

《2024年食物內防腐劑（修訂）規例》 Preservative in Food (Amendment) Regulation 2024

業界諮詢論壇
Trade Consultation Forum
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背景

Background

- 公眾諮詢：2023年5月29日至9月30日
- 《修訂規例》
 - 刊憲：2024年10月10日
 - 生效日期：2024年12月30日
 - 24個月的過渡期會在2026年12月29日屆滿
- 舉行了四次技術會議
 - 2023年8月23日
 - 2023年10月27日
 - 2024年11月15日
 - 2025年1月15日
- Public consultation: 29 May – 30 Sep 2023
- The Amendment Regulation
 - Publication in the Gazette: 10 Oct 2024
 - Date of commencement: 30 Dec 2024
 - The 24-month transitional period will end on 29 Dec 2026
- Conducted four technical meetings
 - 23 Aug 2023
 - 27 Oct 2023
 - 15 Nov 2024
 - 15 Jan 2025

第132BD章的檢討

Review of Cap. 132BD

● 旨在：

- 使本地與國際的食物安全標準保持一致
- 加強保障消費者
- 並同時促進食品貿易

● 原則：

- 以《食品法典委員會標準》為骨幹
- 輔以內地和其他主要食品貿易伙伴所採用的相關標準

● Aims:

- Keeping local food safety standards on par with international standards
- Enhancing consumer protection
- Facilitating the food trade

● Principles:

- Kept the Codex standards as the backbone
- Supplemented with the standards adopted by the Mainland and by Hong Kong's other major food trading partners

修訂的主要範圍

Major areas of the amendments

- 更新「防腐劑」和「抗氧化劑」的定義
- 更新「准許列表」中准許防腐劑／抗氧化劑名單
- 更新准許防腐劑和准許抗氧化劑的最高准許含量
 - 包括優良製造規範添加劑(GMP 添加劑)名單
- 為「特殊醫用食物」提供豁免
- 更新食物分類系統和用詞
- Updating of definitions of “preservative” and “antioxidant”
- Updating the list of permitted preservatives or permitted antioxidants in the “positive list”
- Updating the MPLs of the permitted preservatives or permitted antioxidants
 - Including the list of GMP additives
- Providing exemption for “Food for Special Medical Purposes (FSMP)”
- Updating food category system and terminology

《修訂規例》綜覽

Overview of the Amendment Regulation

- 第132BD章列出的准許防腐劑和准許抗氧化劑將由 32 種增至 58 種
 - 29 種在修訂前已獲准許使用
 - 刪去3種食物添加劑(即碳酸銅、二苯基和甲酸)
 - 另外29種則為新增
 - 包括25 種現時不屬於第 132BD章定義的防腐劑和抗氧化劑
 - 24種屬GMP添加劑 [見附表1B]
 - 不適用於任何附表1C所列食物分類的有關食物
- 「添加劑—食物」組合由約900個增至約2000個 [見附表1]
- No. of permitted preservatives and permitted antioxidants listed in Cap. 132BD increases from 32 to 58
 - 29 permitted before the amendments
 - Removed 3 food additives (namely copper carbonate, diphenyl and formic acid)
 - 29 newly added
 - Including 25 additives currently falling outside the definitions of “preservative” and “antioxidant” in Cap. 132BD
 - 24 are GMP additives [see Schedule 1B]
 - Not apply to any relevant food of a scheduled food category that is also specified in Schedule 1C
- No. of “additive-food” pairs increases from around 900 to around 2000 [see Schedule 1]

第132BD章修訂前後准許防腐劑和抗氧化劑的比較

Comparison of permitted preservatives and antioxidants before and after amendments of the Cap. 132BD

