

Centre for Food Safety
Food and Environmental Hygiene Department
Notes of the Forty Eighth Meeting of the Trade Consultation Forum
held on 25 March 2015 at 2:30 p.m.
in Conference Room at Room 102, 1/F, New Wan Chai Market,
258 Queen's Road East, Wan Chai, Hong Kong

Present

Government Representatives

Dr. Y. Y. HO	Consultant (Community Medicine) (Risk Assessment & Communication)	(Chairman)
Dr. Janet HO	Senior Medical Officer (Risk Communication)	
Dr. Carole TAM	Senior Medical Officer (Risk Assessment)	
Ms. Melissa LIU	Scientific Officer (Standard Setting)	
Dr. Violette LIN	Scientific Officer (Technical Publication) ¹	
Ms. Janny MA	Scientific Officer (Microbiology)	
Mr. Arthur YAU	Scientific Officer (Contaminant)	
Ms. Barbara CHAN	Chief Health Inspector (Communication and Response)	
Mr. WONG Cheuk-ho	Superintendent (Risk Communication)	(Secretary)

Trade Representatives

Mr. Ivan IP	3M Hong Kong Ltd.
Ms. May LAU	A & W Food Service Ltd.
Ms. POON Ka Ching	A.S. Watson Industries
Ms. Eve SHI	A.S. Watson Industries
Mr. Eric LO	A-1 Bakery Co., (HK) Ltd.
Ms. Tobby LAI	Abbott Laboratories Limited
Ms. Jessis FUNG	AJI-NO-CHINMI CO. (HK) LTD.
Ms. May NG	ALS Technichem (HK) Pty Ltd.
Mr. Cyrus CHAU	ALS Technichem (HK) Pty Ltd.
Ms. Caroline YUEN	American Consulate General Hong Kong
Mr. Taliessin Reaburn	Australian Trade Commission

Mr. LAM Pak Wah	Best Harvest Co., Ltd.
Mr. Albert CHAN	Biostrategy & Consultants
Ms. Joanne LI	Bureau Veritas Hong Kong Ltd.
Mr. Tommy NG	Cafe de Coral Holdings Ltd
Mr. Hez TSANG	CALBEE FOUR SEAS CO. LTD
Ms. Wing LAU	Campbell Soup Asia Ltd.
Mr. WONG Chun Kit	Castco Testing Centre Ltd.
Ms. Leona WONG	Cerebos (Hong Kong) Ltd.
Mr. Nilesh Dattani	China Business Ltd.
Ms. Rachel LAU	China Dragon Inspection & Certification (HK) Ltd.
Mr. Jack TSE	China Resources Ng Fung International Distribution Co., Limited
Ms. Chloe HO	China Resources Vanguard (HK) Co Ltd
Ms. Grace YEE	City Super Ltd.
Ms. May KAN	Coca-Cola China Ltd.
Ms. Yedda CHOW	Coca-Cola China Ltd.
Ms. Joanna LAM	Consulate General of Belgium - Trade Commission of Flanders
Ms. Vicki CHAN	Consulate General of Belgium - Wallonia Trade & Investment Office
Ms. Jessy MA	Consulate General of Brazil
Mr. Houston WONG	Consulate General of Canada in HK
Ms. LAU Charlotte	Consulate General of France in HK
Mr. Kenneth LEUNG	Consulate General of Mexico in Hong Kong
Mr. CHAN Wing Kai	Consulate General of Switzerland
Mr. Mohammad Al-Besharah	Consulate General of the State of Kuwait
Ms. Leona HO	ECOLAB LTD.
周惠卿女士 (No english name was provided)	Electric Market
Ms. FUNG Yuen Ching	ENVIRO LABS LTD.
Mr. Roy HOU	Eurofins Food Testing Hong Kong Ltd.
Ms. Mavis NG	Fairwood Holdings Ltd.
Mr. Henry CHENG	Fonterra Brands Hong Kong
Mr. Freddy FONG	Foodscan Analytics Ltd
Mr. Alpha CHOW	Four Seasons Hotel
Ms. Natalie YUEN	FrieslandCampina (Hong Kong) Limited
Ms. Noel HO	Garden Heart Food Ltd.
Ms. Sally LEUNG	Godiva Chocolatier (Asia) Ltd.
Ms. Poyce CHENG	Hago Ltd.

