

**Centre for Food Safety**  
**Food and Environmental Hygiene Department**  
**Notes of the Thirty-eighth Meeting of the Trade Consultation Forum**  
**held on 11 January 2013 at 2:30 p.m.**  
**in Conference Room at Room 102, 1/F, New Wan Chai Market,**  
**258 Queen's Road East, Wan Chai, Hong Kong**

**Present**

**Government Representatives**

Dr. Y. Y. HO	Consultant (Community Medicine) (Risk Assessment & Communication)	(Chairman)
Dr. YEUNG Tze Kiu, Samuel	Principal Medical Officer (Risk Assessment & Communication)	
Dr. Allen CHAN	Senior Medical Officer (Risk Assessment)	
Ms. CHEUNG Sui Chun	Superintendent (Food Surveillance )1	
Mr. TSE Lai Chi	Superintendent (Import/Export)3	
Miss CHUNG Ho Yan	Scientific Officer (Contaminant)	
Ms. Joey KWOK	Scientific Officer (Food Additive)	
Ms. Melissa LIU	Scientific Officer (Nutrition Labelling)	
Ms. Melva CHEN	Scientific Officer (Total Diet Study)	
Mr. CHIU Cheuk Ling	Chief Health Inspector (Food Labelling)	
Ms. CHUNG Sau Wai	Superintendent (Risk Communication)	(Secretary)

**Trade Representatives**

Mr. HUI Yiu Kai	A-1 Bakery Co., (HK) Ltd.
Mr. TSUI Hiu Leung	A-1 Bakery Co., (HK) Ltd.
Mr. LAM Chi Fung	A-1 Bakery Co., (HK) Ltd.
Ms. Caroline YUEN	American Consulate General Hong Kong Agricultural Trade Office
Mr. WONG Kai Man	Calbee Four Seas Co. Ltd.
Mr. TSANG Wah Him	Calbee Four Seas Co. Ltd.
Mr. George WONG	Campbell Soup Asia Limited
Mr. WAN Chi Ho	Cerebos (Hong Kong) Limited
Mr. Jonathan CHENG	China Dragon Inspection & Certification (H.K.) Ltd.

Ms. Vicki LEE	China Dragon Inspection & Certification (H.K.) Ltd.
Ms. Samantha TSANG	China Resources Vanguard (HK) Ltd.
Mr. Dennis Chan	City Super Limited
Ms. May KAN	Coca-Cola China Ltd.
Ms. ZORIGT Sundeв	Consulate General of Mongolia to Hong Kong SAR
Ms. Antonia Martinz	Consulate General of Spain, Spanish Trade Commission
Ms. Catherine LIU	Dah Chong Hong Ltd.
Ms. Jacqueline WONG	Dah Chong Hong Ltd.
Ms. LEE Yan Kiu	Dah Chong Hong Ltd.
Ms. Sandy TSE	Danone Baby Nutrition (HK) Ltd.
Ms. Karen CHIU	Eurofins Food Testing Hong Kong Limited
Ms. Doris CHAN	FrieslandCampina (Hong Kong) Ltd.
Ms. Sally LEUNG	Godiva Chocolatier
Ms. B. HO	Gourmet House Limited
Ms. Heidi HO	GSI Hong Kong
Ms. Brooke SIN	Hago Limited
Ms. Poyce CHENG	Hago Limited
Ms. TAM Pui Ka	Health Affluence Technology Group Company Limited
Ms. WONG Wai Ying	Health Affluence Technology Group Company Limited
Ms. Ada WONG	Herbalife
Mr. Tim WONG	Hong Kong Chinese Medicine Industry Association
Mr. Simon TAM	Hong Kong Federation of Restaurants & Related Trades
Mr. Anthony LOCK	Hong Kong Federation of Restaurants & Related Trades
Mr. Peter Johnston	Hong Kong Retail Management Association
Mr. Jonny NG	Hong Kong Safety Testing and Authentication Limited
Ms. Florence LAM	Hong Kong Safety Testing and Authentication Limited
Ms. Frenda WONG	Hong Kong Suppliers Association
Ms. Corine LIU	Hong Kong Yakult Co., Ltd.
Mr. Gray LO	Hong Kong Yakult Co., Ltd.
Mr. Takuro Mori	Hong Kong Yakult Co., Ltd.
Mr. CHAN Chi Ming	Hop Hing Oil Factory Limited
Mr. Marco LO	Institution of Dining Art
Prof. Peter YU	International Food Safety Association
Ms. Maria HO	Lam Soon HK Group
Mr. CHAN Kam Hung	Lam Soon HK Group
Ms. Alice WONG	Lee Kum Kee Int'l Holding Ltd.
Ms. Michelle KWAN	Mannings
Ms. Rita HO	Maxim's Caterers Ltd.

