

Food Safety related to Formed Meat

Trade Consultation Forum
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What is “formed meat” ?

“Formed meat” refers to meat products

- ✿ which may give the impression that they are made of a whole piece of meat,
- ✿ but actually made by binding and pressing products derived from cut, sliced or minced meat together with the use of appropriate food additives (e.g. phosphates), food enzymes (e.g. transglutaminase), etc.

Food safety risk of “formed meat”

- ✿ During the production process, the inner part of “formed meat” may be contaminated with harmful bacteria.
- ✿ Hence, “formed meat” should be cooked thoroughly for safe consumption.

Advice to the trade

- ✿ The trade should indicate on the label if a food product is a “formed meat”.
- ✿ The trade should provide appropriate storage and cooking instructions to minimise microbiological risk and ensure food safety.

Advice to the public

- ✿ Consumers are advised to store “formed meat” in refrigerator or freezer.
- ✿ “Formed meat” should be cooked thoroughly before consumption.
- ✿ Inner part of the cooked meat should not be red in colour and meat juice should run clear.

Thank you