MARKET NEWS

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Focus on China

China's crime rates decline as food safety violations rise

China has experienced a decline in crime over the past nine months, the country's top court announced on Sunday.

From January to September, courts handled over 1.12 million criminal cases, marking a 5.64 percent decrease compared to the same period last year, according to data from the Supreme People's Court. Among these, 727,300 were first-instance criminal cases, with 955,700 defendants sentenced, reflecting decreases of 10.03% and 10.18%, respectively, from 2025 figures.

In the first three quarters of this year, courts managed 13,069 first-instance cases related to drug-related crimes, including smuggling, trafficking, transporting, and manufacturing, a 12.14 percent drop year-on-year. These statistics underscore the judiciary's commitment to national security, balancing punishment with governance to uphold social stability and public welfare, the top court emphasized.

However, cases involving food safety violations have increased. From January to September, 791 first-instance cases concerning the production and sale of unsafe food were heard, an 18.24 percent rise from last year. The top court noted that illegal food safety activities online have disrupted the market economy and posed risks to public safety and health, drawing public concern.

In response, the top court, along with the Supreme People's Procuratorate, released landmark cases earlier this year to guide judges in intensifying efforts against food safety crimes in cyberspace, aiming to clean up the online food market and enhance food safety protections.

During the same period, Chinese courts also dealt with 20.95 million civil lawsuits, a slight decline of 0.94 percent year-on-year. Additionally, 632,400 administrative disputes were resolved, representing a 10.05 percent increase from the previous year, according to the data.

New guidelines target crimes of food safety

China has issued new guidelines calling for tougher investigations and harsher punishment of food safety crimes, focusing on highrisk sectors, closer coordination between administrative and criminal justice enforcement, and tighter oversight of emerging online food businesses.

The guidelines were recently issued by the Commission for Political and Legal Affairs of the Communist Party of China Central Committee. An official with the commission said on Monday that China's food safety situation remains generally stable, but new risks have emerged, including increasingly networked, professional and organized criminal

activities, inadequate coordination between administrative enforcement and criminal justice, and repeated violations in some sectors.

Recent incidents involving formaldehyde-treated cabbage, the use of the pesticide dichlorvos in restaurant pest-control services and chemically treated waxberries have also raised public concern, the commission said.

In one case, media reports in late August revealed that a company in Xiamen, Fujian province, had used dichlorvos for years while providing pest-control services to more than 100 restaurants. The State Council Food Safety Office subsequently placed the case under direct supervision and dispatched a joint working group, together with the State Administration for Market Regulation and the National Disease Control and Prevention Administration, to oversee the investigation.

Xiamen police placed six people under criminal detention on Aug 30, and at least one suspect has since been approved for arrest, according to the latest update.

Against this backdrop, the guidelines call for stronger action in areas closely linked to daily consumption, including meat products, school meals, health foods, vegetables and fruit. Authorities will also target key links in the supply chain, including production and processing, online sales, catering services and food imports.

Major and complex cases will receive closer supervision and guidance, while strict standards are to be applied throughout criminal proceedings, from investigation and arrest to prosecution, trial and enforcement of sentences.

The guidelines call for tighter controls on the use of suspended sentences and exemptions from criminal punishment in food safety cases, as well as heavier penalties for serious offenses with significant social impact.

Another priority is improving coordination between administrative regulators and judicial authorities. Judicial authorities will work with market regulation, agriculture and rural affairs departments and other agencies to clarify standards for case transfers, inspections and appraisals, as well as rules for converting evidence gathered in administrative proceedings for use in criminal cases, and vice versa.

The guidelines also call for establishing an information-sharing platform for food safety cases and strengthening two-way case-transfer mechanisms. These measures aim to prevent criminal conduct from being dealt with solely through administrative penalties and ensure that violations warranting criminal punishment do not go unpunished.

Legal rules will also be updated to keep pace with emerging business models. The guidelines call for accelerating a comprehensive revision of the Food Safety Law and clarifying regulatory responsibilities for

fresh-food e-commerce, food delivery and livestreaming sales, while developing a more proportionate penalty system.

Authorities will also coordinate revisions to the list of prohibited additives when investigations uncover new substances being illegally added to food, providing a clearer legal basis for prosecution.

