

食物安全焦點

Food Safety Focus

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焦點個案 Incident in Focus

二零一四年食物事故回顧

Review of Food Incidents in 2014

食物安全中心
風險管理組
沙潔瑜醫生報告

Reported by Dr. Eliza KY SHA, Medical & Health Officer,
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食物安全中心(中心)設有一套周全的系統密切留意本港及海外傳媒,以及食物安全當局報道的食物事故,並作出適當的應對。

食物事故應變措施

中心從不同的渠道掌握食物事故的消息後,會就每宗食物事故進行風險評估,找出市民面對的潛在危害和風險。如事故關乎本港市民健康,中心便會採取適當的應變措施,包括聯絡有關海外當局;向業界和市民發出警報;派員到市面巡查以了解有關產品有否在本港出售;在市面上抽取樣本進行測試;發出新聞公報;發起回收行動,以及/或頒布禁令等。

二零一四年的食物事故

二零一四年,中心一共監察到約1 000宗食物事故,數目與二零一三年相若。此外,另有550宗因未有標示致敏物而發出的食物回收行動。中心因應至少40宗食物事故和160種食品發出了50則新聞公報、62則業界警報和44則食物警報。在這些食物事故中,逾半數是本港和歐盟的食品和飼料快速預警系統通報的事故。事故涉及的危害類型包括微生物(例如沙門氏菌、李斯特菌和大腸桿菌等)、化學物、物理危害(例如異物、使用劣質成分等)和致敏物,當中超過五成個案涉及微生物危害。

The Centre for Food Safety (CFS) has set up a comprehensive system to proactively monitor and manage food incidents reported by the mass media and other authorities locally and abroad.

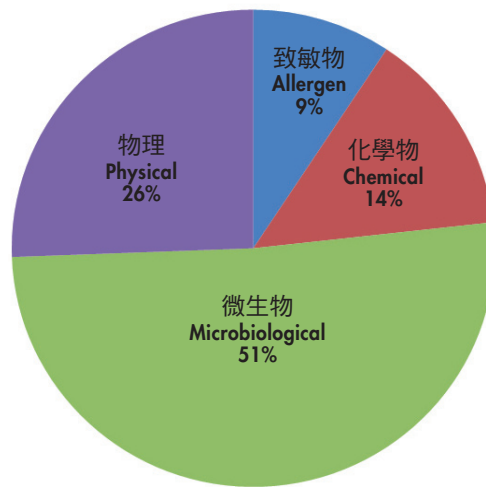
Follow-up Actions on Food Incidents

The CFS conducts prompt risk assessments on all food incidents identified from various sources with a view to identifying the potential hazards and assessing risks to the general public. Appropriate actions will be taken for those incidents with local relevance and significant potential public health risks. Such actions include keeping close communication with relevant authorities, alerting the trade and the public, conducting sales checks, taking food samples from the market for analysis, issuing public announcements, initiating food recalls and /or making prohibition orders.

Food Incidents in 2014

In 2014, the CFS identified about 1 000 food incidents, a figure similar to that in 2013. In addition, another 550 food recalls related to undeclared allergens were identified. In response to these incidents, the CFS had selected at least 40 incidents involving 160 food products and issued 50 press releases, 62 alerts to the trade and 44 alerts to the public. More than half of the selected incidents were identified either locally or from the Rapid Alert System for Food and Feed (RASFF) of the European Union. Types of hazards identified included microbiological (e.g. *Salmonella*, *Listeria*, *E. coli*, etc), chemical, physical (e.g. foreign body, use of substandard substance) and allergen, with microbiological hazard accounting for over 50% of the cases.

