

29 July 2008

Dear Sir/ Madam,

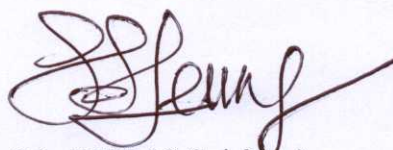
**Colouring Matter in Food (Amendment) Regulation 2008 -
Repealing Red 2G from the List of Permitted Colouring Matters**

I am writing to inform you that the captioned Amendment Regulation has been passed by Legislative Council, and Red 2G (International Numbering System No. 128) shall be removed from Part I of the First Schedule to the Colouring Matter in Food Regulations (Cap. 132 sub. leg. H). With effect from 1 December 2008, it will be an offence if a person sells, consigns or delivers, or imports into Hong Kong, any food intended for sale for human consumption that contains Red 2G; or sells or advertises for sale Red 2G for use in food.

To comply with the legislative amendments, the trade shall stop using Red 2G and Red 2G containing colours. It is also advised to reformulate the recipes to remove Red 2G and Red 2G containing colours or replace them with permitted alternatives such as Erythrosine, Ponceau 4R, Amaranth, Allura red AC or other natural permitted colours where appropriate.

If you need additional information or have questions concerning the control and advice on Red 2G, please contact us at 2867 5699.

Yours faithfully,



(Mr. LEUNG Sui Sum)
for Controller, Centre for Food Safety