

**Centre for Food Safety**  
**Food and Environmental Hygiene Department**  
**Notes of the Eleventh Meeting of the Trade Consultation Forum held on**  
**5 June 2008 at 2:30 p.m. at Conference Hall, 3 Edinburgh Place, Central, Hong Kong**

**Present**

**Government Representatives**

Dr. Y. Y. HO	Consultant (Community Medicine)	(Chairman)
	(Risk Assessment & Communication)	
Dr. Constance H.Y. CHAN	Controller, Centre for Food Safety	
Dr. Anne FUNG	Principal Medical Officer (Risk Assessment & Communication)	
Dr. Anna WONG	Senior Medical Officer (Risk Assessment)	
Ms. Melissa LIU	Scientific Officer (Nutrition Labelling)	
Mr. Y.K. CHU	Scientific Officer (Standard)	
Mr. K.W. CHUNG	Chief Health Inspector (Food Labelling)	
Mr. H.M. WONG	Superintendent (Risk Communication)	(Notes-taker)

**Trade Representatives**

Ms. LAI Sin Man	A S Watson Group (Hong Kong) Limited
Mr. Peter Johnston	A S Watson Group (Hong Kong) Limited
Ms. LIM Lina	A S Watson Industries
Ms. LEUNG Wing-sze	Abbott Laboratories Ltd.
Mr. Eric CHAN	Abbott Laboratories Ltd.
Ms. LAU P Y Carol	Aeon Stores (Hong Kong) Co., Ltd.
Mr. Stanley WONG	Aeon Stores (Hong Kong) Co., Ltd.
Ms. Maggie LEE	AIC Merchandising (Japan) Ltd.
Ms. Annie WONG	Amoy Food Limited
Ms. Mei CHOW	AMOY Food Ltd.
Ms. Candy LAM	Association of Restaurant Managers Limited
Mr. Alan KWOK	Campbell Soup Asia Ltd.
Ms. Ming CHEUNG	Campbell Soup Asia Ltd.
Mr. NGAN Hing Chun	Chinese Cuisine Management Association
Mr. YAU Kam Wing	Chinese Cuisine Management Association
Mr. LEUNG Chi wai	Chinese Cuisine Management Association
Ms. May KAN	Coca-Cola China Ltd.
Mr. Sam CHAN	Dah Chong Hong, Ltd.

Ms. Mary YIP	DKSH Hong Kong Limited
Mr. CHAN Cheung Chor	Estate's Restaurant's (Hong Kong) Merchant Association Limited
Ms. Donny, Wing Cheung FONG	Fong Wing Kee Restaurant
Ms. Charlotte CHAN	Fonterra Brands (HK) Ltd
Ms. Coffee LEUNG	Friesland Foods HK
Ms. Kelly CHAN	Getz Bros. & Co. (Hong Kong) Limited
Mr. Edmond CHOW	Getz Bros. & Co. (Hong Kong) Limited
Mr. Jackie LIU	GlaxoSmithkline Ltd
Mr. POON Kuen-fai	HKCSM
Ms. YEUNG Ho-yan	HKCSM
Mr. CHAN Pak Nam, Albert	Hong Kong Food Science and Technology Association Ltd.
Ms. HAU Elaine	Hong Kong Gold Coast Hotel
Mr. YUEN Lam Piu	Hong Kong Ham Holdings Ltd.
Ms. Ms Betty LUI	Hong Kong Hotels Association
Mr. Takuro Mori	Hong Kong Yakult Co., Ltd.
Mr. LO Siu Ming	Hong Kong Yakult Co., Ltd.
Mr. NG Yat Ming	Hong Kong Yakult Co., Ltd.
Mr. LEUNG Yiu Hung	Hong Kong Yamazaki Baking Co. Ltd.
Ms. Jovis LAU	IDS (HK)
Ms. Jody CHEUNG	Knutsford Terrace Association
Mr. LEE Kwok Lam	Kowloon Chamber of Commerce
Mr. LAU Kin Wah	Kowloon Chamber of Commerce
Ms. Maria HO	Lam Soon (HK) Ltd.
Mr. Stephen CHOI	Lee Kam Kee International Holdings Ltd.
Mr. Philip KWAN	Mead Johnson
Ms. Sandy LAI	MUJI (Hong Kong) Company Limited
Mr. Samuel Chou	MUJI (Hong Kong) Company Limited
Ms. Doris CHAN	Nestle Hong Kong Ltd.
Ms. CHOW Chi Yan	Nikkens Japanese Food Co., Ltd.
Ms. CHEUNG Chung Man	Pappagallo Pacific Limited
Ms. LEUNG Po Ting	ParknShop
Mr. CHAN Wing Cheong	Pat Chun International Limited
Mr. LAM Chak Man, Anthony	Pizza Hut Hong Kong
Mr. Albert CAM	Prince of Peace (HK) Ltd.
Ms. Stephanie SHUM	Saint Honore Cake Shop Ltd.
Ms. LAW Suk Kwan, Yolanda	Saison Food Service Limited
Mr. TANG Kwok Fai	SAN Miguel Brewery HK Ltd.

