

**Centre for Food Safety**  
**Food and Environmental Hygiene Department**  
**Notes of the Fifty Sixth Meeting of the Trade Consultation Forum**  
**held on 18 November 2016 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. HO Yuk Yin	Consultant (Community Medicine) (Risk Assessment & Communication)	(Chairman)
Dr. Forest LAM	Senior Medical Officer (Risk Communication)	
Dr. Cherrie NG	Veterinary Officer (Risk Assessment)	
Mr. Nicky HO	Scientific Officer (Nutrition Labelling)	
Mr. TSOI Yuen Ming	Chief Health Inspector (Food Safety Promotion)	
Mr. WONG Cheuk Ho	Superintendent (Risk Communication)	(Secretary)

**Trade Representatives**

Ms. Sue LAU	7-Eleven Hong Kong
Ms. May LAU	A & W Food Service Ltd.
Mr. LO Lok Sang	A-1 Bakery Co., (HK) Ltd.
Mr. Andrew WONG	Abbott Laboratories Ltd
Ms. Lilian TANG	AEON Topvalu (Hong Kong) Co., Ltd.
Mr. WANG Chit Sing	AEON Topvalu (Hong Kong) Co., Ltd.
Ms. Carol LAI	AU Supreme International Holdings Ltd.
Mr. SIU Yun Tang	B & S Company
Mr. Tony CHENG	B & S Company
Mr. LAM Pak Wah	Best Harvest Company Ltd.
Ms. Vincci KO	Cafe de Coral Holdings Ltd.
Mr. TSANG Wah Him	CALBEE FOUR SEAS CO. LTD
Ms. Florence CHOW	Campbell Soup Asia Ltd.
Mr. Jacky LO	CASTCO TESTING CENTRE LTD.
Ms. Jessica OU YANG	Catalo Natural Health Foods Ltd.
Mr. Ryan CHAN	CFSS Co., Ltd.
Ms. CHAN Tian Tian	China Dragon Inspection & Certification Co., Ltd.

Mr. Chi WONG	China Inspection Co., Ltd.
Ms. Maggie LEUNG	China Resources Vanguard (HK) Co Ltd.
Ms. Grace YEE	City Super Ltd.
Ms. Patience CHOI	CMA Industrial Development Foundation Ltd.
Ms. Winnie AU	CMA Industrial Development Foundation Ltd.
Ms. May KAN	Coca-Cola China Ltd.
Ms. Yedda CHOW	Coca-Cola China Ltd.
Mr. Houston WONG	Consulate General of Canada
Mr. Mohammad Albesharah	Consulate General of the state of Kuwait
Mr. Michael LEE	DAH CHONG HONG LTD.
Mr. Philip KWAN	Danone Nutricia ELN Ltd.
Mr. Carlo C. Catingan	Dole Hong Kong Ltd.
Ms. LEUNG King Man	ENVIRO LABS LTD.
Mr. Roy HOU	Eurofins Food Testing Hong Kong Limited
Mr. Freddy FONG	Foodscan Analytics Ltd.
Ms. CHAN On Ying	Fresh-cut Produces Ltd.
Ms. Doris CHAN	FrieslandCampina (Hong Kong) Limited
Ms. Noel HO	Garden Heart Food Ltd.
Ms. Amanda WONG	Glee Foods Industries Ltd.
Mr. Anson POON	GSI Hong Kong
Ms. Heidi HO	GSI Hong Kong
Ms. CHAN Hiu Chi	Holiday Inn Golden Mile Hong Kong
Mr. TAM Hop Sing	Hong Kong Federation of Restaurants and Related Trades Limited
Ms. Doris LO	Hong Kong Health Food Association
Mr. Gary LO	Hong Kong Yakult Co., Ltd.
Mr. WONG Yiu Yan	Horizons Management Co., Ltd.
Ms. Annie CHAN	Hung Fook Tong
Ms. Katrina NG	Hutchison China Meditech Ltd.
Mr. Marco LO	Institution of Dining Art
Mrs. Becky CHEUNG	International Food Safety Association
Mr. Alan FUNG	Intertek Testing Service H.K. Limited
Mr. TANAKA HIROYUKI	Japan External Trade Organization
Mr. CHOW Tin Yam	Japan External Trade Organization
Ms. WONG W. J.	Lee Kum Kee International Holdings Ltd.
Ms. Eva POON	McDonald's Restaurants (HK) Ltd.
Ms. Amy CHU	Mead Johnson Nutrition (HK) Ltd.
Ms. SUSANA MUNOZ	Ministry of Economy of Mexico
Ms. HO Kin Wai	MUJI (Hong Kong) Co., Ltd.

