# 2021年食物內有害物質(修訂)規例
# Harmful Substances in Food (Amendment) Regulation 2021

**2021食物安全研討會**

**Food Safety Seminar for Trade 2021**

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**22 December 2021**

# 大綱
# Outline

- 2021年食物內有害物質(修訂)規例（《修訂規例》）及實施日期
- 《修訂規例》主要內容及釋義
  - 三類霉菌毒素
  - 五種在食用油脂、調味品和擬供嬰兒食用的配方產品中的其他有害物質
  - 部分氫化油
- 與業界的溝通

- Harmful Substances in Food (Amendment) Regulation 2021 (the Amendment Regulation) and Date of commencement
- Main content and interpretations of the Amendment Regulation
  - Three types of mycotoxins
  - Five types of other harmful substances in edible fats and oils, condiments and formula products intended for infants
  - Partially hydrogenated oils (PHOs)
- Communication with trade

# 2021年食物內有害物質(修訂)規例
# Harmful Substances in Food (Amendment) Regulation 2021

- 修訂規例
  - 刊登憲報 – 2021年6月11日
  - 立法會完成相關審議工作 – 2021年7月14日
- 實施日期
  - 部分氫化油及相關標示的條文 – 2023年12月1日
  - 其他條文 – 2023年6月1日

- The Amendment Regulation
  - Publication in the Gazette – 11 June 2021
  - Completion of scrutiny of the Amendment Regulation by Legislative Council – 14 July 2021
- Date of commencement
  - Provisions relating to PHOs and labelling of hydrogenated oil – 1 December 2023
  - Other provisions – 1 June 2023

# 食物內有害物質規例的修訂 (1)
# Amendment to the Harmful Substance in Food Regulations (1)

- 更新和加強規管食物中三類霉菌毒素，即黃曲霉毒素、脱氧雪腐鐮刀菌烯醇(又稱嘔吐毒素)及棒曲霉素
- 訂定或更新五種其他有害物質，即苯並[a]芘、縮水甘油脂肪酸酯、三聚氰胺、氯丙二醇及芥酸在食用油脂、調味品和擬供嬰兒食用的配方產品中的最高含量

- To update and strengthen the regulatory control of three types of mycotoxins, i.e. aflatoxins, deoxynivalenol (also known as vomitoxin) and patulin, in food
- To set or update the maximum levels (MLs) for 5 other harmful substances (i.e. benzo[a]pyrene, glycidyl fatty acid esters, melamine, 3-monochloropropane-1,2-diol and erucic acid) in edible fats and oils, condiments or formula products intended for infants

# 食物內有害物質規例的修訂 (2)
# Amendment to the Harmful Substance in Food Regulations (2)

- 禁止輸入含有部分氫化油的油脂，以及售賣含有部分氫化油的任何食物（包括食用油脂）
  - 《2021年食物及藥物（成分組合及標籤）（修訂）規例》：規定預先包裝食物如含有氫化油（例如完全氫化油）必須在其配料表中作出相應標示

- To prohibit the import of any edible oil or fat containing PHO and the sale of any food (including edible oil or fat) containing PHO
  - The Food and Drugs (Composition and Labelling) (Amendment) Regulation 2021: To stipulate that any prepackaged food containing hydrogenated oils, e.g. fully hydrogenated oil, must be indicated accordingly in the list of ingredients

# 三類霉菌毒素
# Three types of mycotoxins

# 黃曲霉毒素 (I)
# Aflatoxins (I)

- 由黃曲霉菌屬的一些霉菌(包括黃曲霉等)產生的毒素，主要包括黃曲霉毒素$B_1$、$B_2$、$G_1$及$G_2$四種，當中以黃曲霉毒素$B_1$最常見及毒性最強

- 可經乳牛等反芻動物轉化為代謝物黃曲霉毒素$M_1$ 存在於供人食用的奶類和奶類產品中

- Toxins produced by a number of mould of the *Aspergillus* family (including *A. flavus* etc.); include four major types, namely aflatoxins $B_1$, $B_2$, $G_1$ and $G_2$; Aflatoxin $B_1$ is the most common and the most toxic

- Aflatoxin $M_1$ will be formed as a result of the metabolic process in cows and other ruminant animals, and thus exist in milk and milk products produced for human consumption

