

**Centre for Food Safety**  
**Food and Environmental Hygiene Department**  
**Notes of the Twenty-eighth Meeting of the Trade Consultation Forum**  
**held on 4 March 2011 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. Teresa CHOI	Principal Medical Officer (Risk Assessment & Communication)	
Mr. K. M. LIU	Superintendent (Import/Export)3	
Ms. Melva CHEN	Scientific Officer (Chemicals)	
Ms. Janny MA	Scientific Officer (Food Additives)	
Ms. Melissa LIU	Scientific Officer (Food Labelling)	
Mr. Arthur YAU	Scientific Officer (Toxicology)	
Mr. W. L. CHEUNG	Chief Health Inspector (Food Complaint)	
Mr. C. L. CHIU	Chief Health Inspector (Food Labelling)	
Mr. L. C. TSE	Chief Health Inspector (Import/Export)SD	
Mr. C. H. JONG	Chief Health Inspector (Food Safety Promotion)	(Secretary)

**Trade Representatives**

Ms. Nicole LO	7-Eleven Hong Kong
Mr. Derek WONG	A&W Food Service Ltd.
Mr. LAI Tak Lun	A&W Food Service Ltd.
Ms. Cactus LAI	A.S. Watson Group (HK) Ltd.
Mr. Andrew WONG	Abbott Laboratories Ltd.
Ms. Caroline YUEN	American Consulate General Hong Kong
Ms. LAM Wing Sze	Association of Restaurant Managers
Mr. LAM Pak Wah	Best Harvest Food Limited
Mr. WU Tien Chih	Best Harvest Food Limited
Mr. WONG Ka Man	Calbee Four Seas Co., Ltd.
Mr. Hez TSANG	Calbee Four Seas Co., Ltd.

Mr. Alan KWOK	Campbell Soup Asia Ltd.
Ms. Dora YIN	Cerebos (Hong Kong) Limited
Ms. Grace YEE	City Super Ltd.
Mr. Eric NG	City Super Ltd.
Ms. May KAN	Coca-cola China Ltd.
Mr. LEUNG Chin Kin	DCH Food Mart
Ms. Becky CHAN	DKSH Hong Kong Limited
Ms. NG Wai Kee	Fairwood
Ms. Claudia WONG	Federation of Hong Kong Industries
Mr. Freddy FONG	Foodscan Analytic
Ms. Zoe AU	Friesland Campina (HK) Ltd
Ms. Ada WONG	Herbalife International of Hong Kong Ltd.
Ms. Jackie LIU	Herbalife International of Hong Kong Ltd.
Mr. Peter JOHNSTON	HK Retail Management Association
Ms. Frenda WONG	HK Suppliers Asso. Ltd.
Mr. Allen PANG	Home of Swallows Ltd.
Mr. Gary LO	Hong Kong Yakult Co., Ltd.
Ms. Corine LIU	Hong Kong Yakult Co., Ltd.
Ms. Vicky WONG	Imperial Bird's Nest Int'l Co., Ltd.
Ms. Orianna WONG	Imperial Bird's Nest Int'l Co., Ltd.
Mr. Ricky LEUNG	Institution of Dining Art
Ms. Clara TANG	International Food Safety Testing Centre Limited
Ms. Maria LAI	International Food Safety Testing Centre Limited
Mr. Jack TSE	Kofco Enterprise (Asia) Co., Ltd.
Mr. Aaron LEUNG	Kofco Enterprise (Asia) Co., Ltd.
Mr. Ming KWAN	Kowloon Chamber of Commerce
Mr. WONG Kam Fung	Lee Kum Kee (HK) Foods Ltd.
Ms. Yolanda LAW	Lee Kum Kee Int'l Holdings Ltd.
Mr. NG Chun Yin, Elvis	Marks and Spencer
Ms. Rita HO	Maxim's Caterers Ltd.
Ms. Kennie SIU	McDonald's corp.-Apmea Quality Ctr.
Ms. LO Wai Ming	McDonald's corp.-Apmea Quality Ctr.
Ms. Joyce WONG	McDonald's Hong Kong Ltd.
Ms. Amy XU	Mead Johnson Nutrition
Ms. German CHEUNG	Pappagallo Pacific Ltd.
Mr. Kit LAM	Pappagallo Pacific Ltd.
Mr. Chris CHAN	Pat Chun Int'l Ltd.
Ms. Peko LO	Pepsico Inc.

