



Dear E-news recipients,

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

(1) CFS announces results of risk assessment study on sodium content in bread

The CFS announced the results of a risk assessment study on sodium levels of bread products available in the local market. The study found that the overall average sodium content of the bread samples remained below the "high sodium" threshold. However, wide variations in sodium levels were observed among samples within the same bread type, suggesting that there is still room for the trade to reduce sodium content.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20260727_12519.html

(2) CFS announces Second Hong Kong Total Diet Study findings on cadmium and lead

The CFS released the fifth report under the Second Hong Kong Total Diet Study (2nd HKTDS), which assessed the levels of cadmium and lead in food and the overall dietary exposure to these metallic contaminants among the Hong Kong population.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20260724_12513.html

(3) Mooncakes and Food Safety

Apart from the traditional mooncakes, there are snowy mooncakes and ice-cream mooncakes that have won the hearts of many young people and children. Due to the absence of a high-temperature treatment during the manufacturing process, snowy and ice-cream mooncakes tend to pose a higher microbiological risk than traditional mooncakes.

Please click into the webpage for some safety tips for purchase and consume snowy or ice-cream mooncakes:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_sfst/whatsnew_sfst_Mooncakes_and_Food_Safety.html

(4) Trade Talk and Workshop on HACCP & GHP 2026

This year's Trade Talk and Workshop on Good Hygiene Practices (GHP) and Hazard Analysis and Critical Control Point (HACCP) organized by the CFS is scheduled to take place from March to October 2026. The primary objective of this programme is to promote proper food handling practices to staff working in food businesses. Through active participation and collaboration between the Government and the trade, this campaign also aims to encourage food businesses to adopt GHP and the HACCP system, as well as to develop a "Food Safety Plan" for food processing, thereby ensuring food safety.

Please click into the webpage for details:
https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_2026_Trade_Talk_and_workshop_on_HACCP.html

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