本港就食物事故所發出的警報中涉及的危害類型
Types of hazard involved in local alerts due to food incident



焦點個案
Incident in Focus

以下是二零一四年曾引起公眾和傳媒廣泛關注的兩宗食物事故：

1. 福喜食品事故

二零一四年七月，各媒體報道內地有食品廠向多家內地和香港的知名連鎖快餐店供應過期發霉的肉製品。中心迅速採取跟進行動，調查問題食品有否流入本港，並聯絡傳媒報道所提及的九家連鎖食肆的管理層，以及派員巡視其快餐店及／或儲存冷庫。調查中發現只有其中一家連鎖快餐店曾於二零一三和一四年間進口涉事食品廠的食物。中心根據當時掌握的資料，決定為審慎起見，即時暫停內地涉事食品廠旗下所有加工廠的所有食品進口香港，而已進口的相關食品亦會全部被封存，不能出售。事件中有113噸食物被處置。有關的本港快餐連鎖店在事後已更換食品供應商。

2. 劣質豬油事故

二零一四年九月初，台灣當局報告有台灣製造的豬油／豬油製品可能使用了劣質原料生產，例如廢棄油和動物飼料用豬油。中心立即展開調查，並與台灣當局保持密切聯繫，以便制定最適當的控制措施。隨著調查工作繼續進行，更多其他台灣公司所生產的油脂製品被懷疑有相同問題。中心關注到該等生產食用油脂的不法行為可能是有系統性的，遂決定採取進一步的預防措施，全面禁止台灣生產的食油（包括動物源性及植物源性）進口和在本港出售。此外，鑑於有部分問題油脂及其製品已進口香港，為保障市民健康，政府於二零一四年九月十四日、十月二十九日和十一月七日先後發出三道《食物安全命令》，強制要求收回及適當處置所有相關產品。在事件曝光後，中心檢取了逾200個風險較高並可能受污染的食物和豬油樣本進行化驗。中心因應化驗結果作出的風險評估顯示，正常食用有關食物不會影響健康。由於社會上非常關注食用油的安全問題，中心已加強監察食用油，並考慮加強規管食用油脂。

總結

為保障市民的健康，中心致力維持一套周全的系統，以便能適時地監察、處理及檢討食物事故，防止不安全的食物流入本港市場。

Two food incidents in 2014 which attracted considerable interest from the public and the media were highlighted below:

1. The Husi Incident

In July 2014, different media reported that a food factory in Mainland China supplied expired and mouldy meat products to a number of famous fastfood chains in Mainland China and Hong Kong. The CFS conducted prompt actions to ascertain whether any affected food had indeed been imported to Hong Kong. Management of the nine food chains as mentioned in the media reports were contacted and onsite inspections of their food premises and/or cold stores were conducted. Subsequent investigation revealed that only one fastfood chain had imported food from the food factory concerned in 2013 and 2014. In light of information available at that time, the CFS decided, for the sake of prudence, to suspend the import of all food products from all processing plants of the factory concerned in the Mainland into Hong Kong. Any relevant food products available in the local market were marked and sealed, and banned from selling. About 113 tonnes of related food was subsequently disposed of. The local fastfood chain concerned has changed the food supplier after the incident.

2. The Substandard Lard Incident

In early September 2014, the Taiwan authorities reported that some lard/lard products manufactured in Taiwan might have been produced from substandard ingredients, such as waste oils and/or lard from animal feeds. The CFS promptly initiated an investigation, maintained close contact with the Taiwan authorities and devised appropriate control actions. As the investigation proceeded, more fats and oils products including those of animal and plant origins from other Taiwan-based companies were also suspected to have the same problem. The CFS, concerned about the possibility of systemic malpractice in the industry, imposed a ban on the import and the supply of all edible oils of animal or plant origins produced in Taiwan as a precautionary measure. In addition, as some of the affected fats, oils and relevant food products had been exported to Hong Kong, three Food Safety Orders were issued on 14 September, 29 October and 7 November 2014 respectively to mandate recall and proper disposal of all concerned products so as to safeguard Hong Kong's public health. Since the outbreak of the incident, the CFS had taken over 200 food and lard samples, which were of higher-risk and might be produced from substandard ingredients, for testing. The risk assessment with reference to the test results available suggested that significant health risk on usual consumption of the food concerned was unlikely. In response to mounting concerns over the safety of edible oil, the CFS has enhanced surveillance on edible oil. In addition, the CFS is considering strengthening the regulatory control for edible fats and oils.