Mr. Jonathan SO	McDonald's APMEA
Ms. CHOOI Yue Weng	McDonald's APMEA
Ms. Eva POON	McDonald's Restaurants (HK) Ltd.
Ms. Amy CHU	Mead Johnson Nutrition (HK) Ltd.
Ms. Regina TAM	Mead Johnson Nutrition (HK) Ltd.
Ms. Marina NG	Netherlands Consulate General
Mr. Rayson NG	New Zealand Products (HK) Ltd.
Mr. Kirk HUI	New Zealand Products (HK) Ltd.
Ms. Lucy POON	New Zealand Products (HK) Ltd.
Mr. LAM Tsz Mau	Nissin Foods Co., Ltd.
Mr. Herbert LEE	Nissin Foods Co., Ltd.
Ms. Mandy CHAN	Orient Europharma Co., Ltd.
Ms. Yuki KONG	Orient Europharma Co., Ltd.
Ms. German CHEUNG	Pappagallo Pacific Ltd.
Ms. WONG Yuk Kwan	Pappagallo Pacific Ltd.
Ms. Florence LAW	Procter & Gamble Hong Kong Ltd.
Mr. Ricky YEUNG	Sharpwell Technology Limited
Ms. Caroling HO	Starbucks (Coffee Concepts HK)
Ms. Jenny KIONG	Sun Yik Food Ltd.
Mr. Terry LAU	Sun Yik Food Ltd.
Mr. WONG Kam Chuen	Swire Coca-Cola HK Ltd.
Mr. James HO	The Asia Provisions Co Ltd.
Ms. Tess WONG	The Garden Co Ltd.
Mr. Douglas CHENG	The Garden Co Ltd.
Ms. Kammy YEUNG	The Hong Kong Standards and Testing Centre Ltd.
Ms. Candy HON	The Hong Kong Standards and Testing Centre Ltd.
Ms. Abby WONG	Tingyi-Asahi Beverages Holding Co., Ltd.
Mr. Ronald CHOW	Tung Chun Food Manufacturing Ltd.
Mr. Attlee LAU	URC Hong Kong Co Ltd.
Mr. Timothy TAM	Vita Green
Mr. Sidney NG	Vital Production Limited
Mr. CHAN Chi Kong	Vitasoy International Holdings Ltd.
Ms. Joanne LAW	Winner Food Products Ltd.
Mr. Philip KWAN	Wrigley Asia Pacific
Mr. Tony CHOW	Wyeth (Hong Kong) Holding Company Limited
Ms. Amy FU	Wyeth (Hong Kong) Holding Company Limited

**In Attendance**

Mr. TSOI Hey Yeung, Henry    Assistant Secretary for Food & Health (Food)6/Food and  
Health Bureau

### **Opening Remarks**

The Chairman welcomed all trade representatives to the 38<sup>th</sup> meeting, which was also the first meeting of Trade Consultation Forum in 2013, and wished all a prosperous new year. He introduced government representatives to the meeting.

### **Confirmation of the Notes of Last Meeting**

2. The notes of last meeting were confirmed without amendments.

### **Agenda Item 1**

#### **Results of Study on Trans Fatty Acids in Local Foods (2012)**

3. Ms. Joey KWOK introduced to the meeting the study report on trans fat (TFA). TFA was a kind of unsaturated fat with carbon-carbon double bond in trans configuration. Excessive intake of TFA increased the risk for coronary heart disease. The World Health Organization (WHO) recommended that energy intake from the total fat should be limited, fat consumption should be shifted away from saturated fat (SFA) to unsaturated fat, and TFA should be eliminated. To this end, a set of Trade Guidelines on Reducing Trans Fats in Food was released in April 2008 with a view to encouraging and assisting the trade in reducing TFA content in their food products, replacing with healthier alternatives and reducing the total fat content of food. Another set of Trade Guidelines for Reducing Sugars and Fats in Foods was released in November 2012 to help trade produce and promote

products with lower fat content.