Ms. Jenny CHAN	Pfizer Corporation HK Ltd.
Ms. Florence LAW	Procter & Gamble HK Ltd.
Mr. Jaffrey BAI	Red Bull Asia Limited
Ms. Caroline HO	Starbucks (Coffee Concepts)
Mr. Derek George KO	Stevia Int'l Ltd.
Mr. K C WONG	Swire Coca-Cola HK
Mr. James HO	The Asia Provisions Co., Ltd.
Mr. Kelvin CHAN	The Dairy Farm Co., Ltd.
Mr. Felix CHING	The Dairy Farm Co., Ltd.
Mr. Tommy TONG	The Dairy Farm Co., Ltd.
Mr. Samuel CHAN	The Garden Co., Ltd.
Ms. Tess WONG	The Garden Co., Ltd.
Mr. Douglas CHENG	The Garden Co., Ltd.
Ms. LAW Sui Ling	The Wing On Dept. Stores (HK) Ltd.
Mr. Eric AU	Unilever Hong Kong Ltd.
Mr. Attlee LAU	URC Hong Kong Co., Ltd.
Mr. CHAN Chi Kong	Vitasoy Int'l Holdings Ltd.
Mr. KWAN Yee Kin	Watami (China) Co., Ltd.
Mr. Stephen CHOI	Wing Wah Food Manufactory Ltd.
Mr. Philip KWAN	Wrigley Asia Pacific Ltd.
Mr. CHAN Man Tak	Yue Hwa Products Ltd.

### **Opening Remarks**

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

### **Confirmation of the Notes of Last Meeting**

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

### **Agenda Item 1**

## **Matters Arising from Notes of Last Meeting**

### **Progress of Working Group on Nutrition Labelling**

#### **Draft Trade Guidelines on Serving Size of Prepackaged Food for Nutrition Labelling**

3. Ms. Melissa LIU advised that a set of draft guidelines on “Serving Size of Prepackaged Food for Nutrition Labelling (NL)” had been prepared and tabled for discussion in the 12<sup>th</sup> Meeting of Working Group on NL held on 16 February 2011. She briefed the meeting on the guidelines. The background on the preparation of the guidelines was explained in the 27<sup>th</sup> Meeting of Trade Consultation Forum (TCF) held on 17 December 2010 (Paragraph 11 referred). She said that energy and nutrient could be expressed on nutrition label as follows:

- a) Per 100g (or per 100 mL) of food;
- b) Per package (if the package contains only a single serving); or
- c) Per serving (the no. of serving and serving size must be specified).

4. Ms. Melissa LIU continued that there was no specific requirement locally for the size of each “serving” for prepackaged food. The serving size for some products of the same type might vary considerably and cause confusion among consumers. With the advice from trade on the usefulness of guidelines on serving size, these were prepared with a view to assisting the trade in preparing nutrition label and to facilitate consumers understanding better and utilizing the information provided. She also advised overseas situation with reference to various countries as follows:

- a) United States of America and Canada –nutrition label was declared on “per serving” basis and must follow regulation/guideline for serving size;
- b) Australia – “Per serving” and “per 100g” were both required on nutrition label and serving size on nutrition label were not prescribed; and
- c) Mainland China – “Per serving” expression on nutrition label was voluntary, might define a “serving” based on the characteristics of product, provided that actual amount of food (g/mL) was declared, such as “one package”, “one can”, “one bottle” were acceptable.

5. Ms. Melissa LIU recommended that careful consideration should be made when deciding the serving size of prepackaged food products. As a general principle, each “serving” should reflect the amount of product people usually consume on one occasion. She suggested adopting the following approaches, and illustrated with examples, when determining the serving size of prepackaged food for the purpose of NL:

- a) For products in packing designed for single consumption occasion, the size of the entire pack could be considered as one serving;
- b) If the product in the package was not intended for consumption on a single occasion, when there were clearly pre-portioned units in the package, and each recognizable unit reflected the reasonable amount that one would usually consume on a single occasion, it could be considered as one serving; and
- c) If the product in the package was not intended for consumption on a single occasion, not pre-portioned, but was designed to be consumed by a set number of people, the serving size should make reference to the pack portion.