The State Administration for Market Regulation released a draft revision of the Food Safety Law for public comment on Oct 10.

The draft proposes dedicated provisions on school food safety and online food businesses, clarifying the responsibilities of online platforms, livestream operators and livestream marketers. It would also make cross-border e-commerce companies responsible for the safety of imported food, food additives and related products.

The draft also seeks to expand digital oversight through the use of internet and artificial intelligence technologies. Food businesses would be required to install monitoring equipment at key risk points, with relevant video feeds connected to local market regulation systems.

The Commission for Political and Legal Affairs stressed that food safety governance should place greater emphasis on prevention.

Procuratorates, courts and public security organs are encouraged to identify regulatory weaknesses exposed by individual cases and issue judicial recommendations, procuratorial suggestions and police risk alerts to strengthen oversight across the food supply chain.

Big data-based legal supervision models and public interest litigation will also be used to identify risks, investigate leads and promote broader industry rectification.

The guidelines further call for stronger public legal education on food safety and closer cooperation between the Supreme People's Court, the Supreme People's Procuratorate, the Ministry of Public Security and the Ministry of Justice.

China steps up crackdown on food safety crimes

BEIJING -- China is intensifying its crackdown on food safety crimes and tightening oversight of online food sales and other emerging business models, according to a new guideline.

The guideline, issued by the Commission for Political and Legal Affairs of the Communist Party of China Central Committee, calls for tougher penalties for serious offenses and closer coordination between food safety regulators and criminal justice authorities.

A commission representative said on Monday that China's food safety situation remained generally stable, but authorities faced new challenges as food safety crimes became more sophisticated, increasingly exploited online platforms and spanned multiple stages of the supply chain.

The guideline identifies meat products, school meals, health foods, vegetables and fruit as top enforcement priorities. It also calls for

tighter scrutiny of food production, online sales, catering services and imports.

To improve coordination between administrative enforcement and criminal proceedings, the guideline calls for clearer procedures for referring suspected criminal cases and better information sharing between agencies.

China also plans to expedite revisions to the food safety law to clarify the regulatory responsibilities of businesses involved in fresh food e-commerce, food delivery and livestream sales.

The guideline also calls for authorities to update lists of banned additives as investigations identify new illegal substances.

It further urges authorities to address food safety risks uncovered in individual cases and strengthen oversight across the supply chain.

Law revision shows resolve to better protect food safety

China's food industry is known for its scale and efficiency. Although the overall food safety situation is improving, ensuring that the food the fast-developing industry provides is safe has proved a challenge. A meal can now be ordered with a few taps, prepared in an invisible kitchen and delivered by a stranger. When something goes wrong, however, responsibility has an unfortunate habit of disappearing somewhere along the supply chain.

On Saturday, the State Administration for Market Regulation unveiled a draft revision of the Food Safety Law for public consultation. More than two-thirds of its provisions would be amended or newly introduced. The overhaul, the most extensive since 2015, reflects a basic regulatory principle: as the food business becomes more complicated, accountability must become harder to evade.

The Commission for Political and Legal Affairs of the Communist Party of China Central Committee has also issued instructions demanding tougher investigation and punishment of food-safety offenses. Recent incidents involving chemically treated vegetables and other dangerous practices have exposed some weaknesses.

Together, the two initiatives suggest a shift from responding to scandals after they erupt toward preventing them altogether through clearer obligations, tighter supervision and more credible penalties.

Consider online food delivery. China handles more than 100 million orders daily, involving nearly 10 million merchants. Traditional inspections cannot possibly keep pace. The proposed law therefore aims to establish a dedicated framework for online food businesses, which requires platforms to scrutinize merchants and clarify the responsibilities of livestream sellers and cross-border food importers.

Restaurants would be required to make food preparation more transparent through video feeds, while artificial intelligence could help regulators identify unsafe practices. The ambition is to turn

millions of previously opaque kitchens into establishments subject to continuous scrutiny. Whether local regulators possess the resources to process such information effectively is another question.

School meals present a particular problem: children cannot easily choose another supplier. The draft makes school principals and kindergarten directors primarily accountable for food safety, tightens oversight of procurement and outsourced catering, and requires school officials to eat alongside pupils. The logic is straightforward — those responsible for feeding children should have a direct stake in what is served.