第132D章在修訂前的准許防腐劑和氧化劑

《修訂規例》新增的准許防腐劑和抗氧化劑

1. 苯甲酸鹽
2. 經丁化作用的羥基茴香醚
3. 經丁化作用的羥基甲苯
4. 丙酸鈣
5. 二甲基二碳酸鹽
6. 十二(烷)基梛酸鹽
7. 乙氧基喹
8. 乙二胺四乙酸鹽
9. 葡萄糖酸亞鐵
10. 愈瘡樹脂
11. 六亞甲基四胺
12. 對羥基苯甲酸鹽
13. 檸檬酸異丙酯類
14. 溶菌酶
15. 納他霉素(游霉素)
16. 尼生素
17. 硝酸鹽
18. 亞硝酸鹽
19. 辛基梛酸鹽
20. 苯基苯酚
21. 丙酸鉀
22. 丙酸
23. 丙基梛酸鹽
24. 丙酸鈉
25. 山梨酸鹽
26. 氯化亞錫
27. 亞硫酸鹽
28. 特丁基對苯二酚
29. 硫代二丙酸鹽
30. 碳酸銅(建議刪除)
31. 二苯基(建議刪除)
32. 甲酸(建議刪除)

1. 冰醋酸
2. 抗壞血酸, L-
3. 抗壞血酸酯
4. 乙酸鈣
5. 抗壞血酸鈣
6. 乳酸鈣
7. 二氧化碳
8. 檸檬酸
9. 檸檬酸和脂肪酸甘油酯
10. 異抗壞血酸
11. 葡萄糖氧化酶
12. 卵磷脂
13. 一氧化二氮
14. 磷酸鹽
15. 乙酸鉀
16. 乳酸鉀
17. 乙酸鈉
18. 抗壞血酸鈉
19. 二乙酸鈉
20. 異抗壞血酸鈉
21. 乳酸鈉
22. 酒石酸鹽
23. 生育酚
24. 檸檬酸三鈣
25. 檸檬酸鉀
26. 過氧化苯甲酰(新增自食品法典委員會標準)
27. 月桂酰精氨酸乙酯(新增自食品法典委員會標準)
28. 迷迭香提取物(新增自其他地方標準)
29. 硬脂酰檸檬酸酯(新增自食品法典委員會標準)

GMP 添加劑
被刪除的添加劑

Preservatives and antioxidants permitted under Cap. 132BD before the amendments

1. Benzoates
2. Butylated hydroxyanisole (BHA)
3. Butylated hydroxytoluene (BHT)
4. Calcium propionate
5. Dimethyl dicarbonate
6. Dodecyl gallate
7. Ethoxyquin
8. Ethylenediaminetetraacetates
9. Ferrous gluconate
10. Guaiac resin
11. Hexamethylene tetramine
12. Hydroxybenzoates, para-
13. Isopropyl citrates
14. Lysozyme
15. Natamycin (pimaricin)
16. Nisin
17. Nitrates
18. Nitrites
19. Octyl gallate
20. ortho-Phenylphenols
21. Potassium propionate
22. Propionic acid
23. Propyl gallate
24. Sodium propionate
25. Sorbates
26. Stannous chloride
27. Sulphites
28. Tertiary butylhydroquinone (TBHQ)
29. Thiodipropionates
30. Copper carbonate (proposed to remove)
31. Diphenyl (proposed to remove)
32. Formic acid (proposed to remove)

New preservatives and antioxidants permitted under Amendment Regulation

1. Acetic acid, glacial
2. Ascorbic acid, L-
3. Ascorbyl esters
4. Calcium acetate
5. Calcium ascorbate
6. Calcium lactate
7. Carbon dioxide
8. Citric acid
9. Citric and fatty acid esters of glycerol
10. Erythorbic acid (isoascorbic acid)
11. Glucose oxidase
12. Lecithins
13. Nitrous oxide
14. Phosphates
15. Potassium acetate
16. Potassium lactate
17. Sodium acetate
18. Sodium ascorbate
19. Sodium diacetate
20. Sodium erythorbate (sodium isoascorbate)
21. Sodium lactate
22. Tartrates
23. Tocopherols
24. Tricalcium citrate
25. Tripotassium citrate
26. Benzoyl peroxide (Newly added from Codex standard)
27. Lauric arginate ethyl ester (Newly added from Codex standard)
28. Rosemary extract (Newly added from other standards)
29. Stearyl citrate (Newly added from Codex standard)

