

Centre for Food Safety
Food and Environmental Hygiene Department
Notes of the Forty seventh Meeting of the Trade Consultation Forum
held on 10 December 2014 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. Janet HO	Senior Medical Officer (Risk Communication)	
Dr. XIAO Ying	Food Safety Officer (Risk Assessment)1	
Ms. KWAN Wai-ching	Chief Health Inspector (Hazard Analysis and Critical Control Points)1	
Mr. YANG Chi-ming	Chief Health Inspector (Food Safety Promotion)	
Ms. Barbara CHAN	Chief Health Inspector (Communication and Response)	(Secretary)

Trade Representatives

Ms. Toby LAI	Abbott Laboratories Limited
Ms. Ada YIU	ALS Technichem (HK) Pty. Ltd.
Ms. Caroline YUEN	American Consulate General Hong Kong, Agricultural Trade Office
Ms. KWOK Yee Man	Angliss HK Food Service Limited
Mr. Eric LEE	Ausino Food Holdings Limited
Mr. LAM Pak Wah	Best Harvest Food Limited
Mr. Kin LEUNG	Café de Coral Holdings Limited
Mr. TSANG Wah Him	Calbee Four Seas Co. Ltd.
Ms. Peggy CHAN	Campbell Soup Asia Ltd.
Mr. WONG Chun Kit	Castco Testing Centre Limited
Mr. Gary LAM	CFSS Co. Ltd.
Ms. Hannah WONG	China Dragon Inspection & Certification (HK) Ltd.

Ms. Fanny CHAN	China Dragon Inspection & Certification (HK) Ltd.
Mr. Chi WONG	China Inspection Co Ltd.
Ms. Samantha TSANG	China Resources Vanguard (Hong Kong) Co., Ltd.
Ms. Grace YEE	City Super Ltd.
Mr. Kenneth TO	CMA Industrial Development Foundation Limited
Mr. TSANG Yiu Yuen	CMA Testing and Certification Laboratories
Ms. May KAN	Coca-Cola China Ltd.
Ms. Katrien Leinders	Consulate-General of Belgium, Flanders Investment & Trade
Mr. Houston WONG	Consulate General of Canada in HK and Macao
Ms. Christina TO	Consulate General of India, HK
Mr. Virender Sharma	Consulate General of India, HK
Ms. Susana Munoz Enriquez	Consulate General of Mexico in Hong Kong & Macao SAR
Ms. Laura HO	Consulate General of the Argentine Republic
Ms. KONG Chui Shan	Dah Chong Hong Food Processing Centre
Ms. Kit TSOI	Danone Nutricia Early Life Nutrition (HK) Ltd.
Ms. Sandy TSE	Danone Nutricia Early Life Nutrition (HK) Ltd.
Mr. Carlo Catingan	Dole HK Ltd.
Ms. Leona HO	Ecolab Limited
Ms. FUNG Yuen Ching	Enviro Labs Limited
Mr. Roy HOU	Eurofins Food Testing Hong Kong Limited
Mr. Single YUNG	Fairwood Fast Food Ltd.
Ms. CHAN Sok Meng	Fairwood Holdings Limited
Mr. Henry CHENG	Fonterra Brands (Hong Kong) Ltd.
Ms. CHAN Miu Ling	Fresh-cut Produces Ltd.
Ms. Doris CHAN	Friesland Campina (Hong Kong) Ltd.
Ms. Yvonne CHAN	General Mills Hong Kong Ltd.
Ms. Rita POON	Grand Hyatt Hong Kong
Ms. KWOK Wing Yee	GS1 Hong Kong
Ms. Connie KUNG	Heinz Hong Kong Limited
Ms. Ada WONG	Herbalife
Mr. LAI Shing Hin	HKCSM
Ms. Robbie LAM	Holiday Inn Golden Mile Hong Kong
Mr. Billy TANG	Hong Kong Food Science & Technology Association
Ms. Peggy YAU	Hong Kong Health Food Association
Mr. Peter Johnston	Hong Kong Retail Management Association
Mr. Albert TANG	Hong Kong Suppliers Association
Mr. Gary LO	Hong Kong Yakult Co., Ltd.
Ms. YAU Yim Ni	Hop Fat Company
Ms. CHAN Lai Shan	Hutchison China MediTech Limited

