

食物安全焦點

Food Safety Focus



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Centre for Food Safety

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科學主任邱頌韻女士報告

Reported by Ms. Joan YAU, Scientific Officer,
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二零一四年九月四日，台灣當局首次公布“劣質豬油”事件。鑑於有部分受影響產品已進口香港，食物環境衛生署署長(食環署署長)於九月十四日發出《食物安全命令》(《命令》)，禁止於二零一四年三月一日或以後所有由台灣強冠企業股份有限公司生產的豬油/豬油製品及該等豬油/豬油製品製成的所有食品進口香港和在香港境內供應，而所有相關產品亦必須收回及/或作適當處置。下文將交代其後的事態發展。

事態發展

台灣當局於十月初公布，正義股份有限公司(正義公司)及頂新製油實業股份有限公司(頂新公司)生產的油脂製品使用了劣質原料(例如動物飼料用豬油、越南非認可廠商的牛油和椰子油原材料等)，懷疑涉及欺詐。而受影響的製品亦由豬油/豬油製品擴展至牛油、人造牛油和起酥油。台灣當局在深入追查下，於十一月初揭發北海油脂股份有限公司(北海公司)和協慶企業有限公司(協慶公司)亦涉及生產劣質油脂。

應變措施

台灣當局對劣質油品的追查仍在進行中，而食物環境衛生署(食環署)認為有理由相信該等生產劣質食用油脂的不法行為是有系統性的，所牽涉的範圍不止是豬油/豬油製品，更可能包括其他動物源性和植物源性油脂。鑑於台灣油脂製品的安全和質量成疑，食環署決定採取進一步的預防性措施，由十月十五日起，全面禁止台灣生產的食油(包括動物源性和植物源性)進口和在本港境內供應。

由於台灣當局陸續公布正義、頂新、北海和協慶這幾家公司亦涉嫌使

The incident of Taiwan “substandard lard” was first reported by Taiwanese authorities on 4 September 2014. Some of the affected products had been imported into Hong Kong. The Director of Food and Environmental Hygiene (DFEH) made a Food Safety Order (Order) on 14 September to prohibit the import into and supply within Hong Kong all lard/lard products produced by Chang Guann Co., Ltd in Taiwan on or after 1 March 2014 as well as all food products made with these lard/lard products, and to mandate recall and/or proper disposal of all concerned products. Further development of the incident is summarised in the following paragraphs.

Subsequent Development

Taiwanese authorities announced in early October that Cheng I Food Co. Ltd (Cheng I) and Ting Hsin Oil & Fat Industrial Co. Ltd. (Ting Hsin) were suspected to produce fats and oils fraudulently from substandard ingredients (such as lard for animal feed, beef tallow and coconut oil ingredients from unapproved sources in Vietnam). The scope of affected products extended beyond lard to involve beef tallow, margarine and shortening. Further investigation by Taiwanese authorities in early November revealed that Beei Hae Oil and Fats Co. Ltd. (Beei Hae) and Shyeh Chying Enterprise Co. Ltd. (Shyeh Chying) were also suspected producing substandard fats and oils.

Actions Taken

As Taiwanese authorities proceeded with their investigations, the Food and Environmental Hygiene Department (FEHD) was not satisfied with the safety and quality of Taiwan’s fats and oils as there were reasons to suspect that such malpractice in edible fats and oils production could have been systemic and went beyond lard to involve fats and oils of animal and plant origins. The FEHD has therefore taken precautionary measures to stop the import into and the supply within Hong Kong of all edible oils of both animal and plant origins from Taiwan from 15 October.

Since the fats and oils produced by Cheng I, Ting Hsin, Beei Hae and Shyeh Chying were suspected to have been produced from substandard ingredients as

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用劣質原料生產油脂，食環署有理由相信上述公司的油脂製品很可能不適宜供人食用，除非台灣當局有正式通知方作別論。此外，食環署經調查發現，本港有商戶曾進口這幾家公司的豬油，加上早前兩度接獲台灣當局通知，指有六種用正義公司生產的劣質油脂製成的食品曾進口本港，為了進一步保障公眾健康，食環署於十月二十九日及十一月七日分別發出第二及第三道《命令》，明確禁止上述四家公司生產的食用油脂及由上述油脂製成的所有食物進口和在本港供應，以及強制要求食物商有系統地回收相關產品，以確保該等產品不會在本港市場繼續流通。

劣質豬油事件曝光後，食物安全中心（中心）已檢取了逾200個風險較高並可能受污染的食物和豬油樣本進行檢測。化驗工作仍在進行中，根據目前收到的檢驗結果，除兩個豬油樣本的過氧化值（質素指標之一）超過食品法典委員會的標準外，其餘樣本均通過檢測。因應公眾對食用油安全的關注，中心將於未來一年加強抽驗食用油。