GMP additives
Additives being deleted

《修訂規例》 Amendment Regulation

生效日期 Commencement

- 自2024年12月30日起實施
 - 有關過渡期的安排見第8條
- Comes into operation on 30 December 2024
 - For transitional period arrangement, see section 8

第 3 條修訂釋義 (1)

Section 3 amends interpretation (1)

● 更新定義

1) 「抗氧化劑」、「防腐劑」

- 參考食品法典委員會的定義來更新
 - 將更多添加劑納入第 132BD 章的規管機制
 - 某些具有防腐功能的一般食物配料(例如鹽、糖和酒精)則繼續不包括在防腐劑的定義內

若干防腐劑和抗氧化劑能發揮防腐或抗氧化以外的作用(即具有多種作用的食物添加劑)

- 食品法典委員會就每個「添加劑—食物」組合訂立單一的最高准許含量，而不論在食物中添加有關添加劑的實際作用
- 現行第 132BD 章已依循有關做法
- 有關做法在「防腐劑」和「抗氧化劑」經更新的定義下保持不變

● Updated definitions

1) “antioxidant”, “preservative”

- Updated with reference to Codex definitions
 - Would bring more additives into the regulatory regime of Cap. 132BD
 - Certain common food ingredients with preservative function (such as salt, sugar and alcohol) would continue to be excluded from the definition of “preservative”

Certain preservatives and antioxidants which are capable of performing functions besides preservation or antioxidation – i.e. multi-functional additives

- Codex sets a single MPL for each “additive-food” pair, regardless of the actual function to be carried out by adding such additive in the food
- The existing Cap. 132BD is already following such practice
- Kept intact with the updated definitions of “preservative” and “antioxidant”

第3條修訂釋義 (2)

Section 3 amends interpretation (2)

● 更新定義

2) 「准許抗氧化劑」、「准許防腐劑」、「准許食物添加劑」、「最高准許含量」

- 基於新加入的**GMP**添加劑名單(見新訂附表1B)

● 新定義

➤ 「食物」的定義不包括特殊醫用食物

- 豁免特殊醫用食物受第 132BD 章的規管

➤ 「食物添加劑組」和「構成添加劑」(見更新附表1A)

- 現行「替代物」的定義被廢除

● Updated definitions

2) “permitted antioxidant”, “permitted preservative”, “permitted food additive”, “maximum permitted level”

- Because of the newly added list of GMP additives (see the new Schedule 1B)

● New definitions

➤ Food is defined to excluded “Food for medical purposes” (FSMP)

- FSMP will be exempted from Cap. 132BD

➤ “food additive group” and “participating additive” (see the updated Schedule 1A)

- The existing definition of “alternative form” is repealed

第4條廢除第132BD章第2A條 (訂明替代物的使用)

Section 4 repeals section 2A of Cap. 132BD (prescribes the use of alternative forms)

修訂前的第132BD章

附表 1A

[第2及2A條]

項	第1欄 附表1所指明的准許食物添加劑 (包括國際編碼系統編號)	第2欄 可使用的准許食物添加劑替代物 (包括國際編碼系統編號) (以第1欄所示的准許食物添加劑 的形式計算)
1.	山梨酸 (200)	山梨酸鈉 (201) 山梨酸鉀 (202) 山梨酸鈣 (203)
2.	苯甲酸 (210)	苯甲酸钠 (211) 苯甲酸钾 (212) 苯甲酸鈣 (213)
3.	對羥基苯甲酸乙酯 (214)	對羥基苯甲酸乙酯鈉 (215)
4.	對羥基苯甲酸甲酯 (218)	對羥基苯甲酸甲酯鈉 (219)

《修訂規例》

“附表 1A

[第2條]