4. Ms. Joey KWOK continued that objectives of the study were to continue monitoring the TFA level in local foods and to understand the effect of trade's effort in reducing TFA level in their products over the past few years. The study revealed that, as compared with the results of previous studies, there had been a large reduction in the mean TFA contents in the four food categories of samples covered, reflecting the positive effect of the trade's effort in reducing TFA level in their products. It was also noted that the TFA content in some individual samples had reduced dramatically whilst a similar SFA content had been maintained, reflecting that the reduction in TFA without raising the SFA content in foods was practically feasible.

5. Ms. Joey KWOK advised the trade to avoid using hydrogenated oils / fats or their products in preparing foods, to modify the manufacturing process or ingredients to lower TFA and SFA contents in foods and to make reference to the two sets of Trade Guidelines mentioned earlier.

6. Mr. HUI Yiu Kai of A1 Bakery Co., (HK) Ltd. and Ms. Rita HO of Maxim's Caterers Ltd. shared their experiences in reducing TFA with the meeting. A1 Bakery Co., (HK) Ltd. was able to reduce the TFA and SFA in doughnut by over 90% and nearly 10% respectively as compared with previous result. Arome Bakery, a subsidiary of Maxim's Caterers Ltd., was able to reduce TFA and SFA in mini chicken pie by over 50% and over 30% respectively as compared with previous result. Both representatives shared that they had sourced ingredients with lower TFA contents to bring about the changes in TFA content in their respective products. The Chairman thanked Mr. HUI Yiu Kai and Ms. Rita HO for sharing their experiences and noted that the achievement in reducing TFA was a noticeable outcome

of close collaboration between Centre for Food Safety (CFS) and the trade. He looked forward to further collaborations in other areas of food safety and public health promotion.

7. Trade representatives enquired on the content of TFA in French fries and whether there was any feedback from consumers on the quality of other bakery products with reduced TFA content. Ms. Joey KWOK responded that as compared with previous study result, there had been nearly 60% reduction in the mean TFA content in French fries samples. Mr. HUI Yiu Kai of A1 Bakery Co., (HK) Ltd. responded that there was not much change in the sales volume of their doughnut with reduced TFA content. The Chairman trusted that after the announcement of the study report, health conscious consumers would choose food with lower TFA content.

## **Agenda Item 2**

### **Total Diet Study Report on Metallic Contaminants**

8. Ms. Melva CHEN briefed the meeting on the Total Diet Study (TDS) Report on Metallic Contaminants. The TDS was the first one in Hong Kong. The report on metallic contaminants was the fifth one of the TDS, which came after the four reports on dioxins and dioxin-like polychlorinated biphenyls, inorganic arsenic, polybrominated diphenyl ethers and pesticide residues. She pointed out that diet was the main source of exposure to common metallic contaminants but acute toxicity due to normal consumption of food was unlikely. On the other hand, chronic toxicity was the main concern for general population. She explained in details scope of the study, methodology, dietary exposure estimation, summary of exposure estimates and findings. It was found that all dietary exposure estimates for aluminium, cadmium, antimony, methylmercury, nickel and tin were below their respective health-based guidance values for general population. For lead, health-based guidance

values were not available. The Joint Food and Agriculture Organization/WHO Expert Committee Report on Food Additives (JECFA) stated that an exposure of 1.2 µg/kg bw/day could cause a low risk of increasing the systolic blood pressure in adults. Our TDS found that the estimated exposures to lead for average and high consumers were below this level. For methylmercury, the Provisional Tolerable Weekly Intake (PTWI) of 1.6 µg/kg bw applied to children up to 17 years and pregnant women and 11% of women aged 20-49 or childbearing age had dietary exposure to methylmercury exceeded the PTWI.

