens remained the primary cause of FDA food recalls, with 48 events. The most common allergens cited were soy, milk and nuts, each linked to 10 recalls.

Bacterial contamination was the second-leading cause with 37 events, up from 32 in Q2. *Listeria* was the most frequently identified hazard, cited in 23 recalls. Bacterial contamination affected 13.33 million units, the largest among hazards in Q3.

Non-bacterial contamination ranked third, with 13 recalls — six of these involved shrimp contaminated by Cesium-137, a radioactive isotope.

Undeclared allergens were second by volume, with 8 million units affected, including a recall of 1.11 million frozen fruit bars for undeclared milk and 3.70 million wasabi packets for undeclared color.

Foreign materials ranked third, affecting 2.65 million units, mostly linked to a recall of yogurt containing plastic.

Prepared Foods experienced the most recalls among FDA food product categories in Q3 2025, with 29 events, down from 50 in the previous quarter. Produce ranked second with 22 events. Dairy was third with 18 recalls. In terms of units impacted in Q3, prepared foods led with 17.05 million units, including a recall of 10.59 million ice cream bars because of *Listeria* concerns. Dairy was second with 2.60 million units, mainly because of the yogurt recall. Eggs ranked third, with a single recall of 1.70 million units for *Salmonella*.

FSIS total recalls for the first three quarters of 2025 are higher than the same period in 2024, both in events and in units.

Year-to-date, there have been 30 FSIS recalls involving 59.99 million pounds in 2025. This compares with 28 recalls impacting 7.91 million pounds from January through September 2024.

December 2025 MARKET NEWS



In Q3 2025, the most prevalent cause of FSIS recall by event was foreign material, with three. No inspection recorded two, and bacterial contamination had one.

By unit count, foreign materials were the leading cause of FSIS food recalls, accounting for 58.03 million pounds in Q3, primarily due to a recall of corn dogs containing wood. No inspection was second by volume this quarter, tied to 367,812 pounds of recalled product. Bacterial contamination was third with 130,916 pounds.

Pork and poultry each had two recalls in Q3 2025. Fish and beef were cited in one recall event apiece. Pork was responsible for the most units recalled by product category, with 58.03 million pounds affected in Q3 2025. Poultry was second with 391,985 pounds impacted, followed by fish with 98,916 pounds.

Enterprise News

Ground beef recalled because of E. coli O26

Mountain West Food Group LLC, a Heyburn, ID, establishment, is recalling 2,855 pounds of raw ground beef products that may be contaminated with E. coli O26, the USDA's Food Safety and Inspection Service (FSIS) announced today.

The raw ground beef item was produced on Dec. 16, 2025. The following product is subject to recall [[view labels](#)]:

- 16-oz. (1-lb.) vacuum-sealed packages containing “FORWARD FARMS GRASS-FED GROUND BEEF” with “USE OF FREEZE BY 01/13/26 EST 2083” printed on the side of the packaging.

The product subject to recall bears establishment number “EST 2083” printed on the side of the packaging. The product was shipped to distributors in California, Colorado, Idaho, Montana, Pennsylvania and Washington for further distribution for retail sales.

The problem was discovered during routine FSIS testing and the sampling results showed the presence of E. coli O26.

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

E. coli O26, like the more common E. coli O157:H7, is a serovar of Shiga toxin-producing E. coli (STEC). People can become ill from STECs 28 days (average of 34 days) after exposure to the organism.

Most people infected with STEC O26 develop diarrhea (often bloody) and vomiting. Some illnesses last longer and can be more severe. Infection is usually diagnosed by testing of a stool sample. Vigorous rehydration and other supportive care is the usual treatment; antibiotic treatment is generally not recommended. Most people recover within a week, but, rarely, some develop a more severe infection. Hemolytic uremic syndrome (HUS), a type of kidney failure,

December 2025 MARKET NEWS



is uncommon with STEC O26 infection. HUS can occur in people of any age but is most common in children under 5 years old, older adults and persons with weakened immune systems. It is marked by easy bruising, pallor and decreased urine output. Persons who experience these symptoms should seek emergency medical care immediately.

FSIS is concerned that some product may be in consumers' refrigerators or freezers. Consumers who have purchased these products are urged not to consume them.

