

Monthly e-Newsletter

April 2016, Issue 12



SafeSourcing e-Newsletter

Have comments, questions, or suggestions about the new SafeSourcing e-Newsletter? Let us know what you think by emailing us at the following address. We look forward to hearing from

Trivia!

you! events@safesourcing.com

What is an Ancillary Product?

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Industry News

Consumers Concerns About Nuts

Peanut Allergies

A Nearly 15 million people in the US have a food allergy, 8 percent being children. Peanut allergies are the most common and dangerous. The reactions range from a skin rash to anaphylactic shock, which can be fatal. In a New England Food Allergy Treatment center, stands a Peanut M&M dispenser. Sound strange? Children that have been told to avoid peanuts at all costs are now ingesting peanut protein in carefully measured doses mixed into pudding, yogurt, or apple sauce. This treatment is known as oral immunotherapy. By gradually building up the peanut protein ingested by these children, they have found that the majority of their patients are successfully able to eat peanuts without an allergic reaction. "We've treated about 750 to 760 patients so far with a 90 to 92% success rate, says Jeffrey Factor, founder and medical director of the center that opened in 2010." The center treats the majority of their patients for peanut allergies, but they also treat milk, egg, and tree nut allergies.

Dr. Factor's patients start with a 0.1-milligram dose of peanut protein. Over a 5hour period, the dosage is gradually increased to 6-milligrams. Once the dosage is tolerated, the patient is sent home with individual containers of the peanut protein to be taken daily. They return to the center for a follow-up visit every two weeks for larger dosages until they are able to eat a whole peanut or a peanut M&M. A patient is considered desensitized when they can tolerate 10 peanuts daily without an allergic reaction. A maintenance dose continues indefinitely. Treatment typically lasts 10 to 12 months.

The USDA has neither approved oral immunotherapy (OIT), nor has it been endorsed by any professional organization of allergists to date.

Sumathi Reddy, Wall Street Journal, 2/16/16

INSIDE THIS ISSUE **Peanut Allergies** 2 New Mega Ships March Trivia! Answer COMING NEXT ISSUE May

Answer to our Trivia!

Recent Savings Savings were over 31% of total spend. **Avocados & Guacamole** Savings were over 25% of total spend. *Please contact SafeSourcing to schedule your RISK FREE event today.

Pistachios Recalled for Salmonella

United Wonderful brand pistachios have been recalled in the US, as well as Canada, due to a Salmonella outbreak. Eleven people in the US have been sickened in nine different states. Two people have had to be hospitalized. It has been suggested that consumers check Salmonella recall information if they have purchased pistachios. The recall has been issued for pistachios sold under the brand names Paramount Farms, Trader Joe's, Wonderful, along with many other companies. The pistachios were packed in bags and boxes.

The symptoms of Salmonella infection include nausea, fever, abdominal pain, and diarrhea that can be bloody. The onset is between 6 and 72 hours after ingestion. These symptoms can last up to a week.

Carla Gillespie, Food Poisoning Bulletin, 3/13/16

Mega Ships Strain U.S. Ports

The CMA CGM Benjamin Franklin (aka Franklin) definitely is a long name for a ship; however this new breed of container ship is four football fields in length and is 20 stories high!

QUESTIONS AND ANSWERS

Q: How can I subscribe or unsubscribe to these newsletters?

A:You can subscribe or unsubscribe to these free newsletters by simply going to our <u>website</u>, and clicking the option "e-Newsletter" or by contacting us directly at <u>events@safesourcing.com</u>

- Q: I have run events in the past, is there any chance I could be saving more?
- A: Yes. No matter when your past event ran, the team at SafeSourcing can find ways for your company to save.
- Q: I want to know more about what SafeSourcing does. Who can I talk to about this?
- A: You can contact a customer services representative who can help you with any further questions by calling us at 1-888-261-9070 or by going to our website and trying our "Risk Free Trial" offer today.

American ports are scrambling to dredge channels and raise container cranes to accommodate these huge new vessels. These ships are much more efficient. "The Franklin's diesels produce thrust equal to that from 11 Boeing 747 jetliners, yet due to their enormous capacity, they burn less fuel per container shipped than smaller vessels do. The 1,306-foot ship – longer than any U.S. aircraft carrier – is crewed by fewer than 30 people."

CMA CGM shipping line has been sending the Franklin, the pride of their fleet, to various West Coast ports as a message that these large container ships are on their way and that now is the time to invest in whatever it will take to make "room" for them. Recently, the Franklin was stacked 8 containers high, two layers short of capacity, because the terminal cranes haven't been raised. At a cost of \$1-billion, the Long Beach port officials say they have three new berths coming in the near future to handle these new ships. Currently, the largest and most sophisticated ports, mainly in Europe and Asia, can serve these enormous vessels.

Chris Woodyard, USA Today, 3/6/16

Trivia: From February 2016 Issue

What is P2P?

ANSWER: The term P2P (Peer-to-peer) refers to an electronic file swapping system that allows users to share files, computing capabilities, networks, bandwidth, and storage. In a P2P network, the "peers" are computer systems which are connected to each other via the internet. Files can be shared directly between systems on the network without the need of a central server. In other words, each computer on a P2P network becomes a file server as well as a client. pharmacy.

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