9. Ms. Melva CHEN advised the study concluded that the general adult population was unlikely to experience major undesirable health effects of the seven metallic contaminants and methylmercury exposure during pregnancy of this group of women is a public health concern due to potential health risks to their foetuses. She advised that trade should observe good agricultural and manufacturing practices to minimize metallic contamination of foods, should obtain food supplies from reliable sources and should maintain proper records to enable source tracing. On the other hand, she advised that the public should maintain a balanced and varied diet to avoid excessive exposure to metallic contaminants from a small range of food items, should consume a variety of fish moderately to obtain many essential nutrients, whereas pregnant women, women planning pregnancy, and young children should avoid eating large or predatory fish and the types of fish which may contain high levels of methylmercury.

10. A trade representative sought advice on whether the study report affected the review of existing regulation of metallic contamination and whether it would become a regulatory issue. The Chairman advised that the report would be taken into account if there was much concern about metallic contamination but the current focus was on methylmercury. There was not a regulatory issue for the moment in view of the pressing need to update the latest standards on

pesticide residues after the enactment of pesticide residues in food in 2012 and ahead of the implementation of this legislation in 2014 when it would come into effect. Afterward, it would be the regulation of veterinary drugs. The regulation of heavy metal was being worked on but it would take some time and would only come after the regulation of veterinary drug.

11. A trade representative sought advice on what sources of supply and which types of vegetable from these sources of supply contained the highest content of heavy metal. The Chairman advised that the study was not directed at any particular vegetable. It was a general study to find out the average dietary exposure of the Hong Kong public to metallic contaminant. Unless there was excessive content of metallic contaminant detected in the sample for the study, the source of contaminant would not be traced. This was different from food surveillance, which was directed at a particular type of vegetable and the source of sample would be traced. Noting that there were no other views from the meeting on the report, the Chairman advised that the report would be announced to the public by means of press release on the same day of the meeting.

### **Agenda Item 3**

#### **Benzo[a]pyrene in Cooking Oil**

12. Miss CHUNG Ho Yan briefed the meeting on benzo[a]pyrene (B[a]P) in cooking oil. The background of this B[a]P issue was traced back to mid-December 2012 when there was a report in the newspaper alleging that a suspected unlicensed food processing establishment had been supplying cooking oil of substandard quality to 13 restaurants and that the content B[a]P, a human carcinogen, in the cooking oil concerned exceeded the limit set by the European Union. She explained the nature of B[a]P, its formation, source and occurrence in



oil and advised that there was no definition for “gutter oil”. Generally, B[a]P referred to discarded oil recovered from gutters and ditches. It was a type of polycyclic aromatic hydrocarbons (PAHs), which was commonly found in food to a certain extent. The presence of B[a]P in oil did not mean that the oil was “gutter oil” as B[a]P might be present in oil. According to JECFA in 2006, the major contributors to dietary exposure of PAHs were cereals and cereal products and vegetable fats and oils. As B[a]P was toxic to genes and might cause cancer in humans, a safety reference value could not be determined. To reduce the health risk associated with B[a]P, efforts should be made to minimise exposure to B[a]P in all respects.

13. Miss CHUNG Ho Yan continued that the Codex Alimentarius Commission (Codex) had not established any standard or limits on B[a]P in food, but EU and the Mainland had established limits on B[a]P at 2 and 10 mcg/kg respectively for fats / vegetable oil. In risk assessment (RA), the margin of exposure (MOE) approach was adopted to assess the degree of health concern: the smaller the MOE, the higher the health concern, and vice versa. JECFA considered that an MOE value of lower than 10,000 indicated public health concern. If a B[a]P level at 20 mcg/kg was detected in edible vegetable oil, the MOE calculated would be lower than 10, 000, indicating a public health concern. In this connection, CFS would take enforcement action in accordance with Section 54 of the Public Health and Municipal Services Ordinance (Cap. 132), and initiate a mandatory recall of the cooking oil when 20 mcg/kg for B[a]P in edible vegetable oil was detected. It was reported that CFS suggested adopting a provisional action level of 10 mcg/kg for B[a]P in edible vegetable oil. If a B[a]P level higher than 10 mcg/kg but lower than 20 mcg/kg was detected, the calculated MOE would be higher than 10,000, indicating that the public health concern was low. Nevertheless, CFS might still take enforcement action in accordance with Section 52 of Cap. 132.

