Index

Page numbers in *italics* refer to illustrations; those in **bold** refer to tables

**a**
- academia role in food safety 5, 10
- acrylamide 459, 523
- active packaging (AP) 468, 604
- additives *see* food additives
- adenovirus 104
- administration inspection 398
- administrative penalties 399
- Administrative Regulations for Risk Monitoring for Food Safety 205
- adulteration of food *see* food fraud
- aflatoxins 84–87
  - detection methods 84
  - exposure measurement 85
  - milk contamination 479
  - occurrence in China 87
  - regulation and control 95
  - risk assessment in dairy products 282
  - toxicity 85–86
- Agricultural Product Quality and Safety Law *see* Quality and Safety Law for Agricultural Products, 2006
- agricultural products *see* edible agricultural products
- aichiviruses 104, 109
- aluminium-containing food additives, standards revision 276–277
- alveolar echinococcosis 130, 133
- Alzheimer’s disease, *trans* fat association 506–507
- *Angiostrongylus cantonensis* 130, 131
- antibiotics in food production 10
  - *see also* drug resistance; veterinary drug residues
- antimicrobial food preservatives 147–148
- essential oils 73, 75, 148
- nano-dispersion systems 622–623
- practical considerations 156–157
- spices and herbs 148–156, **149–152**
- appropriate level of protection (ALOP) 291, 301
- aquatic food products 537
- aquatic food-borne illness 540–542, **540**
- food poisoning 540–541
- infection 541–542
- current status 547–549
- Food Safety Focus Work Arrangements 549
- Food Safety Law 547–548
- quarantine inspection control of imported seafood 549
- Twelfth Five-Year Plan 2010-2015 548–549
- Veterinary Drug Standards 549
- development of Chinese fishery production 537–538, 538
- gaining consumer confidence 549–552, **550**
- inspection and certification 551–552
- international food code and standards 551
- incident review 542–543
- safety system development 543–547
- laws and regulations **545–546**
- seafood consumption characteristics 538–540, 539
- *see also* fish; shellfish
- arsenic contamination 247
- limit in foods 18
- rice 243
Ascaris lumbricoides 130
Aspergillus 84
   see also aflatoxins
astrovirus 108–109
Australia
   food safety regulatory system 433–434
   meat accreditation system 468
Australian Quarantine Inspection Service (AQIS) 433–434, 468
avian influenza 462–463

b
Bacillus cereus in broccoli puree, model 78
bacterial pathogens 59, 65–66
detection methods 73–74
drug resistance 32, 163–165
   horizontal transfer 76–77
food sources 70–72
   aquatic foods 542
   egg products 71
   fish and shellfish 72
   fresh produce 70, 489–490, 495–496
   grain 522
   meat and meat products 71–72, 460–462, 461
   milk and dairy products 72, 477
   poultry 71–72
legal limits in food 301
molecular typing methods 74
prevention and control strategies 74–76
bacteriophages 75
biocontrol 75–76
essential oils 75
high-throughput omics applications 77
physical control technologies 74–75
processing methods 72–73
public education 76
risk assessment 77–79
modelling exercises 78–79
   see also microbiological risk assessment (MRA)
viable but non-culturable (VBNC) pathogens 73, 76

see also food poisoning incidents;
   food-borne disease; specific bacteria
bacteriophage use in pathogen control 75, 623
barcode DNA 619, 619
basil 149, 155
beef
   hormone growth promotants (HGP) 458
   parasite transmission 463
   see also meat
beef extract 464
Belgian PCB/dioxin contamination incident 477–478
benchmark dose (BMD) approach 273
benzene hexachloride (BHC) 202
benzoic acid 148
benzopyrenes 523
beta agonist case study 443–448
economic implications of regulations on trade 447–448, 448
misperceptions of risk 445–446
regulatory challenges 443–445
uneven inspection of foreign meats 446–447, 447
Better Process Control School (BPCS), US 39–40
“big head” disease of infants 403, 480
bio-microelectromechanical systems (BioMEMS) 614–615, 615
biodegradable packaging 605
biofilm control 75–76
biofuel cells for self-powered sensing 612–614, 613
bionanocomposite sensors 610–612, 611, 612
biosensors for genetically modified organism analysis 585–586
bioterrorism 413
bisphenol A (BPA) 601–602
   hormonal activity 601
tolerable daily intake (TDI) 602
Black List system 259–262, 266
borax presence in flour 280
botulinum toxin 69
botulism 69–70
   New Zealand incident 478
cadmium contamination
  aquatic animals 246, 246
  grain 522
  rice 245–246
  limits in infant food 245
  livestock and poultry kidneys 241–242
Campylobacter 71
  drug resistance 172–173, 174
  risk assessment in chickens 79
Canada Food Inspection Agency (CFIA) 8
carbon nanotubes (CNTs) 611, 612
cardiovascular disease, trans fat association 506
carvacrol 150, 152, 154
catering industry 419–422
  current situation 427–433
  continuous strengthening in monitoring 429
  innovative monitoring methods 428–429
  monitoring capacity improvements 429
  revised Food Safety Law 427
food poisoning data 420
food safety risks 421
future developments 430–433
  legal system 430
  monitoring capacity improvement 432
  penalties for illegal practices 431–432
  risk management improvement 430
  social co-governance 433
  technological support:
    improvement 432
  traceability system 431
  whole-process monitoring 430–431
historical monitoring changes 423–426
  handheld mobile law enforcement devices 426
  hierarchical monitoring 425
  information network 426
  interviews with responsible persons 425
  rapid testing technology 426
  remote monitoring technology 426
  unannounced inspection 425
  incidents 427
  industry changes 422–423
  regulatory focus 407–408
Centers for Disease Control and Prevention (CDC) 56, 58
USA 412
century eggs, lead contamination 241, 242
certification programs
  aquatic foods 551–552
  consumer willingness to pay for certified foods 328, 329
  food credit system:
    establishment 265–266
  Food Safety Professional certification 39
  Green Food Certification 38
  HACCP system 37–38
  regional product certification 566
  veterinarian certification system 228
Chemical Contaminants Monitoring Network 18
chemical contamination 25
chemical pollution 5
chemical preservatives 466–467
chicken
  bacterial pathogen sources 71–72
  Salmonella contamination risk assessment 289
  Salmonella disease risk reduction 279
  see also meat
China Economic Net (CEN) 312
China Food and Drug Administration (CFDA) 8, 9, 19, 353–354, 400–401, 440
dairy product safety issues 483–484
food safety regulatory inspection 400–401, 405
risk communication system 314–316
supervision function 376
China Food Codex Coordination Group 365
China Food Information Center (CFIC) 312
China Food Safety News 312
Index

