

Import control of milk and milk beverage

Centre for Food Safety
Food and Environmental Hygiene Department
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Definition of “Milk” and “Milk Beverage”

- Milk Regulation (Cap. 132AQ)

- Milk

cow's milk, buffalo's milk, goat's milk

cream

frozen or reconstituted milk and cream

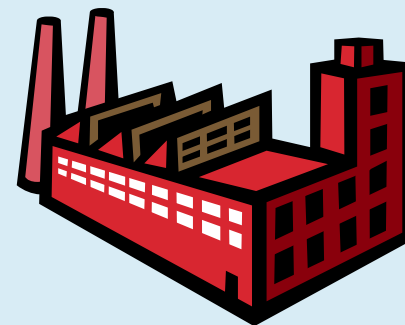
(does not include separated milk, dried milk or condensed milk)

- Milk beverage

any beverage resulting from the combining with a liquid of milk fat and other solids derived from milk whether exclusively of any food additive or otherwise

Application for importation of milk and milk beverage

- Approval for source includes:
Plant Assessment
Product Assessment
- Satisfactory result of inspection - releasing the products into the market



Approval for source

- Reg. 5A of Milk Regulation

No person shall sell or advertise for sale, any milk or milk beverage imported into Hong Kong from a source of manufacture other than a source of manufacture which has been approved by the Director of Food and Environmental Hygiene

- Approval of importation valid for 6 months for the first 2 years
- Approval of importation valid for 12 months after 2 years of satisfactory monitoring.

How to apply for importation of milk or milk beverage

- Before importing milk and milk beverage into Hong Kong, importers need to apply to the CFS in writing for import permission
- Application form can be downloaded from CFS's website:
http://www.cfs.gov.hk/english/public/public_files/fehb163.pdf

Basic Information provided in application for importation of milk/milk beverage

- Importer's name & address (Business Registration Certificate Copy, if applicable)
- Contact person
- Brand name
- Type & Packing size
- Name and address of manufacturer
- Place of origin
- Heat treatment method used

Plant assessment

- Licence/Registration
- Treatment method/facilitates – heat treatment
- Process Workflow
- Compositional and bacteriological Specifications / claims
- Durability statement
- Monitoring of Water used in the plant
- Certification (HACCP, ISO plan)

Health certificate issued by the authority of place of origin

- the products are fit for human consumption
- the products have been handled, processed and packed under hygienic conditions
- the products are appropriately heat treated

Product assessment

- Legislation control in place of origin -
 - (i) Heat treatment method
 - (ii) Composition standard
 - (iii) Bacteriological quality
- Shelf life/Storage condition
- Packaging material

Heat-treatment of milk/milk beverage

- Milk or milk beverage should not be heat-treated more than once (except imported frozen pasteurized whole milk)
- Milk or milk beverage should not contain more than 200 000 bacteria per millilitre or any coliform organisms in 0.001 millilitre at any time before heat-treatment
- Milk or milk beverage should not contain more than 30 000 bacteria per millilitre or any coliform organisms in 0.1 millilitre at any time after heat-treatment by pasteurization
- Milk or milk beverage should not contain a colony count of 10 or more after heat-treatment by sterilization

Methods of heat-treatment by pasteurization

- **Holder Method** – retaining milk or a milk beverage for not less than 30 minutes at a temperature not less than 63°C nor more than 66°C and then immediately cooling it to a temperature of not less than 10°C
- **High Temperature Short Time (HTST) Method** - retaining milk or a milk beverage for a period of not less than 15 seconds at a temperature of not less than 72°C and then immediately cooling it to a temperature of not less than 10°C

Methods of heat-treatment by sterilization

- Sterilization

Homogenizing and heated over 100 °C for not less than 25 minutes in original container

- Ultra High Temperature (UHT) Method

Heated not less than 132 °C for not less than 1 second with immediate aseptic filling

Milk

COMPOSITION of Milk & Milk Beverage

Schedule 1 Part II Food and Drugs (Composition and Labelling)
Regulation

Milk/reconstituted milk: Milk Fat not less than 3.25% ; Milk Solid not Fat not less than 8.5%

Semi-skimmed milk: Milk Fat not less than 1.5% and not more than 1.8%; Milk Solid not Fat not less than 8.5%

Skimmed milk: Milk Fat not less than 0.3%; Milk Solid not Fat not less than 8.5%

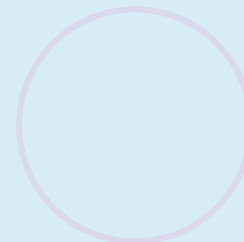
Milk beverage: Milk Fat not less than 0.1%

Types of supporting documents for the application

- Licence/registration showing the full name and address of the milk processing plant
- Law of the place of origin governing the production of milk and milk beverage
- Empty containers with labels
- Manufacturer's heat treatment method information
- Certificate from appropriate authority in the place of origin certifying the adequacy of heat treatment method and the products have been handled, processed and packed under hygienic conditions
- A laboratory report showing the chemical and bacteriological quality of the products
- A statement from the manufacturer confirming the appropriate shelf-life of the products

Approval for releasing into the market

- First 3 consignments -> Inspection + Hold & Test before release
- Next 3 consignments -> Inspection + Sample & Release
- Food surveillance programme – taking food samples at import, wholesale and retail levels



Thank You