Mr. Wellock LO	Sims Trading Co., Ltd.
Mr. Lewis I.S. LING	Taikoo Sugar Limited
Mr. WAN Leong Hang	Telford International Company Ltd.
Mr. PAK Fu Hung	The Chinese Manufacturers' Association of Hong Kong
Ms. Maple CHAU	The Chinese Manufacturers' Association of Hong Kong
Mr. Allen HO	The Dairy Farm Group
Ms. Angela WONG	The Garden Co., Ltd.
Mr. Samuel CHAN	The Garden Co., Ltd.
Mr. Ronald LAU	The Hong Kong Food Council Ltd.
Ms. WO Yuen Ling	The Maxims Caterers Ltd.
Mr. KAN Cheuk Hei	The Maxims Caterers Ltd.
Ms. NG Wai Ki	The Maxims Caterers Ltd.-Tai Po Branded Product
Mr. Eric AU	Unilever Hong Kong Ltd.
Ms. Christina YIP Pik Ngar	Vitasoy International Holdings Ltd.
Ms. Karen LEE	Wyeth (H.K.) Limited

### **Opening Remarks**

1. The Chairman welcomed all to the meeting and introduced Government Representatives including Dr. Constance CHAN, Controller, Centre for Food Safety attending the forum.

### **Agenda Item 1**

#### **Confirmation of the Notes of Last Meeting**

2. A trade representative said that he had stated in the last meeting that the gazette published regarding Nutritional Labelling Regulation was unacceptable to the trade. He requested to add such statement in the minutes of last meeting.

3. The Chairman replied that the statement would be amended accordingly.

4. The notes of last meeting were confirmed without further amendments.

### **Agenda Item 2**

#### **Progress on Nutrition Labelling Regulation**

5. Dr. Constance CHAN welcomed all who attended the meeting. She informed that the Amendment Regulation had been passed in Legislative Council on 28 May. In order to help members of the trade to comply with the Regulation, there would be workshops, forums and technical meeting organized in the coming future. Meanwhile, Technical Guidance Notes and Method Guidance Notes would be provided for easy understanding of the nutrition labelling regulation. She hoped that the trade could understand that Nutrition Labelling played an important role in healthy dieting and WHO had included nutrition as a main area to promote public health and Centre for Food Safety (CFS) would continue to liaise with trade and professional bodies in nutrition labelling education.

6. Ms. Melissa LIU introduced the amendment regulation on requirements for nutrition labelling and nutrition claim. She said that the Food and Drugs (Composition and Labelling) (Amendment: Requirements for Nutrition Labelling and Nutrition Claim) Regulation 2008 (the Amendment Regulation) was gazetted on 3 April, tabled at the Legislative Council on 9 April and passed on 28 May. The Amendment Regulation would come into operation in July 2010. She further briefed the meeting about the coverage of the Amendment Regulation, core nutrients, nutrition claims and exemptions of the nutrition labelling scheme, declaration on trans fat's content and flexibilities to the regulation.

7. The Chairman added that final draft Guidance Notes were under preparation and would be uploaded to the CFS website for comments. The Chairman encouraged the trade to submit comments on the revised drafts and such information could be included in the final versions. He also informed that several workshops would be arranged in September 2008 to help members of the trade to comply with the Amendment Regulation.

8. A trade representative asked about claims on zero gram of sodium, cholesterol and trans fat. He also remarked that the laboratory testing support to the scheme was limited.

9. The Chairman explained that questions on technical aspects would be discussed in details in the coming technical meeting. He said that the nutrition label of food from some foreign countries had included some of the required nutrient information and the trade might only need to work on the rest of nutrient information in order to meet the local requirements.

10. A trade representative asked whether written consent from the manufacturer was needed before altering a label, such as attaching a sticker bearing nutrition information or ingredient list for the purpose of complying with local regulations.

11. Mr. K.W. CHUNG replied that according to the existing labelling regulations, consent from the manufacturer or packer was required.

12. The trade representative said that he was just told at the Retail Task Force meeting in that morning such consent was not required.

13. The Chairman responded that the matter would be examined.

*(Post-meeting note: Legal advice was sought. Under the existing section 5(1B) of the Food and Drugs (Composition and Labelling) Regulations, it is an offence for any person who, not being the manufacturer or packer originally responsible for marking or labelling the food, to alter, remove or obliterate the labelling of any food marked for the purpose of the law. This provision only applies if the affixing of a new label amounts to an alteration, removal or obliteration of an existing label which complies with the relevant sections of the law. In other words, alteration, removal or obliteration of labels affixed or marked in accordance with the law of other jurisdictions (but not the laws of Hong Kong) does not amount to an offence. This principle will be equally applicable to the regulations on nutrition labelling. Traders,*

*however, should check whether there are contractual provisions between them and the importers or overseas suppliers regarding the alteration of labels originally marked on the imported product.)*

14. Another trade representative asked whether there would be further amendment to the Nutrition Labelling Regulation in the near future, e.g. 5 years or 10 years.