Yet the most consequential change may concern punishment. China has long imposed heavy penalties on companies that violate food-safety rules. The proposed revision goes further by targeting responsible individuals, including executives and food-safety managers, for deliberate or serious misconduct. Combined with the political and legal authorities' determination to strengthen criminal enforcement, this could make negligence and fraud considerably more expensive.

That matters, because executives who might otherwise have tolerated dubious suppliers or falsified records will now have stronger reasons to crack down on irregularities.

Still, tougher laws do not automatically produce safer food. Enforcement must be consistent across jurisdictions, evidence must survive the journey from administrative investigation to criminal prosecution, and regulators must resist the temptation to substitute spectacular crackdowns for routine vigilance. Smaller businesses also need clear, workable compliance requirements rather than an ever-expanding mountain of paperwork.

Food safety is not merely a public-health concern. It shapes consumer confidence, brand reputation and the competitiveness of China's vast food industry. A market in which customers cannot reliably distinguish safe products from dangerous ones ultimately penalizes honest businesses alongside dishonest ones.

China's latest proposals recognize that trust cannot be delivered by algorithms alone, nor restored simply by imposing harsher sentences. It requires enforceable responsibilities at every stage, from farm and factory to platform and plate.

For a country whose consumers have grown accustomed to extraordinary convenience, the next advance in food retailing may be something less glamorous but more valuable: knowing who is answerable when a meal goes wrong.

Evolution of nation's expanding pet food sector

Five years ago, Petideal was a little-known pet food manufacturer in Central China's Henan province. Today, the company produces more than 1 billion yuan ($149.2 million) worth of pet food annually, exports

to 45 countries and regions, and manufactures products for more than 300 brands.

The expansion reflects how Chinese contract manufacturers are evolving into technology-driven partners for global pet food companies.

The company has built its business around an unusual competitive advantage: fresh meat.

Located just two kilometers from one of China's largest meat processing plants operated by Shuanghui, Petideal sources most of its raw meat locally. The ingredients typically enter production within four to seven hours of arriving at the factory, reducing the need for freezing and shortening the supply chain.

"The biggest advantage of Luohe is its food industry ecosystem," said Chairman An Zhongping during a recent interview. "Fresh ingredients, processing capacity and skilled workers are all concentrated here."

As domestic pet ownership rises and overseas customers demand higher-quality products, manufacturers are investing less in low-cost production and more in product development, food safety and supply chain efficiency.

An said, overseas customers increasingly evaluate suppliers based on research capabilities and quality control rather than pricing alone.

"Years ago, customers came because China was competitive on cost," he said. "Today, they visit our factory to discuss product development and innovation."

That evolution has helped Petideal win business from both domestic premium brands and overseas customers across Europe, North America and Southeast Asia.

One Canadian pet food company with a history spanning more than 70 years recently decided to transfer its China supply chain to Petideal after inspecting the company's production facilities twice, said An. The two companies are also planning to jointly establish manufacturing capacity in Canada.

Unlike traditional pet food manufacturers that primarily use meat meal, Petideal has focused on fresh meat formulations. The company has also invested in sweet potato farms and meat powder production to reduce dependence on imported ingredients and improve supply stability.

Beyond ingredients, Petideal has invested heavily in digital manufacturing. The company spent more than 10 million yuan developing its own intelligent manufacturing cloud platform, which tracks production, quality inspection, logistics and raw material usage in real time.

Major customers can access dedicated dashboards to monitor production schedules, quality data and research progress remotely.

"This level of transparency has become increasingly important for international customers," said An. "Quality today is not only about inspection. It's also about traceability."

The company has also introduced multiple layers of automated quality inspection, including double metal detection on production lines, exceeding common industry practice.

The company's growth comes as China's pet economy continues to expand.

China's pet consumer market now exceeds 300 billion yuan annually, according to company estimates, with pet food accounting for roughly half of total spending.

Demand for premium pet food has encouraged manufacturers to expand production capacity. Petideal has already completed two production phases in Luohe, Henan province, while operating a wet food factory in neighboring Shandong province. Construction is underway on its third and fourth phases, which will add capacity for baked kibble, freeze-dried products and customized premium pet food.

The company is also taking its manufacturing model overseas.

