

MARKET NEWS

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CONTENTS

FOCUS ON CHINA	2
<i>China focuses on high-value agri exports</i>	2
<i>China strengthens food safety requirements for kindergartens</i>	3
INTERNATIONAL NEWS	4
<i>FDA Releases Report on Traceability Readiness Tabletop Exercises and Updated FAQs</i>	4
<i>FDA Announces Updates to Modernize, Strengthen Pesticide Monitoring Compliance Program</i>	5
<i>FDA Advances Post-Market Review of Phthalates Used in Food Contact Materials</i>	6
ENTERPRISE NEWS	7
<i>Wasabi octopus recalled because of undeclared allergen</i>	7
<i>Pancake/waffle mix recalled because of undeclared allergens</i>	8
<i>Requeson cheese recalled because of Listeria risk</i>	9
MARKET NEWS - REPLY	9

Focus on China

China focuses on high-value agri exports

China is expected to shift its agricultural trade toward higher-value exports and more diversified markets during the 15th Five-Year Plan period (2026-30) to enhance competitiveness, according to a newly released industry report.

The China Agricultural Sector Development Report 2026, released by the Chinese Academy of Agricultural Sciences on Wednesday, revealed that the country's agricultural exports reached a record \$104.16 billion in 2025, demonstrating strong resilience.

The report, unveiled by Hu Xiangdong, director of the academy's Institute of Agricultural Economics and Development, focuses on key issues including food consumption trends, agricultural mechanization, food security and agricultural trade competitiveness.

While export growth remains robust, the vegetable, fruit and aquatic product industries are entering a new stage of development, shifting from an export-oriented model toward a more balanced approach, serving both domestic and international markets, the report said.

China's vegetable exports continue to generate stable trade surpluses, supported by strong competitiveness in labor-intensive and processed products such as garlic, onions, edible fungi and potatoes.

Fruit exports are concentrated in apples, pears, citrus fruits, grapes and processed products, while aquatic exports are led by live fish, mollusks and processed seafood products, it added.

The report identified eight product categories with strong export growth potential over the next five years, including processed fruits and nuts, melons, frozen fruits, fish fillets and frozen vegetables.

Rather than focusing solely on expanding export volumes, agricultural trade should emphasize improving product quality, processing capacity, cold-chain logistics and supply chain efficiency, Hu said.

He also called for greater efforts to build regional brands and expand access to markets involved in the Regional Comprehensive Economic Partnership and the Belt and Road Initiative.

Meanwhile, China imported \$207.41 billion worth of agricultural products in 2025, roughly double the value of its exports, although the country's agricultural trade deficit narrowed by nearly 24 percent compared to 2021.

The report forecasts that China's soybean self-sufficiency rate will rise from 15.8 percent to 21.5 percent by 2030, while self-sufficiency rates for edible oils and dairy products will also improve.

However, imports will remain important for products such as soybeans, beef, sugar and feed grains. The report identified soybeans and beef as particularly vulnerable sectors requiring closer monitoring

June 2026 MARKET NEWS

and policy support. To address these challenges, researchers proposed combining export upgrading with more diversified import sources.

Zhao Changbao, director of the Ministry of Agriculture and Rural Affairs' Research Center for Rural Economy, said growing geopolitical tensions, shipping risks, fertilizer supply disruptions and shifting trade policies could increase volatility in global agricultural markets.

He called for stronger risk-warning mechanisms and scenario-based analysis for commodities with high import dependence, particularly soybeans and beef.

Huang Jikun, dean of the School of Advanced Agricultural Sciences at Peking University, said future competitiveness will depend on policy innovation, investment and technological progress.

China needs to evaluate different development scenarios for agricultural trade and production, Huang said.

"With the right institutional innovation and policy support, some agricultural sectors may continue expanding their export advantages rather than seeing them decline," he said.

For instance, China's aquatic products industry has been affected by conservation measures, including the 10-year fishing ban in the Yangtze River, which is now more than halfway through its implementation.



"If those policies are adjusted in the future, aquatic products could once again become a very important export category, and the entire seafood trade trend could change," Huang said.

