

MARKET NEWS

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MERIEUX NUTRISCIENCES CHINA

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Focus on China

China revises rules to tighten oversight of imported food safety

BEIJING -- China will implement revised regulations on the registration of overseas manufacturers exporting food to the country starting from June 1 this year, the General Administration of Customs has announced.

The GAC will determine, under dynamic management, the catalog of imported food products subject to official recommendation for registration, the list of products not eligible for automatic renewal of registration, and the scope of overseas food storage enterprises required to register under the regulations.

These decisions will be made based on analyses of factors such as sources of raw materials, production and processing techniques, historical food safety data, target consumer groups and consumption methods, while also taking international practices into account.

The registration will remain valid for five years and will be automatically renewed for an additional five years upon expiration, unless specified otherwise.

The GAC said at a press conference on Thursday that the revised regulations are aimed at further strengthening oversight of imported food safety and facilitating trade in imported food.

As an important measure to strengthen source supervision and risk management of imported food, the current rules have been in force for more than four years since Jan 1, 2022.

During the period, more than 96,000 food enterprises from 178 countries and regions have registered in China.

The existing rules have helped bring specialty foods from various countries, including Norwegian salmon and frozen fruits from New Zealand, to Chinese consumers, while also boosting China's total imported food trade from 1.05 trillion yuan (about \$152.23 billion) in 2020 to 1.32 trillion yuan in 2025.

The number of registration applications from overseas food manufacturers has risen rapidly as China continues to expand opening up, which has necessitated further improvements to the registration management system, said Li Jinsong, an official with the GAC.

The new rules fully take into account consistency with the existing registration system, Li said, adding that trade in imported food from overseas enterprises already registered in China will not be affected and will enjoy greater convenience under the revised rules.

China gala exposes chicken feet bleaching with hydrogen peroxide

China's consumer rights gala held on Sunday to mark World Consumer Rights Day exposed the use of hydrogen peroxide to bleach chicken

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feet, a popular delicacy and snack, to make them appear more appealing to customers.

The 3.15 Gala, an annual show produced by China Central Television focusing on consumer rights protection, revealed that many chicken feet sold on the market are bleached to appear white and plump. To investigate, CCTV reporters visited Sichuan province and Chongqing city, regions where chicken feet sales are especially popular.

Without health certifications, health checks, or sanitation disinfection, the reporters easily entered the Mingyang food production workshop in Chengdu, capital of Sichuan, the preliminary processing site for Shufuxiang Food Co's chicken feet products.

Despite the dirty and chaotic environment, the chicken feet leaving the factory were white and enticing, the reporters observed, because the facility conducted a "bleaching" process. Staff admitted to reporters that hydrogen peroxide, a strong oxidizer and disinfectant commonly used for sterilization, was used to bleach the chicken feet.

According to national regulations, hydrogen peroxide is not allowed in chicken feet processing. The chemical can destroy proteins and other nutrients in food, and prolonged consumption may damage oral mucosa, liver, and kidney function. Excessive intake can be life-threatening.

Another reporter, posing as a potential buyer, visited Shufuxiang's workshop. In the frying area, more than a dozen blue plastic barrels

were stacked on a cart, each containing about 50 kilograms of an unmarked liquid labeled "Jinshan." A staff member said, "Something has been added, I'm telling you, something has been added, that's why it's so white." Workers also acknowledged they never eat chicken feet soaked in hydrogen peroxide themselves and advised the reporter not to consume them.

CCTV's investigation found that Shufuxiang is not the only company using hydrogen peroxide. At Zengqiao Food Co in Chongqing, a reporter discovered blue barrels labeled with hydrogen peroxide, some with concentrations as high as 35 percent. The chemical was supplied by Jinshan Pharmaceutical Co.

The reporter, working undercover as a frontline worker at Zengqiao, entered the production line without a health certificate, medical examination, or disinfection procedure. Internal personnel confirmed that chicken feet there were also bleached with hydrogen peroxide.

The issue of bleached chicken feet sparked widespread discussion on social media on Sunday, with many expressing outrage and calling for severe punishments for the companies involved.