Its first overseas factory, located in Oman, is expected to begin operations this year. Over the next three years, Petideal plans to establish another two or three overseas production bases as it builds a global manufacturing network.

For China's pet food manufacturers, the strategy reflects a broader ambition.

Rather than competing solely as low-cost contract producers, companies increasingly hope to export manufacturing expertise, food technology and supply chain management — moving further up the global pet food value chain as demand for premium products continues to grow.

China, Netherlands strengthen ties in dairy sector

China and the Netherlands are set to deepen exchanges in dairy production, food safety and full-chain management as growing demand for high-quality nutrition creates new opportunities for cooperation between the two countries, industry representatives said.

They made the remarks at the Dutch Dairy Full-Chain Management Seminar held in Beijing last week, where government officials, industry associations, researchers and dairy companies discussed practices covering the entire dairy chain from grass to glass.

The Netherlands has become China's second-largest source of dairy imports, with the value reaching $2.03 billion in 2025. It is also China's largest source of imported infant formula, accounting for 36 percent of the country's total, according to information released at the seminar.

Tsjeard Hoekstra, charge d'affaires at the Netherlands embassy in China, said China is the most important export market for Dutch dairy products outside the European Union.

The Dutch dairy industry's competitiveness is supported by its "From Grass to Glass" model, which integrates quality and food safety management across farming, raw milk collection, transportation, processing and finished-product inspection.

Kenneth van Halewijn, market access manager at the Dutch Dairy Association, said the industry's full-chain management system combines government supervision, industry coordination and independent testing.

The association represents 13 major dairy companies and covers about 98 percent of milk processed in the Netherlands.

Ren Fazheng, dean of department of Nutrition and Health at China Agricultural University in Beijing, said the dairy sector has a particularly long industrial chain involving numerous production stages, making coordination and risk control especially important.

He said the Netherlands' full-chain management experience offers useful reference for the high-quality development of China's food industry.

Dutch dairy producer FrieslandCampina has applied the model throughout its production system. The company is owned by a cooperative of more than 15,000 dairy farmers, accounting for about 70 percent of dairy farms in the Netherlands.

Sean Zhang, managing director of specialized nutrition China at FrieslandCampina, said the company's Friso products are subject to more than 3,000 analyses across the production chain, covering farms, raw milk, transportation and factory production.

More than 2,000 analyses are completed before production begins, he said.

Participants at the seminar also launched a cooperation initiative aimed at strengthening exchanges in full-chain dairy management and promoting safer, higher-quality and more nutritious dairy products.

International News

FDA Releases Sampling Results on Economically Motivated Adulteration in Lemon Juice

The U.S. Food & Drug Administration is releasing the results from a sampling assignment conducted from 2022 to 2025 to test samples of domestic and imported lemon juice for economically motivated adulteration, a term used by the FDA for food fraud. Food fraud occurs, for example, when a valuable ingredient or part of a food is intentionally left out, taken out, or is substituted or when a substance

is added to a food to make it appear to be better or of greater value. The FDA periodically tests food products to safeguard the integrity of the food supply and to protect consumers against food fraud.

In order to be sold as lemon juice in the United States, products must meet the FDA's lemon juice standard of identity, which the agency established to help consumers know what they're getting when they make purchases. This sampling assignment tested samples of domestically produced and imported lemon juice for ingredients that are inconsistent with the lemon juice standard of identity, such as added sweeteners, citric acid, excess water, or juices from non-lemon sources.

The agency conducted multiple analytical tests to determine whether the samples were violative. Of the 195 samples collected and tested by the agency, seven of the samples of the imported products were violative and none of the domestic products were violative. These findings represent a 4.5% violation rate among the imported samples and a 3.6% violation rate across all samples. All shipments related to violative samples were refused entry into the U.S. Additionally, the associated firms and their violative products were placed on Import Alert 99-47, "Detention Without Physical Examination of Human Food Products That Appear to be Adulterated for Economic Gain." To have its products admitted into the United States, a company listed on the import alert must provide evidence to the FDA that it has fixed the violation—such as third-party laboratory test results—showing that its products meet the agency's standard of identity for lemon juice.

The FDA remains committed to conducting surveillance and taking appropriate regulatory actions on violative foods and firms to protect consumers from food fraud and maintain their trust in food labels.