Conclusion

The CFS is committed to maintaining a comprehensive system to detect, manage and review food incidents in a timely manner. We strive for preventing unsafe food from entering the local market, so as to protect the public health in Hong Kong.

風險傳達
工作一覽
Summary of
Risk Communication Work

風險傳達工作一覽 (二零一五年一月) Summary of Risk Communication Work (January 2015)	數目 Number
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配方產品和嬰幼兒食物健康聲稱的評估

Evaluation of Health Claims on Formula Products and Foods for Infants and Young Children

食物安全中心
風險評估組
科學主任廖珮珊女士報告
Reported by Ms. Melissa LIU, Scientific Officer,
Risk Assessment Section,
Centre for Food Safety

配方產品和嬰幼兒食物的包裝上除了上期介紹的營養聲稱外，也經常附有健康聲稱。

健康聲稱

“健康聲稱”是指述明、指出或暗示某食品或其成分與健康之間存在關係的陳述。食品法典委員會認為不應准許配方產品和嬰幼兒食物作出健康聲稱，除非相關的食品法典委員會標準或國家法例另有明確規定。有些國家是容許這類產品作出健康聲稱的。舉例來說，在歐盟國家，供12個月以下嬰兒食用的較大嬰兒配方產品只要DHA(二十二碳六烯酸)含量至少佔總脂肪酸的0.3%，便可作出“DHA有助12個月以下嬰兒的正常視力發育”的聲稱。要注意的是，附有健康聲稱的產品並不一定比那些沒有聲稱的更優勝。母乳同樣含有DHA，無論何時都是嬰幼兒的最佳食物。

Apart from nutrition claims introduced in the last issue, health claims are also commonly found on formulae and foods for infants and young children.

Health Claim

“Health claim” is any representation which states, suggests or implies that a relationship exists between a food or a constituent of that food and health. The Codex Alimentarius Commission (Codex) opines that health claims shall not be permitted for formulae and foods for infants and young children except where specifically provided for in relevant Codex standards or national legislation. Health claims on these products are allowed in some countries. For example, “DHA (docosahexaenoic acid) intake contributes to the normal visual development of infants up to 12 months of age” can appear on follow-up formulae for infants below 12 months in the European Union (EU) when the product contains at least 0.3% of the total fatty acids as DHA. Nevertheless, the presence of health claims may not necessarily indicate the superiority of the concerned products over their counterparts. Breastmilk also contains DHA and is always the best choice for infants and young children.

本港／海外市場出售的配方產品和嬰幼兒食物上所見的一些健康聲稱例子
Examples of health claims on formula products and foods for infants and young children available in the local/overseas markets

健康聲稱 Health Claims	例子 Examples
營養素功能聲稱 Nutrient function claim	<ul style="list-style-type: none"> DHA支持眼睛和腦部發育 DHA supports eye and brain development 含鈣以助骨骼生長 With calcium for growing bones
其他功能聲稱 Other function claim	<ul style="list-style-type: none"> 益生菌幫助消化 Probiotics help in digestion 優質綜合醣讓能量均衡釋放 Advance carbohydrate blend provides balanced energy
減低疾病風險聲稱 Reduction of disease risk claim	<ul style="list-style-type: none"> 添加合適水平的鐵質可減低患上貧血的風險 Fortified with an appropriate level of iron to reduce the risk of anaemia

健康聲稱的評估

虛假和具誤導性的健康聲稱，以及不當地使用健康聲稱，可能會有損食用者健康。因此，在批准配方產品和嬰幼兒食物作出健康聲稱前，確保這些健康聲稱具有充分的科學佐證是非常重要的。有關當局通常是根據業界提供的科學研究報告和其他相關資料作出評估。

Evaluation of Health Claims

False, misleading and inappropriate use of health claims can cause harm to health. As such, it is important to ensure health claims are scientifically substantiated before they are allowed on formulae and foods for infants and young children. The evaluation is often based on reports of scientific studies and other relevant information collected by the industry.

