

本期內容 IN THIS ISSUE

- ❖ 二零二五年食物事故回顧
- ❖ 非典型牛海綿狀腦病—我們需要擔心嗎？
- ❖ 保持良好食物衛生 預防感染產志賀毒素大腸桿菌
- ❖ 規管蒟蒻果凍的新規定現已生效
- ❖ 風險傳達工作一覽
- ❖ Review of Food Incidents in 2025
- ❖ Atypical Bovine Spongiform Encephalopathy – Should we be Worried?
- ❖ Prevent Shiga Toxin-producing *Escherichia coli* (STEC) Infection with Good Food Hygiene
- ❖ New Regulations on Konjac Jellies in Effect Now
- ❖ Summary of Risk Communication Work

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二零二五年食物事故回顧 Review of Food Incidents in 2025

食物安全中心風險管理組
林嘉潤醫生報告

Reported by Dr. Ka-yun LAM, Medical & Health Officer,
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食物安全中心(食安中心)設有食物事故監察系統,以有系統地監察和識別香港以外地區發生並可能對本港食物安全構成潛在風險的食物事故。此外,食安中心積極參與國際食物安全資訊網絡,包括國際食品安全當局網絡和食品和飼料快速預警系統,並與各國總領事館、其他食物安全機構以及傳媒保持緊密溝通,確保能迅速共享資訊並作出有效應對。

The Centre for Food Safety (CFS) has put in place the Food Incident Surveillance System (FISS) to systematically monitor and identify food incidents occurring outside Hong Kong that might pose potential risks to local food safety. In addition, the CFS actively engages in international food safety networks, including the International Food Safety Authorities Network (INFOSAN) and the Rapid Alert System for Food and Feed (RASFF), and maintains close communication with Consulates-General, other food safety authorities and the media to ensure prompt information sharing and an effective response.

Food Incidents in 2025

Through the FISS, the CFS identified about 5,300 food incidents globally in 2025. For food incidents with potential local implications, the CFS followed up by carrying out sales checks with local traders, liaising with relevant authorities as well as reviewing import records in order to

verify the local availability of the affected products. For affected products found to be locally available, the CFS implemented various risk management actions after taking into consideration relevant local regulations and risk assessment. These risk management actions included ceasing the sales of the affected products, conducting product recalls, enhancing surveillance of relevant products and suspending imports as appropriate.

With respect to risk communication, the CFS informed consumers and the trade by issuing press releases, trade alerts and food/allergy alerts for products with local availability. As for impacted products that were not available in the local market, the CFS released the information through food incident posts.

In 2025, the CFS issued 506 food incident posts, 25 press releases, 24 trade alerts and 18 food/allergy alerts, involving chemical hazards (e.g. use of excessive food additives, toxins), microbiological hazards (e.g. *Listeria*, *Salmonella*, Norovirus), physical hazards (e.g. foreign matter), and other issues (e.g. incorrect date labelling). The majority of the food incidents were related to microbiological and chemical hazards, accounting for 44% and 28% respectively.

Risk Management of Food Incidents

The following cases illustrate how the CFS responds proactively to serious food incidents that happened outside Hong Kong, and how the CFS manages food incidents effectively through collaboration with international food safety networks.

食物事故類型 Types of Food Incidents

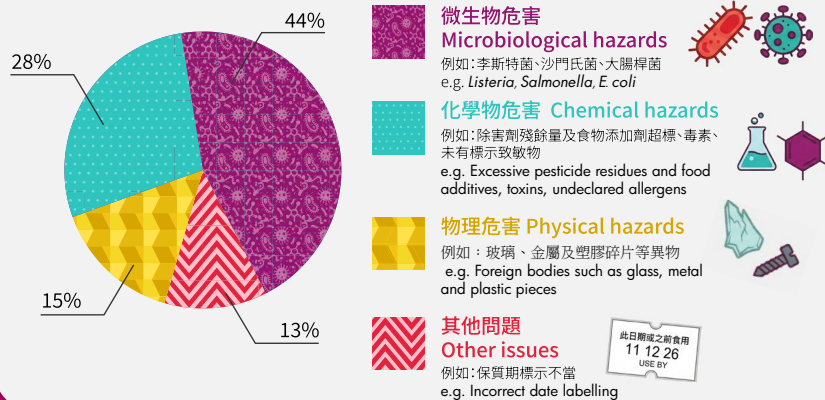


圖: 二零二五年發出公告的食物事故類型
Figure: Types of food incidents with public announcements made in 2025