14. Miss CHUNG Ho Yan advised that trade should only use cooking oil satisfying safety and quality requirements and maintain proper records in accordance with the Food Safety Ordinance (Cap. 612) (FSO) to allow source tracing. Trade should source food from reliable suppliers, including checking whether the suppliers possessed the relevant food business licenses and whether they had been registered as food importers or distributors under FSO, and checking the source and quality of the food ingredients.

15. Ms. CHEUNG Sui Chun reported on the outcome of investigation on the media report about gutter oil. After investigation, a brand of peanut oil was detected with unsatisfactorily level of B[a]P. Ninety samples of oil were collected for chemical analysis. Among these, only three samples were found exceeding the limit of 10 mcg/kg set by the Mainland. According to RA, there was not an immediate hazard to health. A provisional action level would be determined in consultation with the Expert Committee on Food Safety (ECFS) and the need of collecting more samples for chemical analysis would be considered. The Chairman advised that the ECFS would be consulted of the provisional action level in late January 2013. The issue of “gutter oil” was discussed with trade at Trade Consultation Forum in the past and there was nothing heard from trade about this matter. After the current incident, there was no evidence to suggest the occurrence of “gutter oil” in Hong Kong but an issue of quality control. He pointed out that it was possible to find very high level of B[a]P in oil in the past. The level of B[a]P had been reduced effectively since trade improved the manufacturing process for peanut oil.

16. A trade representative sought advice on what samples were detected with the high level of B[a]P and where were they collected from, and whether bottled oil was exempted from regulation and whether bottling oil for manufacturing came under the regulation. The

Chairman advised that the provisional action level covered all types of edible oil, no matter they were used for cooking at eating premises or sold at retail outlets. The level of B[a]P would be high when oil was cooked repeatedly and under high temperature. With the provisional action level in force, oil for repeated frying at eating premises must contain a level of B[a]P lower than 10 mcg/kg and such oil would be collected for chemical analysis. He advised that, under the current legislation, bottling oil for the purpose of distribution was exempted from regulation but it was not clear whether there was exemption when oils were mixed up while bottling oil for distribution. Clarification was being sought in this respect. He pointed out that members of the LegCo did propose a review of the current exemption of bottling oil solely for distribution from regulation in light of that there was rarely the purchase of unpackaged oil nowadays, thus the process of bottling oil for distribution was no longer a shopping phenomenon. Discussion was in progress on the need of license for bottling oil solely for distribution.

17. A trade representative sought advice on what was the action when the level of B[a]P was detected to exceed 10 mcg/kg. The Chairman advised that the trader concerned would be suggested to recall the oil. When the level detected was higher than 20 mcg/kg, a mandatory recall would be issued on the product and the product might be prohibited from import into Hong Kong.

18. A trade representative sought advice on whether the action level would be discussed at the Legislative Council (LegCo). The Chairman said that the action level would not be tabled at the LegCo as it was not a legislative issue though there was a motion adopted in the LegCo for early legislation to regulate the level of B[a]P. Food and Health Bureau would attend to this motion but to his knowledge there was no such plan for the time being.

19. A trade representative raised concerns on the process of collecting oil for chemical analysis as there were different kinds of oil in existence at the same time in eating premises. Some of these oils were stock and not yet in use, some were prepared for repeated cooking while some were used and put aside pending disposal. Ms. CHEUNG Sui Chun advised that clarification would be sought with eating premises on what oil was prepared for cooking and what was for disposal. Only oil that was intended for cooking would be collected for chemical analysis.

20. A trade representative sought advice on the risk of using oil for repeated cooking in view that B[a]P existed in edible oil and on the long term measure in addressing the problem of “gutter oil”. The Chairman advised that the regulation and chemical analysis of B[a]P had been going on for many years. Judging from past experience, the level of B[a]P would be high in oil after repeated cooking but it was still within the acceptable level. This problem could be addressed by exercising better quality control over the supply of oil. In this respect, the control over wholesaling and distribution was the focus of regulation after the incident of “gutter oil”. He advised that “gutter oil” could not be identified by chemical analysis as there was no best method to determine “gutter oil”. In the experience of the Mainland, this could only be addressed by means of inspection during the refinery process.