# 黃曲霉毒素 (II)
# Aflatoxins (II)

- 食物安全風險
  - 「令人類患癌」(即第1類)物質：可引致肝癌，對乙型肝炎病毒感染人士的致癌性尤高
  - 乙型肝炎在西太平洋區域(包括香港)最為普遍
    - 全港人口約有7.2%患有乙型肝炎，高於西太平洋區域平均比率及不少鄰近地區(例如韓國的4.4%、新加坡的3.6% 等)

黃曲霉毒素對本港市民(尤其乙型肝炎病毒感染人士)的潛在食物安全風險甚大；應把黃曲霉毒素的攝入量降至盡可能低的水平

- **Food safety risk**
  - **"Carcinogenic to humans" (Group 1): could result in liver cancer; its carcinogenic potency in hepatitis B virus infected individuals is substantially higher**
  - **Hepatitis B prevalence is the highest in the Western Pacific Region (including Hong Kong)**
    - **A prevalence of 7.2% for hepatitis B virus infection in the Hong Kong population, higher than the average rates of the Western Pacific Region and many neighbouring places (e.g. 4.4% in Korea, 3.6% in Singapore, etc.)**

**Considering the grave potential food safety risks of aflatoxin to the local population (especially hepatitis B virus carriers); intake of aflatoxin should be reduced to a level as low as reasonably achievable**

# 總黃曲霉毒素的規管
# Regulatory scope of aflatoxins, total

| A<br>項<br>Item | B<br>物質<br>Substance | C<br>物質之描述<br>Description of substance | D<br>食物類別<br>Description of food | E<br>最高濃度<br>Maximum concentration |
|---|---|---|---|---|
| 1B. | 總黃曲霉毒素<br>Aflatoxins, total | 黃曲霉毒素$B_1$、$B_2$、$G_1$及$G_2$之和 | 非即食的杏仁、巴西堅果、榛子、花生及開心果<br>Non-ready-to-eat almonds, Brazil nuts, hazelnuts, peanuts and pistachios | 每公斤食物含15微克。<br>15 micrograms per kilogram of the food. |
| | | Sum of aflatoxins $B_1$, $B_2$, $G_1$ and $G_2$ | 非即食的花生產品及杏仁、巴西堅果、榛子及開心果產品<br>Non-ready-to-eat peanut products and products of almonds, Brazil nuts, hazelnuts and pistachios | 每公斤食物含15微克。<br>15 micrograms per kilogram of the food. |
| | | | 香料<br>Spices | 每公斤食物含15微克。<br>15 micrograms per kilogram of the food. |
| | | | 任何其他食物<br>Any other food | 每公斤食物含10微克。<br>10 micrograms per kilogram of the food. |

# 黃曲霉毒素$B_1$的規管
# Regulatory scope of aflatoxin $B_1$

| A<br>項<br>Item | B<br>物質<br>Substance | C<br>物質之描述<br>Description of substance | D<br>食物類別<br>Description of food | E<br>最高濃度<br>Maximum concentration |
|---|---|---|---|---|
| 1. | 黃曲霉毒素$B_1$<br>Aflatoxin $B_1$ | | 嬰兒配方產品及較大嬰兒及幼兒配方產品(以奶類蛋白質製造的配方產品除外)<br>Infant formula and follow-up formula other than formula manufactured from milk proteins | 每公斤食物含0.1微克。(註1)<br>0.1 microgram per kilogram of the food.<br>(Note 1) |
| | | | 任何其他擬主要供不足36個月大的人食用的食物(以奶類蛋白質製造的嬰兒配方產品及較大嬰兒及幼兒配方產品除外)<br>Any other food intended to be consumed principally by persons under the age of 36 months other than infant formula and follow-up formula manufactured from milk proteins | 每公斤食物含0.1微克。(註2)<br>0.1 microgram per kilogram of the food.<br>(Note 2) |

註 1: 最高濃度適用於處於或已調配至可即時食用狀態的食物。

註 2: 最高濃度適用於食物的乾物質。

Note 1: The maximum concentration applies to the food that is, or is reconstituted to be, ready for consumption.

Note 2: The maximum concentration applies to the dry matter of the food.