Mr. Joseph MA	Nestle Hong Kong Ltd.
Mr. Herbert LEE	Nissin Foods Co., Ltd.
Ms. Christine WONG	Nutrifarm Food Trading Co. Ltd.
Ms. German CHEUNG	Pappagallo Pacific Ltd.
Ms. Catherine KONG	ParknShop (HK) Ltd.
Ms. May LO	Pizza Express (HK) Ltd.
Ms. Sandy WONG	Pizza Hut Hong Kong Management Ltd.
Ms. Pauline NG	Plaza Premium Lounge Management Limited
Ms. Launita CHAN	Polybrands International Ltd.
Ms. TANG Yee Wah	Regal Hotels International Ltd.
Ms. Suki YAU	SGS Hong Kong Ltd.
Ms. Sharon WONG	Sino Group of Hotels
Mr. WONG Kam Chuen	Swire Coca-Cola HK Ltd.
Mr. KOK Ping Wo	Tai Pan Bread & Cakes Co., Ltd.
Mr. POON Kuen Fai	The Association for Hong Kong Catering Services Management Ltd.
Ms. Leona HO	The Dairy Farm Company Limited - IKEA
Mr. Tommy TONG	The Dairy Farm Company Ltd.
Ms. LEUNG See Man	The Dairy Farm Group
Mr. LING Tsun Kit	The Garden Co Ltd.
Ms. Sally CHAN	The Hong Kong Food Council
Ms. Kammy YEUNG	The Hong Kong Standards and Testing Centre Ltd.
Ms. Wing CHEUNG	Unilever Hong Kong Ltd.
Mr. LE VAN NGHIA	Vietnam Trade Office
Mr. CHAN Chi Kong	Vitasoy International Holdings Ltd.
Ms. Amy FU	Wyeth (Hong Kong) Holding Co. Ltd.

### **Opening Remarks**

The Chairman welcomed all trade representatives to the 56<sup>th</sup> 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**

### **Frozen Meat Destined for Hong Kong from Overseas Temporarily Stored in Qianhaiwan Bonded Port Area of Shenzhen before Its Importation into Hong Kong**

3. Mr. WONG Cheuk Ho informed the meeting that the Centre for Food Safety (CFS) had already uploaded the “Guide to Frozen meat destined for Hong Kong from overseas temporarily stored in Qianhaiwan Bonded Port Area of Shenzhen before its importation into Hong Kong in batches” to the CFS website for the trade’s information, accessible by the link ‘[http://www.cfs.gov.hk/english/import/files/Guide\\_to\\_Frozen\\_meat\\_destined\\_for\\_Hong\\_Kong\\_e.pdf](http://www.cfs.gov.hk/english/import/files/Guide_to_Frozen_meat_destined_for_Hong_Kong_e.pdf)’. Any further enquiries could be addressed to Chief Health Inspector (Import/Export)<sup>1</sup> at 2867 5570.

## **Agenda Item 1**

### **Reducing the Use of Aluminium-containing Food Additive**

4. The Chairman reported that further to the study in 2009, another Risk Assessment Study on Aluminium (Al) conducted by the Centre for Food Safety (CFS) had been completed and the report just published. A press conference on the issue was being held in that afternoon. Dr. Cherrie NG briefed the meeting of the result of the study. It was known that Al-containing food additives were the main dietary source of Al intake of the general population. The additives were used as raising agent for bakery products and steamed bread / bun / cake, as firming agent in jellyfish and pickles, as anticaking agent in powder mix, and as colouring matter in sugar-coated flour confectionery and candies. As regards the health effects of Al, no acute toxic effects by the oral exposure to Al in the general population had been reported. Information available remained inconsistent and did not support a causal

