

奶類及奶類飲品的進口管制

Import control of milk and milk beverage

食物環境衛生署 食物安全中心
Centre for Food Safety

Food and Environmental Hygiene Department

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“奶類”及“奶類飲品”的定義

Definition of “Milk” and “Milk Beverage”

▶ 奶類 Milk

- ▶ 牛奶、水牛奶及山羊奶
cow's milk, buffalo's milk, goat's milk
- ▶ 忌廉 cream
- ▶ 冰凍或再造的奶類及忌廉
frozen or reconstituted milk and cream
不包括離脂奶、奶粉或煉奶
does not include separated milk, dried
milk or condensed milk

“奶類”及“奶類飲品”的定義

Definition of “Milk” and “Milk Beverage”

▶ 奶類飲品 Milk beverage

- ▶ 將流質奶脂與從奶類衍生的其他固體合成的飲品，不論其中有無食物添加劑或其他物質

any beverage resulting from combining with a liquid of milk fat and other solids derived from milk whether exclusively of any food additive or otherwise

▶ 奶業規例 Milk Regulation 第132AQ章 Cap. 132AQ

申請進口奶類或奶類飲品

Application for importation of milk and milk beverage

▶ 製造來源的批准包括：

Approval for source includes:

- ▶ 生產廠房的評核 Plant Assessment
- ▶ 奶類或奶類飲品的評核
Product Assessment

▶ 檢查結果滿意

Satisfactory result of inspection

- ▶ 放行產品到市場
releasing the products into the market

批准製造來源

Approval for source

▶ 《奶業規例》第5A條 Sec. 5A of Milk Regulation

- ▶ 任何人不得售賣或為出售而宣傳任何從某個未經食物環境衛生署署長批准的製造來源地輸入香港的奶類或奶類飲品

No person shall sell or advertise for sale, any milk or milk beverage imported into Hong Kong from a source of manufacture other than a source of manufacture which has been approved by the Director of Food and Environmental Hygiene

批准製造來源

Approval for source

- ▶ 新獲批准 for new approval
 - ▶ 進口批准有效期為1年
Approval of importation valid for 1 year
- ▶ 續期批准 for renewal approval
 - ▶ 進口批准到期前三個月，申請續期(有效期為1年)
3 months before expiry for approval of importation, application for renewal (valid for 1 year)

如何申請進口奶類或奶類飲品

How to apply for import permission for milk and milk beverage

- ▶ 進口商輸入奶類或奶類飲品之前，必須經食物貿易商人門網站(FTP網站) 或以書面向食物安全中心提出申請
- ▶ Before importing milk and milk beverage into Hong Kong, importers need to apply to the CFS online at FTP website or in writing for import permission
- ▶ FTP網站 FTP webpage:
www.ftp.cfs.gov.hk/index.tc.html
- ▶ 申請表格可在食物安全中心的網址下載
Application form can be downloaded from CFS's website:
https://www.cfs.gov.hk/english/public/public_fi/files/fehb290.pdf

申請進口奶類或奶類飲品要填寫的基本資料

Information required for the application for import permission for milk and milk beverage

- ▶ 進口商的名稱、地址及食物商登記/獲豁免號碼
Importer's name & address, Trade Registration or Exemption No.
- ▶ 聯絡人資料 Contact person information
- ▶ 品牌及產品名稱 Brand & Product name
- ▶ 種類及容量 Type & Packing size
- ▶ 製造商的名稱及地址
Name and address of manufacturer
- ▶ 來源地 Place of origin
- ▶ 所使用的熱處理方法和設施
Heat treatment method used
- ▶ 保質期 Shelf-life

生產廠房的評核

Plant assessment

- ▶ 相關牌照/登記證明
Licence / Registration
- ▶ 使用的熱處理方法/設施
Heat treatment method/facilitates
- ▶ 生產/處理流程
Process workflow

生產廠房的評核

Plant assessment

- ▶ 有關成份及細菌的生產規格/聲稱
Compositional and bacteriological Specifications / claims
- ▶ 保質期的確證 Durability statement
- ▶ 廠內的水質監察
Monitoring of Water used in the plant
- ▶ 認證 Certification (HACCP, ISO)