According to CCTV, reporters submitted the investigation materials to the State Administration for Market Regulation in early March. In response, SAMR, together with other departments, launched a comprehensive crackdown on the illicit food processing industry

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chain, conducting surprise inspections of Shufuxiang, Mingyang Food, Zengqiao Food, and related upstream enterprises.

At Shufuxiang, enforcement officials seized 27 barrels of hydrogen peroxide, two of which were opened. In two other workshops, several barrels with chicken feet soaking in them were found. Officials also conducted comprehensive sampling of the hydrogen peroxide in soaking water, semifinished, and finished products.

Staff admitted that since May 2025, they had purchased 5,242 barrels of hydrogen peroxide from Jinshan Pharmaceutical for chicken feet processing and equipment disinfection. Meanwhile, Mingyang's workshop was investigated for severe violations of food safety laws and regulations due to its dirty and disorganized production environment.

Enforcement officers also conducted a surprise inspection of Zengqiao Food, seizing four unopened barrels and one opened barrel of hydrogen peroxide. Surveillance footage showed staff repeatedly transporting the chemical within the facility. Sampling confirmed the presence of hydrogen peroxide in soaking water, semifinished, and finished chicken feet products.

The Sichuan Market Supervision Administration said on Sunday evening that a special rectification campaign for food production and processing will be carried out across the province in response to the bleached chicken feet issue.



China to speed up revisions of food safety standards

China plans to speed up revisions to its food safety standards, focusing on premade dishes, pesticide and veterinary drug residue testing, and cold chain transportation, as part of a comprehensive overhaul of the country's food safety law, according to the State Council's Food Safety Office.

The initiative aims to strengthen regulatory frameworks, ensuring oversight is based on comprehensive and updated standards, the office said.

Enhanced cross-departmental collaboration will support joint inspections and enforcement actions, targeting key areas such as school food safety, unqualified food delivery services, and the misuse of food additives. The initiative will include regular and targeted crackdowns to address public concerns, the office added.

The office also plans to intensify supervision of critical sectors, including agricultural products, food storage and transportation, online food sales, and imports. A zero-tolerance policy toward violations will be enforced, with strict penalties for noncompliance, it said.

In response to concerns about school food safety, the office will expand initiatives that integrate internet technologies, such as livestreaming, with kitchen monitoring to promote transparency in school kitchens. The initiative will also enhance collective

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procurement for school food supplies and enforce regular joint inspections to prevent substandard ingredients from reaching students.

To further bolster food safety efforts, the office will address urgent public concerns by improving the precision of inspections and proactively identifying risks to prevent potential problems before they arise, it added.

Last month, the National Health Commission released a draft national food safety standard for premade dishes, aiming to provide clearer definitions and tighten oversight of the rapidly expanding industry.

China tightens rules on online food merchants

China will require online takeaway restaurants to use the same name as their physical storefronts and disclose more operational details, tightening oversight of the fast-growing food delivery sector as regulators seek to curb misleading practices and food safety risks.

The new rules, launched by the State Administration for Market Regulation on Thursday, will take effect on June 1.

Under the regulation, food delivery outlets operating on online platforms must ensure that their online store names are consistent with the names displayed on their brick-and-mortar shopfronts.

Operators will also be required to prominently display key information on their main webpage on a continuous basis, including their business

licenses, photos of their physical premises and their actual operating address.

The rules stipulate that the actual business address must match the location listed on the operator's food service permit. Merchants must strictly comply with requirements on ingredient sourcing, facility maintenance and standard operating procedures.

Furthermore, food processing outside designated preparation areas or outsourcing production to third parties will be prohibited, a step meant to close loopholes that have enabled some vendors to operate informally or beyond regulatory scrutiny.

In a move targeting so-called "ghost kitchens," the rules introduce a mandatory label for merchants that operate exclusively through delivery and do not offer dine-in services. Ghost kitchens are those unqualified food preparation facilities that produce meals exclusively for delivery, with no dine-in space for customers.

Businesses must display a prominent "no dine-in" identifier on their main page, and delivery platforms are required to show the same label on merchant listing pages, the SAMR said.

Sun Huichuan, food safety director at the SAMR, said the key to reassuring consumers lies in ensuring that "what you order is what you get."