association between Al and Alzheimer disease. There was also no evidence of carcinogenic potential to humans. However, there was evidence of increased mortality, decreased growth, delayed maturation, impaired neurodevelopment and renal damage in experimental pups. The Joint FAO/WHO Expert Committee on Food Additives (JECFA) had evaluated the safety of Al compounds for several times, and in 2011 revised the Provisional Tolerable Weekly Intake (PTWI) of Al from 1 mg/kg bodyweight/week to 2 mg/kg bodyweight/week. In the Risk Assessment Study on Al conducted by the CFS in 2009, it was found that Al-containing food additives were widely used in the production of steamed bread / bun / cake, some bakery products and jellyfish, but considered that the general population was unlikely to experience major undesirable effects due to Al in food. However, the adverse health effect of Al for some population who regularly consumed large amount of foods such as bakery products and jellyfish added with Al-containing food additives could not be ruled out. The Guidelines on the Use of Al-containing Food Additives (the Guidelines) were then issued to the trade. It set out principles for the use of Al-containing food additives in food production, and provided recommendations to the trade for reducing Al content in food products.

5. Dr. Cherrie NG informed that the objectives of the current study were to examine the levels of Al in certain foods with moderate to high levels in the previous risk assessment study and their relation to the use of Al-containing food additives, to compare the levels of Al in foods between the current study and the previous study, and to estimate the dietary exposure to Al and its associated health risk. A total of 309 samples of both pre-packaged and non-prepackaged food were taken from the market from May to July 2015 covering 36 types of food items. The result indicated that “Mai Lai” cake contained the highest mean concentration of Al (mean: 280 mg/kg) among the “steamed cake” group and chicken bun contained the highest mean concentration of Al (mean: 230 mg/kg) among the “steamed bread/bun” group. Egg waffle and waffle contained the highest mean concentration of Al

(mean: 270 mg/kg) in the food group “bakery products”. Jellyfish (ready-to-eat form) had the highest mean Al concentration of 800 mg/kg among all 36 food items in the current study, whereas fried fritter had the lowest mean Al concentration of 2.2 mg/kg among all 36 food items. 32 out of 36 food items were tested in both the current and previous study, and their mean Al concentrations were compared. Generally speaking, more food items showed a decrease in the mean Al concentration. With regard to the dietary exposure to Al, the result indicated that average and high consumers were unlikely to experience major undesirable health effects of Al. However, for consumers with brand loyalty to products with high Al concentration, adverse health effects could not be ruled out. It was concluded that Al-containing food additives were widely used in the production of steamed bread/bun/cake, some bakery products such as waffle and egg waffle and jellyfish (ready-to-eat form). The wide variation of Al concentration in the samples within the same type of food item suggested that reducing the use of Al-containing food additives in the production of food products was possible. The public were advised to maintain a balanced diet so as to avoid excessive exposure of Al from a small range of food items, and to refer to the ingredient lists on the food label for information on whether Al-containing food additives had been used when purchasing prepackaged food products. The trade was advised to make reference to the Guidelines and adopt the advice where appropriate to reduce the Al content of their products.

6. The Chairman remarked that there had been improvements made by the trade over the years in reducing the use of Al-containing food additives but the improvements were not significant. He recommended the trade to refer to the Mainland and Codex standards in the use of Al-containing food additives published in the Guidelines in making their products, as he understood that currently quite a number of the locally-produced food items had Al concentration exceeding the standards. Although the relevant health risk for the general population was not high, the public had an expectation that the trade would be able to provide

them with healthy food products with AI concentration not exceeding the set standards. He urged the trade to make further improvements in this aspect. He would not rule out the imposition of legislative controls over the long run.

