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# Targeted Food Surveillance on Cooking Oil

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Centre for Food Safety  
Food and Environmental Hygiene Department

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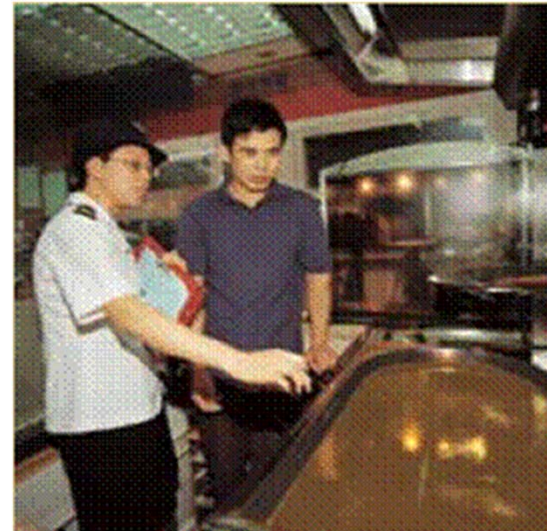
# Background

- Samples collected by the Centre for Food Safety (CFS) in 2012 under a targeted surveillance on used cooking oil were all satisfactory.
- Subsequent to that, CFS identified three oil samples of the same brand and same batch with Benzo(a)pyrene (B(a)P) at levels above the Guobiao limit (national standard) in December of the same year. Therefore, the centre has immediately embarked on another targeted surveillance on cooking oil.



# Types of tests

- The CFS collected 102 samples from different levels of the food supply chain, including importers, manufacturers, distributors, wholesalers, retailers and restaurants for testing (items listed below):
  - ❑ Benzo(a)pyrene (B(a)P)
  - ❑ Aflatoxins
  - ❑ Metallic contaminants



# Overall result

- All the samples were satisfactory. \* #

\* 79 samples were detected as containing B(a)P at levels between 0.1 and 8.8 micrograms per kilogram, all below the action level of 10mcg per kg established by the CFS after consulting the Expert Committee on Food Safety

# 7 samples tested positive with results ranging from 1.1mcg to 5.8mcg per kg. The legal limit for peanut and its products is 20mcg per kg, and that for other food products is 15mcg per kg.

# Follow up actions

- Continue to keep a close watch on the safety of cooking oil in Hong Kong
- Include B(a)P testing in the routine surveillance of cooking oil in order to strengthen monitoring and ensure the cooking oil on sale in the market is safe and fit for human consumption.

# Advice for the trade

- Only use cooking oil satisfying safety and quality requirements.
- Maintain proper records in accordance with the Food Safety Ordinance (Cap. 612) to allow food tracing.
- Source food from reliable suppliers, including -
  - ❑ checking whether they possess the relevant food business licenses;
  - ❑ checking whether they are registered as food importers or distributors under the Food Safety Ordinance (Cap. 612); and
  - ❑ checking the source and quality of the food ingredients.

# Advice for consumers

- Maintain a balanced and varied diet, which includes a wide variety of fruits and vegetables.
- Do not reuse cooking oil repeatedly.
- Reduce consumption of fats and oils to reduce B(a)P exposure.