Mr. Lun CHENG	Info Dragon Ltd.
Ms. Sherin LO	Institution of Dining Art
Ms. Becky CHEUNG	International Food Safety Association
Ms. Katherine LEUNG	International Food Safety Testing Centre Limited
Mr. FUNG Kam Lun	Intertek Testing Services H.K. Ltd.
Ms. HO Tak Po	Kampery Development Limited
Ms. Kennie SIU	Kellogg's Asia Marketing
Ms. Athena LEUNG	Kjeldsens Limited
Ms. Alice WONG	Lee Kum Kee International Holdings Ltd.
Mr. Wilson SIU	M & S Industries Ltd.
Ms. Kathy KOK	Malaysia External Trade Development Corporation
Mr. Stephen LAM	Mannings
Ms. Caroline HO	Maxim's Caterers Ltd.
Ms. Juliana CHAN	Maxim's Food Factory
Mr. Jonathan SO	McDonald's Asia/Pacific/Middle East/Africa
Ms. Debbie CHAU	McDonald's Restaurants
Ms. Amy CHU	Mead Johnson Nutrition (Hong Kong) Limited
Mr. LEUNG Kin Chung	Nature's Nutritional Holdings Ltd.
Ms. Ivy KONG	Nestle Hong Kong Ltd.
Ms. Vien POON	New Zealand Focus (HK) Ltd.
Mr. LAU Wing Lun	Nine to Five Limited
Ms. Doris LO	Nu Skin Enterprises Hong Kong , LLC
Ms. Christine WONG	Nutrifarm Food Trading Co. Ltd.
Ms. KONG Hoi Ying	Orient EuroPharma Co., Ltd.
Mr. Nilesh Dattani	Orient Resources Company
Ms. Yuki WONG	Pappagallo Pacific Ltd.
Ms. Cactus LAI	ParknShop (HK) Limited
Ms. LEE Shuk Ling	Pick N Pack Ltd.
Ms. Sandy WONG	Pizza Hut Hong Kong Management Ltd.
Ms. Vivian KWOK	Prime SeaSalt International Ltd.
Mr. Thomas YEUNG	Reckitt Benckiser Hong Kong Limited
Mr. Dennis CHAN	SFB Ltd.
Ms. Carol LAI	SGS Hong Kong Limited
Ms. Catherine CHAN	Sims Trading Co., Ltd.
Mr. ON Ka Ming	Sino Group of Hotels
Mr. Nick LEUNG	Snow Brand HK Co., Ltd.
Ms. Antonia Martinez	Spanish Trade Commission
Mr. YOUNG Ka Wang	Sun Yik Food Limited
Mr. LI Cheuk Yuen	Super Star Food

Ms. Jessica AU	Super Star Group
Ms. Phoebe LIU	Swire Coca-Cola HK Ltd.
Mr. Victor KOK	Tai Pan Bread & Cakes Co. Ltd.
Mr. Tommy TONG	The Dairy Farm Company Ltd.
Ms. Clara LAM	The Dairy Farm Group
Mr. Douglas CHENG	The Garden Co. Ltd.
Ms. Sally CHAN	The Hong Kong Food Council
Ms. Kammy YEUNG	The Hong Kong Standards and Testing Centre Ltd.
Mr. Henry WONG	The Peninsula Hong Kong
Ms. Abby WONG	Tingyi-Asahi Beverages Holding Co., Ltd.
Ms. Camdy CHOW	TUV Rheinland HK Ltd.
Ms. Wing CHEUNG	Unilever Hong Kong Limited
Mr. Le Van Nghia	Vietnam Trade Office
Mr. CHAN Chi Kong	Vitasoy International Holdings Ltd.
Mr. Tony CHOW	Wyeth (Hong Kong) Holding Company Ltd.
Mr. KWAN Yee Kin	Xiao Nan Guo Holdings Limited
Mr. Paul LEUNG	Yata Limited

Opening Remarks

The Chairman welcomed all trade representatives to the 47th meeting and introduced government representatives to the meeting.