## **Agenda Item 2**

### **Joint Consumer Council Study on Sugar Content in Local Sweet Soups**

7. Mr. Nicky HO briefed the meeting of the result of the Joint Consumer Council Study on Sugar Content in Local Sweet Soups (the Study). Consuming too much sugar could lead to obesity and dental decay. Free sugars were monosaccharides and disaccharides added to foods and beverages by the manufacturer, cook or consumer, and sugars naturally present in honey, syrups, fruit juices and fruit juice concentrates. The World Health Organization (WHO) strongly recommended to reduce free sugars intake to less than 10% of total energy intake in both adults and children (i.e. less than 50g free sugars for a total energy intake of 2000 kcal/day), and also conditionally recommended to further reduce free sugar intake to less than 5% of total energy intake (i.e. less than 25g free sugars for a total energy intake of 2000 kcal/day). The Study aimed to provide an update on the levels of sugar in sweet soups, to inform the public on the sugar content and energy value in sweet soups to enable informed choices, and to urge the food trade to take action to reduce the sugar content of sweet soups in the market. The scope of the Study covered both non-prepackaged sweet soups (with 100 samples taken) and prepackaged sweet soups (with 11 samples taken), and a total of 10 sweet soup types. The resultant data of not more than 5g sugar per 100g sweet soup was regarded as “low in sugar”. The result indicated that for non-prepackaged sweet soups, “mango sago dessert with pomelo” had the highest mean sugar level whereas “soybean curd dessert” had the lowest mean sugar level. There were large variations in the sugar content within the same type of certain sweet soups, indicating the possibility of the trade to reduce the sugar

content in these sweet soups. The sugar content of certain types of sweet soup sample reached the “low sugar” level and the trade should consider increasing the supply of low sugar versions of these sweet soups. Energy values of certain types of sweet soup were higher than that of the others and consumers should take note of the sugar content as well as energy values of sweet soups.

8. Mr. Nicky HO informed that the International Advisory Panel (IAP) on Reduction of Salt and Sugar in Food considered that priority should be accorded to product reformulation, and target level for reformulation had to be set. With reference to overseas recommendations on target setting approaches, it was considered that there were three possible options: the maximum level approach, the average/mean level approach, and the percentage reduction target approach. Consumers were advised to maintain a balanced and varied diet and limit the consumption of foods and drinks with high amount of added sugar and high energy value, including sweet soups; take note of the sugar content and energy value of sweet soups and choose the appropriate types of product to suit one’s need; request other ingredients (such as brown sugar powder, sugar syrup) to be served separately during ordering, and add suitable amount of sugar to sweet soups (e.g. soybean curd dessert) if necessary after tasting; take note of the portion size of sweet soups, and share the sweet soups of large portion size with others; read the nutrition label and note the sugar content, energy value and portion size when buying prepackaged sweet soups; limit the amount of sugar added when making sweet soups at home, and consider preparing different types of sweet soups and sweet soups with lower energy values. The trade was advised to be aware of the sugar content and energy value of the sweet soups on sale as it had public health implications; reduce sugar content in sweet soups through modification of preparation methods, ingredients or serving sizes by making reference to the CFS “Trade Guidelines for Reducing Sugars and Fats in Foods ”; provide nutrition information for non-prepackaged sweet soups on menu, price list or other printed



materials so that customers could make informed choice; avoid adding additional sugar to sweet soups (e.g. soybean curd dessert) before serving, and serve sweet soups and other ingredients (such as brown sugar powder, sugar syrup) separately so that customers could add those ingredients based on their preferences.

9. In response to an enquiry from a trade representative, Mr. Nicky HO replied that for four samples of soybean curd dessert with very low level of sugar, no additional sugar might be added before serving. Also there was no information that artificial sweeteners were added to the sweet soup samples. The Chairman remarked that the trade might consider using artificial sweeteners, if necessary, during reformulation.

10. In response to an enquiry from another trade representative requesting presentation files on agenda items 1 and 2, and on the differences of various types of sugars, the Chairman said that the public and the trade were welcome to browse CFS website to download the concerned presentation files, and also write to CFS their questions. The CFS would consider uploading the answers to its website for general information.

11. One trade representative asked about the progress of the proposed front-of-pack labelling scheme. Dr. Forest LAM elaborated on the progress of work on reduction of salt and sugar in food. Three working groups had been established under the Committee on Reduction of Salt and Sugar in Food (CRSS) to take forward the relevant work, namely, the Working Group on Lowering the Content of Salt and Sugar in Food, the Working Group on Reducing Dietary Intake of Salt and Sugar, and the Working Group on Publicity and Education. Three measures were recommended: (i) promoting healthy eating for young children through the Department of Health's [StartSmart@school.hk](http://StartSmart@school.hk) Campaign, targeting at pre-primary institutions; (ii) the front-of-pack low-salt-and-sugar labelling scheme for pre-packaged food, to help consumers identify low-salt-and-low-sugar products easily; and (iii) the "calorie"

indication pilot scheme in the staff canteens of public hospitals.