Mr. MAN Kwok Kee	Hang Lung Trading (HK) Co.
Mr. LAI Sing Hin	HKCSM
Mr. TAM Hop Sing	Hong Kong Federation of Restaurants and Related Trades Limited
Mr. Billy TANG	Hong Kong Food Science & Technology Association
Mr. Allen WONG	Hong Kong Food Science & Technology Association
Ms. Veronica SZE	Hong Kong Infant and Young Child Nutrition Association
Mr. Bon LEE	Hong Kong Productivity Council
Ms. Frenda WONG	Hong Kong Suppliers Association Ltd.
Mr. Gary LO	Hong Kong Yakult Co., Ltd.
Ms. YAU Yim Ni	HOP FAT CO.
Ms. Katrina NG	Hutchison Hain Organic (HK) Ltd
Ms. Wendy CHAN	Imperial Bird's Nest International Co.,
Mr. Marco LO	Institution of Dining Art
Ms. AU Wing Sum	Island Shangri-La Hotel
Ms. MOU Yee Man	ITOCHU HONG KONG LTD.
Ms. Isabella LEUNG	IVE (CHAI WAN)
Mr. Anthony CHOW	Jointed Heart Ltd.
Ms. HO Tak Po	Kamperry Development Limited
Mr. Stephen CHOI	Koon Chun Hing Kee Soy & Source Fty. Ltd.
Mr. Allen HO	LEE KAM KEE INT'L HOLDINGS LTD.
Ms. Alice WONG	Lee Kum Kee (Hong Kong) Foods Ltd.
Ms. Kathy KOK	Malaysia External Trade Development Corporation
Ms. Faye LEUNG	Mannings
Ms. Juliana CHAN	Maxim's Food Factory
Mr. Ricky CHU	McDonald's APMEA
Ms. Debbie CHAU	McDonald's Restaurants (Hong Kong) Ltd
Ms. Amy CHU	Mead Johnson Nutrition (HK) Ltd.
Mr. WONG Ching Fai	Michael Wah Hing Co., Ltd.
Mr. Matthew TANG	Mondelez Hong Kong Limited
Mr. WONG Pui Sum	Natural Alliance Co. Ltd.
Mr. Joseph Ma	Nestle Hong Kong Ltd.
Mr. Haymann LAU	New Zealand Consulate-General Hong Kong
Ms. Vien POON	New Zealand Focus (HK) Ltd
Mr. Herbert LEE	Nissin Food (H.K.) Management Co. Ltd
Mr. Michael IU	Orient Europharma Co., Ltd.
Ms. WONG Yuk Kwan	Pappagallo Pacific Ltd.
Ms. May LO	Pizza Express (HK) Ltd.
Mr. Ricky WONG	Power Mark Development

Mr. Thomas YEUNG	Reckitt Benckiser Hong Kong Ltd.
Mr. LAU Ka Yin	Satay King (Holdings) Co., Ltd.
Mr. Dennis CHAN	SFB Ltd.
Ms. Carol LAI	SGS HONG KONG LTD.
Ms. Amy YIP	SIMS TRADING CO., LTD.
Mr. ON Ka Ming	Sino Group of Hotels
Mr. Karlus CHEN	Smileygrowth
Mr. Nick LEUNG	Snow Brand HK Co., Ltd.
Ms. Antonia Martinez Ferreras	Spanish Trade Commission
Mr. Howard CHAN	Sun Po Hong
Mr. Jason YOUNG	Sun Yik Food Limited
Mr. WONG Kam Chuen	Swire Coca Cola HK Ltd
Mr. CHAN Ho	TEI Enterprises Ltd
Ms. Anna LEUNG	The Dairy Farm Group
Ms. Candy SZETO	The Garden Co Ltd
Ms. Kammy YEUNG	The Hong Kong Standards and Testing Centre Ltd.
Ms. Wing CHEUNG	Unilever Hong Kong Ltd.
Mr. LE VAN NGHIA	Vietnam Trade Office
Mr. CHAN Chi Kong	Vitasoy International Holdings Ltd.
Ms. Clara LAM	Wellcome -The Dairy Farm Company Ltd
Mr. Vicent MAK	Wing Wah Food Manufactory Ltd.
Mr. Philip KWAN	Wrigley Asia Pacific
Mr. Tony CHOW	Wyeth(Hong Kong) Holding Co., Ltd.

Opening Remarks

The Chairman welcomed all trade representatives to the 48th meeting and introduced government representatives to the meeting.