食物添加劑組的構成添加劑

項	第1欄 食物添加劑組 (國際編碼系統編號)	第2欄 構成添加劑 (國際編碼系統編號)
1.	山梨酸鹽 (200–203)	山梨酸 (200) 山梨酸鈉 (201) 山梨酸鉀 (202) 山梨酸鈣 (203)
2.	苯甲酸鹽 (210–213)	苯甲酸 (210) 苯甲酸钠 (211) 苯甲酸钾 (212) 苯甲酸鈣 (213)
3.	對羥基苯甲酸鹽酯類 (214、215、218 及 219)	對羥基苯甲酸乙酯 (214) 對羥基苯甲酸乙酯鈉 (215) 對羥基苯甲酸甲酯 (218)

Cap. 132BD before amendments

Schedule 1A

[ss. 2 & 2A]

Item	Column 1 Permitted food additive (with INS no.) specified for it in Schedule 1	Column 2 Alternative form with INS no.) in which the permitted food additive may be used (to be calculated as the permitted food additive shown in column 1)
1.	Sorbic acid (200)	Sodium sorbate (201) Potassium sorbate (202) Calcium sorbate (203)
2.	Benzoic acid (210)	Sodium benzoate (211) Potassium benzoate (212) Calcium benzoate (213)
3.	Ethyl para-hydroxybenzoate (214)	Sodium ethyl para-hydroxybenzoate (215)
4.	Methyl para-hydroxybenzoate (218)	Sodium methyl para-hydroxybenzoate (219)

Amendment Regulation

“Schedule 1A

[s. 2]

Participating Additives of Food Additive Groups

Item	Column 1 Food additive group (INS nos.)	Column 2 Participating additives (INS nos.)
1.	Sorbates (200–203)	Sorbic acid (200) Sodium sorbate (201) Potassium sorbate (202) Calcium sorbate (203)
2.	Benzoates (210–213)	Benzoic acid (210) Sodium benzoate (211) Potassium benzoate (212) Calcium benzoate (213)
3.	Hydroxybenzoates, para- (214, 215, 218 & 219)	Ethyl para-hydroxybenzoate (214) Sodium ethyl para- hydroxybenzoate (215) Methyl para- hydroxybenzoate (218)

Section 10 replaces the existing Schedule 1A

第10條取代現行附表1A

- 該食物添加劑組的“最高准許含量”指適用於該組內的構成添加劑之總含量的分量

- MPL for that food additive group means the proportion applicable to the total amount of the participating additives in that group

第5(1)條提述GMP添加劑名單

Section 5(1) refers to the list of GMP additives

- 加入GMP添加劑名單 (見新訂附表1B)
 - 共24種可按照優良製造規範 (GMP) 原則在食物中使用的添加劑
 - JECFA已對這些添加劑進行風險評估，結論是不會危害健康
 - 但有關的使用並不適用於某些食物分類或個別食物 (加入新訂附表1C)
- To be added the list of GMP additives (see the new Schedule 1B)
 - A total of 24 additives that are acceptable for general use in foods when used in accordance with GMP principles
 - JECFA has conducted risk assessments on these additives and concluded as not representing a hazard to health
 - However, such general permission for use does not apply to certain food categories or individual food items (added the new Schedule 1C)

附表1B / 1C 摘錄

Extracts of Schedules 1B / 1C

“附表 1B

[第 2 及 3 條]

根據第 3(2A) 條准許在食物內按照優良製造規範原則使用的食物添加劑

第 1 欄	第 2 欄	附表 1C
項	准許食物添加劑 (國際編碼系統編號)	[第 3 條]