12. The Chairman remarked that the CFS considered that product reformulation would be an effective means to achieve reduction in salt and sugar intake. The target level for reformulation had to be set and consultation with the trade would be carried out when it was ready. It was also considered that the best way of achieving our objective was to effect a gradual decrease in the levels of salt and sugar without the consumers' notice. The consumers' taste and preference would adapt to the changes slowly. The priority food items for salt reduction were sauces and condiments and also soups. The priority food items for sugar reduction were non-alcoholic beverages and sweet soups.

13. One trade representative remarked that the consumers had a preference for sweet soups with high sugar content. They should be advised of the recommended amount of intake. Mr. Nicky HO replied that consumers were advised to take note of the portion size of sweet soups. In response to an enquiry from another trade representative regarding front-of-pack labelling, Dr. Forest LAM replied that a front-of-pack logo design competition was planned and representative(s) of the trade would be invited as adjudicator(s).

14. One trade representative remarked that the trade had already introduced some reduced salt and sugar products. She enquired whether it was necessary to indicate the salt and sugar content on the label. Mr. Nicky HO replied that the claim that the products had reduced salt and sugar would be considered as a nutrient comparative claim and the conditions for making such a claim had to be met.

### **Agenda Item 3**

#### **Import or Sale of Vegetables Supplied from the Mainland to Hong Kong**

15. Mr. TSOI Yuen Ming briefed the meeting of the regulation on the import and sale of vegetables supplied from the Mainland to Hong Kong. The CFS operated a food surveillance programme and based on risk assessment regularly took food samples (including vegetables) at import, wholesale and retail levels for analysis to ensure the food was fit for human consumption and complied with local regulations. Under the existing administrative arrangements between the Hong Kong SAR Government and the Mainland regulatory authorities, all imported vegetables had to be sourced from farms and processing plants registered with concerned Entry-Exit Inspection and Quarantine Bureau, and each vegetable consignment should be accompanied with export document such as Export Certificate of Vegetables Supplied to Hong Kong and Macao, together with identification tags on the containers showing the source of vegetables. All vegetable consignments from the Mainland via land transport should be imported through the Man Kam To land border and checked by CFS at the Food Control Office. For importers and traders engaged in the import and sale of vegetable supplied from the Mainland, they should import vegetables from farms and processing establishments registered with the relevant Entry-Exit Inspection and Quarantine Bureau of the Mainland.

16. Mr. TSOI further said that with a view to protecting public health, the Pesticide Residues in Food Regulation, Cap. 132CM came into operation on 1 August 2014. Under the Regulation, any person who imports, manufactures or sells any food not in compliance with the requirements of the Regulation concerning pesticide residues commits an offence. Under the Food Safety Ordinance, Cap. 612 (FS Ord., Cap. 612), all food importers and food distributors were required to register with the Director of Food and Environmental Hygiene (DFEH) as food importers/distributors. For retail traders engaged in sale and also import of vegetables supplied from the Mainland, they were also required to register with the DFEH as food importers. The FS Ord., Cap. 612 required any person who, in the course of business,

imported, acquired or supplied by wholesale food in Hong Kong to keep transaction records of the business from which it acquired the food and the business to which it supplied the food, and to provide those records for checking upon the request of FEHD officers.

17. One trade representative asked whether there was any regulatory requirement governing the containing vessel used for the import of vegetables from the Mainland. The Chairman replied that the CFS would check out and respond in the interim.

[Post-meeting note: Under the current legislation, there is no specific control over the import of vegetables and no regulatory requirement governing the containing vessel used for the import of vegetables from the Mainland.]

18. In response to an enquiry from a trade representative, the Chairman remarked that the sourcing of vegetables farms and processing plants for supplying vegetables to Hong Kong was done by the Mainland and the CFS would visit the farms and plants for monitoring from time to time.