二零二五年的食物事故

二零二五年,食安中心透過食物事故監察系統識別了全球約5,300宗食物事故。對於可能對本港造成影響的食物事故,食安中心已採取跟進行動,包括聯絡本地業界和相關機構,以及查閱進口紀錄,以核實受影響產品有否在本港出售。如發現受影響產品在本港有售,食安中心會在考慮本港相關法例及評估風險後,採取各項風險管理行動。這些行動包括指令停售受影響產品、進行產品回收、加強監察相關產品,以及在適當情況下暫停有關產品進口。

在風險傳達方面,如受影響產品在本港有售,食安中心會通過新聞公報、業界警報及食物/致敏物警報通知消費者及業界。至於未有在本港市場出售的受影響產品,食安中心則會透過食物事故報表發布資訊。

二零二五年,食安中心共發出506則食物事故報表、25則新聞公報、24則業界警報和18則食物/致敏物警報,涉及化學物危害(例如使用過量食物添加劑、毒素)、微生物危害(例如李斯特菌、沙門氏菌、諾如病毒)、物理危害(例如異物),以及其他問題(例如保質期標示不當)。大部分食物事故與微生物和化學物危害有關,分別佔44%和28%。

食物事故風險管理

以下事例說明食安中心如何主動應對香港以外地區發生的重大食物事故，以及食安中心如何透過與國際食物安全資訊網絡合作，有效應對食物事故。

可能受產志賀毒素大腸桿菌污染的進口生牛奶芝士

二零二五年二月，食安中心接獲歐洲聯盟食品和飼料快速預警系統通知，指個別批次的法國生牛奶芝士可能受產志賀毒素大腸桿菌污染而需要進行回收，其中兩批受影響的產品曾分銷到香港。中心得悉事件後隨即聯絡相關進口商跟進，指示有關進口商將受影響產品停售及下架，並展開回收。食安中心亦就事件發出新聞公報及業界警報。

用生乳(未經巴士德消毒的奶類)製成的芝士受產志賀毒素大腸桿菌和李斯特菌等病原體污染的事件不時會發生。產志賀毒素大腸桿菌是可產生志賀毒素的致病菌株，可引致嚴重的疾病，例如出血性腹瀉及溶血尿毒症。

食安中心跟進印尼急凍蝦產品可能受銻-137污染的事件

二零二五年八月，食安中心留意到美國食品及藥物管理局發出有關回收可能受銻-137污染的印尼急凍蝦產品的通告。食安中心隨即聯絡本地業界以追查有關食品是否在本地有出售，結果並無發現涉事蝦產品。食安中心其後發出食物事故報表，以提醒公眾及業界，並加強對相關急凍蝦和海產的監察，檢測結果全部滿意。

放射性銻(例如銻-134和銻-137)可在核事故中釋放。人體如透過外照射方式接觸大量放射性銻，可引致灼傷、急性放射病，甚至死亡。接觸放射性銻會增加患癌風險。至於透過進食或吸入的內照射方式接觸放射性銻，則會令放射性物質分布在軟組織(尤其是肌肉組織)中，從而增加患癌風險。

總結

在食物事故監察系統的支援和與國際食物安全資訊網絡的持續合作下，食安中心主動監察並迅速應對食物事故，致力保障本地食物安全。

Imported raw milk cheeses with possible Shiga toxin-producing *E. coli* (STEC) contamination

In February 2025, the CFS received notifications from the RASFF that batches of raw milk cheese from France were being recalled due to possible contamination by STEC, and two of the affected batches were distributed to Hong Kong. Upon receipt of the notifications, the CFS immediately followed up with the concerned importers. The CFS instructed the importers to stop selling, remove from shelves and initiate a recall of the affected products. Press releases and trade alerts were issued.

At times, there are reports of raw (unpasteurised) milk cheese being contaminated with pathogens like STEC and *Listeria monocytogenes*. STEC are the pathogenic strains of *E. coli* that can produce the Shiga toxin, which may lead to severe illnesses, such as bloody diarrhoea and haemolytic-uraemic syndrome.

CFS's work on the incident of frozen shrimp products from Indonesia with potential contamination with Cesium-137

In August 2025, the CFS identified notices issued by the Food and Drug Administration of the United States regarding the recall of frozen shrimp products from Indonesia with potential contamination with Cesium-137. The CFS conducted sales checks for the concerned shrimp products and none were found on sale locally. Food incident posts were issued to alert the public and the trade. The CFS stepped up surveillance efforts for relevant frozen shrimp and seafood products and the results were all satisfactory.