China Green Food Development Centre (CGFDC) 38
China National Center for Food Safety Risk Assessment (CFSA) 22, 58, 261, 275–276
food safety standard follow-up 377
see also microbiological risk assessment (MRA); risk assessment
China National Knowledge Infrastructure (CNKI) database 118, 118
China State Administration of Grain (CSAG) 521–522
Chinese Institute of Food Science and Technology (CIFST) 311
Chinese National Food Safety Clean-up and Rectification Office 260
Chinese Total Diet Studies 18, 22
Chinese Veterinary Pharmacopoeia 221–222, 547
guidelines on drug use 222
see also veterinary drug residues
chitosan 467
chloramphenicol incident 542–543
chloropropanol (CP) esters 509–511, 510
formation of 510, 523
toxicity 510–511
cholesterol 511–512
chromatography 565
ciguatera poisoning 541
cilantro 150, 156
cinnamaldehyde 149, 152
cinnamon 149, 152, 153–154
Classification and Code of Food Flavorings 192
clenbuterol 220, 443–445
lean meat powder incident, 2011 404
timeline in China 444
clonorchiasis 130–132
see also food-borne parasitic diseases
Clostridium botulinum 66, 69–70
food source 71–72
see also bacterial pathogens
cloves 149–150, 152–154, 153
Codex Alimentarius Commission 17, 224, 287, 551
Codex Committee on Food Additives and Contaminants (CCFAC) 190
Codex Committee on Pesticide Residues (CCPR) 209–210, 213
communication see risk communication
compliance rates 23, 23, 24
compound food additives 199–200
conductive carbons 611
consumers
attitudes and knowledge 324–327, 335–337
food additives 327
future research 335–337
genetically modified food (GMF) 326
mistrust of food industry 49, 324–327
organic food 329–331
traditional Chinese food 336, 337
education requirements 11, 13, 76
parasitic diseases 141–142
food handling practices 76, 331–332
high-risk groups 334
influencing factors 333–334
knowledge and attitudes 332–333, 337
meat handling 333
food poisoning cases at home 323–324
food purchase behavior 327–331
organic food 329–331
recovery of purchase after food scandals 331
willingness to pay for food safety 328–329
food safety awareness 5, 323–324
food-borne viruses 117–118
importance of openness in public information 387
lack of knowledge 31, 59, 324–326
misunderstanding of information 25
traceability value awareness 570, 572
see also risk communication
meat safety incident awareness 456
public pressure role in government action 386–388
responsibility for food safety 5
coordination across government 376, 391, 406
coriander 150, 156
coronaviruses 106
counterfeiting see food counterfeiting
criminal offenses 352, 357–358
see also food fraud
Cronobacter sakazakii 477
Cryptosporidium (cryptosporidiosis) 129, 132, 134, 138
cysticercosis 133, 134
dairy products 477–478
aflatoxin exposure risk assessment 282
bacterial pathogen sources 72
future prospects 485–486
present status 483–485
safety incidents cause by lack of processing control 479–481
safety supervision 481–482
traceability 329
see also infant formula food; milk
Data Requirements for Pesticide Registration 204
deoxynivalenol (DON) mycotoxin 89–92
detection methods 90
exposure measurement 90
masked DON 91–92
occurrence in China 91–92
regulation and control 95
toxicity 90–91
urinary biomarker 90
diabetes, trans fat association 507
diarrhea
pathogens 59, 60
population survey 58
prevalence 60
reporting system 56
dicyandiamide (DCD) levels in milk powder 282–283
diethylene glycol (DEG) 257
digital PCR 584, 585
dioxin contamination incident, Belgium 478
disease outbreaks see food-borne disease
Disease Prevention and Quarantine Agency 400
DNA chips (microarrays) 137–138
genetically modified food analysis 580–583
DNA fingerprinting methods 565–566
DNA-based nanosensors 618–619, 620
dose-response model 299
drug resistance 163–165
Campylobacter 172–173, 174
Enterococcus 176–178
Escherichia coli 164, 169–170
future directions 179–180
lactic acid bacteria (LAB) 178–179
Listeria monocytogenes 173–176
Salmonella 66–67, 164, 165–169
Staphylococcus aureus 68, 164, 165, 171–172
transmission 76–77, 164
early warning system establishment 265
eating habits, changes in 31
Echinococcus (echinococcosis) 130, 131, 133
economically motivated adulteration (EMA) 25, 30
see also food fraud
edible agricultural products 350–351
legislation 8, 203–205, 274, 350–351, 357
see also Quality and Safety Law for Agricultural Products, 2006
regulatory focus 407
risk assessment 205
routine monitoring 205, 206
see also fresh produce
edible packaging 604–605
education 32
veterinary drug residue management 231
see also food safety education
eggs, bacterial pathogen sources 71
elaidic acid 505, 506
engineered water nanostructures (EWNS) 623–624, 624
Entamoeba histolytica 130
Enter-Net 164
Enterococcus species, drug resistance 176–178
enteroviruses 104
environmental pollutants 460
chemical pollution 5
persistent organic pollutants (POPs) 202
seawater pollution 115
Environmental Protection Agency (EPA), US 412
enzyme-linked immunosorbent assay (ELISA) 578–579
recent advances 618, 618
Escherichia coli 68–69
drug resistance 164, 169–170
mechanisms 169
foods contaminated 70–72
fresh produce 490
meat and meat products 78, 461–462
pathogenic mechanism 69
prevalence 60, 66
Shiga-toxin-producing E.coli 78, 490
transmission 69
see also bacterial pathogens
essential oils (EOs) 148
antimicrobial activity 73, 75, 152–153, 466–467
practical considerations for use 156–157
EO components (EOCs) 148, 149–153
nano-dispersion systems 622–623
eugenol 149, 152–153, 153
European Food Safety Authority (EFSA) 3, 414
European Union (EU) 61
food additives regulation and development 197
food safety regulatory systems 413–415, 434–435
relevance to Chinese regulatory inspection system 414–415
microbiological risk assessment 288–289