China strengthens food safety requirements for kindergartens

China will impose stricter food safety requirements on kindergartens beginning Monday, aiming to strengthen protections for young children, according to a new regulation issued by the State Administration for Market Regulation.

The 32-article regulation on kindergartens' food safety responsibilities includes bans on high-risk foods and tighter controls on food additives, calling for establishing a "negative list" for food procurement, and requiring enhanced supervision, meal sampling, and sanitation procedures.

Under the new rules, kindergarten food suppliers should not have been involved in food safety accidents or verified food safety scandals during the previous three years.

Kindergartens are prohibited from purchasing unpackaged pastries, hamburgers, and sandwiches from outside vendors, as well as bulk cooking oil and bulk salt.

The rules ban the production and sale of cold dishes, raw foods, and cold-processed pastries, along with several high-risk ingredients,

June 2026 MARKET NEWS

including undercooked green beans, fresh yellow daylilies, wild mushrooms, and sprouted potatoes.

Food additives are in principle prohibited, according to the regulations. If their use is necessary, kindergartens should strictly control quantities and place them under enhanced daily supervision.

Samples of every finished dish served in each meal should be stored under refrigeration for more than 48 hours for possible testing, it said.

The regulations also set strict operational standards for meal preparation and delivery.

Additionally, the new document clarifies that the time between cooking and consumption should be no more than two hours. Meal deliveries should use dedicated sealed and insulated equipment, while staff handling food distribution must follow hygiene requirements.

Kindergartens should establish separate washing and disinfection rooms, and tableware should generally be disinfected using physical methods.

Meanwhile, kindergartens are required to organize at least one training session each semester on professional ethics and food safety management to improve the staff's ability to identify food safety risks. Staff members for food safety should receive no fewer than 40 hours of training annually.



The regulations also require kindergartens to establish a meal accompaniment system in which responsible staff dine with children during every meal and keep records, encouraging parent meal accompaniment programs and requiring kindergartens to publicly disclose information, including food sourcing, meal suppliers, and additive usage to parents and teachers.

Furthermore, market supervision authorities are urged to intensify inspections on kindergarten cafeterias, contractors, and meal suppliers at least twice each semester, the rules state, adding that violators will face heavier penalties.

International News

FDA Releases Report on Traceability Readiness Tabletop Exercises and Updated FAQs

The U.S. Food and Drug Administration has released a report on a series of traceability readiness tabletop exercises held with industry between March 9 and April 1, 2026. The exercises were designed to help the food industry prepare to comply with the Food Traceability Rule (FTR). The Agency has also released updated [Frequently Asked Questions](#) to provide clarity on a number of topic related to the rule.

The FTR —established under Section 204 of the FDA Food Safety Modernization Act —requires covered entities that manufacture,

June 2026 MARKET NEWS



process, pack, or hold foods on the [FDA Food Traceability List](#) to maintain additional records that allow FDA to more rapidly and accurately trace food through the supply chain. As part of the tabletop exercises, the FDA worked with industry participants to simulate an FTR records request from FDA. The exercises tested whether participants could locate traceability records associated with the handling of a specific product during a short, defined date range, and provide the information from those records in an electronic sortable spreadsheet within 24 hours, which is consistent with the requirements of the FTR.

The exercises demonstrated that meaningful progress is being made toward meeting the FTR requirements. Most firms responded within 24 hours, and proactive supply chain coordination—more than any particular technology—drove the strongest results. These results are encouraging overall, even though the exercises also demonstrated that some challenges remain with certain data elements. Understanding firm readiness will help both the FDA and industry further prepare for compliance.

The FDA will use the findings of these exercises to inform its ongoing outreach, education, and technical assistance efforts. These exercises, coupled with ongoing engagements, will also help inform potential flexibilities regarding the lot-level tracking requirements in the FTR. The FDA recently issued a [discussion paper](#) on this topic and is looking forward to hearing more from interested stakeholders at

the [public meeting on June 15th](#) and through feedback that can be submitted to a [docket](#) as described in the discussion paper.