來源地主管當局發出的衛生證明書

Health certificate issued by the authority of place of origin

- ▶ 產品適合供人類食用
the products are fit for human consumption
- ▶ 產品在合乎衛生的環境下經過處理、加工、包裝
the products have been handled, processed and packed under hygienic conditions
- ▶ 產品經過適當的熱處理
the products are appropriately heat treated

產品的評核

Product assessment

- ▶ 來源地監管該產品的法例
Legislation control in place of origin
 - ▶ 熱處理方法 Heat treatment method
 - ▶ 成份的標準 Composition standard
 - ▶ 微生物質素 Microbiological quality
- ▶ 保存期 / 貯存方法
Shelf life / Storage condition
- ▶ 包裝物料 Packaging material

奶類/奶類飲品的熱處理

Heat-treatment of milk/milk beverage

- ▶ 奶類或奶類飲品不可進行熱處理多於一次(但如屬已經巴士德消毒的進口冰凍全脂奶，則不在此限)
Milk or milk beverage should not be heat-treated more than once (except imported frozen pasteurized whole milk)
- ▶ 奶類或奶類飲品在進行熱處理前的任何時間，每毫升不可含有多於200,000個細菌，或在0.001毫升的分量中不可含有任何大腸菌群
Milk or milk beverage should not contain more than 200,000 bacteria per millilitre or any coliform organisms in 0.001 millilitre at any time before heat-treatment

奶類/奶類飲品的熱處理

Heat-treatment of milk/milk beverage

- ▶ 奶類或奶類飲品在巴士德消毒進行熱處理後的任何時間，每毫升不可含有多於30,000個細菌，或在0.1毫升的分量中不可含有任何大腸菌群
Milk or milk beverage should not contain more than 30,000 bacteria per millilitre or any coliform organisms in 0.1 milliliter at any time after heat-treatment by pasteurization
- ▶ 奶類或奶類飲品在消毒法進行熱處理後的任何時間，不可含有10個或多於10個菌落
Milk or milk beverage should not contain a colony count of 10 or more after heat-treatment by sterilization

用巴士德消毒方法進行熱處理

Methods of heat-treatment by pasteurization

▶ 持溫殺菌法 Holder Method

- ▶ 先將奶類或奶類飲品在既不低於攝氏**63**度亦不高於攝氏**66**度的溫度保持不少於**30**分鐘，然後立即將其冷卻至攝氏**10**度或以下
retaining milk or a milk beverage for not less than 30 minutes at a temperature not less than 63°C nor more than 66°C and then immediately cooling it to a temperature of not less than 10°C

用巴士德消毒方法進行熱處理

Methods of heat-treatment by pasteurization

▶ 高溫短時法

High Temperature Short Time Method

- ▶ 先將奶類或奶類飲品在不低於攝氏72度的溫度保持不少於15秒，然後立即將其冷卻至攝氏10度或以下的溫度

retaining milk or a milk beverage for a period of not less than 15 seconds at a temperature of not less than 72°C and then immediately cooling it to a temperature of not less than 10°C

用消毒方法進行熱處理

Methods of heat-treatment by sterilization

▶ 消毒 Sterilization

- ▶ 將奶類或奶類飲品均化，並將該奶類或奶類飲品倒入日後供人飲用的容器內，加熱至不低於攝氏**100**度的溫度以及在該溫度保持不少於**25**分鐘

Homogenizing and heated over 100°C for not less than 25 minutes in the same containers as such milk or such milk beverage is subsequently to be disposed of for human consumption

用消毒方法進行熱處理

Methods of heat-treatment by sterilization

▶ 超高溫法

Ultra High Temperature (UHT) Method

- ▶ 將奶類或奶類飲品加熱至不低於攝氏**132度**的溫度，以及在該溫度保持至少**1秒**，然後立即將其倒入日後供應予飲用者的消毒容器內，並進行無菌包裝處理

Heated to not less than 132°C for not less than 1 second with immediate aseptic filling