15. The Chairman replied that all amendments to Regulations would consult the public and trade during the legislative process. Currently, technical meetings were being held to collect views from trade regarding amendment of regulations in connection with food preservatives, pesticide residue and colouring matter, etc.

16. A food association representative informed that laboratory test on nutrition composition was available in the Chinese University of Hong Kong.

17. A trade representative asked whether laboratory tests conducted overseas were acceptable or not.

18. The Chairman pointed out that laboratory tests conducted overseas were acceptable as long as the results were accurate.

19. A trade representative asked about the demerit point system in relation to mis-labelling of nutrition information.

20. The Chairman expressed that he understood the worries of the trade. He said that improper food labelling would lead to demerit point. However, the usual practice was to issue warning for minor irregularities detected at the first time. The trade would be given time to rectify. Prosecution would be initiated if remedial actions were not undertaken.

(Post-meeting note: "demerit points" mentioned by the Chairman refers to demerit points under the Demerit Points System applicable to licensees of all food premises, including cooked food stalls, holding licences and permits issued by the FEHD. )

### **Agenda Item 3**

#### **Publicity Campaign on the 5 Keys to Food Safety**

21. Mr. H.M. WONG expressed that by adopting proper food handling practices, most food-borne diseases could be prevented. The CFS had recently made reference to the food safety messages promulgated by WHO and developed the 5 Keys to Food

Safety applicable to Hong Kong (Choose, Clean, Separate, Cook and Safe Temperature). To gear up community efforts in enhancing food safety, the CFS would launch a mass publicity campaign from June to September promoting the 5 Keys to Food Safety. The means of publicity included poster, announcements in the public interests, short TV series, participation in Food Expo 2008, feature articles in newspapers, distribution of information booklets and advertisement in large wall banners etc. 22 food hygiene seminars would be arranged for staff of food premises in different districts, teachers and public. As highlights of the campaign, there would be a Food Safety Day on 29 June and a Food Safety Charter signing ceremony on 3 July. With a view to pooling efforts in the society for motivating people to adopt good practices to enhance food safety, he appealed food trade associations to join the events.

22. The Chairman and Dr. CHAN invited food trade associations and other licensed food premises to sign up to the Food Safety Charter and help in disseminating the messages and setting a good example for the food trade.

23. Dr. Anne FUNG explained that apart from food handlers, customer's awareness on proper food handling was also an important part of food safety.

24. A trade representative agreed with Dr. FUNG's view.

25. The Chairman emphasized the importance of tripartite collaboration. Apart from trade, publicity campaigns would be organized to advise the public on food safety.

26. Dr. CHAN, Dr. FUNG and Dr. WONG left at 1550 for another meeting.

#### **Agenda Item 4**

##### **Amendments to the Preservatives in Food Regulations**

27. The Chairman briefed that amendments to the Preservatives in Food Regulations was passed in Legislative Council and would come into effect on 1 July 2008. In order to allow sufficient time for the trade to prepare for the changes, the Administration proposed a transition period of 2 years after commencement of the Preservatives in Food (Amendment) Regulation 2008. During the transition period, it was legally in order if the food item complied with either the Preservatives in Food Regulations or the Preservatives in Food (Amendment) Regulation 2008 but not a combination of both. In the meantime, the User Guidelines were posted on the

website of the Centre for Food Safety and the Chairman welcomed the trade to submit comments on the Guidelines.

28. Mr. Y.K. CHU expressed that the Amendment Regulations made reference to the Codex Standards - General Standards on Food Additives. The major amendments included amendment of definition of antioxidants, introduction of a new category system, combining Part I and Part II of the First Schedule and incorporated those preservatives and antioxidants as well as their permitted levels that were listed in the GSFA into the Regulations.

29. A trade representative asked about the types of preservatives and antioxidants permitted for use in a compound food if foods from different food categories were used to produce the compound food.

30. Mr. CHU replied that a compound food was one that was prepared using two or more ingredients. A compound food was permitted to contain preservatives and/ or antioxidants at levels in proportion of the permitted amount of that preservative/antioxidant allowed in its individual ingredient.

31. Several trade representatives asked if the carried-over preservative should be indicated on the food label.

32. Mr. K.W. CHUNG answered that according to the existing labeling regulations, all food additives which were still present in the finished product, including carried-over preservative, should be listed in the ingredient list on the food label.

33. The Chairman added that further discussion on the matter would be held in the technical meeting on Preservatives in Food Regulations on 11 July 2008.

#### **Agenda Item 5**

##### **Regulation of Red 2G**

34. The Chairman informed that Amendments to Colouring Matter in Food Regulations-removal of Red 2G in Schedule 1 was passed in Legislative Council on 4 June 2008. Advisory Letter on “Avoid Using Red 2G as Food Colour in Hong Kong” had been issued to trade before for observance. The Chairman stressed that with enactment of the amended Regulations on 1 December 2008, traders had to stop using Red 2G as food colouring. Besides, traders should exhaust their food stocks containing Red 2G.

**Agenda Item 6**

**Any Other Business**

35. There being no other business. The meeting was adjourned at 4:15 pm.