Additionally, to further support implementation of the rule's requirements, the FDA has updated its [frequently asked questions](#) on the FTR to provide greater clarity on a number of topics, including the Traceability Lot Code source reference, food traceability plans, and intracompany shipments.

The tabletop exercises fulfilled a Congressional directive under the Continuing Appropriations, Agriculture, Legislative Branch, Military Construction and Veterans Affairs, and Extensions Act, 2026 (P.L. 119-37).

FDA Announces Updates to Modernize, Strengthen Pesticide Monitoring Compliance Program

Today, the U.S. Food and Drug Administration's Human Foods Program announced several key enhancements designed to modernize and strengthen the agency's monitoring of pesticides in domestic and imported human foods through revisions to [Compliance Program 7304.004](#), last updated in 2011.

These updates strengthen the FDA's regulatory pesticide residue monitoring program, through which the agency selectively monitors approximately 3,500 domestic and import samples yearly for residues of approximately 780 different pesticides. The FDA also monitors

June 2026 MARKET NEWS



pesticides in human foods through focused surveys and the [FDA's Total Diet Study](#), and works with states through the Laboratory Flexible Funding Model Program to conduct additional monitoring.

The updated compliance program will focus exclusively on monitoring pesticide residues in foods. To reflect this, the program has been renamed "Pesticides in Human Foods - Domestic and Import." The updates streamline the program and clarify specific objectives such as:

- **Risk-based Sampling Priorities**

The updates include a focus on sampling foods highly consumed by infants and children among more than 150 raw agricultural commodities the FDA samples as part of its responsibility to enforce EPA-established tolerances. These procedural enhancements ensure resources are directed toward the areas of greatest potential risk.

- **Enhanced Operational Procedures**

Instructions for laboratory, compliance, and enforcement staff have been revised to align with updated FDA procedures. Updates to the laboratory testing methods reflect the transition by FDA regulatory laboratories to a harmonized multi-analyte gas- and liquid-chromatography tandem mass spectrometry method for determination of pesticide residues and elimination of separate, analyte-specific methods, improving throughput and consistency of results. All activities

related to industrial chemicals, including dioxins, will now be conducted under their own programs and references in the compliance program will be removed.

- **Strengthened Collaboration with Regulatory Partners**

New information has been added that outlines interactions and partnerships with FDA centers, related FDA compliance programs, other federal agencies, and U.S. state and local counterparts, highlighting the FDA's commitment to a collaborative approach to food safety.

Information on the FDA's pesticide residue monitoring program, including annual summary reports and the newly released [Pesticide Report Data Dashboard](#), visit FDA's [Pesticides](#) webpage.

FDA Advances Post-Market Review of Phthalates Used in Food Contact Materials

Today, the FDA released a [scientific evaluation](#) of the eight *ortho*-(*o*)-phthalates ("phthalates") currently authorized as plasticizers for food contact use to determine if they should be grouped together for the purpose of a cumulative risk assessment. This work will inform the agency's upcoming post-market safety assessment of the food contact uses of phthalates, which is part of the agency's commitment to ensuring that chemicals in the U.S. food supply remain safe as new scientific information becomes available.

June 2026 MARKET NEWS



The FDA is encouraging the public to comment by June 26, 2026, through docket [FDA-2026-N-5776](#).

Specifically, the FDA analyzed the scientific literature to understand if phthalates should be considered chemically or pharmacologically related (CPR) substances. Grouping similar chemicals as CPR enables assessment of their combined risk to consumers in a cumulative risk assessment.

The FDA evaluated the following eight phthalates:

- diisononyl phthalate (DINP)
- diisodecyl phthalate (DIDP)
- di(2-ethylhexyl) phthalate (DEHP)
- dicyclohexyl phthalate (DCHP)
- butylphthalyl butyl glycolate (BPPG)
- diethyl phthalate (DEP)
- ethylphthalyl ethyl glycolate (EPEG)
- diisooctyl phthalate (DIOP)

The evaluation proposes science-based inclusion and exclusion criteria for CPR grouping of these phthalates. The FDA's findings support CPR grouping for DEHP, DCHP, DIOP and DINP for a future

cumulative risk assessment. The FDA will consider stakeholder input on the use of this grouping for a future cumulative risk assessment.