第 3(2A) 條不適用的食物		第 1 欄	第 2 欄
		食物分類編號 (由附表 1 所編配)	食物分類或細分類
1.	冰醋酸 (260)	1.1.1	液態奶 (原味), 包括脫脂奶、部分脫脂奶及全脂奶
2.	醋酸鉀 (261(i))	1.1.2	其他液態奶 (原味) (例如原味再造液態奶、添加維他命及礦物質的非調味液態奶、減乳糖奶及以奶為主的原味飲料), 不包括屬食物分類 1.1.1、1.1.3 及 1.2 及其細分類 (如適用) 的製品
3.	醋酸鈉 (262(i))	1.1.3	液態酪漿 (原味)
4.	醋酸鈣 (263)	1.2	發酵奶類製品及凝乳製品 (原味), 不包括屬食物分類 1.1.4 及其細分類 (如適用) 的調味製品, 以及屬食物分類 1.7 及其細分類 (如適用) 的甜品
5.	丙酸 (280)		
6.	丙酸鈉 (281)		
7.	丙酸鈣 (282)		
8.	丙酸鉀 (283)		

即 GMP 添加劑可
用在食物
細分類
「1.1.4 調
味液態奶
飲料」

1.1.4
未曾
列出

“Schedule 1B

[ss. 2 & 3]

Food Additives Permitted under Section 3(2A) for Use in Food in accordance with GMP Principles

Column 1	Column 2
Item	Permitted food additive (INS no.)

1.	Acetic acid, glacial (260)
2.	Potassium acetate (261(i))
3.	Sodium acetate (262(i))
4.	Calcium acetate (263)
5.	Propionic acid (280)
6.	Sodium propionate (281)
7.	Calcium propionate (282)
8.	Potassium propionate (283)

Schedule 1C

[s. 3]

Food Excluded from Operation of Section 3(2A)

Column 1	Column 2
Food category no. (as assigned by Schedule 1)	Food category or sub-category
1.1.1	Fluid milk (plain), including skimmed, partly skimmed and whole milk
1.1.2	Other fluid milk (plain) (e.g. plain reconstituted fluid milks, non-flavoured vitamin and mineral fortified fluid milks, lactose reduced milk and plain milk-based beverages), excluding products of food categories 1.1.1, 1.1.3 and 1.2 and their sub-categories (if applicable)
1.1.3	Fluid buttermilk (plain)
1.2	Fermented and renneted milk products (plain), excluding flavoured products of food category 1.1.4 and its sub-categories (if applicable), and desserts of food category 1.7 and its sub-categories (if applicable)

i.e. GMP additives
can be applied to the
food sub-category
“1.1.4 Flavoured fluid
milk drinks”

1.1.4
not
listed

第5(3)條更新第132BD章第 3(9)條

Section 5(3) updates section 3(9) of Cap. 132BD

- 有關「合成食物」的准許防腐劑和准許抗氧化劑含量
 - 「合成食物」指含有兩種或多於兩種配料的食物
 - 現行第132BD章准許「合成食物」含有防腐劑及/或抗氧化劑，但有關防腐劑及抗氧化劑必須准許用於個別配料，含量則按該個別配料在有關合成食物中所佔的比例而定
 - 更新第 3(9) 條以訂明「合成食物」可含有GMP添加劑，除非所使用的配料屬新訂附表1C中有指明的有關食物
- Concerning the levels of permitted preservatives and permitted antioxidant in “compounded food”
 - “Compounded food” refers to food containing 2 or more ingredients
 - The existing Cap. 132BD permits a compounded food to contain preservatives and/or antioxidants, if they are permitted to be used in the individual ingredient at levels in proportion with the amount of that individual ingredient present in the final compounded food
 - Updates section 3(9) to prescribe that compounded food may contain GMP additives, unless the ingredient used is a relevant food specified in Schedule 1C