中心會繼續跟進事件和採取適當行動，包括與台灣當局保持密切聯繫、跟進調查事件及密切監督回收。此外，中心亦正考慮為食用油脂制定新的安全標準和進口規格。

本港的食用油脂

根據現時掌握的統計數字，在二零一三年，台灣似乎是供港豬油（包括食用豬油及非食用豬油）的主要供應地（撇開轉口的數量不論，逾七成的“豬油及其他經煎熬的豬脂肪及家禽脂肪”來自台灣），其次是荷蘭（約佔兩成）。由於本港暫時禁止進口及供應來自台灣的食用油脂，本地食物生產商和其他商戶在物色新的供應來源時，應確保有關產品的安全和質量無虞。

注意要點

- 台灣生產劣質油脂的不法行為很可能是有系統性的。
- 為了進一步保障公眾健康，食環署署長先後於十月二十九日和十一月七日發出第二和第三道《命令》。
- 本港暫時禁止進口及供應來自台灣的食用油脂。

給業界的建議

1. 在物色新的食用油脂供應商時須確保其產品安全和質量無虞。
2. 業界要有系統地整理交易紀錄，記下所購食物或食材的數量和說明，例如牌子及食物名稱、大小和識別編碼等。

給市民的建議

1. 切勿食用受影響的產品，包括油脂及其製品。

announced by Taiwanese authorities, the FEHD has reasonable grounds to believe that fats and oils from these four companies were very likely unfit for human consumption, unless there was formal notification from Taiwanese authorities to suggest otherwise. In addition, the FEHD's investigation revealed that some traders in Hong Kong had imported lards from the above companies. The FEHD had also received two earlier notifications from Taiwanese authorities that six food products made with Cheng I's substandard fats and oils had been exported to Hong Kong. To further safeguard Hong Kong's public health, the DFEH issued a second and a third Order on 29 October and 7 November, respectively. The two Orders prohibit the import into and supply within Hong Kong all edible fats and oils produced by the four companies, as well as food products manufactured with such fats and oils, and also mandate their recall in a systematic manner so as to ensure that they are no longer in circulation in the local market.

Since the incident was first unveiled, the Centre for Food Safety (CFS) has collected more than 200 samples of high-risk and possibly contaminated food products and lard for testing. The laboratory analysis is on-going. Except for two lard samples the peroxide value (a quality indicator) of which had exceeded the relevant Codex standard, so far all samples passed the tests. Considering public concern over the safety of edible oil, the CFS will step up the testing of edible oil in the coming year.

The CFS will continue to follow up on the incident and take appropriate actions including keeping close contact with Taiwanese authorities, conducting investigations and monitoring the recall. Furthermore, the CFS is considering establishing and adopting relevant new regulatory and import requirements for edible fats and oils.

Edible Fats and Oils in Hong Kong

Available trade statistics suggested that Taiwan appeared to be the major lard supplier (for both food and non-food uses) to Hong Kong (over 70% in terms of quantity of "lard and other rendered pig fat and poultry fat", without taking into account the re-export quantity) in 2013, followed by the Netherlands (~ 20%). As the import and supply of edible fats and oils from Taiwan are stopped currently, local food manufacturers and traders are advised to ensure the safety and quality of the products concerned when they need to explore new sources of supply.

Key Points to Note

- Malpractice in edible fats and oils production in Taiwan could have been systemic.
- To further safeguard Hong Kong's public health, the DFEH issued the second and the third Orders on 29 October and 7 November respectively.
- Import and supply of edible fats and oils from Taiwan are currently stopped.

Advice to the Trade

1. Ensure the safety and quality of edible fats and oils when exploring new sources of supply.
2. Maintain a good record keeping system on quantity and description of the food or food ingredients purchased, for example brand and product name, size, identifying codes, etc.

Advice to the Public

1. Do not consume the affected products, including fats and oils, as well as their derived products.

食用色素：是敵是友？(下篇)

Food Colours: Devil or Friend (Part III)

食物安全中心
風險評估組
科學主任郭麗儀女士報告

Reported by Ms. Joey KWOK, Scientific Officer,
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我們在過去兩期介紹了食用色素的特質及其正當與不正當的用法。本文是“食用色素：是敵是友”系列的最後一篇，將集中介紹食物中某些食用色素的安全問題及其對健康的影響。

食用色素的安全評估

與其他作用類別的食物添加劑一樣，食用色素亦須通過嚴格的安全評估，才能獲評定可安全用於食物中。國際食物安全機構按照當時可供審查的毒理學資料，為每種食用色素制定適當的每日可攝入量。每日可攝入量是指估計人於一生中每天從食物或食水攝入一種化學物質而不致對健康帶來風險的分量。