For other products, the trade might determine the serving size after careful consideration of

factors including the dietary habit of the population, dietary recommendations, product's characteristics and history of use, as well as manufacturing constraints.

6. Ms. Melissa LIU advised that traders could develop and agree on reference serving size for different types of products, in particular for those falling outside the approaches mentioned in the preceding paragraph. This also applied to products, such as beverage and frozen confections, where certain industrial standards or consensus on the serving size existed. In this connection, traders should observe these local common practices to maintain industrial standard and to facilitate consumer understanding the information provided. They might make reference to overseas guidelines as a general reference in determining the serving size. For products that were not specially labelled for Hong Kong, it would be acceptable when the serving size was determined in accordance with the regulation or guidelines of their country of origin. The trade was at liberty to provide nutrition information at per 100 g/mL, per package or per serving of product but such information should be clear to consumers but it was worth to note that, as reflected in the feedback of consumers, it is preferable to provide information of energy and nutrients per 100g/mL in order to facilitate product comparison, especially for those products of which appropriate serving size is difficult to be determined

7. Ms. Melissa LIU encouraged traders to provide consistent information on weight / count declaration on the food label and the expression of reference amount of food on the nutrition label. The practice of some products where the quantity of food declared on the package was based on the product count instead of product weight but the nutrition label declaration was based on "per 100g" only was not encouraged. This would handicap consumers from calculating the energy and nutrient content of each piece / each package of the product. Ms. Melissa LIU recommended traders to provide information on product weight or volume on

prepackaged products; otherwise, nutrition information at “per serving” of product on the package, along with information on serving size and number of servings, might be declared. She strongly recommended traders to follow such voluntary practice as it would facilitate consumers using nutrition label to make food choices and enhance the satisfaction of consumers on the product. Trade representatives might refer to details of the draft guidelines available on the Centre for Food Safety (CFS) website and were welcomed to offer their comments.

8. The Chairman suggested that all comments should be offered as soon as possible so that the final guidelines could be finalized by end of March 2011. After the guidelines were issued, trade should observe the guidelines as far as practicable for easy understanding of consumers on the serving size of each prepackaged food product. He hoped that the guidelines could assist the trade and facilitate consumers in comparing and choosing among different products.

#### Calculation for Sales Ceiling under Small Volume Exemption

9. Ms. Melissa LIU advised that there were sale of products not providing nutrition label under Small Volume Exemption (SVE) and sale of the same products providing with nutrition label at the same time. The situation had aroused the attention of the public and their concern over how the situation was handled. According to the legislation, a product with annual sales volume not exceeding 30,000 units might be granted SVE. In counting the sales volume of a product granted with exemption, the maximum sales volume of 30,000 per annum calculated for each case of SVE had reckoned all units of the same product and the same version for sale in Hong Kong that had been granted with SVE, i.e. the sum of units sold in Hong Kong by all

the exempted grantees in respect of the product. For the sales volume of other traders not granted with SVE, such as the same product and the same version that was provided with nutrition label, it was not counted for the maximum sales volume.

10. Ms. Melissa LIU continued that, for the renewal of exemption, Part II in Schedule 6 of Food and Drugs (Composition and Labelling) Regulations (Cap. 132W) was referred to. It stipulated that the Authority might renew an exemption granted if the Authority was satisfied that the total sales volume of the version of the prepackaged food in HK within the validity period of the exemption had not exceeded 30000 units. In addition, the Authority might refuse to grant an exemption if the annual sales volume of the prepackaged food (including all of the same version sold in HK) had exceeded 30000 units per year in the last two years. In practice, when a product which had been granted SVE, was also found for sale with the provision of nutrition label at high volume, the SVE might not be renewed. Besides, fresh application for SVE in respect of the same product by other traders in the coming two years might also not be approved. She suggested traders to take note of the sales volume in Hong Kong when applying for renewal of SVE.

11. In reply to enquiries of trade representatives, the Chairman advised that it would not matter on the means adopted by a trader to control the annual sales volume of a product with SVE as far as the total annual sales volume did not exceed 30,000 units. However, the trader should note that the annual sales volume reckoned the same product sold by other traders as well and it was worth to note such a situation. Mr. C. L. CHIU added that as it was not required to report the sales volume of a product with nutrition label, there was no information on the sales volume of such products. However, CFS would investigate when there was complaint against the sales volume of a SVE product.