第6條修訂第132BD章第4條

Section 6 amends section 4 of Cap. 132BD

- 含抗氧化劑食物不得推薦給嬰兒及幼童食用
 - 在修訂前第132BD章第4條規定：凡任何食物裏面或表面含有添加的抗氧化劑，則該食物的名稱說明或宣傳品不得表示該食物主要供嬰兒及幼童食用
 - 更新的附表1中新增某些適用於「擬主要供不足36個月大的人食用的食物」（即新增的食物分類13）的抗氧化劑
 - 例如醋酸、抗壞血酸、檸檬酸等
 - 修訂第132BD章第4條，豁免任何屬新訂附表1食物分類13及其細分類的食物受第4條的說明和宣傳規管
- Food containing antioxidant not to be recommended for babies and young children
 - Section 4 of Cap. 132BD before amendments prohibits the description or advertisement of any food as being food intended mainly for babies and young children, if it has in it or on it any added antioxidant
 - Certain newly added antioxidants would be listed in the updated Schedule 1 as applicable to “Food intended to be consumed principally by persons under the age of 36 months” (the new food category 13)
 - e.g. acetic acid, ascorbic acid, citric acid, etc.
 - Amends section 4 of Cap. 132BD, so that any food falling within food category 13 or its sub-categories in the new Schedule 1 shall be excluded from the prohibition on description or advertisement under that section 4

第8條提供24個月的過渡安排

Section 8 provides a transitional arrangement of 24 months

- 《修訂規例》生效後(即2024年12月30日)會有24個月的過渡期，過渡期會在2026年12月29日屆滿
- 在過渡期內，任何一項食品只須完全符合現行或經修訂的第132BD章的規定，即可合法輸入或售賣
 - 如某特定食品添加了兩種食物添加劑，則該兩種食物添加劑不可以一種符合現行第132BD章的規定，而另一種則符合經修訂的第132BD章的規定
- 過渡期結束後，業界須完全符合經修訂的第132BD章的規定
- The commencement of the Amendment Regulation (i.e. 30 December 2024) followed by a 24-month transitional period, which will end on 29 December 2026
- During the transitional period, any single food item may be legally imported or sold if it complies wholly with the requirements of either the existing or the amended Cap. 132BD
 - If two food additives are added to a particular food item, it is not acceptable for one to comply with the requirements of the existing Cap. 132BD and the other to comply with the requirements of the amended Cap. 132BD
- After the end of the transitional period, the trade should fully comply with the requirements of the amended Cap. 132BD

第9條取代現行附表1

Section 9 replaces the existing Schedule 1

- 以更新或訂明約2000個「添加劑-食物」組合的最高准許含量

➤ 摘錄

根據食品法典委員會
標準更新食物分類系統

“附表 1

[第 2、3、4 及 11 條及附表 1C]

包括食物添加劑組

可含食物添加劑的食物及在每個情況下食物添加劑的
種類及分量

第 1 欄		第 2 欄		第 3 欄	第 4 欄
編號	食物分類或細分類	准許食物添加劑		最高准許含量 (毫克/公斤, 除非另有指明)	(附註)
		國際編碼系統編號	名稱說明		
1.6.2.1	成熟乳酪, 包括外殼	200-203	山梨酸鹽	3 000	註 9
		234	尼生素	12.5	
		235	納他霉素 (游霉素)	40	註 16 及 17
		239	六亞甲基四胺	25	註 24 及 25

- 註 1 以磷計。
 註 2 只供用於經加熱消毒和超高溫處理的奶類。
 註 3 不包括減乳糖奶。
 註 4 不包括未有添加維他命或礦物質的所有液態奶。
 註 5 例外情況：如供用於減乳糖奶，最高准許含量為每公斤 500 毫克。

- To update or prescribe the MPLs for around 2000 “additive-food” pairs

➤ Extract

With reference to the Codex standards to update the food category system

Including food additive groups

“Schedule 1

[ss. 2, 3, 4 & 11 & Sch. 1C]

Food which may Contain Food Additive and the Description and Proportion of Food Additive in Each Case

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	(Note)
		INS nos.	Name		
1.6.2.1	Ripened cheese, including rind	200-203	Sorbates	3 000	Note 9
		234	Nisin	12.5	
		235	Natamycin (pimaricin)	40	Notes 16 and 17
		239	Hexamethylene tetramine	25	Notes 24 and 25

- Note 1 As phosphorus.
 Note 2 For use in sterilized and ultra-heat treated (UHT) milks only.
 Note 3 Excluding lactose reduced milks.
 Note 4 Excluding all fluid milks that are not vitamin or mineral fortified.
 Note 5 Except that the maximum permitted level for use in lactose reduced milks is 500 mg/kg.