Radioactive caesium, such as caesium-134 (Cs-134) and caesium-137 (Cs-137), can be released during nuclear emergencies. External exposure to large amounts of radioactive caesium can cause burns, acute radiation sickness and even death. Exposure to radioactive caesium can increase the risk for cancer. Internal exposure to radioactive caesium, through ingestion or inhalation, allows the radioactive material to be distributed in the soft tissues, especially muscle tissue, increasing cancer risk.

Conclusion

With the support of the FISS and ongoing collaboration with international food safety networks, the CFS manages food incidents and upholds local food safety in a proactive and effective manner.

非典型牛海綿狀腦病—我們需要擔心嗎？

Atypical Bovine Spongiform Encephalopathy – Should we be Worried?

食物安全中心獸醫公共衛生組
莊富傑獸醫和張曉堅獸醫報告

Reported by Dr. Ivan CHONG and Dr. Raymond CHEUNG, Veterinary Officers,
Veterinary Public Health Section, Centre for Food Safety

牛海綿狀腦病(俗稱「瘋牛症」)因與人類的非典型克雅二氏症有關，在一九九零年代引發了全球食物安全危機。雖然經過數十年的國際共同努力，全球的典型瘋牛症個案已顯著減少，但較鮮為人知的非典型瘋牛症仍會以零星個案的形式出現。本文將探討典型與非典型瘋牛症之間的主要分別。透過了解非典型瘋牛症的特徵及現有的流行病學證據，我們可評估這種較鮮為人知的疾病類型是否需要引起公共衛生方面的關注。

起源和傳播途徑

典型瘋牛症於一九八零年代出現，起因是牛隻飼料中循環使用了反芻動物蛋白。在飼料中加入了來自受感染牛隻、經處理所得的組織，導致普里昂蛋白(引致瘋牛症的錯誤摺疊蛋白質)在牛羣中累積和擴散，造成幾何級數的傳播循環，影響數以百萬計的動物，並導致人類因進食受污染的牛肉產品而感染非典型克雅二氏症。

非典型瘋牛症於二零零三年透過加強監察首次被發現，其情況則有所不同。它通常在八歲或以上的較年長牛隻中自然發生，與受污染的飼料無關。雖然科學家尚未完全明瞭其確切的發病機制，但相信與年齡相關的蛋白質摺疊錯誤或遺傳因素可能會引發此病。與典型瘋牛症不同，至今未有證據顯示非典型瘋牛症會在自然環境中於動物之間或向人類傳播，因此每宗個案均屬獨立事件。

Bovine Spongiform Encephalopathy (BSE), widely known as "mad cow disease", triggered a global food safety crisis in the 1990s due to its link to variant Creutzfeldt-Jakob Disease (vCJD) in humans. While decades of coordinated international efforts have led to a remarkable decline in classical BSE cases worldwide, its lesser-known relative, atypical BSE, continues to surface in isolated cases. This article examines the key differences between classical and atypical BSE. By understanding the features of atypical BSE and the available epidemiological evidence, we can assess whether this lesser-known variant warrants public health concern.

Origins and Transmission

Classical BSE emerged in the 1980s as a consequence of recycling ruminant proteins in cattle feed. The practice of supplementing feed with rendered tissues from infected cattle allowed prions (misfolded proteins that cause BSE) to amplify through herds, creating an exponential transmission cycle that affected millions of animals and led to human vCJD cases through consumption of contaminated beef products.

Atypical BSE, first identified in 2003 through enhanced surveillance, presents a different picture. It occurs spontaneously in older cattle, typically aged eight years or more, with no connection to contaminated feed. Although the precise pathogenesis is not yet fully understood, scientists believe that age-related protein misfolding or genetic factors may trigger the condition. Unlike classical BSE, there is to date no evidence of natural field transmission of atypical BSE between animals or to humans, making each case an isolated event.

