

4th December, 2007

Dear Sir/ Madam,

Avoid Using Red 2G as Food Colour in Hong Kong

I am writing to inform you that the Centre for Food Safety is going to amend the Colouring Matter in Food Regulations (Cap 132H), banning the use of Red 2G (International Numbering System No. 128) in food due to possible safety concerns.

This is a precautionary measure following a recent scientific review of the colour by the European Food Safety Authority which concluded that it would be prudent to regard Red 2G as being of safety concern and should no longer be used in food. Red 2G is converted into a substance called aniline in the body and it is considered that aniline could possibly have carcinogenic potential. In view of the latest scientific evidence as well as the availability of other choices of red food colours, as a precautionary measure, Red 2G shall no longer be permitted for food use in Hong Kong.

The trade is advised to stop using Red 2G and Red 2G containing colours as soon as possible. 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