### Small Volume Exemption Application

12. Mr. C. L. CHIU reported that, as at 4 February 2011, about 35,500 applications for SVE were received. Among these applications, about 32,700 had been approved and about 1,860 rejected. There were 780 applications withdrawn. Applications pending processing were 143. In reply to enquiries from trade representatives, Mr. C. L. CHIU advised that the rejected applications were attributed mainly to the provision of nutrition claims on the product and suggested that application for renewal of SVE should be submitted two months ahead of the expiry of the current SVE.

### Agenda Item 2

#### Guide to the Registration Scheme for Food Importers and Food Distributors

13. Mr. L. C. TSE introduced to the meeting on the draft “Guide to the Registration Scheme for Food Importers and Food Distributors” (the draft Guide) and advised that the consultation with trade on this draft would start soon in order to tie in with the commencement of Food Safety Ordinance (FSO), which was expected to be in the second half of 2011. He referred to the draft Guide tabled at the meeting and briefed the members on the content in details, in particular the determination of principal activity related to food distribution business, the revocation of registration under the FSO, and the Demerit Point System associated with the revocation mechanism. A telephone hotline and email account would be set up to answer enquiries / to receive comments on the draft Guide. The Chairman supplemented that the intention of the registration scheme was to trace the sources of food in case of food incidents. Due notification on the change of information for prompt updates of the database would

provide valuable information to assist CFS in contacting concerned food traders timely upon the occurrence of food incidents.

14. In reply to enquiries of trade representatives, Mr. L. C. TSE advised that some food traders who had already registered or had obtained a licence under other ordinances would be exempted from the registration. The exemption was not only confined to the type of food covered by that registration or licence under other ordinances. In other words, exempted food traders were free to import / distribute other food as long as they had notified the Director of Food and Environmental Hygiene (DFEH) accordingly, such that CFS could still contact them speedily in case of a food incident. Regarding another enquiry about the exemption of exhibitors in some major food exhibitions from registration, Mr. L. C. TSE advised that while the details were still under examination, it was proposed to allow the organizer of the food exhibition to apply for the exemption on behalf of all participating exhibitors instead of requiring individual participating exhibitors to apply for themselves.

15. In response to a question on the timing for submission of application for registration, Mr. L. C. TSE advised that there was a grace period of 6 months after commencement of the FSO. He assured that for applications received within the first four months of the 6-month grace period, approval would be granted before the grace period expired. For application received within 2 months before expiry of the grace period, the lead time for granting approval would depend on the number of applications received. On the registration for supermarkets, Mr. L. C. TSE advised that as supermarkets normally obtained Food and Environmental Hygiene Department licences / permits, they were exempted from registration even though they carried on food import / distribution business, provided that they should supply additional information to the DFEH when they were asked to do so in writing. The Chairman supplemented that

although supermarkets were exempted from the registration requirement in case they imported/distributed food, they were still required to comply with other requirements under the FSO, such as the record-keeping requirement. Regarding direct sale traders, Mr. L. C. TSE advised that they would be regarded as distributors according to definition under the FSO.

16. The Chairman advised that the FSO was very important in upholding food safety in Hong Kong and there were far reaching implications to the food trade. Meanwhile, the Food Safety Bill was being examined by the Legislative Council. He anticipated that the legislative process would be completed in mid-2011 and the FSO would be commenced in July or August 2011. Traders were welcomed to offer their views on the guide and might contact Mr. TSE for more information. Mr. L. C. TSE supplemented that with some minor refinements, the draft Guide would be uploaded onto CFS website shortly to invite comments of the trade.

[Post-meeting Note: The draft Guide has been uploaded onto CFS website to invite comments of the public during the period of 21 March 2011 to 15 May 2011.]

### **Agenda Item 3**

#### **Study on Acrylamide in Some Popular Foods and Draft Trade Guidelines on Reducing Acrylamide in Food**

17. Ms. Janny MA briefed the meeting on the draft “Trade Guidelines on Reducing Acrylamide in Food”. This briefing was arranged again upon the request of some trade representatives (Information on acrylamide and findings of the recent study might refer to paragraphs 7 to 11 and paragraphs 14 to 18 of the Notes of 26<sup>th</sup> Meeting and 27<sup>th</sup> Meeting of TCF respectively). She advised that the consultation exercise on the draft guidelines had

started in November 2010. During the whole consultation period, two pieces of written submissions had been received. After finalising the guidelines, they would be uploaded onto the CFS website and distributed to trade for reference. Thereafter publicity would be carried out accordingly. Separately, CFS would continue to monitor the level of acrylamide in food.