1. 基本準則

為協助國家規管當局評估健康聲稱是否可獲認可讓業界使用，食品法典委員會就評估健康聲稱的科學佐證提出建議。

1. Basic Criteria

Codex has developed recommendations on scientific substantiation of health claims to assist competent national authorities in their evaluation of health claims to determine their acceptability for use by the industry.

有些健康聲稱所依據的是動物研究或實驗室的研究結果，對於人體會否出現同樣的健康效果並沒有保證。此外，設計粗疏的研究可能會導致假陽性結果(即把不存在的效果誤認為存在)。因此，食品法典委員會建議健康聲稱應主要建基於經過精心設計，並以人類為研究對象的干預試驗所提供的證據。

Some health claims are based on research findings from animal studies or in the laboratory environment. There is no guarantee that similar health effect will appear on human. In addition, poorly-designed studies may lead to false positive result, i.e. a result that indicates an effect is present when it is in fact not. As such, Codex recommends that health claims should primarily be based on evidence provided by well-designed human intervention studies.

此外，不同的研究對同一種成分和健康效用可能得出不同的結論，為確保聲稱所載的健康效果的真實性和一致性，食品法典委員會認為有必要查明和審視整體的證據，當中包括否定和支持所聲稱效果的相關證據，以及含糊不清的證據。同

Moreover, different studies regarding the same substance and same health effect may result in different conclusions. To ensure the veracity and consistency of the claimed health effect, Codex considers it necessary to identify and review the totality of evidence, including evidence that contradicts or supports the claimed effect, and evidence that is unclear or ambiguous. Also, to substantiate a claim, the evidence based on human studies should demonstrate a consistent association

時，以人類為研究對象的多個試驗所提出的證據必須能證明有關成分與所聲稱的健康效果之間有一致的關聯，而當中只有很少或根本沒有相反的證據，才能充當有關聲稱的佐證。

2. 考慮因素

食品法典委員會建議在審視某食品或其成分與健康之間所聲稱存在的關係是否成立時，應考慮幾個因素。例如，有關的科學研究應以有關食品或其成分與健康之間的關係為研究重點，並作適當的研究設計及數據分析。此外，在整體考慮現有的科學數據和整合分析有關證據後，就相關科學證據所作的系統綜述應能顯示以下各方面：(i) 有關成分的聲稱效果對人體健康有益；(ii) 食用有關成分能達致所聲稱對人體的效果；(iii) 為達到所聲稱的效果而需食用的有關成分的分量和進食模式，能按均衡飲食的原則合理達致；以及(iv) 研究對象群組能代表聲稱所針對的目標人群。

3. 專業支援

健康聲稱的評估工作十分複雜，需要不同科學領域的專業知識。因此，海外負責這項工作的多為一組高質素的科學專才，他們均曾接受專業訓練，在各相關範疇(例如人類醫學、人類營養、流行病學及毒理學等)有豐富的知識和經驗。

下期我們會探討歐盟的評估方式，更深入剖析健康聲稱的評估機制。

between the concerned substance and the claimed health effect, with little or no evidence to the contrary.

2. Considerations

In considering whether a claimed relationship is substantiated, Codex recommends to look into a number of factors. For example, the scientific studies in concern should be addressing the relationship between the food or food constituent and the health effect. The study design and the statistical analysis conducted should be appropriate. Besides, taking into account the totality of the available scientific data and by weighting of evidence, the systematic review should demonstrate the extent to which (i) the claimed effect of the substance involved is beneficial for human health, (ii) a cause and effect relationship is established between consumption of the substance involved and the claimed effect in humans, (iii) the quantity of the substance and pattern of consumption required to obtain the claimed effect could reasonably be achieved as part of a balanced diet, and (iv) the study group is representative of the target population for which the claim is intended.