Food Safety Implications

The food safety risks of classical and atypical BSE differ significantly. Classical BSE posed clear risks, with indications that vCJD could be acquired through the consumption of

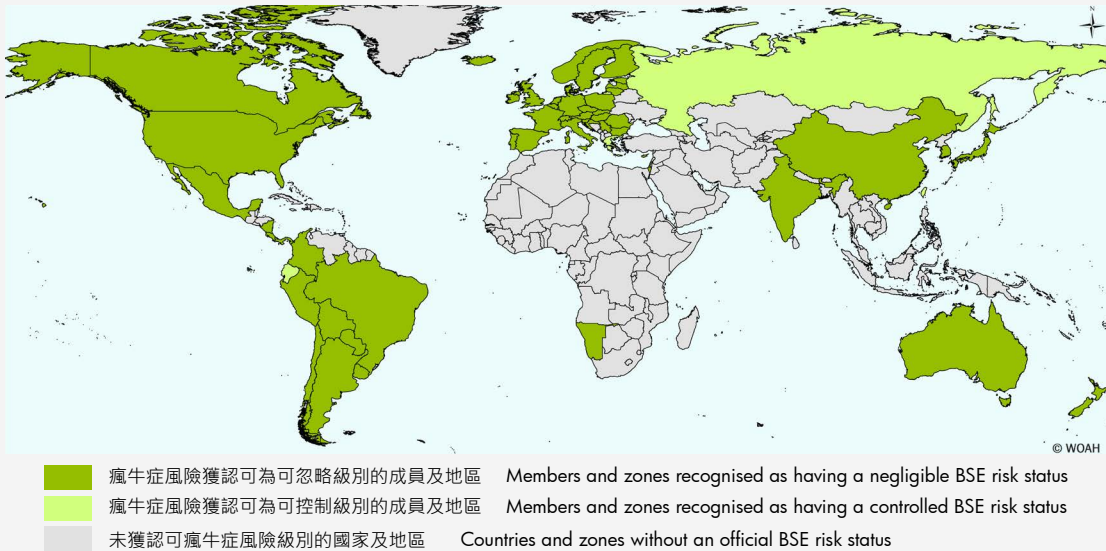


圖: 世界動物衛生組織認可的瘋牛症風險級別地圖 (截至2025年6月)
Figure: Map of BSE Official Status by WOAHA (As of June 2025)

對食物安全的影響

典型與非典型瘋牛症的食物安全風險有顯著差異。典型瘋牛症有明確的風險，有跡象顯示人類可透過進食受污染的牛肉產品而感染非典型克雅二氏症。受影響國家實施了各項控制措施以消除這些風險，例如禁止在牛隻飼料中使用反芻動物蛋白，以及從食物鏈中剔除最具傳染性的組織（例如腦部和脊髓）。根據世界動物衛生組織的資料，典型瘋牛症的發病率現時已大幅下降至可忽略的水平，而每百萬頭牛隻中的個案幾近為零。

另一方面，非典型瘋牛症並未發現與非典型克雅二氏症有關，並且只以極低比率在較年長牛隻中自然發生。配合宰前檢驗及衛生證明書制度等現有的食物安全措施，令人類接觸到該病的可能性微乎其微。此外，成功控制典型瘋牛症的防護措施（例如飼料禁令和剔除最具傳染性的組織）同樣能防止非典型瘋牛症的普里昂蛋白進入人類食物鏈。經過近二十年的全球監察，並未發現有與非典型瘋牛症相關的人類感染個案。儘管如此，研究人員仍繼續研究其理論上的風險。

規管措施

世界動物衛生組織對典型和非典型瘋牛症制定了不同的應對措施，反映了兩者對動物和人類健康構成的風險有所不同。典型瘋牛症是世界動物衛生組織表列疾病，會觸發國際通報義務及嚴格的遏制措施。當發現典型瘋牛症個案時，受影響國家必須通知世界動物衛生組織、進行追蹤調查、對受污染的牛羣實施隔離，並檢視飼料禁令的遵從情況。世界動物衛生組織在評估一個國家的典型瘋牛症歷史、飼料禁令的實施情況和疾病監察後，會正式認可該國的瘋牛症風險級別，從最低風險的「可忽略」到「可控制」，其餘則為「未定」，並會就各風險級別制定相應的貿易指引。在香港，進口牛肉必須來自符合世界動物衛生組織官方瘋牛症風險級別相應公共衛生要求的國家或地區。

相反，由於非典型瘋牛症屬罕見和零星發生，且被發現對動物或公共衛生沒有重大影響，世界動物衛生組織已於二零二三年將其從須呈報疾病名單中剔除。發現非典型瘋牛症個案無需進行緊急通報，亦不會中斷貿易。然而，作為預防措施，世界動物衛生組織要求成員國提供證據，證明任何確診非典型瘋牛症的牛隻已被徹底銷毀或處置，以確保牠們不會進入飼料或食物鏈。由於非典型瘋牛症在所有牛羣中皆以低比率自然發生，因此發現該病並不會影響一個國家在世界動物衛生組織的風險級別。