f
family structure, changes in 31
fat-soluble components and contaminants 511–514
cholesterol 511–512
heterocyclic amines (HCAs) 514
polyaromatic hydrocarbons (PAHs) 513–514
polychlorinated biphenyls (PCBs) 512–513
fatty acids 503
fertilizer use 493–494
fish
bacterial pathogen sources 72
cadmium contamination 246, 246
development of Chinese fishery production 537–538, 538
mercury contamination 243
see also aquatic food products
five pillars of food safety 4
flour, borax presence 280
food additives 187
consumer perceptions of 195–196, 327
development status of industry 192–193
effects of 188, 189
European Union 197
functional classification 187–188
future trends 198–200
biotechnology 199
compound food additives 199–200
functional food additives 198–199
natural green additives 198
grain and grain products, additive misuse 523–524, 526
historical background to development 189–192
application history 189–190
regulatory process 190–192
meat products 458–459
misleading reporting about 196
principles for use 188–189
problems with use 194–196
excessive use 195
illegal additives 194, 195
inaccurate labeling 195
use beyond scope 194–195
standards 21, 191–192, 193–194
United Kingdom 198
United States 196–197
Food Additives Classification and Code 191–192
food adulteration see food fraud
Food and Drug Administration (FDA), USA 7, 8–9, 12, 196–197, 435–436

Food Safety Modernization Act (FSMA) 435–436

role in food safety regulation 411–412

Food and Veterinary Office (FVO), EU 414

food chain 6

complexity related to food fraud 257–258

Food Chemical Codex (FCC) 197

food contact materials 21

legislation 594–600

   current regulation systems 595–600, 597

   historical evolution 594–595

overall migration limit (OML) 600

safety of specific substances 600–604

biphenol A (BPA) 601–602

plasticizers 603–604

styrene 602–603

see also food packaging

food contamination

chemical contamination 25

monitoring 18–19, 21–22

see also bacterial pathogens; heavy metal contamination; pesticides; veterinary drug residues; viral pathogens

