



致食物安全電子資訊訂閱者：

Dear E-news recipients,

以下資訊已上載到食物安全中心(中心)網站：

News on the Centre for Food Safety (CFS) online:

「食物安全」流動應用程式將於2021年3月31日中午起停止服務

Operation of Food Safety App will be ceased with effective from noon on 31 March, 2021

為了更有效分配風險傳達的資源，食物安全中心(中心)的「食物安全」流動應用程式將於本月底(2021年3月31日)中午起停止服務，不便之處，敬請原諒。歡迎市民與食物業界人士瀏覽中心的官方網頁 (www.cfs.gov.hk)，追蹤中心的Facebook (www.facebook.com/cfs.hk) 及 Instagram (www.instagram.com/cfs.hk/) 專頁，以了解及分享最新的食安資訊。

In order to allocate resources for risk communication more effectively, the operation of Centre for Food Safety's Food Safety App will be ceased with effective from the end of this month (noon on 31 March, 2021). We are sorry for any inconvenience caused. The public and the food trade are welcome to visit our official website (www.cfs.gov.hk) and follow our Facebook (www.facebook.com/cfs.hk) and Instagram (www.instagram.com/cfs.hk/) to learn about and share the latest food safety information.

感謝大家一直以來對「食物安全」流動應用程式的支持。食物安全中心會繼續透過不同渠道，以更互動及多元化的模式，適時及有效地向市民及業界發放食物安全資訊。

Thank you for the continued support of the Food Safety App. The Centre for Food Safety will continue to disseminate food safety information to the members of public and trade in a more interactive and diversified manner through different channels timely and effectively.

食物安全焦點 (2021年2月第175期)

Food Safety Focus (175th Issue, February 2021)

今期熱門焦點包括:

The topics of the current issue are: ·

- 解讀食物中的二氧化硫
- A Closer Look at Sulphur Dioxide in Foods
- 破解如何消除食物中的「部分氫化油」
- Cracking the Codes of Eliminating Partially Hydrogenated Oils (PHOs) in Food
- 預防及減少花生受黃曲霉毒素污染的指引
- Guidance on Preventing and Reducing Aflatoxin Contamination in Peanuts
- 「食安電影頻道」啟播
- The Launch of the CFS Foodsafe Movie Channel
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歡迎到以下網頁閱覽上述月刊：

You are most welcome to read the publication at:

中文：

https://www.cfs.gov.hk/tc_chi/multimedia/multimedia_pub/multimedia_pub_fsf.html

English:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf.html
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食物安全中心公布肉類添加二氧化硫專項食品調查結果

CFS announces test results of targeted surveillance on use of sulphur dioxide in meat

中心公布最近完成一項有關肉類添加二氧化硫專項食品調查結果。在約五百六十個肉類樣本中，除較早前公布的兩個鮮肉樣本驗出不可在新鮮肉類中使用的二氧化硫外，其餘樣本全部通過檢測，整體合格率為百分之九十九點六。

The CFS announced the test results of a targeted food surveillance project on the use of sulphur dioxide in meat. Among some 560 samples tested, except for two samples found to contain sulphur dioxide (a non-permitted preservative in fresh meat) which were announced earlier, all the remaining samples passed the test. The overall satisfactory rate was 99.6 per cent.

有關之新聞公報請瀏覽以下網頁：

Please visit the webpage for related press release:

中文：

https://www.cfs.gov.hk/tc_chi/press/20210218_8522.html

English:

https://www.cfs.gov.hk/english/press/20210218_8522.html

食物安全巡迴展覽

Roving Exhibitions on Food Safety

2021年3月的巡迴展覽內容包括食物安全5要點、追蹤供應來源，保障食物安全、反式脂肪、營養標籤、預防食物交叉污染、雪卡毒素、殘餘除害劑、基因改造食物、控制食物溫度及孕婦食物安全建議。展覽將設於黃泥涌街市、電氣道街市、工業貿易大樓、上環街市及大角咀街市。

The roving exhibitions will be held in March 2021 at Wong Nai Chung Market, Electric Road Market, Trade and Industry Tower, Sheung Wan Market and Tai Kok Tsui Market. Panels cover topics on 5 Keys for Food Safety, Enhance Food Traceability, Strengthen Food Safety, Trans Fat, Nutrition Labelling, Prevention of Cross-contamination, Ciguatoxins, Pesticide Residues, Genetically Modified Food, Control of Food Temperature and Food Safety Advice for Pregnant Women.

請點擊查看具體時間：

Please click to see the schedule:

中文：

https://www.cfs.gov.hk/tc_chi/whatsnew/whatsnew_act/whatsnew_act_roving_exhibition_2021.html

English:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_roving_exhibition_2021.html

食物安全中心

Centre for Food Safety

4.3.2021