食用色素對健康的影響

有些食用色素雖然已獲評定為可安全用於食物中，但仍有消費者存有戒心，懷疑這些色素用於食物中對健康有不良影響。下文將重點介紹這方面的一些顧慮。

致癌風險

傳媒不時報道一些食用色素(例如苋菜紅和誘惑紅AC)的致癌風險，令人關注這些色素的安全問題。

國際食物安全機構在評定一種食用色素可在食物中安全使用前，一定已就其致癌性作出評估。已確定會令人類致癌的染色料，例如主要用於紡織物、皮革和紙製品的聯苯胺基染色料，並未獲准作食物用途。

事實上，為謹慎起見，一些令動物致癌的物質亦不容許作食物用途。以紅2G這種染色料為例，國際食物安全機構聯合國糧食及農業組織/世界衛生組織聯合食品添加劑專家委員會在一九八一年曾評估紅2G的安全性，當時的結論是在食物中添加紅2G沒有安全問題。二零零七年，紅2G的安全性被重新評估，這次的結論是苯胺(即紅2G的代謝物)會破壞實驗動物的基因，不能排除其導致人類患癌的風險。考慮到最新的科學證據、國際情況，以及有其他紅色食用色素可供選擇，食物安全中心於二零零八年把紅2G從《食物內染色料規例》(第132H章)的准許染色料名單中剔除，作為預防措施。

兒童的行為與過度活躍情況

在過去十年，食物中某些人造色素與兒童行為轉變(包括過度活躍)的關聯一直在世界各地引起廣泛爭議。雖然有食物當局認為單單從兒童的膳食中剔除這些添加劑未必就能消除上述症狀，但亦有一些食物當局決定採取預防措施，規定所出售的食物如含有某些食用色素，必須加上特定的警告字樣及/或鼓勵業界自願逐步停用這些色素。

在香港，食物安全專家委員會在二零零九年曾指出食用色素與兒童行為轉變之間的因果關係難以成立。專家委員會認為，本港現時有關食物添加劑(包括食用色素)的標籤規定已切合規管需要，但為審慎

In the past two issues, we have introduced the nature of food colours as well as their proper and inappropriate uses. In this last article of the series, let us focus on the safety and health concerns about certain food colours in food.

Safety Evaluation for Food Colours

Similar to food additives of other functional classes, food colours have to go through rigorous safety evaluation before they can be ascertained as safe for food use. Based on the toxicological data available for review, international food safety authorities may allocate for each food colour an Acceptable Daily Intake (ADI) which is an estimate of the amount of a substance in food or drinking-water that can be ingested daily over a lifetime without appreciable health risk.

Health Concerns about Food Colours

Although some food colours have been ascertained as safe for food use, some consumers nowadays are still sceptical about them, wondering whether their use in food may associate with adverse health effects. Some of the health concerns are highlighted in the following paragraphs.

Potential to Cause Cancer

From time to time, media reports have raised the concern on the safety of certain food colours (e.g. amaranth and allura red AC) in relation to their potential to cause cancer.

International food safety authorities would have evaluated the carcinogenicity of food colours before ascertaining that these food colours are safe for food use. Colourants which are known human carcinogens, such as benzidine-based dyes used primarily to colour textiles, leather and paper products, are not permitted for food use.

Indeed, some animal carcinogens are also not permitted for food use based on precautionary principle. Red 2G was evaluated by the Joint Food and Agriculture Organization / World Health Organization Expert Committee on Food Additives (JECFA), an international food safety authority in 1981 and was considered that its use in foods was not a safety concern at that time.

Nevertheless, Red 2G was re-evaluated in 2007, and it was concluded that its metabolite, aniline, caused gene damages in experimental animals and carcinogenic risk for humans could not be excluded. Taking into consideration the available scientific evidence, international situation, and availability of alternative red food colours, the Centre for Food Safety removed Red 2G from the list of permitted colouring matter under the Colouring Matter in Food Regulations (Cap. 132H) in 2008 as a precautionary measure.

Children's Behaviour and Hyperactivity

In the past decade, there has been extensive debate worldwide about the association between the use of some artificial colours in foods and behavioural changes, including hyperactivity, in susceptible children. Whilst some food authorities have held the view that simply taking these additives out of a child's diet may not eliminate these symptoms, others have decided to take precautionary measures and required that foods containing certain food colours to put up specified warning statement and/or to promote the voluntary phase out of these colours.