#### **Agenda Item 4**

##### **Draft Trade Guidelines on Safe Production of Sweet Food**

18. Ms. Janny MA briefed the meeting on the draft “Trade Guidelines on Safe Production of Sweet Food”. She advised that available data had shown that some non-hot served sweet food, such as Swiss roll and sweet sago cream with coconut milk, available for sale in Hong Kong might be of sub-optimal microbiological quality and some might even be potentially hazardous to health. The production process of sweet food, especially the non-hot served ones, could have affected the safety and hygienic quality.

19. Ms. Janny MA advised that the objective of the guidelines was to help food trade implement food safety measures in the operation with a view to producing and selling wholesome and safe sweet food through the observation of Five Keys to Food Safety.

20. Apart from Five Keys to Food Safety, Ms. Janny MA also offered some specific tips for the safe production of Swiss roll and sweet sago cream with coconut milk.

21. Ms. Janny MA summed up that the draft guidelines had been uploaded to CFS website. She welcomed comments from trade before end of March 2011. Thereafter, the finalised version would be distributed and uploaded to CFS website for trade reference.

## **Agenda Item 5**

### **Any Other Business**

#### **European Union's Import control of Polyamide and melamine Plastic Kitchenware from mainland China and Hong Kong**

22. Ms. Melva CHEN briefed the meeting that CFS informed trade at the 25<sup>th</sup> Meeting of TCF held on 10 September 2010 of the proposal of European Commission (EC) in strengthening import control on food contact materials (FCMs) from Mainland and Hong Kong. In view that the regulation of EC on FCMs would come into force on 1 July 2011, she updated the meeting on the proposal. According to European Union (EU), some polyamide (nylon) kitchenware and melamine-ware originating in or consigned from Mainland and Hong Kong had failed to comply with the standard of EU. EU pointed out that some nylon kitchenware released high level of primary aromatic amines (PAAs) into food whereas melamine-ware released excessive formaldehyde. In this connection, EC stepped up the relevant import control. The main requirements were the availability of 100% documentary records for inspection, together with certification and the random laboratory testing of 10% of the consignments. Details of these requirements were available from the official website of EU and that of Hong Kong Trade Development Council.

23. Ms. Melva CHEN continued that a number of PAAs were reported to have migrated from polyamide kitchen utensils. Besides, 4,4'-methylenedianiline (MDA) was found to migrate with a significantly higher level than the rest of the PAAs. She advised that human studies on chronic exposure to MDA were not available. However, MDA had been shown to cause mutations and led to toxic effects on liver and thyroid in animal studies. The International

Agency for Research on Cancer classified MDA as Group 2B agents or substances possibly carcinogenic to human. She advised restaurants and food businesses to observe the following when using nylon kitchenware:

- a) Obtain nylon kitchen utensils from reliable manufacturers and suppliers;
- b) Follow the product instructions and operation manual;
- c) Avoid nylon kitchen utensils to come into direct contact with hot oil or leave them in cookware while the food was being heated; and
- d) Use stainless steel or wooden utensil for deep-frying or continue stirring of food during heating.

24. Ms. Melva CHEN advised that, on melamine-ware, CFS had published a study “Safety of Melamine-ware Available for Use in Local Food Premises” in November 2010 and reported at the 26<sup>th</sup> Meeting of TCF held on 10 November 2010 (Paragraphs 12 to 17 of the Notes of 26<sup>th</sup> Meeting of TCF referred). In the study, all samples tested for migration were found complying with EU and Mainland standards. It was believed that they were not expected to pose health concern to consumer under normal use. Nevertheless, she suggested that suppliers should obtain melamine-ware products from reliable manufacturers and ensure the products were of suitable quality for food use.

