
Seasonal Food Surveillance on Rice Dumplings

Centre for Food Safety
Food and Environmental Hygiene Department

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Introduction

■ Background

- ❑ Rice dumpling is a seasonal food for the coming Tuen Ng Festival in June 2008.
- ❑ The Centre for Food Safety recently conducted a seasonal food surveillance project on rice dumpling.

■ Objective

- ❑ To provide food safety information on rice dumplings to consumers and the trade in a timely manner

Types of test

- Testing of 80 samples has been completed :
 - Chemical analysis
 - colouring matters (e.g. Sudan dyes, tartrazine)
 - preservatives (e.g. boric acid, salicylic acid and benzoic acid)
 - heavy metals (e.g. arsenic, cadmium, mercury)
 - pesticides (e.g. methamidophos and DDT)
 - Microbiological analysis (e.g. *Salmonella*, *Staphylococcus aureus* and *Bacillus cereus*)

Overall result

- All the samples were found to be satisfactory.

Advice for trade

- Food manufacturers should purchase food ingredients from reliable suppliers.
- The trade should adhere to the "good manufacturing practice" (GMP) for manufacturing food products, and comply with and the legal requirements when using food additives.

Advice for consumers

- Buy rice dumplings from reliable retail outlets and do not patronise illegal hawkers.
- Reheat rice dumplings thoroughly for at least 15 minutes with centre temperature at or above 75 °C before consumption.
- Maintain a balanced diet. Take at least two servings of fruits and three servings of vegetables every day.