



Dear E-news recipients,

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

(1) Public Consultation on Proposed Amendments to the Preservatives in Food Regulation (Cap. 132BD)

The Government has launched a public consultation on the proposed amendments to the Preservatives in Food Regulation (Cap. 132BD) (the Regulation). The consultation will last for 3 months, until 28 August 2023.

One of the initiatives set out in the Policy Measures of the Chief Executive's 2022 Policy Address is to review and update by phases the food safety legislation relating to additives in food to further enhance food safety. The first phase covers preservatives and antioxidants in food.

The Government proposes to enhance and update the Regulation, so as to keep local standards of preservatives and antioxidants in food on par with international standards. At the same time, putting more preservatives and antioxidants under regulation would enhance clarity and offer more choices of permitted preservatives and antioxidants applicable to a wide range of food categories to the food trade. It would also enhance consumer protection.

Details of the proposed amendments can be found in the webpage below:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_fstr/whatsnew_fstr_Proposed_Amendments_Preservatives_Food_Regulation.html

(2) Improving Public Access to Iodised Salt

Iodine is an essential micronutrient required for thyroid hormone synthesis to support growth and development. Persistently low iodine intake will result in iodine deficiency or even damage to the developing brain and other harmful effects.

Globally, iodised salt (i.e. salt iodised or “fortified” with iodine) has been recognised as the most convenient and most effective vehicle for the administration of supplemental iodine. The addition of iodate or iodide to salt does not affect the taste or smell of the salt or foods containing iodised salt, and therefore consumer acceptability is high

To make iodised salt more accessible to the local population, the Centre for Food Safety (CFS) encourages the trade to consider the following:

- Make iodised salt available to the public by procuring/sourcing it from reliable suppliers;
- Provide proper labelling of iodised salt, such as instructions on its usage to minimise its

- iodine loss; and
- Include the level of iodine on the label of iodised salt.

To promote the use of iodised salt, the CFS has published a “Practical Guide on Salt Iodisation for Salt Importers, Wholesalers and Retailers”, which can be found on the CFS website through the following link:
https://www.cfs.gov.hk/english/programme/programme_fii/files/Food_Iodisation_e.pdf

You are encouraged to make reference to the guide’s content when providing iodised salt. Thank you for your support towards increasing the availability of iodised salt in Hong Kong.

(3) ‘EAT TV’ Food Safety Channel

The latest episode of EAT TV on salt iodisation 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:

YouTube: <https://www.youtube.com/watch?v=JyWzIg9Yx2Q>

Facebook: <https://www.facebook.com/cfs.hk/videos/鹽選經碘大太艦-食電視-eat-tv/946018809783828/>

Instagram: <https://www.instagram.com/p/CsQnmqypAZc/>

(4) Food Safety Focus (202th Issue, May 2023)

The latest issue of Food Safety Focus is now available. The topics include:

- Shellfish Poisoning
- Sapovirus – Virus causing illness similar to Norovirus
- Frozen Processed Foods – Can I Eat Them Directly after Defrosting?
- Food Safety Risks of Cross-Boundary Meal Delivery

Please click into the webpage for details:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fs.html

(5) Roving Exhibitions on Food Safety

The roving exhibitions will be held in June 2023 at Tai Shing Street Market, Tai Wai Market, Tsing Yi Market, Trade and Industry Tower and Aldrich Bay Market. Panels cover topics on 5 Keys for Food Safety, Control of Food Temperature, Natural Toxins, Nutrition Labelling, Prevention of Cross-contamination, Trans Fats, Avoid Consuming Puffer Fish, Veterinary Drug Residues, Ciguatoxins, Genetically Modified Food and Acrylamide.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_roving_exhibition_2023.html

Centre for Food Safety
1.6.2023