food counterfeiting 30, 327

anti-counterfeit measures 570

counterfeit infant formula incident, Fuyang 255, 403–404

see also food fraud

food dollar 6, 6

food fraud 25, 30, 48–49, 253–255

   categories 254–255

   detection system 262

   economically motivated adulteration (EMA) 25, 30

   future developments 262–267

   certification system

   establishment 265–266

   detection technology 264

   interdepartmental and international cooperation 266–267

   international developments 262–263

   traceability and early warning system 265

   vulnerability assessment 263–264

historical background 253–254

influential factors 257–258

complex food chain 257–258

food authenticity 257

urbanization 258

management 258–262

Black List system 259–262, 266

fraud detection system 262

legal regulations 258–259

meat and meat products 463–464

overview in China 255–257

food handling

consumer home food handling practices 76, 331–332

high-risk groups 334

influencing factors 333–334

knowledge, attitude and behavior 332–333

meat handling 333

food handler role in food-borne virus outbreaks 113–114

Food Hygiene Law, 1982 16, 17, 364–365

revised, 1995 400

Food Hygiene Standards 364–367

   composition of 366–367

   formulation of 365–366

   problems related to existence of parallel standards 367–369

   ambiguous boundaries between standards 367–368

   interface and possible overlap between standards 368–369

   weak scientific foundation 369

food industry

challenges 48–50

   agricultural production 48

   consumer trust 49

   food fraud 48–49

   new food safety law 49–50

   raw ingredients 49

   future development 50–51

historical background 43–45, 44, 44, 45

impact of food safety concerns 47

internal structure changes 45–46
food industry (Contd.)
  major adjustments 47–48
  production environment 46
  responsibility for food safety 4, 406–407
  slowing of development 47, 47
food packaging 593
  challenges 606
  emerging technologies 604–606
  active and intelligent packaging 468, 604
  biodegradable packaging 605
  edible packaging 604–605
  nanomaterials use 605–606
  fresh produce 496–498
  meat and meat products 467–468
  modified atmosphere packaging (MAP) 467–468, 496–498
  standards 21
  vacuum packaging (VP) 467
see also food contact materials
food poisoning incidents 31–32, 491
  aquatic food-related 540–541, 540
  bacterial 65–66
  see also bacterial pathogens
  catering service units 420, 427
  correct identification of 32
  decreasing trend 402, 403
  in private homes 323–324, 332
  investigation 399
  objective factors 32
  reporting system 56, 58
  nationwide complaints hotline 406
  results analysis 56–57
  subjective factors 31
see also food-borne disease; specific incidents
food preservation 147
  see also antimicrobial food preservatives
food processing
  bacterial pathogen control 72–73
  regulatory focus 407
  responsibility for food safety 4, 406–407
food recall system 407
food risk matrix 263, 263
food safety
definition 30
  objectives (FSOs) 290–291, 301
Food Safety and Inspection Service (FSIS), USA 7, 12, 410
Food Safety and Modernization Act (FSMA), USA 7, 8–9
food safety campaign results 403
food safety complaints hotline 406
food safety education 29, 32–41
  consumers 11, 13
  curriculum requirement 12
  media reporters 12
  parasitic diseases 141–142
  university degree programs 10–11, 34
  US 35–37
see also risk communication
Food Safety Focus Work
   Arrangements 549
food safety laws 7–10, 347–361
  continuous improvement 402
  criminal offenses 352, 357–358
  current situation 353–358
  enforcement issues 357–358
Food Safety Law, 2009 19, 401–402
  establishment 3, 8, 19
  food safety standards 20, 49
  Implementation Regulation 260
  monitoring/surveillance systems 21–22, 58
  pesticide residue management 203, 204
Food Safety Law, 2015 9, 29, 354, 427, 547–548
  pesticide residues 210–211, 214–215
  primary modifications 354–358
future directions 358–361
historical background 349–353
importance of 347–348
  political stability role 348
  protection of citizens’ right to health 347
  role in market economy 348
  social order role 348
international trade considerations 390–391
need for coordination across government 391
need for national laws 388–389
need for practical measures that can be enforced 389–390
public pressure role in government action 386–387
United States 6–7
food safety management system 263
Food Safety Professional certification 39
food safety regulatory inspection 397–399
current status 405–408
challenges 408
inspection mechanism 406–407
regulatory focus 407–408
regulatory inspection 405–406
definition 397
enforcement 398–399
European systems 413–415
future trends 408–409
historical background 399–405
development 399–401
dynamics of regulation mechanisms 401–402
investigation and prosecution of major incidents 403–405
outcome and results of regulations 402–403, 403
importance of 397
primary principles 398
US regulatory system 410–413, 410,
411
food safety standards 17–19, 20–21, 49, 363–379
aquatic foods 551
challenges 375–376, 378–379
China’s contribution to formulation of International Food Standards 374–375
dairy product safety 482
development of 373–374
food additives 21, 191–192, 193–194
aluminium-containing additives 276–277
food contact materials 595–596, 598–600, 599
foods for special medical purposes 20
formulation process 371–373, 372
future directions 376–379
departmental coordination 376
implementation follow-up 377
scientific foundation strengthening 377
transparency and shared governance approach 377–378
historical background 363–369
Food Hygiene Standards 364–367
inconsistencies 375
International Food Standard 551
need for practical measures that can be enforced 389–390
parasite detection 135
pesticide residues 215
risk communication 375–376
socio-economic impact evaluation 375
system establishment 370–371
traceability 571
see also standards
food security 5, 30
Food Standards Agency (FSA), UK 8, 198
Food Standards Clean Up Working Plan 20
food traceability see traceability systems
food-borne disease 55
etiological investigation 24
food handler role in outbreaks 113–114
meat sources 463
molecular tracing network (TraNet) 58, 60
pathogen detection methods 73–74
prevalence 23–24, 60
reporting system 56, 58
parasitic diseases 139
results analysis 56–57
surveillance 21–22, 55
future developments 60–61
historical background 46–47
outcomes 59–60
system development 57–59
see also bacterial pathogens; food poisoning incidents; food-borne parasitic diseases; viral pathogens
Food-borne Disease Surveillance Network 18
food-borne parasitic diseases 127–142, 128
aquatic parasites 542
diagnostic technologies 134–138
imunoassays 135–136
molecular techniques 136–138
morphological identification 135
standards 135
epidemic features 129–133
economic losses 133
epidemic area expansion 131–132
incidence 129–130
intermediate hosts 132
latent infections 130–131
management and regulation 138–142
health education 141–142
interdisciplinary and international cooperation 141
legislation 138–139
reporting and surveillance systems 139, 141
special projects 140
vaccine and drug development 140
veterinary reference laboratory establishment 139–140
severe threats to health 133–134
foods for special medical purposes (FSMP) 20, 356
fraud see food fraud
fresh produce 489–490
global perspective 498
pathogens associated with 495–496, 495
bacterial contamination 70, 489–490, 495–496
microbial quality assessment 79
pesticide residues 490, 494–495
post-harvest routes for contamination 495–498
packaging 496–498
storage 496, 497
transportation 498, 498
pre-harvest routes for contamination in soils 490–495
environmental contaminants 492–493
fertilizers 493–494
pesticides 494–495
see also edible agricultural products
fruit see fresh produce
fumonisins 87–89
detection methods 88
exposure measurement 88–89
occurrence in China 89
regulation and control 95
toxicity 89
urinary biomarker 88
functional food additives 198–199
fraud incidents 256–257
Fusarium species 87, 89, 92
Fuyang counterfeit milk powder incident 253

gastroenteritis population survey 58
see also diarrhea
General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) 16–17, 19, 353, 405
imported food regulatory measures 408
Quality and Safety Mark 38
WTO/SPS notification and enquiry point 440
genetically modified organisms (GMOs) 575
analytical methods 578–586, 578, 583
biosensors 585–586
nucleic acid-based technologies 580–584
PCR technologies 580, 581–582
protein analysis 578–579, 579
spectrum detection method 586
standardization of methods 586–587
commercialization status 575–576, 576
consumer perceptions of 326
databases for GEO analysis 587
genetically modified rice 526–529
government attitude towards 527–528
safety assessment 528–529
low level presence (LLP) 577
prospects 587–588
risk communication issues 309–310
worldwide labeling regulations 576–577, 577
mandatory labeling regulations 576–577
voluntary labeling regulation 577
*Giardia* (giardiasis) 134, 138
*Gibberella zeae* 89
Global Food Safety Initiative (GFSI) 40, 551
Global Food Traceability Center (GFTC) 562
Global Principles for the Containment of Antimicrobial Resistance in Animals Intended for Food 164
Global Salm-Serv (GSS) 164
globalization 131, 439
glycidol esters 509, 510
formation of 510
toxicity 511
Good Manufacturing Practices (GMP), US 39
government responsibility for food safety 4–5
grain and grain products 521
contamination during processing 522
heavy metals 522
microorganisms 522
current safety problems 524–529
additive misuse 526
heavy metal contamination 525–526
mycotoxins 524–525
overprocessing of food 526
pesticide residues 525
genetically modified grain safety issues 526–529
government attitude towards 527–528
safety assessment 528–529
past safety problems 521–522
additive misuse 523–524
potential future safety problems 519–531
advanced technology promotion 531
grain safety and technology 530
increasing demand 529
public policy implementation 530–531
storage technologies 530
toxic by-product formation during processing 523
graphene nanosheets 611
Green Food Certification 38
growth impairment, aflatoxin risk 86
Guokr web site 312
gutter oil incident, 256, 404–405, 2011