3. Professional Support

Evaluation of health claim is a complicated task requiring expertise on various scientific aspects. As such, in overseas jurisdictions, the exercise is often performed by a group of highly qualified scientific experts with relevant professional training and experience in different fields such as human medicine, human nutrition, epidemiology and toxicology.

To further explain the health claim evaluation mechanism, the approach adopted in the EU will be discussed.



樽裝腐乳受蠟樣芽孢桿菌污染

食物事故點滴 Food Incident Highlight

食物安全中心(中心)上月透過恆常食物監察計劃，檢出三款樽裝腐乳受蠟樣芽孢桿菌污染。中心已指令有關店鋪停售受影響食品，及追查問題食物的來源和分銷情況；並把事件通知業界和市民。

蠟樣芽孢桿菌是一種在自然環境中無處不在的食源性致病菌。蠟樣芽孢桿菌可形成耐熱孢子，這些孢子產生的毒素，即使烹煮也無法消除。進食受蠟樣芽孢桿菌污染的食物可導致食物中毒，出現嘔吐及腹瀉等症狀。

如食物製作過程欠缺衛生和貯存不當都容易滋生蠟樣芽孢桿菌。業界在製造和加工處理食物時應奉行優良製造規範，並採用“食物安全重點控制”(HACCP)系統來管理食物製造過程。消費者應立即停止食用受影響的食品；如食用上述產品後不適，應盡快求醫。

蠔鎘含量超標

二零一四年十二月，食物安全中心(中心)在兩個不同批次的生蠔樣本中驗出鎘含量超標，這些樣本均產自納米比亞鯨灣港(Walvis Bay Harbour)。中心已暫停該處出產的蠔隻進口，及把決定知會納米比亞當局，並把事件通知業界和市民。

蠔因其生長特性而較易受化學物(如鎘)、病原體(如諾如病毒)和其他有害物質污染。把蠔徹底煮熟雖然能消滅諾如病毒，但卻不能消除蠔體內累積的鎘。雖然從食物攝取鎘導致急性中毒的機會微乎其微，但長期攝取過量的鎘可能會損害腎臟和骨骼。

中心建議市民保持均衡飲食，切勿對吃蠔的食物中毒風險掉以輕心。業界則應採購在乾淨水域生長和採獲的蠔。

Bacillus cereus in Bottled Fermented Beancurd

Last month, food surveillance conducted by the Centre for Food Safety (CFS) revealed three kinds of bottled fermented beancurd had been contaminated with *Bacillus cereus*. The CFS has instructed the traders concerned stop selling the affected products, traced the source and distribution of the food items in question, and alerted the trade and the public of the incidents.

Bacillus cereus is a foodborne pathogen ubiquitous in the environment. It can form heat-resistant spores and produce toxin which cannot be destroyed by cooking. Consuming food contaminated with *Bacillus cereus* may cause food poisoning with symptoms such as vomiting and diarrhoea.

Unhygienic conditions in food processing and improper storage may give rise to the growth of *Bacillus cereus*. Members of the trade are advised to observe Good Manufacturing Practice and implement the Hazard Analysis and Critical Control Points (HACCP) system in food production and processing. Consumers should stop eating the affected products and seek medical advice if they feel sick upon consumption.

Excessive Cadmium in Oysters

In December 2014, the Centre for Food Safety (CFS) detected excessive cadmium in two different batches of raw oyster samples harvested from Walvis Bay Harbour in Namibia. The CFS has suspended the import of oysters from that Harbour, notified the Namibian authorities, and alerted the trade and the public of the incidents.

Due to their specific growing nature, oysters can be easily contaminated by chemicals (e.g. cadmium), pathogens (e.g. norovirus) and other hazards. Thorough cooking can destroy norovirus but cannot remove cadmium accumulated in the oysters. Although acute toxicity of cadmium due to dietary exposure is very unlikely, prolonged excessive intake of cadmium may have adverse effects on the kidneys and bones.

The CFS advises the public to maintain a balanced diet and be aware of the inherent risks associated with oyster consumption. The trade is advised to source oysters that are grown in and harvested from areas of clean water.