

# **FIGHT FOR FOODBORNE ILLNESS**



Wing Cheung Hing Knitters (WCH) is an Advanced Food Packaging Solutions Company and always see its solutions to the highest level to satisfy customers need in all areas including food safety, environmental. Today's the supply chain in the food industry such as the meat or protein supplier is getting longer and more complex. An unexpected incident within the chain is too many, such as foodborne illness outbreak or more recently the Brazilian meat export scandal. WCH always treasures the values of our customers who provide the best meat products with the highest quality

and WCH try the best to accommodate with the latest solutions. WCH has partners of various testing institutes and laboratories all over the world with international standards and make sure all WCH products are certified with the latest international standards.

Foodborne illness is any illness resulting from the food spoilage of contaminated food, pathogenic bacteria, viruses, or parasites that contaminate food, as well as chemical or natural toxins such as poisonous mushrooms and various species of beans. Norovirus is the leading cause of foodborne illness in the U.S., followed by Salmonella, Clostridium perfringens, Campylobacter spp. And Staphylococcus aureus.

Ecoli O157, one of the foodborne illness, is most commonly found in cows, although sheep, chickens, deer, and pigs have also been known to carry it. Meat becomes contaminated during slaughter, when infected animal intestines or feces come in contact with the carcass. Ground or mechanically tenderized meats are considered riskier than intact cuts of meat because Ecoli bacteria, can be mixed throughout the meat in the grinding process or during tenderization.



Food Packaging is aimed at preserving and protecting food from contamination. For safe food consumption, food packaging should be ensured that food does not come in contact with unwanted bacteria or materials. Manufacturers cannot just uncertified packaging for food, but adhere to agency regulations that make sure packaging is safe. Food packed in certified packaging would help protect and preserve it.

Wing Cheung Hing Knitters (WCH) is complied to the international regulations to make sure the products are safe and suitable for packaging food. All stockinette manufactured by WCH are Certified Stockinette, which is tested and certified by various certification institutions with international standards. Certified Stockinette is tested for Ecoli and harmful substances based on Oeko-Tex Standards 100. WCH values food safety and customer satisfactory is always our highest priority.

For inquiries about WCH, please send an e-mail to [marketing@wch.com.hk](mailto:marketing@wch.com.hk) or visit our website [www.wch.com.hk](http://www.wch.com.hk) for more details.

Case 1:

## Australian beef blamed for mass E. coli outbreak in famed US fast food chain Chipotle

FEBRUARY 6, 2016 8:29PM

AUSTRALIAN beef is being privately blamed for a mass E. coli outbreak in famed US fast food chain Chipotle, despite health authorities finding no evidence of contamination in the imported meat.

The claims — reportedly made by the burrito chain behind closed doors — are potentially highly damaging for the Australian beef export business which sees North America as one of its biggest markets.

Several US media outlets are citing unnamed sources who claim Chipotle concluded privately that Australian beef was to blame for the mass E. coli outbreak that infected 60 people across 11 states, and cut sales for the fast-food giant by 30 per cent in December.

"Chipotle concluded the E. coli was most likely from contaminated Australian beef," the Wall Street Journal wrote.

The report detailed a process of elimination by which Chipotle decided Australian beef was the probable contaminant, and also referenced claims that Australia's beef inspection models were not thorough.

This is despite the official reports by US health authorities concluding that the source of the contamination could not be traced.

Source from [www.news.net.au](http://www.news.net.au)

Case 2:

## Aussie beef may be involved in E. coli outbreak

Updated 3 Jun 2011, 10:28am

### **Meat and Livestock Australia says Australian beef may have been involved in an E. coli outbreak in Japan, but that the contamination was likely to have happened during processing overseas.**

Fifteen customers of a Korean-style barbecue restaurant chain fell ill last month, and the owners have suggested the infections might have been caused by Australian beef imports.

The claim came as scientists warned another rare antibiotic-resistant strain of the killer germ could be behind nearly 20 deaths in Europe.

Meat and Livestock Australia regional manager Melanie Brock says an investigation into the Japanese outbreak is ongoing and the source of the beef has not been officially confirmed.

"At this stage what we need to determine is at exactly at what point the contamination has taken place," she said.

"We believe it has taken place during processing in Japan of Australian beef, but it's still very early here. We're working through the details."

Earlier, Beef Association chairman Brad Bellinger questioned whether the restaurant owners might be trying to shift the blame onto Australia.

He said widely publicised suggestions of Australian involvement could harm the industry.

"It's really important that they [investigate] as quickly as possible just to allay fears that Australian beef is safe [sic]," he said.

"It may be the [restaurant] chain trying to take the heat off itself by blaming some country like Australia. That's what allays my fears, and I really don't think it should be a concern to Australia at this stage until more news comes out.

"At the moment in Japan we are actually losing market share to the United States, so any lack of consumer confidence that there is in Australian beef would do some damage to us."

The E. coli strain in Japan is not the same as the one causing the outbreak in Europe, which the World Health Organisation says is "very rare" and has never been seen in an outbreak form before.

The European strain has killed 17 people in Germany and one in Sweden and was originally blamed on Spanish cucumbers.

Source from [www.abc.net.au](http://www.abc.net.au)

