

Consumer Liaison Group Newsletter 10

~ Meetings ~

(1) The Consumer Liaison Group (CLG) convened a tasting panel in the evening of 26 January 2018 at the Communication Resource Unit (CRU) of Centre for Food Safety (CFS). Noodle soup of three different tastes were provided for tasting: the strong taste contained 600mg sodium, the medium taste contained 440mg sodium and the light taste contained 310mg sodium per 100g of soup, respectively.

More than half of the members gave the lowest score to noodle soup with the highest sodium content, whereas just one member preferred the noodle soup with the highest sodium content.

Overall, the participants in the panel did not prefer noodle soup with high sodium content. There was indeed room for the trade to reformulate the recipe to reduce sodium content in food.

(2) The CLG convened a discussion meeting in the evening of 17 August 2018 at the CRU of CFS. The meeting was under the theme of “Members’ opinion on publication materials related to methylmercury in food”. Main points of the discussion were as follows:

Members’ knowledge on methylmercury: In general, members knew that methylmercury was a contaminant in the environment and the term “mercury” was more understandable. Members were aware that eating seafood, especially large fish, increased the exposure of mercury from food.

Members’ knowledge on the effect of mercury: All members knew that pregnant women and their foetus were vulnerable to toxic effects of mercury, but only a few of them were aware that the target organ was the nervous system. Moreover, only a few members recognised that women planning to become pregnant should also avoid fish contained high mercury level.

Channels for members to receive information on mercury in food: Most members got the information from newspapers, television, social media and the internet. Members suggested the CFS to share relevant information through these channels.

Members’ opinions on the publication materials:

- The design of the publication should highlight the theme of mercury and pregnant women, to attract public attention;
- There was no need to include benefits of fish consumption, as the information was irrelevant;
- Name of fish contained high level of mercury

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should be listed, and the identification method. Moreover, name of fish contained lower level of mercury should also be listed;

- Larger fonts should be used in the pamphlet. QR code linked to relevant CFS websites could be added so that members of the public could get more in-depth information when necessary.

~ Food Safety Day 2018 ~

The Food Safety Day 2018 was held on 17 July (Tuesday) at D-park in Tsuen Wan as the kick-off event of the campaign to increase awareness of HACCP among the general public, including the trade and the consumers, and to continue making efforts to promote food hygiene in the prevention of foodborne diseases. The detail of activities has already been uploaded to the website:

http://www.cfs.gov.hk/english/whatsnew/whatsnew_act/Food_Safety_Day_2018.html



~ Visit ~

The CLG visited the Airport Food Inspection Office of the CFS on 15 August 2018 to learn about the works of the CFS.

~ Recruitment of the 6th term CLG Member ~

The 5th term of CLG has completed its term of service. We sincerely invite you to become one of the members of the 6th term of CLG. The membership form is available for download from the website

http://www.cfs.gov.hk/english/committee/committee_clg_recruitment.html