25. The Chairman supplemented that around 10% of consignments importing into EU would be required to undergo testing after the regulation of EU come into force. In Hong Kong, there was no specific legislation on the regulation of nylon kitchenware and melamine-ware. CFS was responsible for monitoring the use of nylon kitchenware and melamine-ware at eating outlets and restaurants whereas Customs and Exercise Department was responsible for the use

of such ware in households and their sale in the market. CFS would consider the need of arranging testing on ware with reference to EU standard.

### **Cases of Vegetable Poisoning**

26. Mr. Arthur YAU briefed the meeting about poisoning cases that were reported to have caused after the consumption of vegetables. There were recently five cases of vegetable food poisoning cases reported to CFS. These cases were suspected of oxalate poisoning. They involved different vegetables, such as watercress, Chinese kale, lettuce, spinach, Chinese boxthorn, etc. Investigation was still ongoing and there were no definite conclusions yet from these cases. However, it was believed that the cases might be connected with Giant Alocasia (*Alocasia macrorrhiza*), which was commonly found from the countryside in Hong Kong and was adopted as herb medicine in Chinese medical practice. It was known that oxalate was contained in this plant from its roots to leaves.

27. Mr. Arthur YAU explained that oxalic acid was water soluble. Some of its salts or oxalates were soluble in water while some were not. They were naturally present in many plants and in different forms. One of these was insoluble calcium oxalate in form of needles, clusters, crystal sands or as larger crystals in plants. This could only be seen through microscope. He pointed out that there were relatively high levels of oxalates in some edible plants but they were not known of causing food poisoning. Calcium oxalate “needles” also existed in some wild / ornamental plants. It might cause direct irritation / intoxication through consumption of these plants due to mixing up the vegetables targeted for consumption with some other ones containing high level of oxalates. He suggested that trade should source vegetables from reliable suppliers, wash vegetables thoroughly and remove other plants mixed

in the vegetables that were targeted for consumption.

28. The Chairman advised that although there were no conclusions yet on the causes of the poisoning cases, it was noticed that there were other plants and vegetables mixed up with the vegetables targeted for consumption in the cases. He reminded trade to sort out other plants and vegetables from those that were targeted for consumption. A trade representative advised vegetables for sale were normally carefully sorted out of other unknown plants and vegetables by hand in the farm.

### **Undercooked Food**

29. Mr. W. L. CHEUNG briefed the meeting about complaint cases on undercooked food. He reported that, in 2010, CFS received 78 food complaint cases on undercooked food. With the assistance of Government Laboratory's examination, there were nine prosecutions for breaching Section 52(1) of Public Health & Municipal Service Ordinance (Cap. 132) taken out. Eight cases were found convicted with a fine ranging from \$1,000 to \$3,000. The remaining case was pending for hearing.

30. Mr. W. L. CHEUNG continued that food items under complaint included the following:

- a) Beef (Fried Hoi Fan with beef), baked rice with taro and chicken ball, pork;
- b) Chicken wing, chicken steak, rice with spare-rib, chicken meat, siu mai, dim sum;
- c) Pork chop, fried chicken, meat dumpling, rice roll with chicken flesh, lobster with cheese in e-fu noodle, pork roll, rice with curry chicken, barbecue pork; and
- d) Pork fillet, congee with minced beef, steamed spare rib in soured sauce, baked pork



chop in rice.

31. In reply to enquiries from trade representatives, Mr. W. L. CHEUNG advised that complainant usually lodged complaint against the food premises selling undercooked food. Prosecution was therefore normally taken out against the food premises concerned.

32. The Chairman supplemented that consumers had different expectations. Whilst some consumers might prefer lightly cooked food, many did insist thoroughly cooked food. Trade should note that prosecution would be taken out against the food premises for food not thoroughly cooked upon complaint.

### **Nutrition Label for Fruit Juice**

33. In reply to enquiries from a trade representative, Mr. C. L. CHIU advised that fruit juice served in cup that accompanies lunch box and was supplied for consumption of students on site at school or staff at canteen did not require nutrition label. On the other hand, such items would require nutrition label when they were displayed at supermarkets for sale.

### **Regional Symposium**

34. The Chairman informed the meeting that CFS was organizing a regional symposium. This event would be held on 1 (whole day) and 2 (morning session) June 2011, tentatively. He invited trade representatives to take note of the event. They would be notified after confirming the dates of the event.

### **Date of Next Meeting**

35. The next meeting would be held after two months. Trade representatives would be notified of the date of next meeting.

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