21. A trade representative sought advice on whether there was supervision with Government over collectors of oil for recycling purpose to ensure oil so collected would not be returned for manufacturing food. The Chairman appealed to trade that traders should ascertain with collectors of oil for disposal that the disposed oil would not be returned to the food chain and should ask them for documentary proof in this respect. More information on collectors of oil for recycling purpose and the guidance on collection of oil for recycling purpose might be sought from Environmental Protection Department. The need of record keeping for tracing

the source and distribution of material in food industry would be discussed later in the meeting under Agenda Item 4 of this meeting.

**Agenda Item 4**

**Registration and Record-keeping Requirements under Food Safety Ordinance (Cap. 612)**

22. Mr. TSE Lai Chi briefed the meeting on the two requirements of registration and record keeping under FSO, in the aftermath of the issue discussed under Agenda Item 3 of this meeting. He reminded that FSO came into force on 1 August 2011 and the grace period of six months for traders to adapt to the new requirements had ended on 31 January 2012. In other words, registration and record-keeping requirements had come into force since 1 February 2012. He recapitulated at the meeting in details the background, the registration scheme for food importers and distributors and the record-keeping requirements under FSO. Traders might refer to the Guide to the Registration Scheme and the Code of Practice on Keeping Records for more information. Besides, all registered food importers and distributors, other than traders who were exempted from registration, were uploaded to the website designated for FSO for reference of traders

23. Mr. TSE Lai Chi supplemented that, during the first twelve months, i.e. from 1 February 2012 till 31 January 2013, verbal warning / warning letter would be issued to offenders and prosecution only taken out in case the verbal warning/ warning letter was unheeded to. After that, offenders under the registration scheme would be prosecuted without prior warning. The penalty for failing to register as food importer or distributor was a maximum fine of \$50,000 and imprisonment for six months, whereas offenders of the record-keeping requirement were liable to a penalty up to \$10,000 and imprisonment for three months.

24. The Chairman advised that FSO offered much useful assistance in tracing the oil in question in the incident of “gutter oil”. However, some traders were found not registered under FSO in the course of investigation. Mr. TSE Lai Chi advised that 52 verbal warnings and 25 warning letters were issued to traders in this incident for no registration under FSO, whereas 54 verbal warnings and 22 warning letters were issued to traders for not keeping records under the same legislation. Upon receipt of verbal warnings and warning letters, all traders had rectified the irregularities immediately. The Chairman appealed to trade associations to remind their members of early registration under the registration scheme and compliance with the record-keeping requirement.

25. A trade representative sought advice on whether traders who were exempted from registration could be found from the list of traders on the website of the ordinance. Mr. TSE Lai Chi advised, that under the FSO, the Director of Food and Environmental Hygiene was required to keep a register of registered food importers and distributors. However, the said requirement was not applicable to exempted traders. Nevertheless, consideration would be given to include such a list on the website in case there was the need from the trade in future.

#### **Agenda Item 5**

#### **Legislative Proposal Relating to Formula Products and Foods Intended for Infants and Young Children under the Age of 36 Months in Hong Kong**

26. Ms. Melissa LIU introduced to the meeting the legislative proposals relating to Formula Products and Foods Intended for Infants and Young Children under the Age of 36 Months in Hong Kong. She briefed the meeting about the background, the current situation and the content of the proposals as well as some related issues. There was wide recognition of the

superiority of breastfeeding in ensuring physical and psychosocial health and wellbeing of mother and child, in particular, the long-term health of infants. However, where breastfeeding was not feasible, infant formula was the only processed foodstuff which wholly fulfilled the nutritional requirements of infants during the first months of life until the introduction of appropriate complementary feeding. In order to safeguard the health of infants, it was necessary to ensure that infant formula contained the appropriate composition with adequate nutrients. Besides, it was also necessary to provide nutrition information on labels of foods intended for infants and young children to assist parents to make informed food choices.