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"To that end, the country sets out explicit information disclosure obligations for both platform operators and online catering service providers across three core dimensions: business identity, operating model and food processing procedures," Sun said.

New regulations for takeaway restaurants to take effect in June

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International News



FDA Releases the CORE 2024 Annual Report: Investigations of Foodborne Outbreaks and Adverse Events in FDA-Regulated Foods

Today, the U.S. Food and Drug Administration's (FDA) Office of Coordinated Outbreak Response, Evaluation, & Emergency Preparedness (CORE+EP) released its [annual report](#) summarizing the investigations of foodborne illness outbreaks and certain adverse events in FDA-regulated human foods for the 2024 calendar year.

The FDA's CORE+EP, originally established in 2011 as the CORE Network, expanded in October 2024 to include an emergency preparedness team focused on food defense, traceability, and supply chain management. One of CORE+EP's missions is to find, stop, and aid in the prevention of foodborne illness outbreaks. This is accomplished through disease surveillance, outbreak response, post-response activities, and collaboration with the U.S. Centers for Disease Control and Prevention (CDC), state and local public health agencies, and international public health partners. Every year, CORE teams evaluate and respond to numerous foodborne outbreaks and certain adverse events linked to FDA-regulated products.

In 2024, CORE teams evaluated 72 incidents, responded to 26, and issued advisories for 10. These numbers remain similar to those from recent years, with 69 incidents evaluated, 25 responses, and 10 advisories issued in 2023. In 2024, CORE investigations resulted in

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numerous public health actions, including recalls, public health advisories, a Warning Letter, a consent decree of permanent injunction, and FDA prevention strategies.

The 2024 annual report highlights a few noteworthy outbreaks: a large outbreak of *E. coli* linked to carrots, a historical outbreak of illnesses associated with cheese, and a novel series of adverse events linked to certain chocolate bars, cones, and gummies.

Up-to-date information on outbreak-related activities and investigations can be found on the [CORE Outbreak Investigation Table](#), [FDA's Public Health Advisories](#), and [publications](#).

FDA Augments and Improves Infant Formula Resources to Enhance Transparency, Safety, and Access for American Families

The U.S. Food and Drug Administration today unveiled an important update to its [infant formula web-based resources](#), a pivotal move to increase transparency and ensure families and healthcare providers have streamlined access to timely, reliable information. These enhancements reflect a key deliverable of [Operation Stork Speed](#), a comprehensive joint effort with the Department of Health and Human Services (HHS) to expand the availability of safe, reliable, and nutritious infant formula for American families.



Today's website update includes a thorough redesign and modernization of FDA's infant formula web pages to make complex information more accessible and user-friendly, helping parents and caregivers, health care providers, and infant formula manufacturers navigate content with greater ease and confidence. This modernization effort includes an updated and redesigned infant formula homepage as well as several new specific web pages outlining advancements under Operation Stork Speed.

Also included in the update is a new, publicly accessible [list](#) of all infant formulas that are available in the U.S. market, addressing a long unmet need and aimed at driving consumer confidence and transparency. The development of this list is a direct response to FDA and HHS's transparency initiatives under Operation Stork Speed and serves as a centralized resource of vital information for all infant formulas available in the U.S.

These enhancements achieve an important milestone in the federal government's unwavering commitment to ensuring a safe, nutritious, resilient and dependable infant formula supply chain. By prioritizing transparency and accessible information, the FDA and HHS are not only addressing immediate needs but also building a more robust framework to support the long-term health and well-being of America's infants and families.

Enterprise News

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Roomy recalled because of Salmonella contamination

Katilo brand Classic Roomy is being recalled in Canada because of Salmonella contamination.

This recall was triggered by Canadian Food Inspection Agency test results.

The implicated product was available at retailers in New Brunswick, Ontario and Quebec.

The recalled roomy is packaged in 200-gram plastic packages and can be identified by the following label information: UPC number 6 223004 833045; and codes Pro 04 FEB 2026 Epx 03 FEB 2027 P. NO. 35.

There is concern that consumers may have the product in their homes because of its long shelf life, which extends to February 2027.