To better understand the eight phthalates still authorized as plasticizers, the FDA previously issued a [request for information](#) seeking data on current uses, use levels, and safety to support an updated post-market assessment. The FDA received and reviewed approximately 24,000 comments in response to the RFI. This information was considered when conducting the evaluation released today.

Enterprise News

Wasabi octopus recalled because of undeclared allergen

Azuma Foods International Inc. U.S.A. of Hayward, CA ,is recalling its 3-pack, 5.3 ounce Azuma Foods Brand Tako Wasabi-Seasoned Octopus with Wasabi retail packages, because they may contain undeclared fish.

People who have an allergy or severe sensitivity to fish run the risk of serious or life-threatening allergic reaction if they consume these products.

The recalled product was distributed in California, Florida, Georgia, Hawaii, New Jersey, New York, Texas and Washington via retail stores.

June 2026 MARKET NEWS



The Azuma Foods brand Tako Wasabi-Seasoned Octopus with Wasabi is sold in a 3-pack, Net Weight 5.3 ounce (150 grams) covered by a mylar sleeve with UPC 745329 90064 7. The individual packages are 50 grams. Distribution was from mid-August 2025 through May 2026.

The lot numbers can be found on the bottom of the mylar sleeve and the following are effected lots:

- 1CFFDA2
- 1CFGCH2
- 1CFIBC2
- 1CFJCG2
- 1CFKBH2
- 1CGBAH2

No allergic reactions have been reported to date.

The recall was initiated when it was uncovered that a mollusk extract had been replaced with a bonito extract, necessitating the fish allergen warning. The manufacturer failed to notify Azuma Foods of the recipe change.

Consumers who are allergic to fish should not consume the product.

Pancake/waffle mix recalled because of undeclared allergens

Ballester Hermanos is recalling pouches of Pearl Milling Company original pancake and waffle complete mix because of undeclared milk and soy. People who have an allergy or severe sensitivity to milk

and/or soy run the risk of a serious or life-threatening allergic reaction if they consume the recalled product.

The recall was initiated after it was discovered that the label stated "may contain milk and soy" instead of "contains milk and soy." Consequently, the objective of this recall is to notify consumers of the incorrect labeling information.

The recalled product was sold in different retail stores in Puerto Rico.

To date, no illnesses related to the recalled product have been reported in the market.

Consumers may have purchased this mix starting in January 2026. The recalled product is packaged in a red pouch, and the following specific lot and date information can be found on the back, or in front, of the pouch:

Product	Container Size	Lot	Expiration/Use by Date
PEARL MILLING COMPANY ORIGINAL PANCAKE & WAFFLES (MEZCLA PARA	5.99 OZ (170 G)	23A26C6, 24A26A7 24A26B2	Jan 23, 2027
		24A26B5 24A26A7 24A26C6	Jan 24, 2027

June 2026 MARKET NEWS



Product	Container Size	Lot	Expiration/Use by Date
PANQUEQUES (WAFFLES) COMPLETE.	Y	23A26B5	Feb 25, 2027
		24A26A6	
		25B26C13	
		25B26A14	
		25B26B4	
		25B26A15	
		25B26B1	

presence of *Listeria monocytogenes* in an 18-pound plastic container of “Clover Hill Dairy Requeson Cheese” with a sell-by date of June 14 and batch #2AA051526 that was repacked into the recalled 1-pounce packages of Requeson Cheese.

To date, no illnesses or complaints have been reported or received regarding this matter.

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

Requeson cheese recalled because of Listeria risk

Nelson & Isa Lacteos LLC of Bayshore, NY, is recalling its of Requeson Cheese because it may be contaminated with *Listeria monocytogenes*.

The recalled Requeson Cheese was sold in 1-pound plastic clam shells in retail locations in New York from May 15 to May 28, 2026. Product was likely repacked at the retail store locations, and labeling or coding may vary based on location of purchase.

The contamination was discovered after sampling by New York State Department of Agriculture and Market Food Inspectors and subsequent analysis by Food Laboratory personnel revealed the