結語

與典型瘋牛症不同，目前並無證據顯示非典型瘋牛症會在動物之間或透過飼料自然傳播，該病僅作為罕見的獨立個案在較年長牛隻中發生。為應對典型瘋牛症而制定的防護措施，同樣能為這種零星發生的疾病提供穩健的保護。世界動物衛生組織決定將非典型瘋牛症剔出名單，進一步突顯該病對公共衛生並無重大影響。數十年的全球監察已證實這些防護措施行之有效，至今並無發現與非典型瘋牛症相關的人類感染個案。

contaminated beef products. Control measures such as bans on ruminant proteins in cattle feed and removal of tissues with greatest infectivity (e.g. brain and spinal cord) from the food chain were implemented in affected countries to eliminate these risks. According to the World Organisation for Animal Health (WOAH), the incidence of classical BSE has fallen dramatically and is now negligible, with nearly zero cases per million bovines.

Atypical BSE, on the other hand, has not been linked to vCJD and occurs spontaneously in older cattle at a negligible rate; which, when combined with existing food safety measures such as ante-mortem inspection and health certification systems, makes human exposure highly unlikely. In addition, the same protections that brought classical BSE under control (e.g. feed bans and removal of tissues with greatest infectivity) can also prevent atypical BSE prions from entering the human food chain. After nearly two decades of global monitoring, no human cases have been linked to atypical BSE, though researchers continue to study its theoretical risks.

Regulatory Response

WOAH mandates distinct responses to classical and atypical BSE, reflecting their differing risks to animal and human health. Classical BSE, as a WOAH-listed disease, triggers international reporting obligations and strict containment measures. When a classical BSE case is detected, the affected country must notify WOAH, conduct trace-back investigations, impose quarantines on exposed herds and review feed ban compliance. WOAH officially recognises a country's BSE risk status, from the lowest risk level "negligible", to "controlled" and the rest as "undetermined", after evaluating its history with classical BSE, implementation of the feed ban and disease surveillance, with trade guidelines aligned to each risk status. In Hong Kong, beef should be imported from countries or areas that meet public health requirements corresponding to the WOAH official BSE risk status.

In contrast, atypical BSE has been delisted by WOAH as a notifiable disease since 2023, due to its rare and sporadic nature and the finding that it has no significant impact on animal or public health. Detection of an atypical BSE case does not require emergency reporting or trade disruptions. However, as a precautionary measure, WOAH requires members to provide evidence that any bovines detected with atypical BSE have been completely destroyed or disposed of to ensure they do not enter the feed or food chain. As atypical BSE occurs spontaneously at a low rate in all cattle populations, its detection would not impact a country's WOAH risk status.

Conclusion

Unlike classical BSE, atypical BSE is not known to spread naturally between animals or through feed, occurring only as rare, isolated cases in older cattle. The same protective measures developed in response to classical BSE provide robust protection against this sporadic form of the disease. WOAH's decision to delist atypical BSE further underscores that it has no significant impact on public health. Decades of global surveillance have confirmed these safeguards work, with no human cases linked to atypical BSE.

保持良好食物衛生 預防感染產志賀毒素大腸桿菌

Prevent Shiga Toxin-producing *Escherichia coli* (STEC) Infection with Good Food Hygiene

衛生署衛生防護中心早前公布一宗產志賀毒素大腸桿菌感染的散發個案。患者為一名一歲女童，她出現腹瀉，其後已經康復。大腸桿菌普遍存在於動物和人類的腸道內。雖然大多數菌株並無害處，但某些菌株（例如產志賀毒素大腸桿菌）可引致腸胃疾病，而幼童和長者感染後的症狀往往較為嚴重。產志賀毒素大腸桿菌感染通常與受污染的食物或水有關，包括生或未經煮熟的肉類、未經巴士德消毒的奶類製品，以及未經清洗的蔬果。此外，當即食食物、用具或工作枱面受到污染時，該菌亦很容易在廚房內傳播。

為減低感染產志賀毒素大腸桿菌的風險，市民應採取安全的食物處理方法：徹底煮熟肉類和清洗蔬果，並避免進食未經巴士德消毒的奶類製品。為防交叉污染，應使用不同的砧板分開處理生肉和即食食物，並嚴格保持手部衛生。高危人士不應進食高風險食物，包括未經煮熟的肉類和蛋類、未經巴士德消毒的牛奶和芝士，以及未經清洗的蔬果。

