

# MARKET September 2026 NEWS



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MERIEUX NUTRISCIENCES CHINA

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## ***Focus on China***

### **Officials and experts advocate for organic agriculture to enhance food safety**

Experts and agricultural officials have called for stronger farm-to-table management of organic vegetables, including reduced chemical inputs, full-process traceability, and improved cold-chain logistics, as food safety concerns draw renewed public attention.

The issue came into focus after a recent online video alleged that some produce buyers in Kangbao county, Hebei province, had used formaldehyde solutions to preserve Chinese cabbage during transportation, triggering widespread concern over food safety.

"Food safety is not confined to any single link; it runs through the entire process from production to consumption," said Xu Jiuliang, an associate professor at China Agricultural University.

Xu said the core value of organic agriculture does not lie in outperforming conventional farming by every measure, but in using holistic management to reduce chemical inputs and the risks of pesticide exposure while promoting soil health, ecological protection, and green consumption.

He made the remarks at the 2026 Organic Vegetable Development Conference, held from Friday to Sunday in Dali Bai autonomous

prefecture, Yunnan province. The event was co-hosted by the China Vegetable Association and the Erhai Lake Basin Agricultural Green Development Research Institute.

Ke Bin, an inspector at the Yunnan Provincial Department of Agriculture and Rural Affairs, said ecological cultivation alone is not enough to guarantee the safety and quality of organic vegetables. He called for full-process traceability and effective cold-chain logistics alongside ecological farming to ensure produce reaches consumers safely and in good condition.

Industry representatives also highlighted the need to make organic farming economically viable for producers and consumers.

According to Yunnan Nature Star Agricultural Technology, the long-term development of organic agriculture requires standardized production systems and workable order-based models to lower costs and improve quality, allowing farmers to make profits while keeping products affordable for consumers.

Zhang Fusuo, an academician at the Chinese Academy of Engineering, said new forms of ecological agriculture should pursue high yields and quality while remaining green and organic, without sacrificing farmers' incomes.

### **China aims to boost supply of high-quality aquatic products by 2030**

BEIJING -- China aims to significantly increase the supply of high-quality aquatic products by 2030 under a recently issued national fisheries development plan for the 15th Five-Year Plan period (2026-30), the Ministry of Agriculture and Rural Affairs said Tuesday.

By 2030, China aims to keep the area of waters used for fisheries stable, further optimize the industry's structure, and achieve both higher quality and reasonable growth in quantity, according to the plan.

By then, China is expected to make steady progress in modernizing facility-based fisheries, accelerate breakthroughs in core technologies and equipment, and expand the use of big data and artificial intelligence (AI).

Other targets for 2030 include continued improvement in the Yangtze River's aquatic biological integrity index, a slower decline in marine fishery resources, and stable growth in populations of rare species, according to the plan.

Fisheries governance capacity is expected to be significantly strengthened, and the safe operation of marine fishing vessels should remain stable.

To promote high-quality aquaculture, China will stabilize and expand aquaculture areas and upgrade freshwater aquaculture and mariculture, according to the plan.

For safe, regulated and sustainable capture fisheries, the country will strengthen total catch management, keep the annual domestic marine catch within 10 million metric tons, and manage fishing vessels under a classification and grading system.

The plan calls for continued implementation of the 10-year fishing ban on the Yangtze River and stronger protection of fishery resources, aquatic ecosystems and aquatic wildlife.

To foster new quality productive forces in fisheries, China will improve the breeding of aquatic species, upgrade facilities and equipment, and expand AI applications.

The plan emphasizes China's responsibilities as a major fishing country and calls for developing modern distant-water fisheries, participating more deeply in global fisheries governance and expanding practical international cooperation in fisheries.

China produced 76.52 million tons of aquatic products in 2025, and its aquaculture output reached 63.26 million tons, more than half of global aquaculture output, official data showed.

The country is one of the 10 parties to the Agreement to Prevent Unregulated High Seas Fisheries in the Central Arctic Ocean, which

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imposes an initial 16-year ban on commercial fishing in the area and provides for a joint scientific research and monitoring program.