h
Hazard Analysis and Critical Control Points (HACCP) system 10, 290, 469
application in animal husbandry 227
certification training program 37–38
USA 411
hazards 539
characterization 294
identification 293–294, 298
Health and Family Planning Commission see National Health and Family Planning Commission (NHFPC)
heavy metal contamination 237–238, 244–247
arsenic 243, 247
cadmium 244–245, 245–246, 493
aquatic animals 246, 246
livestock and poultry kidneys 241–242, 242
control prospects 247–248
fresh produce contamination 492–493
grain contamination 522, 525–526
rice 243, 245–246
lead 244, 493
century eggs 241, 242
limits in food 18, 244, 245
meat product contamination 460
mercury, fish and seafood 243
soil contamination 238–241, 239, 240
helminths see food-borne parasitic diseases
hepatitis A virus (HAV) 104, 109–110, 117
shellfish source 541
hepatitis E virus (HEV) 104, 110–111, 117
hepatocellular carcinoma (HCC), aflatoxin risk 85–86
herbs as natural antimicrobials 148–156, 149–152
heterocyclic amines (HCAs) 459, 514
high hydrostatic pressure (HPH)
processing 464–465
high-pulsed electric field sterilization 466
high-throughput omics technology 77
histamine poisoning 540–541
historical background 5–6, 16–19
"Hormone Gate" incident 481
hormone growth promotants, beef 458
horsemeat food fraud incident, UK 254
human noroviruses see noroviruses
Hygienic Standards for the Use of Food Additives 191, 192, 193
Hygienic Standards for the Use of Nutritional Fortifiers in Foods 192, 193

i
Implementation Scheme of the Food Industry Enterprise Credit System 265
imported food products 49
regulatory measures 408
incident investigation 399
infant formula food 356, 477
aflatoxin contamination 479
cadmium limits 245
counterfeit formula incident, Fuyang 253, 403–404, 480
dicyandiamide levels in milk powder 282–283
lead limits 244
melamine incident, 2008 3, 9, 16–17, 256, 404
mercury levels 282, 480
present status 483–484
safety supervision 482
see also dairy products; milk
inflammation, trans fat association 506
infrared spectroscopy 567–568
inspection see food safety regulatory inspection
Institute of Agricultural Quality Standards and Testing Technology 440
Institute of Food Safety and Health (IFSH) degree program, US 35–36
Institute of Food Technologists (IFT) accreditation program, US 35
intelligent packaging 604
International Commission on Microbiological Specifications for Foods (ICMSF) 290–291
international cooperation
food fraud prevention 266–267
microbiological risk assessment 296, 301–302
parasitic disease management 141
veterinary drug residue control 230–231
international trade considerations 390–391, 439–440
beta agonist case study 443–448
Sanitary and Phytosanitary (SPS) regime 440–443
challenges 442–443
China's participation in WTO/SPS discussions 441–442
WTO/SPS authority organizations 440
WTO/SPS notification and comments 441
Internet food trading 355
iodization of salt 278
ionizing radiation 465–466

j
John Hopkins University food safety program 35
Joint Control Mechanism of Transboundary Food-borne Parasitic Diseases 141
Joint Expert Committee on Food Additives (JECFA) 190, 273, 445
Joint Experts Meeting on Pesticide Residues (JMPR) 210, 273