Confirmation of the Notes of Last Meeting

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

Matters Arising

3. In paragraph 11 of the minutes of the last meeting on “New Food Labelling Enforcement Action”, a trade representative remarked that there were some importers importing foreign

products not fulfilling the labelling requirements but using his company's brand name. He enquired whether the brand name holders would also be informed when non-complying products were identified. Mr. YANG Chi-ming informed the meeting that according to existing enforcement procedures, Food Labelling Unit (FLU) issued warning letter / enquiry letter to the trader concerned for follow up action according to information shown on the packaging of the prepackaged food in question. It was not feasible for FLU to issue such letter to trader which was not shown on the packaging of the prepackaged food in question. It was operationally difficult for FLU to identify all brand owners of individual prepackaged food being sold in Hong Kong if their information was not shown on the packages, and formal communication between FLU and the trader concerned might involve sensitive information or commercial intelligence which might not be appropriate to be disclosed to another party without consent from party involved. Moreover, this Department was not recommended to be involved in any commercial disputes amongst traders as they had their own interests.

4. In paragraph 12 of the minutes of the last meeting on "New Food Labelling Enforcement Action", a trade representative requested that the testing methodology be advised in the notification letter. Mr. YANG Chi-ming informed the meeting that in principle, FLU had no objection to the release of test method to relevant trader subject to consent from the Government Laboratory and request by the trader. Such information would only be released upon receipt of request from trader concerned.

5. Mr. YANG Chi-ming also provided the meeting with a summary of the three Food Safety Orders issued by FEHD on 14 September 2014, 29 October 2014 and 7 November 2014 respectively in relation to the substandard fats and oils in Taiwan. He said that in view of the doubtful quality of some selected products concerned, FEHD had taken precautionary

measures to ensure that those products would not be on sale in the local market. Any person in breach of any terms of the Orders might be fined \$100,000 or imprisoned for 12 months in maximum. In order to trace the origin and distribution of foods to ensure food safety, the CFS would, in accordance with the Food Safety Ordinance, request the traders to provide records and relevant information on the import and distribution of food.

Agenda Item 1

Total Diet Study Report on Minerals

6. Dr. XIAO Ying briefed the meeting about the results of the First Hong Kong Total Diet Study on Minerals. The Total Diet Study was conducted from 2010 to 2014 to estimate the dietary exposures of the Hong Kong population and various population subgroups to a range of substances including contaminants and nutrients, and to assess any associated health risks. The 9th Report of the Study was on minerals which were important for the growth, development and maintenance of normal body functions. Diet was the main source of minerals intake and inadequate or excessive intake would have adverse health consequences. Dr. XIAO introduced to the meeting the methodology of the study regarding food sampling, laboratory analysis, sourcing of food consumption data, and estimation of dietary exposure. The definition of 'optimum intake level' of nutrients was explained. Detailed analysis was given to the function, existence in food items, dietary intake level of the adult population, and consequences of inadequate or excessive intake of various minerals including calcium, iron, sodium, potassium and others. It was concluded that the local general adult population might experience certain health risks due to inadequate dietary intake of calcium, iron and potassium, and excessive dietary intake of sodium. The public was recommended to achieve a balanced and varied diet and increase intake of dairy products, beans, nuts, and dark green vegetables, and to reduce intake of condiments and sauces and order food with less salt. The

trade was recommended to declare clearly on the nutrition label of prepackaged foods the nutrition information and mineral content, and to reduce sodium level in foods.

7. One trade representative said that currently in Hong Kong there were a lot of milk products with calcium added. Consumers of such products might have higher than normal intake of calcium which might pose health risk to their kidney and urinary system. Dr. XIAO replied that the human absorption rate of calcium was related to the deficiency level of the mineral of that particular person. For a person lacking calcium he/she would absorb more of the mineral from dietary intake, and vice versa. In addition, the consumption rate of milk products in Hong Kong was relatively low when compared with other countries. The Chairman supplemented that further study and consideration would be given to the matter.

8. In response to an enquiry of a trade representative, the Chairman said that the Study encompassed various population groups from 20 to 84 but was not targeting school children. He added that the result of the Study would be uploaded to the CFS website and would also be announced in a press conference that day.