### **China launches special investigation into toxic pesticide use in Xiamen restaurants**

China's food safety authorities have initiated a special supervision process after a pest control company in Xiamen, Fujian province, allegedly used the toxic pesticide dichlorvos while providing disinfection and pest control services to restaurants.

The office of the food safety commission under the State Council announced it will collaborate with the State Administration for Market Regulation and the National Administration of Disease Control and Prevention to form a joint working group to guide the investigation on-site.

Authorities have stated that illegal actions will be punished severely in accordance with the law, and broader risk assessments will be conducted to prevent similar issues and ensure public food safety.

This move comes in response to recent media reports that a pest control service company in Xiamen's Huli district had been using dichlorvos at multiple chain restaurant outlets. Reports alleged that employees disguised the pesticide in mineral water bottles to evade inspection and used rodenticides without proper product information.



On Monday, a joint investigation team in Huli district revealed that local authorities had previously received public complaints and established a special team to investigate the company. The team collected samples of the company's pest control products for testing and evidence, seizing its remaining stock of chemicals. The company's business premises in Huli district have been closed, according to the statement.

Huli authorities also announced a comprehensive inspection and rectification campaign targeting pest control companies across the district, emphasizing that any illegal or irregular conduct will be thoroughly investigated and not tolerated.

## ***International News***

### **The FDA Releases 2026 Food Code**

The U.S. Food and Drug Administration (FDA) today issued the [2026 edition of the FDA Food Code](#), which is a model of uniform provisions to assist local, state, tribal, and territorial regulators in safeguarding public health and ensuring food is unadulterated and honestly presented when offered to the consumer at retail and in food service. The Food Code is updated on a biennial cycle to reflect advances in food safety science, regulatory practice, and emerging industry trends.

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The 2026 FDA Food Code reflects updates intended to improve public health, regulatory clarity, and implementation, including an exception to allow for double gloving under specific circumstances; a new requirement for written employee illness policies that are maintained and available; and the establishment of an alternative cooling process for foods at retail.

The latest Food Code also addresses a range of food safety topics including sanitizer temperatures, consumer advisories, revised food establishment definition, new mobile food establishment definition, allergen cross-contact clarification, food donations, specialty mushroom hazards, dehydration and freeze-drying guidance, waste receptacle requirements, vending machine controls, and updates to the food establishment inspection report form. A full summary of changes can be found on our website.

As noted previously, the Food Code represents the FDA's best advice for a uniform system of provisions that address the safety of food offered at retail and in food service. While it is a model code that is not required, it has been widely adopted by state, local, tribal and territorial agencies that regulate more than one million restaurants, retail food stores, vending operations and food service operations in schools, hospitals, nursing homes, and childcare centers.

The 2026 edition reflects the input of regulatory officials, industry, academia, and consumers that participated in the biennial meeting of the Conference for Food Protection (CFP). CFP and our partners at the

[U.S. Department of Agriculture's Food Safety and Inspection Service](#), the [Centers for Disease Control and Prevention](#) and the [Environmental Protection Agency](#) help ensure the Food Code establishes sound model requirements that help prevent foodborne illness and injury and aim to eliminate food safety hazards in retail and foodservice facilities.

Complete and widespread adoption of the 2026 Food Code as statutes, codes, and ordinances helps:

- Reduce foodborne illness risk within food establishments, protecting consumers and industry from potentially devastating health consequences/financial losses;
- Create uniform standards for retail food safety that reduce complexity and better ensure compliance;
- Eliminate redundant processes for establishing food safety criteria; and
- Establish a more standardized approach to inspections and audits of food establishments

The FDA Office of Retail Food Protection staff are available to assist regulatory officials, educators, and the industry in their efforts to adopt, implement, and understand the provisions of the FDA Food Code and the Retail Program Standards.

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For additional information, visit  
<https://www.fda.gov/retailfoodprotection>.

### **FDA Releases Report on Food Safety Risk Factors in Retail Delis**

Today, the U.S. Food and Drug Administration (FDA) released its [report](#) on the Occurrence of Foodborne Illness Risk Factors in Retail Food Store Delis.