Confirmation of the Notes of Last Meeting

2. The notes of last meeting were confirmed without amendments.

Agenda Item 1

Proposed Regulatory Framework on Nutrition and Health Claims on Infant Formula, Follow-up Formula, and Prepackaged Foods for Infants and Young Children under the Age of 36 Months in Hong Kong

3. Ms. Melissa LIU briefed the meeting about the proposed regulatory framework for nutrition and health claims on infant formula (IF), follow-up formula (FF), and prepackaged foods for infants and young children under the age of 36 months (IYC) in Hong Kong. She informed that a consultation document on the subject was published in January 2015 and the consultation period would end on 17 April 2015. The second public forum would be held on 28 March 2015 to obtain views and feedbacks from the public. She then introduced the background of the subject, and explained that the Codex Alimentarius Commission (CAC) advised that nutrition and health claims should not be permitted for formula products and IYC foods, except where specifically provided for in relevant Codex standards or local legislation. Existing regulations in Hong Kong had no specific provision on nutrition and health claims on formula products and IYC foods, hence the Government proposed to establish a regulatory framework to facilitate effective control over the nutrition and health claims on such products and to better protect the health of infants and young children. The proposed regulatory framework had five overarching principles: (a) nutrition claims should be prohibited in IF; (b) reduction of disease claims should be prohibited in IF, FF and IYC foods; (c) nutrition claims and nutrient function claims should be permitted in IYC foods; (d) nutrients or constituents permitted to be subjects of claims should be of high importance to the health of infants and young children; and (e) nutrition and health claims should meet specific content conditions, and health claims had to be scientifically substantiated and had undergone credible evaluation process. The framework would also encompass the following elements: (I) the regulatory options for the product-claim combinations that were within the bounds of

the relevant overarching principles; (II) the development of a mechanism for establishing and maintaining a list of approved claims and the corresponding conditions; (III) the establishment of a mechanism for revising the list of approved claims; (IV) the provision of clear definition of claims; (V) the possible establishment of a set of Nutrient Reference Values (NRVs) specifically for infants and young children; and (VI) a grace period to allow sufficient time for the trade to comply with the new requirements. In addition, it was proposed that exemption should be granted for Formula for Special Medical Purposes (FSMP) for infants and young children under the framework.

4. One trade representative enquired how to define that a claim was a reduction of disease risk claim, and whether products claiming to be “non-allergic” were considered having such claim. Ms. LIU replied that reduction of disease risk claim referred to a claim that related to the consumption of a food or food constituent, in the context of the total diet, to the reduced risk of developing a disease or health-related condition. It was necessary to study the products and claims in concern to consider whether certain presentations would be regulated as reduction of disease risk claims. However, it was proposed that those claims on FSMP would be exempted from the proposed regulatory framework. The Chairman remarked that, depending on the exact presentation, statements on a product claiming to be “non-allergic” might not necessarily be equivalent to claims on reduction of disease risk, because some statements might only describe certain special treatment or process applied on such products. In response to further enquiry from the representative, the Chairman said that it was proposed to establish a list of acceptable nutrition claims, and that the trade would be required to fulfill certain claim conditions before making nutrition claims. As for health claims, traders were expected to submit applications on individual claims for consideration of approval.

5. In response to an enquiry from a trade representative on whether certain wordings of

some advertisements would be regarded as making health claims, the Chairman said that the exact wordings would have to be checked to see whether they fell within the scope of the proposed regulatory framework.

6. The Chairman informed the meeting that a public forum would be held on 28 March 2015 to collect views from the trade and the public on the matter.

Agenda Item 2

Hong Kong's Action on Salt and Sugar Reduction and Food Safety Charter's New Initiative: Reduce Salt, Sugar, Oil. We Do! Programme

7. Dr. Violette LIN introduced to the meeting the Chief Executive's policy agenda 2015 on devising and implementing a strategic plan for encouraging reduced salt and sugar in food so as to promote a healthy diet. In 2012, the World Health Organization (WHO) strongly recommended a reduction in sodium intake to less than 2g per day (or 5g per day in salt). In 2015, the WHO strongly recommended to reduce the intake of free sugars (i.e. monosaccharides and disaccharides added to foods and beverages by the manufacturer, cook or consumer, and sugars naturally present in honey, syrups, fruit juices and fruit juice concentrates), throughout the life course, to less than 10% of total energy intake in both adults and children. Furthermore, the WHO made a conditional recommendation for a further reduction of intake to below 5% of total energy intake.