Beef jerky recalled because of undeclared soy

The USDA's Food Safety and Inspection Service (FSIS) has issued a public health alert for beef jerky products because of misbranding and undeclared allergens. The products may contain soy lecithin, a known allergen, which is not declared on the product label.

A recall was not requested because the products are no longer available for purchase.

The ready-to-eat beef jerky items bear best by dates of Feb. 17, 2027, or prior. The following products subject to the public health alert are:

- 6-oz. plastic packages containing "DRIED HAWAIIAN STYLE BEEF CRISPS, ORIGINAL SALT & PEPPER FLAVOR", and bearing establishment number "EST. 2625" inside the USDA mark of inspection.
- 4-oz. plastic packages containing "PUNAHELE JERKY COMPANY INC UNCLE K'S BEEF CRISPS"
- 4-oz. plastic packages containing "PUNAHELE JERKY COMPANY INC KILAUEA FIRE SPICY BEEF CRISPS"

These items were distributed to retail stores in Hawaii and sold via online sales nationwide.

The problem was discovered during a routine FSIS label review.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about a reaction should contact a health care provider.

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

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Outbreak of botulism traced to ByHeart infant formula declared over

The Centers for Disease Control and Prevention have declared that the outbreak of infant botulism traced to ByHeart powdered formula is over.

Initially it was thought that there were 51 patients, but further review showed that three of the babies were sick from another source, bringing the total of outbreak cases to 48 spread across 17 states from coast to coast. All 48 infants were hospitalized but none died.

The vast majority of the babies became ill between August and November 2025, but investigators found that at least one patient had illness onset in March of 2022. The implicated company, ByHeart, began sales of its powdered infant formula in December 2023.

Lab testing detected botulinum neurotoxin type A and C botulinum type A in an opened container of the formula associated with one infant. Whole-genome sequencing showed genetic matches between bacteria isolated from infant stool samples and ByHeart powdered formula products, strengthening evidence of a common source.

The investigators also identified an atypical geographic pattern of toxin types, including rare type A cases in parts of the country where type B disease is usually dominant — another signal that prompted federal and state agencies to treat the situation as a multistate



outbreak, according to the Center for Infectious Disease Research and Policy.

The California Department of Public Health (CDPH), Infant Botulism Treatment and Prevention Program (IBTPP) was the first entity to identify the outbreak. The Food and Drug Administration assisted the CDC and California officials with the outbreak investigation.

The FDA found that two isolates from one lot of organic whole milk powder used to produce the ByHeart infant formula matched two isolates from one lot of organic whole milk powder, collected and analyzed by FDA, have been shown by whole genome sequencing (WGS) analysis to match a cluster of isolates reported by FDA on Jan. 23, 2026. These two new isolates were collected by FDA at Dairy Farmers of America, the processor for Organic West Milk, which supplies ByHeart. This cluster now also includes:

- one closed powdered infant formula sample tested by ByHeart,
- one closed powdered infant formula sample tested by the New York State Department of Health, Wadsworth Laboratory,
- one clinical isolate,
- three isolates from one lot of organic whole milk powder tested by ByHeart.

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Additionally, WGS analysis of clinical isolates has shown that two recently analyzed clinical isolates collected and analyzed by CDPH match clusters of isolates from product samples.

One clinical isolate matches a cluster that now includes:

- three clinical isolates and
- an open powdered infant formula sample (tested by CDPH and previously reported as confirmed positive on Nov. 18, 2025)

The second recently analyzed clinical isolate matches a cluster that now includes:

- one clinical isolate,
- four isolates from one lot of powdered infant formula tested by ByHeart and previously reported in FDA's Jan. 23, 2026 update. This lot was reported by one patient, and
- one sample of base mix used to make powdered infant formula tested by ByHeart

The detection of *Clostridium botulinum* in infant formula, or ingredients, is complex, according to the FDA. To date, WGS analysis has identified 17 different strains of this bacterium in samples from patients, finished products and ingredients.

“While these sample results add to the available evidence needed to investigate the root cause of this outbreak, due to the complexities of



Clostridium botulinum and limited scientific evidence currently available, FDA has not yet determined a root cause(s). Additional sample analysis and research is being conducted and is necessary to inform possible conclusions about this outbreak,” according to the FDA.