k
Kashin–Beck disease 92
Klebsiella pneumonia, drug resistance 165
Index

l
labeling issues
genetically modified foods 576–577, 577
inaccurate labeling 195
organic food 330
regional product certification 566
lactic acid bacteria (LAB), drug resistance 178–179
Lap-mei 71
lateral flow devices (LFD) 579
Law of the People’s Republic of China on Protection of Consumer Rights and Interests 259
lead contamination 244
century eggs 241, 242
limit in foods 18, 244, 245
lean meat powder incident, 2011 404
leather milk 479
legal system, China 348–349
liability system 357–358
see also food safety laws
linalool 149, 150, 156
linguatuliasis 129
lipids 503
Listeria monocytogenes (listeriosis) 65, 68
drug resistance 173–176
foods contaminated 72
fresh produce 489
meat and meat products 461–462
legal limit in food 301
risk assessment study 300
risk in pregnant women 60
see also bacterial pathogens
loop-mediated isothermal amplification (LAMP) 137, 584
m
maize, mycotoxin contamination 87, 89, 91–93
manganese levels in stainless steel pots 281–282
marine biotoxins 541
maximum residue limits (MRLs)
pesticide residues 204–205, 210, 213
veterinary drug residues 224
meat
bacterial pathogen sources 71–72
consumer meat handling practices 333
control technologies for safety 464–468
chemical and natural preservatives 466–467
high hydrostatic pressure (HHP) processing 464–465
ionizing radiation 465–466
packaging 467–468
ensuring safety 468–469
regulatory system 470
safe production technology systems 468–469
trace-back processes 469–470
hazards associated with meat safety 456–464
additives used in processing 458–459
bacteria 460–462, 461
environmental pollutants 460
food fraud 463–464
heavy metals 460
parasites 463
physical contamination 463–464
pollutants formed during processing 459
veterinary drug residues 457–458
viruses 462–463
importance of meat safety 455–456
meat industry status 455, 456
viral contamination 110
Meat and Livestock Australia (MLA) 468
media
adverse effects of misinformation 25
inaccurate reporting issues 207, 310–311, 481
opinion leaders 311, 326–327
role in food safety communication 5, 11, 310, 317
social media issues 310–311, 326–327
melamine infant formula incident, 2008 3, 9, 16–17, 256, 404, 478–479
impact on consumer confidence 325–326
impact on food industry 47, 309
mercury contamination
fish and seafood 243
infant formula 282, 480
metal nanoparticles  611
methicillin-resistant S. areus (MRSA)  68, 165, 172
Michigan State University food safety programs  36
micro-blogging
misinformation and rumors  310
official use for risk communication  316
microbial legal limits  301
Microbial Pathogens Monitoring Network  18
microbiological predictive model  299
microbiological risk assessment (MRA)  287
achievements of  295–296
applications of results  290–291
quality control system development  290
setting food safety objectives  290–291
definition  287–288
Europe  288–289
future outlook  299–302
historical background in China  289–290
problems of  297–299
cost-effectiveness  298
hazard identification  298
making a clear assessment plan and scope  297
qualitative versus quantitative method selection  298–299
risk modeling research  299
procedures  291–295
data collection  293
determining key assessment factors  292
exposure assessment  294–295
hazard characterization  294
hazard identification  293
implementation scheme development  292–293
project determination  292
project group establishment  292
reporting  295
risk characterization  295
quantitative risk assessment (QMRA)  77–78, 288–289
research directions  296
shortcomings  297
USA  288
see also risk assessment
Middle East respiratory syndrome (MERS)  106
milk
antibiotic contamination  220
bacterial pathogen sources  72
collection stations  9–10, 16–17
dicyandiamide levels in milk powder  282–283
Fuyang counterfeit milk powder incident  253
pasteurization  389–390
safety incidents  478–479
aflatoxin contamination  479
future milk incident  480
leather milk  479
recycled milk incident  480
see also melamine infant formula incident, 2008
thiocyanate baseline level  280
traceability  329
see also dairy products; infant formula food
mineral element fingerprinting  567
Ministry of Agriculture (MOA)  16, 18, 354, 440
pesticide residue management  203–205, 209–213
traceability guidelines  563
mobile genetic elements (MGEs)  76–77
modified atmosphere packaging (MAP)  467–468, 496–498
Modular Process Risk Model (MPRM)  78
monitoring programs  18–19
catering services  423–426
hierarchical monitoring  425
compliance rates  23, 23, 24
drug resistance  164
food contaminants  21–22
pesticide residues  205, 206, 215
veterinary drug residues  223, 224, 225
multi-drug resistance 163
Escherichia coli 169–170
Listeria monocytogenes 175
Salmonella 66–67, 166–169
Staphylococcus aureus 68, 171–172
multiple agency system 400
multiplex PCR analysis 580
mycotoxins 83
aflatoxins 84–87
challenges 96–97
combined exposures 94–95
deoxynivalenol (DON) 89–92
fumonisins 87–89
grain contamination 524–525
regulation and control 95–96
T-2 toxin 92
zearalenone (ZEN) 92–94

n
nanotechnology applications 609–610
future directions 627–628
nanomaterials used in food packaging 605–606
recent advances 610–627
antimicrobial coatings and surface treatments 625–626, 625, 626
bio-microelectromechanical systems (BioMEMS) 614–615, 615
biofuel cells for self-powered sensing 612–614, 613
bionanocomposite sensors 610–612, 611, 612
DNA-based nanosensors 618–620, 619, 620
ELISA 618, 618
engineered water nanostructures 623–624, 624
multifunctional nanofibers with biological control agents 623
nano-dispersion systems for lipophilic essential oils 622–623
nanocomposite polymers 626–627
nanoparticle antimicrobial delivery systems 620–622, 621
surface plasmon resonance (SPR) 616–617
surface treatment and nanoscale coating 624–625
surface-enhanced Raman spectroscopy (SERS) 615–616, 616
Nassarius 541
National Antimicrobial Resistance Monitoring System (NARMS), US 164
National Committee for Food Safety Standards 204
National Committee on Pesticide Residue Standards 204–205
National Expert Committee of Food Safety Risk Assessment 275
see also risk assessment
National Expert Committee on Veterinary Drug Residues 225–226
see also veterinary drug residues
national food control system 19–20
National Food Safety Risk Assessment Expert Committee 22
National Health and Family Planning Commission (NHFPC) 261, 274
food safety standard formulation 371
Management Rules for the Administrative Approval of New Varieties of Food-Related Products 598
risk communication system establishment 313–314
WTO/SPS regime 440, 441
National Livestock Information System 469
National People’s Congress (NPC) 348–349
Standing Committee 348–349
National Risk Assessment Center for Food Safety 205
National Schistosomiasis Control Program 140
National Sustainable Agricultural Development Plan 212
National Technical Committee of Food Additives Standards 191
National Veterinary Product Inspection Agency 221
near infrared (NIR) fluorescence 586
networking technology 572
next generation sequencing (NGS) 583–584
nisin 467
nitrites 458–459, 494, 524
nitroimidazoles 220
noroviruses 106–107, 117
food handler role in disease outbreaks 113–114
foods contaminated 115
fresh produce 489–490
meat and meat products 462
prevalence 60, 111
surveillance 111–113
North Dakota State University food safety programs 36
Nutritional Labeling and Education Act, USA 7

O
open kitchens 428
operation license and permit 398
opinion leaders 311, 326–327
oregano 150, 152, 154
organic composition fingerprinting technology 568
organic food
  consumer attitudes and knowledge 329–331
  willingness to pay 328
  labeling issues 330
  purchase behavior 327–328, 329–331
  motivations to purchase 330
OSI incident, Shanghai, 2014 405
outbreak surveillance 12
outbreaks of disease see food-borne disease
overall migration limit (OML) 600
oysters see shellfish