#### **Agenda Item 4**

##### **Labelling of Prepackaged Food**

19. Mr. TSOI Yuen Ming briefed the meeting of the current regulation on the labelling of prepackaged food. According to the Food and Drugs (Composition and Labelling) Regulations, Cap. 132W, all prepackaged food had to be labelled with appropriate food labelling. Prepackaged food meant any food packaged, whether completely or partially, in such a way that the contents could not be altered without opening or changing the packaging, and the food was ready for presentation to the ultimate consumer or a catering establishment as a single food item. Products that were not packed beforehand and were just put in

packaging for customers at the point of sale and products put in packaging that the opening was not tied up nor sealed were not considered as prepackaged food. Food labelling included general labelling and nutrition labelling and had to be presented either in English or Chinese or in both languages. General labelling would list out the following information: name of the food; list of ingredients; indication of durability; statement of special conditions for storage or instructions for use; name and address of manufacturer or packer; count, weight or volume. For nutrition labelling, the trade was required to provide information of energy and seven core nutrients of the food (i.e. protein, carbohydrates, total fat, saturated fat, trans fat, sodium, sugars) on the label. Starting from 1 October 2014, the CFS had tightened up its enforcement by doing away with the explanation period, as well as the practice of issuing warning letters and allowing time for rectifying any irregularities. The CFS would initiate prosecution immediately for non-compliance cases without allowing any time for rectification. With the enactment of the Food and Drugs (Composition and Labelling)(Amendment)(No. 2) Regulation 2014, the requirements on nutritional composition and nutrition labelling of infant formula came into operation on 13 December 2015, and the requirements on nutrition labelling of follow-up formula and prepackaged food for infants and young children came into operation on 13 June 2016. Since the implementation of the new enforcement measure on 1 October 2014 up to 31 October 2016, 84 prepackaged food products were found not complying with the Nutrition Labelling Scheme, of which 43 were identified by visual checking and 41 were identified by chemical analysis. There were also two non-compliance cases of nutrition labelling of infant formula, follow-up formula and prepackaged food for infants and young children since 13 December 2015. The trade was advised to understand the definition of prepackaged food, include nutrition label in the prescribed format, and note the standard conditions for nutrition claims to be made on the labels. The trade was also advised of the ways to obtain nutrition information of foods. The CFS had developed tolerance levels for deviation in different batches of products. Nevertheless, food traders had

to step up quality control of the products if the deviation was very large. Mr. TSOI reminded that any person who sold prepackaged food without nutrition labelling would be liable to a maximum fine of \$50,000 and imprisonment for 6 months. Further information on the subject could be obtained from the CFS website.

20. In response to an enquiry from a trade representative, the Chairman agreed to consider providing some examples of non-compliance cases to the trade for information. Another trade representative remarked that the law required that the product name and ingredients list had to be bilingual if both the English and Chinese languages were used in the labelling or marking of prepackaged food, and enquired whether the wordings ‘after thawing treatment’ were to be regarded as part of a food label and without the need to be bilingual. The Chairman replied that the CFS would check out and respond in the interim.

[Post-meeting note: Regarding the appropriate language to be used in food labelling, section 8 of Schedule 3 and section 4 of Schedule 5 to the Food and Drugs (Composition and Labelling) Regulations (Cap. 132W) prescribed that unless there is exemption in the Regulations or otherwise stated, the marking or labelling of prepackaged food shall be in either the English or the Chinese language or in both languages. If both the English and Chinese languages are used in the labelling or marking of prepackaged food, the name of the food, the list of ingredients and the list of nutrients shall appear in both languages.]

21. One trade representative suggested to enhance the current practice of issuing press release to inform the press and the public about the trade’s non-compliance to the nutrition labelling requirement and demanding removal from sale. He remarked that these non-compliance cases might not be serious nor hazardous to health and could be quickly rectified and opined that less strict wordings like ‘can be sold after labelling corrected’ be used, to minimize the harmful effect on the trade. The Chairman considered that the

information might be provided to the public in the 'Frequently Asked Questions' section of the related web page of CFS.