使用指引及其他常見問題

User Guidelines and Other Frequently Asked Questions

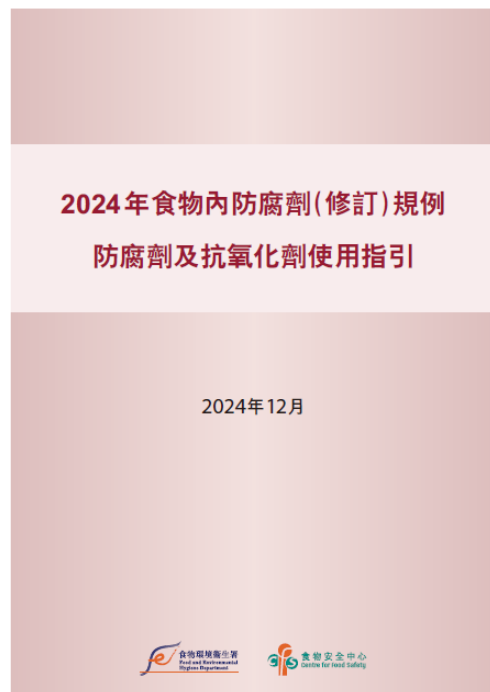
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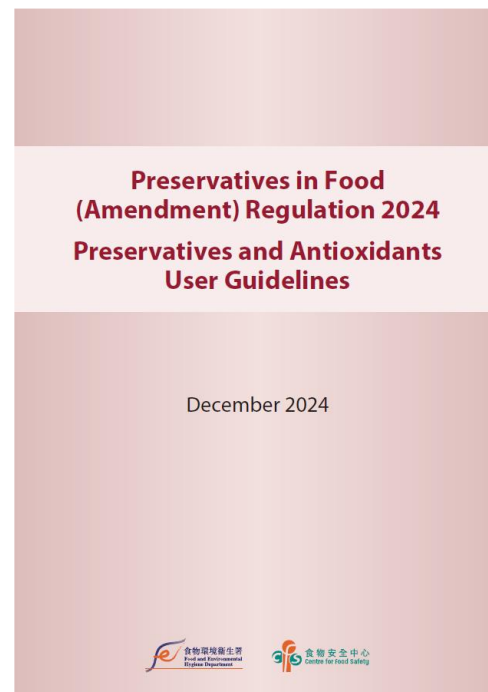
使用指引的概要

Outline of the User Guidelines

- 1 引言
- 2 防腐劑及抗氧化劑的使用條件
- 3 食物分類系統
- 4 常見問題



- 1 Introduction
- 2 Conditions of Use of Preservatives and Antioxidants
- 3 The Food Category System
- 4 Frequently Asked Questions



使用指引包括食物類說明

The User Guidelines cover the food category descriptors

- 為經修訂的第132BD章更新的附表1中的某些食物分類及其細分類提供詳細資料

1 乳類製品及類似品，不包括屬食物分類 13.1.1 及 13.1.2 及其細分類(如適用)的嬰兒配方產品和較大嬰兒及幼兒配方產品，以及屬食物分類 2 及其細分類(如適用)的製品

此主要分類包括以任何產奶動物(例如母牛、綿羊、山羊、水牛)的奶製成的各乳類製品。除食物分類 1.1.4 外，此分類中的“原味”製品指沒有調味，不含水果、蔬菜或其他非乳類配料，亦沒有混合其他非乳類配料的製品。類似品是指部分或全部奶脂以植物油脂取代的製品。