8. Dr. LIN briefed the meeting the "Hong Kong's Action on Salt and Sugar Reduction" programme, an initiative undertaken by the Centre for Food Safety (CFS) to promote healthy eating. She reported the establishment of the International Advisory Panel (IAP) on Reduction of Salt and Sugar in Food for advising the Government, among other things, on the

public education strategy. She presented various designated channels for the public to obtain timely information about the programme, such as the Reduction of Dietary Sodium and Sugar Homepage and the Hong Kong's Action on Salt and Sugar Reduction Facebook. Lastly, she invited the trade to become a signatory of the Reduce Salt, Sugar, Oil. We Do! programme of the Food Safety Charter, and encouraged them to participate in its Nutrition and Health Talk (30 March 2015) as well as the International Symposium on Reduction of Salt and Sugar in Food (12-13 May 2015).

9. One trade representative remarked that the existing Hygiene Manager/Supervisor scheme was very effective in enforcing the trade's attention to hygiene matters. He suggested introducing a 'nutrition manager/supervisor' as a licensing condition to draw the attention of the trade to the importance of up-keeping the nutrition level of their products. The Chairman agreed to give consideration to the matter. Another trade representative suggested the Government to provide the trade with data and information concerning the development of salt and sugar substitutes which contributed in maintaining the taste of food items.

10. The Chairman remarked that the target set by WHO was for every country to reduce the level of salt intake up to 30% by 2025, and we were also aiming at this target. Our work on reduction of salt and sugar would thus be of a long term.

Agenda Item 3

Nutrient Contents of Children's Meals in Hong Kong

11. Mr. Arthur YAU briefed the meeting of the result of the Joint Study conducted by CFS and the Consumer Council on the 'Nutrient Contents of Children's Meals in Hong Kong'. He explained that the intake of some nutrients such as sodium (salt), sugars and fats had to be

restricted as excessive intake would lead to overweight, obesity and other chronic diseases. The Study aimed at understanding the nutrient contents of children's meals through nutrition analysis and samples from 15 local restaurants were analysed. Tested items included energy, total fat, saturated fat, trans fat, sugars and sodium. The result of nutrient contents in terms of both absolute weight and as a percentage of energy was compared against the Dietary Reference Intakes (DRIs) in terms of absolute weight and as a ratio (percentage) to energy respectively. The conclusion was that nutrient contents of certain meals exceeded the recommended maximum daily intake levels. The trade was advised to be aware of the nutrition content of the food supplied; reduce the levels of sodium, sugars and fats in food; take reference from relevant CFS guidelines; provide less salt, less sauce or less sugar versions upon customers' requests; offer less salt and less sugar options for children's meals; and provide nutrition information for non-prepackaged food items on menus, price lists and other printed materials for customers to make informed choices.

Agenda Item 4

Food Safety Related to Formed Meat

12. Ms. Barbara CHAN briefed the meeting of the topic of food safety related to formed meat. Formed meat referred to meat products which might give the impression that they were made of a whole piece of meat, but actually made by binding and pressing products derived from cut, sliced or minced meat together with the use of appropriate food additives, food enzymes, etc. During the production process, the inner part of formed meat might be contaminated with harmful bacteria. Hence, formed meat should be cooked thoroughly for safe consumption. The trade was advised to indicate on the label if a food product was a formed meat, and to provide appropriate storage and cooking instructions to minimize microbiological risk and ensure food safety. Consumers were advised to store formed meat

in refrigerator or freezer, cook thoroughly before consumption and ensure that the inner part of cooked meat should not be red in colour and meat juice should be clear.

Agenda Item 5

Microbiological Criteria and Good Hygiene Practices (GHP) for Fermented Bean Curd

13. Ms. Janny MA informed the meeting of the microbiological criteria and Good Hygiene Practices (GHP) for fermented bean curd. Recently, the CFS had found four fermented bean curd samples from the targeted food surveillance project on *Bacillus cereus* in ready-to-eat food containing excessive *B. cereus*. Unhygienic food processing during the long fermentation process and improper storage might allow *B. cereus* to grow. Consuming food contaminated with excessive *B. cereus* might cause vomiting and diarrhea. The Microbiological Guidelines for Food (the Guidelines) published by the CFS had become effective in August 2014. According to the Guidelines, the microbiological quality of ready-to-eat food (including fermented bean curd) was considered “Unsatisfactory: potentially injurious to health and/or unfit for human consumption” if the *B. cereus* level was greater than 10^5 cfu/g. Various authorities had stipulated different regulatory standards for *B. cereus* in fermented bean curd, however, the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China had confirmed that fermented bean curd exported to Hong Kong should fulfil the local *B. cereus* criteria i.e. no more than 10^5 cfu/g. The trade was advised to ensure the safety and suitability of food at all stages of the food chain, and obtain fermented bean curd from reliable suppliers.