The Centre for Health Protection of the Department of Health reported a sporadic case of Shiga toxin-producing *Escherichia coli* (STEC) infection affecting a one-year-old girl who developed diarrhoea and subsequently recovered. *E. coli* is part of the common flora found in the intestines of animals and humans. While most strains are harmless, certain strains such as STEC can cause gastrointestinal illness with symptoms often more severe in young children and the elderly. STEC infection is commonly associated with contaminated food or water, including raw or undercooked meat, unpasteurised dairy products and unwashed fruits and vegetables. The bacteria can also spread easily in the kitchen when ready-to-eat items, utensils or surfaces are contaminated.

To reduce the risk of STEC infection, practise safe food handling: cook meat and wash produce thoroughly, and avoid unpasteurised dairy. Prevent cross-contamination by using separate cutting boards for raw meat and ready-to-eat foods, and maintain strict hand hygiene. Susceptible populations should not consume high-risk food including undercooked meat and eggs, unpasteurised milk and cheese and unwashed produce.

規管蒟蒻果凍的新規定現已生效

New Regulations on Konjac Jellies in Effect Now

在針對含有蒟蒻的果凍產品的新規管要求於二零二六年四月一日生效前，食物安全中心（食安中心）一直與業界及公眾保持溝通。新的規管要求要點如下：

The Centre for Food Safety (CFS) has engaged with the trade and the public ahead of new controls on konjac-containing jelly confectionery, effective 1 April 2026. The gist of the new regulations is as follows:

禁止銷售的 Prohibition of the sale of mini-cup konjac-containing jelly confectionery

迷你杯裝蒟蒻果凍

避免哽噎的風險 Avoid the risk of choking

杯口闊度 Cup width 不超過45毫米 Not exceeding 45 mm 或OR 杯口高度 Cup height 不超過45毫米 Not exceeding 45 mm



《2025年食物及藥物（成分組合及標籤）（修訂）規例》於2026年4月1日實施，以加強規管預先包裝蒟蒻果凍

Food and Drugs (Composition and Labelling) (Amendment) Regulation 2025 (Amendment Regulation) has taken effect on 1 April 2026, strengthening regulation of prepackaged konjac-containing jelly confectionery

新規定 The new regulations

- 一、屬預先包裝食物的果凍，如是以高度或闊度不超過45毫米的迷你杯狀容器包裝的，則不得含有蒟蒻；及
- (i) Jelly confectionery that is prepackaged food and that is packed in a mini-cup-shaped container must not contain konjac, if the height or width of the container does not exceed 45mm; and
- 二、如屬預先包裝食物、含有蒟蒻的果凍，其銷售包裝的最外層須以中文和英文清楚可閱地標明下述字樣——
- (ii) The outermost layer of packaging for sale of jelly confectionery that is prepackaged food and that contains konjac must be clearly and legibly marked with the following words in both Chinese and English:

注意：勿一口吞食，長者及兒童須在監護下食用。

Caution: Do not swallow whole. Elderly and children must consume under supervision.

其他蒟蒻果凍產品 Other Prepackaged Konjac Jelly Products

須在外包裝加上預防哽噎警告標籤 Choking warning statements have to be added to the outermost layer of packaging



例子 Examples

在《修訂規例》實施前，食安中心已於去年開展各項準備工作，包括舉行業界會議和制定指引，協助業界了解並遵守相關規定。食安中心亦已加強市面巡視工作，以監察有關情況，並提醒業界遵從新的規管要求。

Before the Amendment Regulation came into effect, the CFS had already carried out preparatory work last year, including holding trade meetings and preparing guidelines to facilitate the trade's understanding of and compliance with the relevant requirements. The CFS has also stepped up market surveillance to monitor the situation and remind the trade to adhere to the new requirements.



風險傳達工作一覽（二零二六年三月）

Summary of Risk Communication Work (March 2026)

事故/ 食物安全個案 Incidents/ Food Safety Cases: 483	公眾查詢 Public Enquiries: 138	業界查詢 Trade Enquiries: 135	食物投訴 Food Complaints: 767
給業界的快速警報 Rapid Alerts to Trade: 2	給消費者的食物警報 Food Alerts to Consumers: 1	教育研討會/ 演講/ 講座/ 輔導 Educational Seminars/ Lectures/ Talks/ Counselling: 48	上傳到食物安全中心網頁的新訊息 New Messages Put on the CFS Website: 54