This report summarizes the agency's findings from the 2019-2022 data collection and is part of the FDA's larger effort to study trends in the occurrence of foodborne illness risk factors, food safety behaviors, and practices in food service facilities. Risk factors are food preparation practices that can contribute to outbreaks of foodborne illness such as inadequate cooking, poor personal hygiene, or using food from unsafe sources.

The delis used in the study were randomly selected from locations across the United States. Key findings noted in the report include:

- Delis that had a Certified Food Protection Manager (CFPM) who was the person in charge at the time of the data collect had significantly better food safety management system (FSMS) scores than those that did not have a CFPM; and
- Having a well-developed FSMS was the strongest predictor that risk factors would be minimized ; and

- The two most commonly occurring out of compliance risk factors were improper holding time and temperature, and poor personal hygiene; and
- The least commonly out of compliance risk factor was inadequate cooking.

The complete list of findings is available in the [report](#). Additionally, the FDA is releasing two fact sheets with Calls to Action for regulators and industry. The fact sheets are intended to help these two key audiences focus on improving food safety practices based on the findings of the study.

Data from the 2019-2022 collection will be used to evaluate trends in the occurrence of risk factors in future data collections and help the FDA identify where risk-based interventions may be needed to protect public health. The FDA will use this information while working with partners to develop additional retail food safety initiatives, policies, and targeted intervention strategies. The information will also be used to inform the next data collection which is scheduled to begin in October 2026. These results will also help FDA better target resources and technical assistance to state, local, tribal, and territorial regulatory professionals nationwide.



### **Dozens of varieties of deli style salads recalled because of Listeria**

Made Fresh Salads Inc. of Bay Shore, NY, is recalling all Ready to Eat Deli Style Salads and cream cheese, because they have the potential to be contaminated with *Listeria monocytogenes*.

The various salads were distributed in Brooklyn, Queens, Bronx and New York City by direct delivery to retail stores and distributors. Products are distributed in 30-pound and 5-pound white plastic tubs with a Made Fresh Salads label or a Northside Label and half size aluminum pan.

Dozens of products are subject to this recall. For a complete list, [click here](#). The salads include potato salad, cole slaw, black bean salad and several other varieties with expiration dates from Sept. 3 through Sept 18 printed on the bottom left of the label.

The products may have been repacked by retail locations in deli-style or other retail packaging. Retail packaging and coding will vary based on location of purchase.

No illnesses have been reported to date.

The recall was the result of environmental sampling by the FDA and the company, which revealed that some areas of the facility tested positive for *Listeria Monocytogenes*. The company has ceased the

production and distribution of the products as FDA, and the company continue their investigation as to what caused the problem.

### **Pumpkin seeds linked to French Salmonella outbreak**

More than 80 people have fallen sick in a Salmonella outbreak in France connected to pumpkin seeds.

Santé Publique France and the National Reference Centre for Salmonella at the Institut Pasteur have identified 81 people infected by Salmonella Enteritidis.

Strains were isolated from sick people between May 3 and Aug. 12. Patients have been recorded in several French regions.

Patients are 56 women and 25 men, with an average age of 36. They live in 10 different regions but Auvergne-Rhône-Alpes has the most cases with 27, followed by Île-de-France with 12.

Investigations by Santé publique France, the National Reference Centre for Salmonella, the Ministry of Agriculture, and the Ministry of Health point to contamination involving pumpkin seeds from a processor in Lot-et-Garonne. Investigations are ongoing to find the root cause of the contamination.

Epidemiological efforts by Santé publique France involved interviewing some of the affected people about products consumed before they became ill as well as the dates and locations of purchase.

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### Recall and withdrawal of seeds

Six people were hospitalized and two went to the emergency department because of their symptoms. They have all since recovered and returned home.

Seeds were distributed mainly through the Grand Frais retail chain. However, other retailers are affected, and the incident involves raw seeds sold individually and mixes containing contaminated pumpkin seeds.

Authorities in Lot-et-Garonne conducted an inspection at the implicated processing facility but the source of contamination was not identified.

A product withdrawal and recall were issued based on epidemiological and analytical findings. Various weights and lot codes of seeds were sold at Grand Frais stores between March 1 and Aug. 28. Affected products range in date from June 30, 2026, to July 17, 2027.