USDA to expand testing for deli meat processors

The USDA's Food Safety and Inspection Service is implementing a new nationwide program for the inspection of establishments that process ready-to-eat deli meats.

The new program follows a pilot program and will require inspectors to collect food-contact and non-food-contact surface swabs in addition to product samples. The Food Safety and Inspection Service (FSIS) plans to phase in the program across its nine districts beginning in January 2027 and running through March 2027.

"Broader sampling and more data ultimately means safer food," according to FSIS. "The agency intends to use the resulting data to work with establishments to ensure that corrective actions effectively address root causes or harborage sites."

The program is part of a series of changes to FSIS oversight of Listeria in ready-to-eat (RTE) facilities following the deadly 2024 Listeria outbreak traced to Boar's Head deli meat. A review of records showed that there was a history of food safety failures at the company's

Jarret, VA, production facility that went unresolved despite the fact that inspectors repeatedly found violations.

The FSIS pilot program took place in the Alameda, Chicago and Raleigh districts. Results from the pilot project have not been published.

As with the pilot program, the nationwide program will require inspectors to take four environmental swabs at the same time RTE product samples are collected under the existing program. FSIS will train inspection personnel responsible for collecting samples and supervisors as part of the phased implementation approach.

The samples will consist of two food-contact surface swabs and two non-food-contact surface swabs, each of which will be analyzed for both Listeria monocytogenes and non-monocytogenes Listeria species.

If the sampling identifies Listeria monocytogenes, whole genome sequencing will be performed and compared to reported illnesses or other historical results.

Environmental samples have traditionally been collected as part of specialized sampling activities, typically conducted by Enforcement, Investigations, and Analysis Officers at irregular intervals. Under the new program, in-plant inspectors will collect a small number of environmental samples but at a more regular frequency.

The FSIS says the expanded sampling as a tool for identifying potential Listeria harborage sites and assessing sanitation effectiveness at individual establishments while also providing insight into Listeria trends nationwide.

Companies producing RTE products under FSIS jurisdiction are expected to take steps to prepare for the increased sampling, such as:

- Evaluating the establishment's environmental monitoring program and historical findings;
- Assessing corrective action and root cause investigation practices and capabilities;
- Conducting any desired program updates or self-evaluations before enhanced sampling is implemented; and
- Ensuring the company has the ability understand and assess WGS results.

FDA Issues Final Rule on Salt Substitutes in Standardized Foods

The U.S. Food and Drug Administration (FDA) has issued a final rule to permit the use of salt substitutes in foods with standards of identity (SOI) that specify salt (sodium chloride) as a required or optional ingredient. Today's final rule gives manufacturers of foods subject to a SOI regulation the flexibility to reduce sodium, enabling innovation and the production of healthier standardized foods.

SOIs were developed to help protect consumers and promote honesty and fair dealing. SOIs often describe in detail what a food must contain and what is optional and sometimes describe the amount or proportion of ingredients or components. Many SOIs also prescribe a method of production or formulation.

Before today's final rule, 139 SOIs allowed or required the addition of salt, but did not permit the use of salt substitutes in these foods. This meant manufacturers had few options to lower the sodium content in these standardized foods.

Americans consume too much sodium. Excess sodium increases the risk of high blood pressure, a leading cause of heart disease and stroke. The final rule supports the Make America Healthy Again initiative and the FDA's broader sodium reduction efforts, including the multi-phase Voluntary Sodium Reduction Goals which encourage industry to gradually reduce the sodium content of their products across the U.S. food supply. Later this year, the agency will issue a report evaluating progress against the Phase I targets; a preliminary assessment issued in 2024 showed encouraging signs of progress.

This final regulation showcases how the FDA provides manufacturers of standardized foods the flexibility to innovate to reduce sodium and make more healthful foods, which may help lower chronic disease rates.

FDA Releases FY 2024 Pesticide Residue Monitoring Report

Today, the U.S. Food and Drug Administration made available its annual Pesticide Residue Monitoring Program Report for Fiscal Year 2024, summarizing findings from FDA testing of human and animal foods for 781 different pesticides and selected industrial compounds from Oct. 1, 2023, through Sept. 30, 2024.

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 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 will take action as appropriate. Monitoring focuses on raw agricultural foods of dietary importance (i.e., foods that comprise the greater part of the U.S. diet and can most contribute to pesticide exposure in people) and foods consumed in large amounts by infants and young children.