P
packaging see food contact materials; food packaging
parasitic diseases see food-borne parasitic diseases
parvoviruses 104
pasteurization of milk 389–390
peanuts, mycotoxin contamination 87, 92
penicillin allergies 220
perilla 153
perillaldehyde 153
persistent organic pollutants (POPs) 202
pesticides 494–495
current status of safety and management measures 210–213
Food Safety Law revision 210–213, 356
Pesticide Management Regulations amendment 211
Pesticide Reduction Plan 211–212
excessive/irrational use of 5, 10, 206–207
fresh produce contamination 490, 494–495
future risk management 213–216
grain contamination 525
history of pesticide-related issues 202–210
illegal use of 207
knowledge and understanding issues 207
maximum residue limits (MRLs) 204–205, 210, 213
registration system 204
research directions 208–210
residue impact on food safety 201–202
residue monitoring 205, 206, 215, 494
usage rates in China 212
phthalates/phthalate esters (PAE) 277, 603–604
action levels in distilled liquor 280–281
tolerable daily intake (TDI) 603
phytochemicals 75
plasticizers 603–604
action level in distilled liquor 280–281
control of in food 277–278
Taiwan incident, 2011 277
polyaromatic hydrocarbons (PAHs) 459, 513–514
polychlorinated biphenyls (PCBs) 512–513
contamination incident, Belgium 477–478
polymerase chain reaction (PCR)
digital PCR 584, 585
genetically modified food analysis 580, 581–582
multiplex PCR analysis 580
parasite detection 136
quantitative PCR (qPCR) 136–137
polymyxins 170
polypyrrole (PPy) 611
pork
beta agonist issues 443–448, 457–458
economic implications of ractopamine regulations on trade 447–448
rejections of imported pork shipments 446–447, 447
imports 448, 448, 449
parasite transmission 463
Salmonella contamination risk assessment at slaughter 289
traceability 329
see also meat
poultry see chicken; meat
preservatives 466–467
preventive control 398
Preventive Controls for Human Foods Certification, US 40
primary responsibility system 406–407
probiotic bacteria, drug resistance 178–179
proteomics analysis 565
genetically modified foods 578–579, 579
public awareness see consumers
public pressure role in government action 386–388
public’s right to know 309–310
see also risk communication
pyocyanin (PYO) 614

q
Quality and Safety Mark 38
quantitative microbiological risk assessment (QMRA) 77–78, 288–289
quartz crystal membrane (QCM) 586, 612

r
ractopamine 445–448, 457–458
economic implications of regulations on trade 447–448, 448
rejections of imported pork shipments 446–447, 447
randomized inspection 399
increasing trend in pass rate 402
Rapid Alert System for Food and Feed (RASFF), EU 257, 413, 435
Regulations for Pesticide Residues in Food, Hong Kong 213
reporting of food safety incidents 56, 58
nationwide complaints hotline 406
responsibility for food safety
consumers 5
food producers and traders 4, 406–407
government 4–5
shared responsibility 3–4, 398
restaurants see catering industry
rice
arsenic contamination 243
bacterial toxins 522
cadmium contamination 245–246
genetically modified (GM) rice 526–529
government attitude towards 527–528
safety assessment 528–529
see also grain and grain products
risk analysis framework 18–19, 307
application of 21–22
evolution of 308
risk assessment 273
agricultural products 205, 274
capacity building 275–276
catering 425
future directions 283–284
legislation 274
organizations 275
pesticide residues 214
projects and applications 276–283
action level for phthalates in liquor 280–281
aflatoxin risk in dairy products 282
borax investigation in flour 280
risk assessment (Contd.)
dicyandiamide levels in milk powder 282–283
disease risk from Salmonella in chicken 279
information provision for risk communication 281–282
mercury levels in infant formula 282
plasticizer control in food 277–278
salt iodization policy 278
standards revision for aluminium-containing additives 276–277
tequila import restrictions 279
thiocyanate baseline level in milk 281
trans fatty acid safety issues 278–279
V. parahaemolyticus contamination reduction in seafood 280
see also microbiological risk assessment (MRA)
risk communication 22, 307
current situation 314–318
government system development 314–315
future perspectives 318–320
industry role 319
official proactive communication 318–319
public opinion rationalization 319–320
importance of 307–309
information provision for 281–282
pesticide residues 215–216
public’s right to know 309–310
importance of openness in public information 387
system establishment 312–314
see also food safety education
risk management 398
rosemary 151, 155
rotaviruses 104, 107–108

Salads see fresh produce
Salmonella 65, 66–67
mechanisms 167–168, 168
food poisoning incidents in homes 332
foods contaminated 70–72
fresh produce 489–490
meat and meat products 461–462
outbreak cause identification 60
prevalence 60
reducing disease risk in chicken 279
risk assessment studies 289
serotypes 66
treatment 66
see also bacterial pathogens
salt iodization policy 278
Sanitary and Phytosanitary (SPS) regime 440–443
challenges 442–443
China’s participation in WTO/SPS discussions 441–442
WTO/SPS authority organizations 440
WTO/SPS notification and comments 441
sapoviruses 104, 107
saturated fat 503–504
Scientific Research Cooperation Group of National Food Additives Hygiene Standards 191
seafood see aquatic food products; fish; shellfish
seawater pollution 115
sentinel hospitals 21, 58
severe acute respiratory syndrome (SARS) 106, 309
2003 outbreak 56
shared responsibility 3–4, 398
shellfish
bacterial pathogen sources 72
V. parahaemolyticus contamination reduction 280
cadmium contamination 246, 246
inspection 113
viral contamination 106, 107, 109, 110, 114–115, 541