Walmart cottage cheese recalled because of incomplete pasteurization

Saputo Cheese USA Inc. (SUSA or Saputo) is voluntarily recalling cottage cheese products from Walmart stores because of the possibility of liquid dairy ingredients used in the items not being fully pasteurized according to state regulatory standards.

While no illnesses or hospitalizations associated with the recalled products have been reported to date, consuming products that are not fully pasteurized can pose a significant health risk, especially to the young and elderly or immunocompromised individuals.

The issue was discovered during pasteurizer troubleshooting exercises conducted by SUSA in conjunction with the California Department of Food and Agriculture.

The affected products were sold under the Great Value label and were distributed to Walmart stores and distribution centers in Alaska, Alabama, Arkansas, Arizona, California, Colorado, Georgia, Iowa, Idaho, Illinois, Kansas, Kentucky, Louisiana, Missouri, Mississippi, Montana,

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New Mexico, Nevada, Oregon, Texas, Tennessee, Utah, Washington and Wyoming between Feb. 17 and Feb. 20, and include items listed in the chart below.

All products were sold in white plastic tubs with white lids. The “Best By” dates are located on the side of the lids. To view photos of affected products, [click here](#).

The impacted pasteurizer was returned to normal function and was verified and sealed by the California Department of Food and Agriculture. No other products produced in the facility were affected.

Customers who purchased the affected products should not consume them.

Product Name	Packaging Type & Size	UPC	Expiration Dates
Great Value Fat Free Small Curd Cottage Cheese – 0% Milkfat	24 oz. container	078742373393	BEST IF USED BY APR-01-26 BEST IF USED BY APR-03-26



Product Name	Packaging Type & Size	UPC	Expiration Dates
Great Value Lowfat Small Curd Cottage Cheese – 2% Milkfat	24 oz. container	078742116730	BEST IF USED BY APR-01-26 BEST IF USED BY APR-02-26 BEST IF USED BY APR-03-26
Great Value Small Curd Cottage Cheese – 4% milkfat minimum	16 oz. container	078742372358	BEST IF USED BY APR-02-26
	24 oz. container	078742372365	BEST IF USED BY APR-02-26 BEST IF USED BY APR-03-26
	3 lb. container	078742147970	BEST IF USED BY APR-01-26 BEST IF USED BY APR-02-26

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Dog treats recalled because of Salmonella

Elite Treats LLC of Boca Raton, FL, is recalling "Elite Treats Chicken Chips for Dogs" in 6-ounce bags because they may be contaminated with Salmonella. The product is packaged in black and gold bags marked on the back side with lot number 24045 and an expiration date of 04/2027.

Salmonella can cause illness in pets eating the products. People can become exposed to this pathogen through multiple routes such as handling the contaminated products, contact with pets who have eaten the recalled product and/or contact with surfaces that have touched contaminated food, such as bowls, utensils, or countertops. Risk of human illness from Salmonella contaminated pet food increases if people do not thoroughly wash their hands after handling the food or having contact with their pet, or by not thoroughly cleaning contaminated surfaces.

Pets with Salmonella infections may be lethargic and have diarrhea or bloody diarrhea, fever and vomiting. Some pets may have decreased appetite and abdominal pain. If your pet has eaten the recalled product and has these symptoms, or you are concerned that they might be infected, please contact your veterinarian. In other cases, pets can be infected without showing symptoms. Infected pets, even if they do not show symptoms, can act as carriers and transfer Salmonella through their feces and saliva into the home environment and to people and other pets in the household.

The recalled "Elite Treats Chicken Chips for Dogs" were sold to Florida Hardware LLC which sold to feed stores in Alabama, Florida, Georgia, North Carolina and South Carolina.

No illnesses have been reported to date in connection with this problem.

The contamination was noted after testing performed by a third-party laboratory identified contamination in a related yet commercially unreleased lot of the same product.

Consumers who have purchased 6-ounce bags of "Elite Treats Chicken Chips for Dogs" stamped with lot 24045 should cease using them. Do not sell or donate the recalled products. Wash and sanitize pet food bowls, cups, and storage containers. Always ensure you wash and sanitize your hands after handling recalled food or any utensils and surfaces that come in contact with recalled food.

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