For FY 2024, 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: 3,528 total samples (893 domestic food samples from 46 states and 2,635 import food samples from 76 countries/economies).

- 98.2% of domestic samples and 84.4% of import samples were compliant with federal regulations (below EPA tolerances).
- No pesticide chemical residues were detected in 36.8% of domestic samples and 36.5% of import samples.

Historically, the violation rate for imported foods has been higher than for domestic foods, and the FY 2024 results continue that trend. This higher violation rate affirms the risk-based approach, which prioritizes for sampling, among other factors, imported food products that are more likely to contain violative pesticide chemical residues, and the countries more likely to export them. This may be based on past problem areas, findings from state and federal monitoring, and foreign pesticide usage data.

Animal Food Samples: 306 total samples (153 domestic food samples from 24 states and 153 import samples from 13 countries).

- 93.5% of domestic samples and 91.5% of import samples were compliant with federal regulations (below EPA tolerances).
- No pesticide chemical residues were detected in 47.1% of domestic samples and 42.5% of import samples.

Focused Sampling

In FY 2024, the FDA conducted pesticide analyses for the "Domestically Produced Animal-Derived Foods" assignment. The FDA collected and analyzed 110 samples of selected animal-derived domestic foods, consisting of 29 milk, 34 shell egg, 19 honey and 28 game meat samples. No violative pesticide chemical residues were found in any of these foods, and 93.6% of the samples contained no pesticide residues.

Pesticide Report Data Dashboard

FY 2024 pesticide monitoring data are available to view on the FDA Pesticide Report Data Dashboard, a data visualization tool that enables users to interact with the tables and figures presented in the report and more directly view the data underlying the summaries. The FDA developed the dashboard in 2025 to support the agency's commitment to transparency and enhancement of the food chemical safety program. The FDA plans to update the FDA Pesticide Report Data Dashboard next fiscal year to visualize multiple years of data.

Enterprise News

USDA issues public warning about Vienna sausage

The USDA's Food Safety and Inspection Service (FSIS) is issuing a public health alert for canned chicken Vienna-style sausages that were illegally imported from Jamaica, a country that is not eligible to export meat or poultry products to the United States.

The FSIS is continuing to investigate how these products entered the country.

The following products are subject to the public health alert, regardless of the product date:

- 140-g. cans of “GRACE READY TO EAT CHICKEN VIENNA SAUSAGES.”
- 140-g. cans of “GRACE READY TO EAT CHICKEN VIENNA SAUSAGES HOT & SPICY.”

The products bear establishment number “EST. NO G-01” inside the Jamaica mark of inspection. The importer subsequently distributed the product to retail locations in Alabama, Florida, Georgia, Maryland, and Texas.

The problem was discovered during routine FSIS surveillance activities of imported products in commerce.

There have been no confirmed reports of illness or injury related to consumption of these products. Anyone concerned about an illness or injury 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. These products should be thrown away or returned to the place of purchase.

Pumpkin juice recalled because of botulism risk

Walker’s Wine Juice LLC of Forestville, NY, is recalling its pumpkin juice because it may be contaminated with Botulism.

Botulism is a potentially fatal form of food poisoning and can cause the following symptoms: general weakness, dizziness, double-vision, and trouble with speaking or swallowing. Difficulty in breathing, weakness of other muscles, abdominal distension, and constipation may also be common symptoms. People experiencing these problems should seek immediate medical attention.

Product was distributed via Walker’s Wine Juice retail store in NY. The juice was also distributed directly by Walker’s to a limited number of commercial wineries in the following states: IL, IN, KS, KY, ME, MI, MN, NJ, NY, OH, PA, WI.

Products can be identified as follows:

- 2.5-gallon bag in box and 5-gallon hot pack are labeled “pumpkin”; All lots are subject to the recall
- 30-, 60-, and 275-gallon bulk containers are tagged “pumpkin”; All lots are subject to the recall

No illnesses have been reported to date.

The potential contamination was discovered after an inspection by New York State Department of Agriculture and Markets Food Inspectors found that the pumpkin juice pH was too high to be

processed per Walker's "hot fill" schedule process. As a result, it was determined that no adequate kill step was used to address the possibility of microbiological hazards.

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