1.1 液態奶及奶製品，不包括屬食物分類 1.2 及其細分類(如適用)的原味發酵奶類製品及原味凝乳製品

此分類包括所有以脫脂、部分脫脂及全脂奶為主的原味和調味液態奶，不包括屬食物分類 1.2 的原味發酵製品和原味凝乳製品。液態奶是通過對奶的加工而成的“奶製品”，可含有食物添加劑和在加工處理過程中就發揮作用而言必需的其他配料。生奶則不應含有任何食物添加劑。

1.1.1 液態奶(原味)，包括脫脂奶、部分脫脂奶及全脂奶

此分類指源自產奶動物(例如母牛、綿羊、山羊、水牛)並經加工處理的原味液態奶。此分類包括經巴士德消毒法消毒、超高溫處理、加熱消毒、均化或奶脂調整的奶，亦包括但不限於脫脂奶、部分脫脂奶和全脂奶。

1.1.2 其他液態奶(原味)(例如原味再造液態奶、添加維他命及礦物質的非調味液態奶、減乳糖奶及以奶為主的原味飲料)，不包括屬食物分類 1.1.1、1.1.3 及 1.2 及其細分類(如適用)的製品

此分類包括所有原味液態奶，不包括屬食物分類 1.1.1 的液態奶(原味)、食物分類 1.1.3 的液態酪漿(原味)及食物分類 1.2 的發酵奶類製品及凝乳製品(原味)。此分類包括但不限於原味調製液態奶、原味再造液態奶、原味複合奶、添加維他命及礦物質的非調味液態奶、蛋白質調整奶、減乳糖奶及以奶為主的原味飲料。此

- Provide detailed information on selected food categories and their sub-categories provided in the updated Schedule 1 to the amended Cap. 132BD

1 Dairy products and analogues, excluding infant formulae and follow-up formulae of food categories 13.1.1 and 13.1.2 and their sub-categories (if applicable), and products of food category 2 and its sub-categories (if applicable)

This major category includes all types of dairy products that are derived from the milk of any milking animal (e.g. cow, sheep, goat, buffalo). In this category, with the exception of food category 1.1.4, a “plain” product is one that is not flavoured, nor contains fruit, vegetables or other non-dairy ingredients, nor is mixed with other non-dairy ingredients. Analogues are products in which milk fat has been partially or wholly replaced by vegetable fats or oils.

1.1 Fluid milk and milk products, excluding plain fermented milk products and plain renneted milk products of food category 1.2 and its sub-categories (if applicable)

This category includes all plain and flavoured fluid milks based on skimmed, partly skimmed and whole milk, excluding plain fermented products and plain renneted milk products of food category 1.2. Fluid milks are “milk products” that are obtained by the processing of milk, and may contain food additives and other ingredients functionally necessary for processing. Raw milk shall not contain any food additives.

1.1.1 Fluid milk (plain), including skimmed, partly skimmed and whole milk

This category refers to plain fluid milk obtained from milking animals (e.g. cows, sheep, goats, buffalo) that has been processed. It includes pasteurized, ultra-heat treated (UHT), sterilized, homogenized, or fat adjusted milk. It also includes, but is not limited to, skimmed, partly skimmed and whole milk.

1.1.2 Other fluid milk (plain) (e.g. plain reconstituted fluid milks, non-flavoured vitamin and mineral fortified fluid milks, lactose reduced milk and plain milk-based beverages), excluding products of food categories 1.1.1, 1.1.3 and 1.2 and their sub-categories (if applicable)

This category includes all plain fluid milk, excluding products of food categories 1.1.1 Fluid milk (plain), 1.1.3 Fluid buttermilk (plain), and 1.2 Fermented and renneted milk products (plain). It includes, but is not limited to, plain recombined fluid milks, plain reconstituted fluid milks, plain composite milks, non-flavoured vitamin and mineral fortified fluid milks, protein adjusted milks, lactose reduced milk, and plain milk-based beverages. In this food category, plain products contain no added flavouring nor other ingredients that intentionally impart flavour, but may contain other non-dairy ingredients.

如有查詢 For enquiries

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謝謝
Thank you