In Hong Kong, the Expert Committee on Food Safety expressed its opinion in 2009 that a causal link between food colours and behavioural changes in children could not be established. To this end, the existing



五彩六色的糖果
Candies with different colours

起見，可向市民提供建議，以便在選擇食物時(尤其是兒童的食物)作出知情的選擇。

致敏風險

海外偶爾有少數食物色素引發過敏反應的報告。聯合國糧食及農業組織/世界衛生組織聯合食品添加劑專家委員會認為胭脂蟲紅(胭脂紅酸)會令一些易受影響的人士出現過敏反應(如蕁麻疹、鼻炎和腹瀉等)。此外，美國有過敏人士曾對檸檬黃出現過敏反應(例如引發支氣管性哮喘)。

給業界和市民的建議

食物生產商在製造食物時應只使用香港法例第132H章所准許的食用色素，並奉行優良製造規範。關注食用色素問題的消費者及兒童照顧者，在購買食物時可查看食物標籤上的配料表是否標示有關食用色素的名稱或識別編號，從而作出明智選擇。

regulatory control through enforcing labelling requirements for food additives (including food colours) was considered appropriate yet it would be prudent to provide advice to the public for making informed food choices, especially for their children.

Potential to Cause Allergy

Allergic reactions to a small number of food colours have been reported occasionally overseas. Cochineal (carminic acid) has been considered by JECFA that it might provoke allergic reactions (e.g. hives, rhinitis, diarrhoea) in some susceptible individuals. Case reports of allergic-type reactions (e.g. bronchial asthma) to tartrazine have also been noted among sensitive individuals in the United States.

Advice to the Trade and the Public

Food manufacturers should only use those permitted food colours under Cap. 132H. In addition, they should use food colours according to good manufacturing practice. For concerned individuals and caregivers, they can make reference to the information in the ingredient list on food label and look for the names or identification numbers of certain food colours of concern for making discerned choices.

食物事故點滴
Food Incident Highlight

蔬菜樣本中的除害劑殘餘

自《食物內除害劑殘餘規例》(第132 CM章)於二零一四年八月一日生效以來，食物安全中心(中心)於進口、批發和零售層面抽取了逾6 500個食物樣本作除害劑殘餘檢測。直至二零一四年十月三十一日止，有22個蔬菜樣本檢出的除害劑殘餘超出法例標準，整體不合格率低於0.4%，違規比率與加拿大、歐盟和美國等地大致若若。

為保障食物安全和市民健康，中心會繼續透過恒常的食物監察計劃抽取各類食物樣本作檢測。對消費者而言，在食用前做些準備工夫，便可減低因食用了蔬菜上殘留的除害劑而帶來的健康風險。

Pesticide Residues in Vegetable Samples

Since the Pesticide Residues in Food Regulation (Cap. 132 CM) came into effect on 1 August 2014, the Centre for Food Safety (CFS) has taken more than 6 500 food samples at import, wholesale and retail levels for testing of pesticide residues. As of 31 October 2014, 22 vegetable samples were found to contain pesticide residues exceeding the legal limits. The overall unsatisfactory rate is less than 0.4%. Such rate of non-compliance compares similarly if not favourably with other places such as Canada, the European Union and the United States.

To safeguard food safety and public health, the CFS will continue taking different food samples for testing under its regular Food Surveillance Programme. As for consumers, they can take additional measures to minimise the health risks posed by consumption of vegetables containing pesticide residues.

愛滋病毒與食物安全

去年起屢有謠傳指有泰國生產的罐裝水果食品遭受愛滋病毒/愛滋病患者血液污染。泰國當局已於二零一三年年底發出新聞公告駁斥上述謠言。食物安全中心去年亦為此在網頁的食物安全專頁發文，澄清愛滋病毒/愛滋病不會經食物傳播，以平息市民的疑慮。

世界衛生組織指出，愛滋病毒不能經水或食物傳播。科學文獻亦指出，愛滋病毒離開人體後很快就會死亡；在溫度低至攝氏65度的環境中會被滅活。因此，即使食物沾上愛滋病毒，製成罐頭時必經的熱處理工序已足以消滅病毒。

Human Immunodeficiency Virus (HIV) and Food Safety

There have been rumours spreading over a year claiming that some canned fruit products manufactured in Thailand were contaminated with Human Immunodeficiency Virus (HIV) / Acquired Immunodeficiency Syndrome (AIDS) carriers' blood. In late 2013, the Thai authority debunked these rumours in a press release. The Centre for Food Safety also addressed public's concern that HIV/AIDS might be transmitted by food in a Food Safety Topic that was posted on its website last year.

The World Health Organization opines that HIV cannot be transmitted by food or water. Literature has shown that HIV does not live long outside the human body and that HIV is inactivated when a temperature as low as 65°C is reached. Even if a food contains HIV, the heat treatment in the canning process would have killed the virus.



泰國水果罐頭
Canned fruits from Thailand

風險傳達
工作一覽
Summary of
Risk Communication Work

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