



### **Latest issue of E-News (21/10/2021)**

#### **(1) The CFS Foodsafe Movie Channel**

The Centre for Food Safety (CFS)'s 'Foodsafe Movie Channel' online video campaign has come to an end, and your continued support is appreciated. Recently, an organisation has identified that biscuits on the local market contain acrylamide. So what is acrylamide? And how can we reduce the intake of acrylamide from our daily diet? You may find out the answers in the latest episode of 'Foodsafe Movie Channel', which has premiered on the CFS' YouTube channel, and is co-streamed on the CFS' Facebook and Instagram pages.

Please click into the webpage for details:

<https://www.facebook.com/cfs.hk>

<https://www.instagram.com/cfs.hk/>

<https://www.youtube.com/watch?v=fgEJoZ1V3uo>

#### **(2) Raw Oysters and Food Safety**

It is getting cold and winter is the traditional season for savouring oysters. There are different ways to enjoy oysters, including deep fried, hot-pot and some members of the public may choose to eat raw oysters. If consumers choose to eat raw oysters, they should be aware of the associated risk. Due to their specific growing nature, oysters can be easily contaminated by pathogens (including bacteria and viruses) and chemical contaminants. Consumption of raw oysters contaminated with pathogens may cause food poisoning, affecting our health.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/whatsnew/whatsnew\\_fst/whatsnew\\_fst\\_Raw\\_oysters\\_and\\_food\\_safety.html](https://www.cfs.gov.hk/english/whatsnew/whatsnew_fst/whatsnew_fst_Raw_oysters_and_food_safety.html)

#### **(3) Cultured Meat**

To deliver the latest food safety information timely to the public, the CFS announces the monthly "Food Safety Report", sharing the food surveillance results.

At present, cultured meat products are not yet commercially available in Hong Kong. The current production technology is still costly and requires research and development to further reduce the cost and make large-scale production of cultured meat more economically viable. In producing cultured meat for human consumption, the developer has the responsibility for ensuring that the product is safe for human consumption.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/whatsnew/whatsnew\\_fst/whatsnew\\_fst\\_Cultured\\_Meat.html](https://www.cfs.gov.hk/english/whatsnew/whatsnew_fst/whatsnew_fst_Cultured_Meat.html)

#### **(4) Beware of toxic plants resembling *Radix Fici Simplicissimae***

*Radix Fici Simplicissimae* is the root of a plant belongs to the Moraceae family. Although *Radix Fici Simplicissimae* is not toxic, it grows in the wild in areas where some toxic plants are prevalent, such as *Gelsemium elegans* (a toxic plant belongs to the Loganiaceae family). The appearance of these plant species is similar and may be mixed up during harvesting. In Hong Kong, there were poisoning cases involving consumption of *Radix Fici Simplicissimae* suspected to be contaminated with toxic plants.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/whatsnew/whatsnew\\_fst/whatsnew\\_fst\\_toxic\\_plants\\_resembling\\_Radix\\_Fici\\_Simplicissimae.html](https://www.cfs.gov.hk/english/whatsnew/whatsnew_fst/whatsnew_fst_toxic_plants_resembling_Radix_Fici_Simplicissimae.html)

#### **(5) List of Small Volume Exemption Products**

Under the Small Volume Exemption (SVE) Scheme, prepackaged foods of the same version with annual sales volume in Hong Kong not exceeding 30,000 units may be granted with exemption from providing nutrition labelling. List of SVE products has been uploaded onto the CFS website.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/programme/programme\\_nifl/files/SVE\\_exempted\\_product\\_e.pdf](https://www.cfs.gov.hk/english/programme/programme_nifl/files/SVE_exempted_product_e.pdf)