27. Ms. Melissa LIU advised that the legislative proposals aimed at protecting the health of infants and young children and enhancing the local legislative control on the nutritional composition and labelling of formula products and foods intended for infants and young children. When formulating the legislative proposals, the Government had adopted the Codex principles. It had also taken into account the international practice to ensure that the legislative proposals were on par with international standards and to strike a balance between the protection of health of infants and young children and the need to maintain stable supply of formula products and foods for infants and young children. She briefed the meeting on the proposals of regulating the nutritional composition of infant formulae and nutrition labelling of infant formulae, follow-up formulae and foods for infants and young children. It was proposed in the legislative proposals that a suitable grace period should be allowed before implementing the legislation and views received during the consultation should be considered before finalising the length of the grace period. Traders were therefore welcomed to offer their views in this respect for consideration. In addition, views from trade on labelling of sodium content in non-cereal-based foods for infants and young children and the regulation of claims were also welcomed. More information on the legislative

proposals might refer to the consultation document on the legislative proposals, which was also available on CFS website. The Chairman advised that it was planned to submit the legislation to the LegCo within the current legislation year.

28. Trade representatives sought advice on whether there was opportunity for trade to read the final legislative proposals, what would be the arrangement to handle technical questions for law enforcement of the legislation and whether Small Volume Exemption (SVE) would be extended to cover infant formula. The Chairman advised that the final legislative proposal would be submitted to LegCo for vetting. Interested traders might refer to Codex standards, which formed the base of the legislative proposals, for reference. Where there were technical issues to resolve in the legislative proposals, they would be discussed in two technical meetings, one chaired by himself and another by Dr. Stephen CHUNG, Senior Chemist (Food Research Laboratory). The two meetings would be held after the consultation period. The arrangement for the enforcement would be similar to that for NL Scheme. For the extension of SVE to cover infant formula, he did not rule out the possibility of this but he personally considered the provision of SVE for infant formula unfeasible as this would defeat the purpose of the legislation to protect the health of infants. Nevertheless, SVE might be considered for foods for infants below 36 months of age but this would depend on the details of suggestion. He welcomed views in this respect.

29. A trade representative sought advice on what were the standards to observe for nutrition labelling of infant formula that fell into the category of foods for special medical purposes. Dr. Allen CHAN advised the relevant Codex standard would be referred to for these kinds of infant formula.

30. A trade representative sought advice on the standards adopted for the study of



nutritional compositions for formulae intended for infants and young children aged six months to 36 months of age and when would the results of study be announced. The Chairman advised that the study on the composition of formula products for infants and young children was a supplementary work to the legislation. While the study of infant formula had already completed, the remaining part of the study would be on follow-up formula for infants under 36 months of age. The relevant Codex standard would be adopted for assessment. It was intended to announce the results of study after the whole study had been completed but it depended on whether there was any follow-up formula containing nutrient composition that would be harmful to the health of infants and young children. He estimated that the study would last six months.

#### **Agenda Item 6**

##### **Testing Result of Sulphur Dioxide Content in Candied Lotus Seed**

31. Ms. CHEUNG Sui Chun advised the meeting that, on the approach of Lunar New Year, some festive foods were collected for testing. Festive foods included candied lotus seed. Among the samples of candied lotus seed collected for testing, six samples were found having sulphur dioxide, a preservative, exceeding the standard as stipulated in the legislation. She appealed to traders to remind the supplier of the regulation on sulphur dioxide. The Chairman asked traders to pay attention to the matter in light of the relatively high percentage of unsatisfactory result.

#### **Any Other Business**

##### **Reduction of Sugar in Drinks**

32. The Chairman invited traders to enroll to a working group that would be formed to

discuss measures to reduce sugar in drinks with a view to reducing the overall intake of sugar of the public in Hong Kong. The working group was formed in response to the directive of Secretary for Food and Health (SFH). The progress of the working group would have to be reported to the SFH.

33. A trade representative sought advice on the reasons of choosing drinks for the reduction as sugar was taken from other categories of food and whether there were data to inform on the percentage of sugar consumed by the Hong Kong public from drinks vis-à-vis that from other categories of food. The Chairman advised that the reduction of sugar in drinks was part of a general movement to reduce sugar as there was fruitful result in overseas experience on reducing sugar in drinks. Other measures in this respect would be explored later. He advised that there were some data on the consumption of sugar from different categories of food available and these would be discussed in the working group. Collection of more data on the content of sugar in other categories of food was being considered.

#### **Date of Next Meeting**

34. The Chairman wished all trade representatives a happy Year of Snake. Trade representatives would be informed of the date of next meeting.

35. There being no other business, the meeting was adjourned at 5:00 p.m.