More than 60 sick in California after eating eggs; recall initiated

California health officials say 63 people have fallen ill with Salmonella Enteritidis infections tied to eggs.

Thirteen of the patients have required hospitalization, according to the California Department of Public Health (CDPH). The department is warning people to not eat Vega brand in-shell eggs distributed by Vega Farms Inc.

The company has recalled its eggs, which were distributed to grocery stores, restaurants, co-ops and farmers markets in Northern California.

There is concern that consumers and businesses may still have the eggs because the sell-by date is not until Dec. 22.

The CDPH and state department of agriculture inspected Vega Farms and collected egg and environmental samples for testing. Multiple samples were positive for Salmonella. At least one sample was positive for the outbreak strain on Salmonella, according to results from whole genome sequencing.

The health and agriculture departments are working with Vega Farms to provide guidance on how to eliminate Salmonella and prevent future outbreaks.

The recalled eggs can be identified by the following information:

- Product description: Brown Eggs
- Handler Code: 2136
- Julian Date (3-digit number from 001 to 365 corresponding to the day of the year): 328 and prior
- Sell-by dates: 12-22-25 and prior
- Brand name: Vega Farms
- Package sizes:
 - Consumer packaging: 1-dozen cartons and 30-egg flats
 - Foodservice packaging: 15-dozen cases (contains 6 flats of 30 eggs each)

Consumers complain of plastic in dog food; recall initiated

After consumer complaints, Fromm Family Foods has issued a recall of 300 cases of Bonnihill Farms BeefiBowls Beef Recipe frozen dog food because of potential foreign plastic contamination.

Potential adverse reactions could occur in all size dogs, however, to date there are no reports of illness or injury reported from consumers. There is concern that consumers may have the product in their homes because of its long shelf life, which reaches into December 2026.

Dogs ingesting plastic may exhibit symptoms such as vomiting, loss of appetite, lethargy, or stomach discomfort. Plastic, when consumed in large amounts, can lead to serious health issues in dogs, including gastrointestinal upset and a risk of intestinal obstruction. Consumers whose dogs have consumed any of the affected product and are exhibiting these symptoms should contact their veterinarian.

Consumers should stop feeding. The recalled product can be identified by the following information: 16 ounces per chub; UPC number 072705135004; Best By 12/25/2026 B01. The company did not provide a photo of the recalled dog food.

Affected recalled product was distributed at pet stores in the United States, in the states of Illinois, Wisconsin, Texas, Arkansas, Mississippi, Oklahoma, Louisiana, California, Nevada, Arizona, Colorado, Oregon, Washington Alaska, and in Canada in the Province of Ontario.

There are no other Fromm products affected by this recall. The recall was initiated after receiving complaints of plastic contamination. The company has identified the error, and in addition to existing safety process, it has put corrective actions in place to prevent this from happening again.

This voluntary recall is being made with the knowledge of the U.S. Food and Drug Administration.

Salmonella outbreak traced to moringa leaf powder ends

The FDA has declared an outbreak of Salmonella Richmond traced to organic moringa leaf powder sold at Sam's club stores to be over.

There were 11 confirmed patients from seven states. Illnesses started on dates ranging from May 12 to Sept. 4. Three of the patients had to be hospitalized, according to the Food and Drug Administration.

The Member's Mark brand product was imported to the United States from Johdpur, India, by Vallon Farmdirect PVT Ltd. The recalled product was also sold under the brand name Food to Live, as well as in unbranded packages.

The product was also available on third-party e-commerce platforms, including Amazon.com, Walmart.com, Target, Etsy, and eBay. In addition, bulk quantities from the affected lot were sold to food manufacturers and other businesses through Food To Live's wholesale division.

December 2025 MARKET NEWS



All organic moringa leaf powder purchased after June 5 is included in the recalls. Refer to the recall announcement for additional information.

Although the recalled products should no longer be on sale, there is concern that consumers may have unused portions in their homes because of the long shelf life, which stretches into November 2027.

As part of the outbreak investigation, the FDA and state partners collected product samples for laboratory analysis. Opened samples from consumers' homes tested positive for the outbreak strain of Salmonella. Also, unopened samples collected in Michigan and tested by the Michigan Department of Health and Human Services were positive for the Salmonella.

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