奶類及奶類飲品的成份

Composition of Milk & Milk Beverage

- ▶ 食物及藥物(成份及標籤)規例附表1的第2部份
Schedule 1 Part II Food and Drugs (Composition and Labelling) Regulation
- ▶ 奶類及再造奶 **Milk / Reconstituted milk**
 - ▶ 含奶脂不得少於3.25%，而除奶脂外的奶類固體含量不得少於8.5%
Milk Fat not less than 3.25% ; Milk Solid not Fat not less than 8.5%
- ▶ 半脫脂奶 **Semi-skimmed milk**
 - ▶ 含奶脂不得少於1.5%和不得多於1.8%，而除奶脂外的奶類固體含量不得少於8.5%
Milk Fat not less than 1.5% and not more than 1.8%;
Milk Solid not Fat not less than 8.5%

奶類及奶類飲品的成份

Composition of Milk & Milk Beverage

▶ 脫脂奶 Skimmed milk

- ▶ 含奶脂不得多於0.3%，而除奶脂外的奶類固體含量不得少於8.5%

Milk Fat not less than 0.3%; Milk Solid not Fat not less than 8.5%

▶ 奶類飲品 Milk beverage

- ▶ 含奶脂不得少於0.1%

Milk Fat not less than 0.1%

申請進口奶類要提交的各類文件

Types of supporting documents for the application

- ▶ 由食物原產地主管當局發出的有效產品製造廠註冊證明書副本
Copy of valid registration certificate of the product's manufacturing plant issued by a competent authority of the place of food origin
- ▶ 製造商發出的供貨證明書，證明其是產品的直接供應商，並隨附顯示生產設備、熱處理方法等詳情的生產流程圖
Supply certificate issued by the manufacturer certifying that it is the direct supplier of the product, together with the manufacturing flowchart showing details of the production facilities, heat-treatment method, etc.

申請進口奶類要提交的各類文件

Types of supporting documents for the application

- ▶ 製造廠生產食物用水的質量化驗報告
Test report on the quality of water used in the manufacturing plant
- ▶ 產品的化學成分化驗報告
Test report showing the chemical composition of the product

申請進口奶類要提交的各類文件

Types of supporting documents for the application

- ▶ 產品的微生物質量化驗報告
Test report showing the microbiological quality of the product
- ▶ 製造商就產品保質期的聲明
Declaration by the manufacturer on the shelf-life of the product
- ▶ 產品的空容器樣本
Sample of empty container of the product

申請進口奶類要提交的各類文件

Types of supporting documents for the application

- ▶ 產品包裝的完整清晰圖片 Full clear pictures of the product package

須清楚顯示品牌、產品名稱、成分、熱處理方法、製造商名稱及地址、進口商名稱及地址
showing clearly the brand name, product name, ingredients, heat-treatment method, name and address of the manufacturer, name and address of the importer

申請進口奶類要提交的各類文件

Types of supporting documents for the application

- ▶ 由食物原產地主管當局發出的證明書樣本，證明產品經過適當的熱處理、並在令人滿意的衛生狀況下進行處理、加工及包裝，符合特定的質量標準及適宜供人食用；證明書如有引用法例，則須夾附相關法例原文副本
Specimen of certificate issued by a competent authority of the place of food origin certifying the product has been subject to appropriate heat-treatment, has been handled, processed and packed under satisfactory hygienic conditions, meets specific quality standards and is fit for human consumption; in case legal reference is quoted in the certificate, a copy of the original text of the relevant legislation shall be attached.

批准產品放行到市場

Approval for releasing into the market

- ▶ 首3批次貨運 **First 3 consignments**
 - ▶ 要先扣起產品檢查，並且抽取樣本化驗，待化驗報告證明妥當才放行
Inspection + Hold & Test before release
- ▶ 其後3批次貨運 **Next 3 consignments**
 - ▶ 要先檢查，並且抽取樣本化驗才放行
Inspection + Sample & Release
- ▶ 食物監測計劃
Food surveillance programme
 - ▶ 進口、批發及零售層面抽取食物樣本
Food sampling at import, wholesale and retail levels

謝謝
Thank you