Shigella

Safe production technology systems 468–469
sage 151
prevalence 60
see also bacterial pathogens
small scale food production 9–10, 25, 26
small- and medium-sized enterprises (SMEs) 48
social media issues 310–311, 326–327
social participation 311
soil contamination with heavy metals 238–241, 239, 240
species identification technology 565–566
spectrometry 565
spices as natural antimicrobials 148–156, 149–152
SPS notifications 209
stable isotope fingerprinting 567
standards
veterinary drug residues 226, 228–229, 549
analytical technology 229
veterinary drug use 222
water quality 138
see also food safety standards
Staphylococcus aureus 65, 67–68
drug resistance 68, 164, 165, 171–172
enterotoxins 67
see also bacterial pathogens
State Food Safety Commission (SFSC) 405
sterilization methods 72–73
strawberries, aceochlor residues, inaccurate reporting 207
styrene 602–603
Sudan I red dye incident, 2005 404
sulfur dioxide 524
supply chain
anonymity issues 383
complexity 32
surface plasmon resonance (SPR) 616–617, 617
surface-enhanced Raman spectroscopy (SERS) 615–616, 616
surveillance 21–22, 55
drug resistance 164
food-borne viruses 111–113, 116, 117–118
future developments 60–61
historical background 56–57
mycotoxins 95–96
outcomes 59–60
parasitic diseases 139, 141
requirements for risk assessment 300–301
system development 57–59
see also monitoring programs
T
T-2 toxin 92, 95–96
Taenia solium 131, 133, 134
Taiwan, trans fat regulation 509
Technical Standards for the Standardized Management of Raw Milk Purchase Stations 482
tequila import restrictions 279
tetrodotoxin 541
thermal food processing, bacterial pathogen control 72–73, 74–75
thiocyanate baseline level in milk 281
thyme 151, 153, 154–155
thymol 150, 151, 153, 154–155
tick-borne encephalitis (TBE) viruses 105–106
Toxoplasma gondii 134
traceability systems 561–562
Beijing Olympics, 2008 564
catering services 428, 431
consumer willingness to pay for traceability 328–329
legal regulations 562–563
meat and meat products 469–470
pork 329
problems 569–570
promotion of 228, 259, 265
recommendations 571–572
traceability and verification technology 565–569
food origin identification technology 566–569
species identification technology 565–566
trends 569
Trade Control and Expert System (TRACES), EU 435
traditional Chinese food 336, 337
training 33
  programs 29, 37–39
  US 39–41
veterinary drug residue
  management 231
see also food safety education
TraNet molecular tracing network 58, 60
trans fats 504–509, 504
  formation of 504–505
  endogenous 505
  exogenous 504–505
regulation worldwide 507–509
  China 508
  effectiveness of reduction
    policies 509
  Taiwan 509
  United States 507–508
risk assessment 278–279
safety issues 505–507
  Alzheimer’s disease 506–507
  cancer 507
  cardiovascular disease 506
  diabetes 507
inflammation 506
Trichinella (trichinellosis) 129–133, 139
Trichuris trichiura 130
turbot drug residue contamination 543
Twelfth Five-Year Plan
  2010–2015 548–549
u
ultrasound technology 466
United Kingdom
  arsenic incident in peppermint
    lozenges 387
  food additives regulation and
    development 198
  international comparison of food safety
    issues 382–383, 382
  urbanization impacts 383, 384
United States
  Environmental Protection Agency
    (EPA) 412
  food additives regulation and
    development 196–197
  food safety education programs 35–37
  food safety regulatory system 6–7,
    410–413, 410, 411, 435–436
  CDC role 412
  FDA role 411–412
  historical background 384–386, 385
  relevance to Chinese regulatory
    inspection system 414–415
  USDA role 410–411
  food safety training programs 39–41
  food-borne disease statistics 61
  international comparison of food safety
    issues 382
  microbiological risk assessment 288
  trans fat regulation 507–508
  urbanization impacts 383, 384
  university degree programs 10–11, 34
  University of Arkansas food safety
    program 35
  urbanization impacts 383, 384
  food fraud relationships 258, 383
  Utah State University food safety
    degree 35
v
vacuum packaging (VP) 467
vanilla 151–152, 156
vanillin 156
vegetables see fresh produce
veterinarian certification system 228
veterinary drug residues
  definition of 219–220
  fast screening methods 229–230
    confirmatory analytical methods 230
  future control directions 227–231
    drug administration system 228
    drug residue standards 228–229
    education and publicity 231
    international cooperation and
      communication 230–231
    natural animal medicines 230
    regulation system 227–228
    scientific and technical
      support 229–230
    guidelines on drug use 222
    hazards to public health 220
    meat products 457–458
prevention and control measures 222–226
databank construction 226, 227
detection standards establishment 226
maximum residues limits 224
monitoring and control plans 223, 224, 225
National Expert Committee establishment 225–226
rational drug use 222–223
reference laboratory establishment 226
veterinarian guidance on drug use 222–223
reasons for 220–221
regulations 221–222, 223
enforcement improvement 228
regulation of drug administration 221
Veterinary Pharmacopoeia 221–222
withdrawal periods 229
veterinary reference laboratory establishment 139–140
viable but non-culturable (VBNC) pathogens 73, 76
*Vibrio parahaemolyticus* 65, 67
food poisoning incidents in homes 332
food sources 72
seafood 542
prevalence 60
risk assessment studies 289, 300
seafood contamination reduction 280
see also bacterial pathogens
viral pathogens 103–111, 105
aichivirus 109
astrovirus 108–109
detection methods 112, 112, 116
food handler role in disease outbreaks 113–114
foods contaminated 114–115
fresh produce 115, 489–490
meat and meat products 462–463
shellfish 114–115, 541
future perspectives 117–119
hepatitis A virus 109–110
hepatitis E virus 110–111
international control efforts 116–117
norovirus 106–107
rotavirus 107–108
sapovirus 107
surveillance 111–113, 116, 117–118
see also food-borne disease; specific viruses

W
water quality issues 5
standards 138
WeChat
misinformation and rumors 310
official use for risk communication 316
wheat, mycotoxin contamination 91–93
see also grain and grain products
whole process control 398
withdrawal periods, veterinary drugs 229
World Trade Organization (WTO) 439
challenges 442–443
China’s participation in WTO/SPS discussions 441–442
WTO/SPS authority organizations 440
WTO/SPS notification and comments 441
Z
zearalenone (ZEN) mycotoxin 92–94
detection methods 92–93
occurrence in China 93–94
regulation and control 96
toxicity 93
 Zero-Growth Action Plan for pesticide use 211–212