Agenda Item 6

Proposed Regulation of Imported Poultry Eggs

14. Ms. Barbara CHAN briefed the meeting of the proposed regulation of imported poultry

eggs. In 2014, about 2.2 billion poultry eggs were imported into Hong Kong. Given the threat of avian influenza outbreak, the World Organization for Animal Health recommended that imported poultry eggs should be accompanied with health certificate. Consultation forums with the trade on the regulation of poultry eggs had been conducted in 2007, 2010 and 2011 respectively. The proposed regulation was to amend the Imported Game, Meat and Poultry Regulations (Cap. 132AK) to ensure that (a) prior written permission from FEHD was required for import of eggs; and (b) every consignment of eggs was accompanied with health certificate issued by relevant authority of the exporting country or place attesting to their fitness for human consumption. The scope of regulation would cover table eggs, salted, preserved or otherwise processed eggs, liquid eggs, frozen eggs and dried eggs. The legislative procedures were in progress and would be completed in 2015.

15. One trade representative enquired whether the Government would set up a set of standards for regulation of imported poultry eggs in Hong Kong. The Chairman replied that standards would be set, subject to further discussions with other countries.

16. Some trade representatives opined that the existing definition of poultry egg was not entirely clear. They were very concerned whether processed eggs / heat treated eggs, namely "iron-hard preserved eggs" or "Taiwan Tiedan", "lo shui eggs", "tea leaf chicken eggs" were to be covered. Regarding liquid egg / egg mix / products containing egg, they would like to know the percentage of egg component in the food product that would be governed in the proposed regulation. Some representatives expressed reservation about the inclusion of cooked egg, heat treated egg, dried egg and powdered egg into the regulation, which was not previously consulted. They also showed concern about the grace period before the implementation and the effective date of the new proposed regulation. Another trade representative indicated concern that as only imported eggs but not local eggs were

regulated, the issue of whether it would breach the principle of 'fair trade' would arise.

17. The Chairman remarked that the views expressed by the trade would be further considered in the drafting of the legislation.

Agenda Item 7

Updating of Information under Section 17 of Food Safety Ordinance, Cap. 612

18. Ms. Barbara CHAN briefed the meeting of the requirement of updating information under Section 17 of Food Safety Ordinance (Cap. 612). Under the registration scheme for food importers and food distributors, any person who carried out a food importation or distribution business was required to register with the Director of Food and Environmental Hygiene (DFEH). The registration scheme ensured that DFEH could trace the source of food more effectively and take prompt action when handling food incidents. Food importers / distributors were required to provide information on traders' particulars, contact details and food type being imported or distributed. According to Section 17 of Food Safety Ordinance (Cap. 612), if there was any change in the information provided in the application for registration or renewal of registration, the registered food importer / distributor had to give written notice to DFEH within 30 days after the change occurred by completed the notification form 'FEHB 246'. If a food importer / distributor, without reasonable excuse, failed to give written notice of change in information to DFEH, he/she would commit an offence and would be liable to a maximum fine of \$10,000 and imprisonment for 3 months.

19. In response to an enquiry from a trade representative, Ms. Barbara CHAN informed that the notification of change of information could also be made online through the website (<https://www.fics.gov.hk>) by using the password provided by the CFS upon registration.