Products with ready to eat pumpkin seeds sold under the names mélange sportif, mélange Babylone, and mélange spécial salade estivale were also distributed to and have been recalled in Belgium, Luxembourg, and Switzerland.



### Explaining the FDA's Classification of the Taylor Farms de Mexico Iceberg Lettuce Recall

In today's [Enforcement Report](#) the U.S. Food and Drug Administration published its [classification for the recall of iceberg lettuce from Taylor Farms de Mexico](#) associated with the [multistate outbreak](#) of *Cyclospora* infections, along with a [classification of a related downstream recall](#).

These classification postings to the Enforcement Report reflect the agency's assessment of the level of public health hazard associated with the recalled products after FDA has reviewed and evaluated all information and is part of our normal process in responding to a recall. It does not mean the recall has been expanded, upgraded, or elevated. The company's original [recall notice](#) issued on July 17, 2026, remains the same. As was the case here – and most of the time – the FDA determines our classification of a recall after the recalling company publishes its public recall notification.

**The Best if Used By Dates for the recalled lettuce have passed, and the products should no longer be available in stores or restaurants. Supported by recall audit checks, the FDA is confident none of the recalled iceberg lettuce remains on the market.**

#### *Recap of the Recall*

On July 17, 2026, Taylor Farms de Mexico initiated a [voluntary recall](#) of iceberg lettuce sourced from central Mexico after the FDA's traceback

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investigation linked the product to the outbreak. The recall included certain retail products as well as iceberg lettuce distributed to Taco Bell.

Anyone experiencing symptoms of cyclosporiasis such as diarrhea, loss of appetite, fatigue, or cramping should contact a healthcare provider.

*What does the FDA's classification mean?*

The FDA uses three [classification levels](#)—Class I, Class II and Class III—to communicate the relative degree of health risk associated with a recalled product. The agency classifies recalls based on the facts and health risks associated with the particular recall.

The FDA has classified this recall as Class I, meaning the agency deemed the recall a situation in which there is a reasonable probability that the use of, or exposure to, a recalled product will cause serious health consequences or death.

The strength of the epidemiology connecting the outbreak to the recalled lettuce, along with the scope and severity of this multi-state outbreak, are significant and unprecedented compared to prior *Cyclospora* incidents. As of August 27, nearly 11,000 illnesses had been reported, including more than 450 hospitalizations and two deaths. Based on the available evidence and the serious health consequences observed in this outbreak, the FDA determined the recall meets the standard for Class I.



The agency continues to work with the Centers for Disease Control and Prevention, state and local health officials, and international partners to investigate the outbreak.

## ***Enterprise News***

### **Foods Alive moringa powder recalled because of Salmonella contamination**

Foods Alive Inc of Angola, IN, is recalling its 8-ounce packages of organic moringa leaf powder because they have the potential to be contaminated with Salmonella.

The recalled organic moringa leaf powder was distributed nationwide in retail stores and through online sellers including but not limited to [www.foodsalive.com](http://www.foodsalive.com).

The product comes in an 8-ounce stand up pouch with a freshest by date of 110127 and the number 02726 below the date, and was shipped between Jan. 27 and Aug. 7.

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

The potential for contamination was found after the supplier notified the company that a sample of their super green powder mix, collected at retail, tested positive for Salmonella. The source of the problem has not been determined. The company has suspended production

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and distribution of these products while FDA and the company continue their investigation.

### **Cheese recalled in Canada because of Listeria contamination**

Coaticook brand Aged Cheddar Cheese is being recalled in Canada because of contamination with *Listeria monocytogenes*.

The recall was initiated by the company. As of the posting of the recall, there were no confirmed patients.

Consumers can use the following information to determine whether they have the recalled cheese in their homes:

| Brand     | Product                    | Size    | UPC            | Code                 |
|-----------|----------------------------|---------|----------------|----------------------|
| Coaticook | Aged Cheddar Cheese "1 an" | 1.15 kg | 00059263642519 | Best Before : 03AU27 |
| Coaticook | Aged Cheddar Cheese "1 an" | 2.27 kg | 00059263645015 | Best Before : 03AU27 |



## **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:

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