Agenda Item 2

Food and Drugs (Composition and Labelling)(Amendment)(No. 2) Regulation 2014

9. Mr. YANG Chi-ming introduced to the meeting the Food and Drugs (Composition and Labelling)(Amendment)(No. 2) Regulation 2014. For better protection of the health of infants and young children under the age of 36 months, the Amendment Regulation covered nutrition composition requirement for infant formula, and nutrition labelling requirement for infant formula, follow-up formula and prepackaged foods for infants and young children. With support from the trade and public after the two-month consultation exercise conducted

in early 2013, the Amendment Regulation was published in Gazette on 13 June 2014 and vetting by the Legislative Council was completed in October 2014. The requirements on nutrition composition and nutrition labelling of infant formula would come into operation on 13 December 2015 after a 18-month grace period, whereas the requirements on nutrition labelling of follow-up formula and prepackaged foods for infants and young children would come into operation on 13 June 2016 after a two-year grace period. Mr. YANG further briefed the meeting of the details of the concerned nutrition composition and nutrition labelling requirements, and the criteria for exemption. He said that the Amendment Regulation and also the draft Technical Guidance Notes and draft Method Guidance Notes had been uploaded on the CFS website for general information. The finalized version of the two Guidance Notes would be available after clearance with Department of Justice.

10. In response to an enquiry of a trade representative, the Chairman said that the calculation of fluoride content of an infant formula product would be based on the average level of fluoride in household water supply provided by Water Supplies Department. He remarked that market surveillance and enforcement action would be conducted after the lapse of the grace periods concerned.

Agenda Item 3

Legislation Relating to the Use of Colouring Matter in Citrus Fruit

11. Mr. YANG Chi-ming briefed the meeting of the legislation relating to the use of colouring matter in citrus fruit. Colouring matter was a kind of food additive and the abuse of its use had led to complaints or media reports. The Colouring Matter in Food Regulations (Cap. 132H) stipulated which colouring matter was permitted for use in food. Regulation 4(1) prohibited its use in certain commodities including raw and unprocessed meat, fruits and

fish. The Regulations provided that citrus fruit (e.g. orange) might be added permitted colouring matter if the words “colour added” were marked on the skin of such fruit and such words were distinct and legible and of such size as to be conspicuously visible. Any person who contravened the Regulations would be liable to a maximum penalty of \$50,000 and imprisonment for 6 months.

12. A trade representative enquired whether the words needed to be added to all kinds of citrus fruits concerned as some of the fruits were very small in size. Mr. YANG Chi-ming replied that the words were required to be added irrespective of the fruit size. In response to the enquiry of another trade representative, Mr. YANG replied that the CFS had received complaints on the possible colouring of citrus fruits before and had conducted laboratory tests accordingly. So far in general colouring matters were not found. In response to the enquiry of another trade representative, the Chairman remarked that there was currently no information on which country / supplier had added colours to citrus fruits, and that the liability of ensuring compliance with the regulation lied with the retailer of the product. The Chairman added that although the legislation did not cover fruits other than citrus fruits, the addition of colours to these other fruits would not be allowed according to the spirit of the law.

Agenda Item 4

Labelling of Prepackaged Food – Poon Choi

13. Ms. KWAN Wai-ching briefed the meeting of the topic of labelling of prepackaged food – Poon Choi. Poon Choi was a traditional local specialty which was gaining popularity among the people of Hong Kong in recent years and was offered by many food premises. According to the Food and Drugs (Composition and Labelling) Regulations (Cap. 132W),