Agenda Item 8

World Health Day 2015: Food Safety

20. Dr. Janet HO informed the meeting that World Health Day (WHD) 2015 would fall on 7 April 2015. WHO had decided that the theme for this year was 'Food Safety'. Food safety was a priority area of global health concern which was often overlooked. Unsafe food could lead to a range of health problems from diarrhea to cancer and was linked to global deaths of an estimated 2 million people annually. New threats were constantly emerging with the increase in travel and trade and the globalization of food supply. The aim of WHD 2015 was to alert governments, manufacturers, retailers and the public to the importance of food safety and the part each could play in ensuring that food was safe to eat; and also to provide all people with a safe, healthy and diversified diet. Tripartite collaboration among the government, the food trade and the public was important. The CFS would launch a series of promotional materials/activities in 2015 to tie in with the WHD theme, including a designated webpage for WHD 2015, publicity in the CFS Facebook Pages/Youtube, Food Safety Talks, Food Safety Day, Food Safety Seminar for Trade, "Hong Kong's Action on Salt and Sugar Reduction" campaign, and "Reduce Salt, Sugar, Oil. We Do!" programme.

Agenda Item 9

Import or Sale of Vegetables Supplied from the Mainland to Hong Kong

21. Ms. Barbara CHAN briefed the meeting of the existing regulation on the import or sale of vegetables supplied from the Mainland to Hong Kong. The CFS operated a Food Surveillance Programme and based on risk assessment regularly took food samples (including vegetables) at import, wholesale and retail levels for analysis to ensure that the food would be

fit for human consumption and comply with local regulations. Under an administrative arrangement with the Mainland authority, all imported vegetables have to be sourced from registered farms and processing plants, and each vegetable consignment should be accompanied by export document such as certificates of vegetables and also identification tags on the containers showing the source of vegetables. All vegetable consignments from the Mainland via land transport should be imported through the Man Kam To land border, where officers of the CFS would check the seal, verify the correctness of import document, and examine the vegetables (and take samples for chemical analysis if necessary). For importers and traders engaged in the import and sale of vegetable supplied from the Mainland, they should import vegetables from farms and processing establishments registered with the State General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) of the People's Republic of China. In addition, it would be an offence under the Pesticide Residues in Food Regulation (Cap. 132CM) if laboratory test result showed that the level of pesticide residues in the vegetables for sale or import exceeded the prescribed MRLs/EMRLs. Under the Food Safety Ordinance (Cap. 612), all food importers and distributors (including retail traders engaged in sale and also import of food) were required to register with DFEH. The Ordinance also required any person who, in the course of business, imported, acquired or supplied by wholesale food in Hong Kong to keep transaction records of the business from which it acquired the food and the business to which it supplied the food. The law had also conferred powers to FEHD officers for demanding food importers and distributors to provide food transaction records upon request.

Agenda Item 10

Control of Food Imported from Japan

22. Ms. Barbara CHAN briefed the meeting of the current control of food imported from

Japan. Following the earthquake and nuclear plant incident in Japan on 11 March 2011 and the consequent contamination of agricultural foods in a number of prefectures by radioactive substances, the CFS had immediately stepped up surveillance on radiation level of imported food from Japan. On 24 March 2011, the DFEH issued an Order under Section 78B of the Public Health and Municipal Services Ordinance (Cap. 132) to prohibit certain food items from the five most affected prefectures of Japan, namely Fukushima, Ibaraki, Tochigi, Chiba and Gunma, to be imported into Hong Kong or supplied within Hong Kong. The prohibited food items included all vegetables and fruits, all milk, milk beverages and milk powder. The following food items were also prohibited unless accompanied by a certificate issued by the competent authority of Japan certifying that the radiation levels did not exceed the Guideline Levels for Radionuclides in Foods Contaminated Following a Nuclear or Radiological Emergency laid down by the Codex Alimentarius Commission: all chilled or frozen game, meat and poultry, all poultry eggs, and all live, chilled or frozen aquatic products. The Order was still in force and contravention was an offence which would be liable on conviction to a fine of \$100,000 and imprisonment for 12 months. In addition, the trade was required to continue to report the arrival of food imported from Japan for radiological inspection and submit relevant documents to CFS. The CFS would continue to monitor closely the situation in Japan and the radiation testing results of food samples in order to formulate surveillance programme according to risk assessment.

Any Other Business

23. A trade representative remarked that it was discovered in the market that some products claimed as ‘vegetarian meat’ actually had ingredients of meat incorporated. He wondered whether such products could be regulated. The Chairman replied that such products might contravene the Trade Descriptions Ordinance (Cap. 362) which was enforced by the Customs

and Excise Department. He welcomed the trade representative to provide more information for referring the case to Customs and Excise Department.

Date of Next Meeting

24. The date of the next meeting was to be determined.

25. There being no other business, the meeting was adjourned at 4:40 p.m.