22. One trade representative had a question on the chemical analysis of infant formulae, follow-up formulae and prepackaged food for infants and young children. He asked why the nutrient content vitamin D and vitamin E were selected for testing and how many samples were tested. The Chairman replied that the CFS would check out and respond in the interim. [Post-meeting note: According to the Food and Drugs (Composition and Labelling) (Amendment) (No.2) Regulation 2014 (Amendment Regulation), infant formulae (IF) must contain energy and 33 nutrients (1+33) including 13 vitamins such as vitamin D3 and vitamin E. Also, IF must be labelled with the energy value and the content of 29 nutrients (1+29) and vitamin E and vitamin D3 are nutrients contained and should be labelled in the IF. For follow-up formulae, they must be labelled with the energy value and content of 25 nutrients (1+25) including 13 vitamins such as vitamin D and vitamin E while prepackaged food for infants and young children must be labelled with the energy value and content of four nutrients, namely protein, fat, carbohydrates and sodium (1+4), as well as vitamin A and vitamin D (if they are added to the food). Therefore, upon implementation of the Amendment Regulation on 13.12.2015 and 13.6.2016, CFS has collected numerous samples of formula products and prepackaged food for infants and young children for nutrient content analyses of the 13 vitamins including vitamin E and vitamin D under the routine Food Surveillance Programme. Number of samples collected of the aforesaid products in 2016 for testing nutrient content that involved Vitamin D and Vitamin E (as at 25.11.2016) is listed below for your easy reference:]

Product	No. of sample for vitamin D	No. of sample for vitamin E

Infant formula	10	20
Follow-up formula	4	9
Prepackaged food for infants and young children	10	Nil

23. Another trade representative remarked that certain prepackaged food items would contain small prepackaged items inside. She enquired that under the laws of Hong Kong, whether the gross weight or the net weight would be required to be indicated on the label. The Chairman replied that there was no specific requirement but the trade would be welcome to indicate both the gross weight and net weight of individual items. He added that the CFS would check out and respond in the interim.

[Post-meeting note: According to section 7 of Schedule 3 of Food and Drugs (Composition and Labelling) Regulations, Cap. 132W, label of prepackaged food should include numerical count of the content or with net weight or net volume of the food.]

24. Another trade representative asked whether there would be an amendment of the existing regulations to cater for vitamin food products. The Chairman replied that no such specific regulations were planned at the moment but the Government was considering the regulation of nutrition and health claims on infant formula, follow-up formula, and prepackaged foods for infants and young children under the age of 36 months in Hong Kong.

#### **Any Other Business**

25. A trade representative suggested the CFS to take into account of the seasonal business cycle of the trade in determining the timing of its food surveillance programme. The Chairman remarked that for seasonal food items, the CFS had specific time schedule of surveillance to tie in with peak season of sale. For some food items which were the subjects of project studies, they would be selected for surveillance during specific periods. For other food items, it would be very difficult for the CFS to adjust the timing of its surveillance



schedule as there were a lot of operational and manpower constraints.

26. One trade representative suggested the CFS to pay more concern on vegetarian food as he understood that there were a lot of food additives in such food, and a previous Consumer Council study had identified animal genes in some vegetarian meat. The Chairman said that if there was incident of animal genes found in vegetarian meat, the case would be referred to Customs and Excise Department for follow up. The CFS would study the safety of such food.

27. Another trade representative remarked that the Government had exercised much effort in regulating the import of meat, dairy products and eggs. However, there seemed to be not much control over the import of seafood which was a high risk food item. She also mentioned that in Hong Kong, food safety training was only required for Hygiene Managers for food premises selling high risk food or accommodating over 100 customers. However, in many overseas countries and in Mainland, all staff working in food premises were required to attend mandatory training. She considered that Hong Kong should follow suit in this matter. The Chairman replied that there was currently no regulation controlling the import of seafood, but there were specific requirements regarding the import of raw oysters and recommendation for obtaining relevant health certificates for the import of sashimi. The food items were under CFS' area of concern. As regards training for workers in the trade, the CFS was aware of the need to raise the requirement such that all food handlers working in high risk food premises were required to be trained. The trade representative supplemented that it was important to monitor the quality of the trainers. Another trade representative suggested that the training should also cater for some hearing impaired workers in the business. The Chairman added that the CFS had previously organized food safety training for some ethnic minorities.

28. Another trade representative asked whether 'rare sugar' was present in nature or artificially synthesized. The Chairman said that the CFS would study the matter.

**Date of Next Meeting**

29. The date of next meeting would be decided later.

[Post-meeting note: it would be held on 6 January 2017.]

30. There being no other business, the meeting was adjourned at 4:45 p.m.