unless otherwise exempted, the following information should be legibly marked on the food label of all prepackaged foods (including Poon Choi): name of the food, list of ingredients, indication of durability, special conditions for storage or instruction for use, count, weight or volume, name and address of manufacturer or packer, and nutrition label. According to the Public Health and Municipal Services Ordinance (Cap. 132), all labelling information marked on food label of the prepackaged food or advertisement should not falsely describe the food or is calculated to mislead as to its nature, substance or quality. Any person who sells any unfit food for human consumption is an offence. The trade was advised to check the quality of food and food ingredients upon receipt and store at safe temperatures, reduce the cooling time of cooked food as far as possible, avoid preparing Poon Choi and its ingredients too far in advance, transport hot Poon Choi at above 60°C and chilled Poon Choi at 4°C or below, and provide consumers with written consumption instruction on the proper way of storage and reheating of Poon Choi before consumption. Consumers were advised to order Poon Choi from licensed and reliable supplier, avoid prolonged storage of Poon Choi at room temperature, consume cooked / reheated Poon Choi as soon as possible or otherwise keep them at temperature at above 60°C, stop consumption of product if abnormal taste or smell is detected, and maintain a balanced diet and avoid foods that are high in energy, sugar, salt, fat and/or cholesterol.

14. In response to enquiries from trade representatives, Ms. KWAN Wai-ching informed that the requirements were only applicable to prepackaged food, not freshly cooked food directly served / supplied by food premises. The Chairman remarked that labelling information based on the total weight of the Poon Choi product was acceptable. If there were questions on what data or information to be provided on the label, the trade could refer to the relevant guidelines or call the enquiry hotline of Risk Communication Section for assistance.

Agenda Item 5

Food Safety on Catering Services

15. Ms. KWAN Wai-ching introduced to the meeting the ways to ensure food safety for catering services. Provision of catering services to private venues was popular during festive functions. It was a matter of concern that many types of food were prepared in a short period of time without adequate facilities and manpower. Foods cooked too far in advance were prone to higher risk of cross-contamination. There might be insufficient holding equipment to keep foods under safe temperature, or inadequate reheating before consumption. The trade was advised of the following: not to accept orders beyond handling capacity, ensure the availability of the necessary equipment and manpower, not to cook the food too far in advance, handle raw and cooked foods separately, defrost frozen foods in chillers (4°C or below) or under cool running water, cook foods thoroughly until core temperature reaches 75°C or above, keep cooked foods above 60°C, keep chilled foods at 4°C or below, clean and sanitise all food contacting surfaces thoroughly before use, transport foods in clean and covered containers, ensure proper temperature control during delivery, keep the delivery vehicles clean, ensure sufficient heating / cooling equipment at the venue, cook foods until core temperature reaches 75°C or above if reheating is required, well cover all foods before serving and well observe environmental and personal hygiene at the venue.

Any Other Business

Raw Oysters and Food Safety

16. Mr. YANG Chi-ming informed the meeting of the ways to ensure food safety in selling and consuming raw oysters. Oysters were fed by filtering a large volume of seawater. Pathogens (such as norovirus and *Vibrio parahaemolyticus*), chemical contaminants or natural toxins could accumulate in them if they were grown in contaminated water. Consumption of

raw oysters contaminated with pathogens might cause food poisoning. There was no effective measure to completely eliminate the risk of norovirus in raw oysters. The trade was advised that all oysters should be obtained from reliable sources with health certificates issued by relevant authority of the exporting countries, selling oysters for raw consumption requires permission in writing from the Director of Food and Environmental Hygiene, and efforts should be made to source oysters that were grown in and harvested from areas of clean water. The public were advised that susceptible population (the elderly, young children, pregnant women and people with weakened immune systems or liver diseases) should avoid taking raw oysters, and raw oysters should only be consumed in or obtained from reliable licensed premises. They should not eat oysters raw if the oysters were intended for consumption only after cooking. They should check with the shop whether the oysters are accompanied by health certificates issued by competent authorities from their places of origin, and keep raw oysters at 4°C or below during transportation and storage.

Proposed Regulation of Nutrition and Health Claims in Formula Products and Prepackaged Foods for Infants and Young Children

17. The Chairman informed the meeting that to proceed with the proposed regulatory framework for nutrition and health claims on infant formula, follow-up formula, and prepackaged foods for infants and young children in Hong Kong, a consultation document was being drafted and would be published in early 2015. Views and comments would be sought from the trade during the three-month consultation period which would probably start in January 2015. Open forums would also be held to obtain views and feedbacks from the public.

Date of Next Meeting

18. The date of the next meeting was to be determined.

19. There being no other business, the meeting was adjourned at 3:50 p.m.