# 黃曲霉毒素$M_1$的規管
# Regulatory scope of aflatoxin $M_1$

| A<br>項<br>Item | B<br>物質<br>Substance | C<br>物質之描述<br>Description of substance | D<br>食物類別<br>Description of food | E<br>最高濃度<br>Maximum concentration |
|---|---|---|---|---|
| 1A. | 黃曲霉毒素$M_1$<br>Aflatoxin $M_1$ | | 擬主要供不足12個月大的人食用的嬰兒配方產品及較大嬰兒及幼兒配方產品<br>Infant formula and follow-up formula intended to be consumed principally by persons under the age of 12 months | 每公斤食物含0.025微克。(註1)<br>0.025 microgram per kilogram of the food.<br>(Note 1) |
| | | | 任何其他奶類或奶粉<br>Any other milk or dried milk | 每公斤食物含0.5微克。(註1)<br>0.5 microgram per kilogram of the food.<br>(Note 1) |

註 1: 最高濃度適用於處於或已調配至可即時食用狀態的食物。

Note 1: The maximum concentration applies to the food that is, or is reconstituted to be, ready for consumption.

# 脱氧雪腐鐮刀菌烯醇(又稱嘔吐毒素)
# Deoxynivalenol (DON)

- 主要存在於穀物
- 食物安全風險
  - 嘔吐毒素對嬰幼兒的影響較大，可引致食慾下降和體重減輕，長遠或導致生長減慢

- Mainly found in cereals
- Food safety risk
  - Infants and young children are more vulnerable to this vomitoxin, which may cause decreased appetite and weight loss, possibly leading to reduced growth in the long run

| A<br>項<br>Item | B<br>物質<br>Substance | C<br>物質之描述<br>Description of substance | D<br>食物類別<br>Description of food | E<br>最高濃度<br>Maximum concentration |
|---|---|---|---|---|
| 11A. | 脱氧雪腐鐮刀菌烯醇<br>Deoxynivalenol | | 擬主要供不足36個月大的人食用的穀基類食物<br>Cereal-based foods intended to be consumed principally by persons under the age of 36 months | 每公斤食物含200微克。<br>(註2)<br>200 micrograms per kilogram of the food.<br>(Note 2) |

註 2: 最高濃度適用於食物的乾物質。

Note 2: The maximum concentration applies to the dry matter of the food.

# 棒曲霉素
# Patulin

- 大多存在於腐爛的蘋果，從而存在於使用腐爛蘋果製成的蘋果汁
- 食物安全風險
  - 可引致噁心、胃腸道不適及嘔吐等徵狀

- Mostly occurs in rotten apples; presents in apple juice made with rotten apples
- Food safety risk
  - Could result in symptoms such as nausea, gastrointestinal disturbances and vomiting

| A<br>項<br>Item | B<br>物質<br>Substance | C<br>物質之描述<br>Description of substance | D<br>食物類別<br>Description of food | E<br>最高濃度<br>Maximum concentration |
|---|---|---|---|---|
| 30A. | 棒曲霉素<br>Patulin | | 蘋果汁及加有蘋果汁的其他飲品<br>Apple juice and other beverages to which apple juice has been added | 每公斤食物含50微克。(註1)<br>50 micrograms per kilogram of the food.<br>(Note 1) |

註 1: 最高濃度適用於處於或已調配至可即時食用狀態的食物。

Note 1: The maximum concentration applies to the food that is, or is reconstituted to be, ready for consumption.

# 五種在食用油脂、調味品和擬供嬰兒食用的配方產品中的其他有害物質

# Five types of other harmful substances in edible fats and oils, condiments and formula products intended for infants

# 食用油脂中的苯並[a]芘
# Benzo[a]pyrene in edible fats and oils

- 「令人類患癌」(即第1類)物質；植物油脂是膳食中攝入苯並[a]芘的主要來源

- **"Carcinogenic to humans" (Group 1) ; vegetable fats and oils constitute a major source of the dietary exposure to B[a]P**

| A<br>項<br>Item | B<br>物質<br>Substance | C<br>物質之描述<br>Description of substance | D<br>食物類別<br>Description of food | E<br>最高濃度<br>Maximum concentration |
|---|---|---|---|---|
| 4A. | 苯並[a]芘<br>Benzo[a]pyrene | | 油或脂肪或兩者的混合物<br>Oil or fat or any mixture of oil and fat | 每公斤食物含5微克。<br>5 micrograms per kilogram of the food. |

# 食用油脂中的芥酸
# Erucic acid in edible fats and oils

- 一種單元不飽和脂肪酸；大量攝入可損害動物心臟組織
- A monounsaturated fatty acid; excessive intake may damage heart tissues of animals

| A<br>項<br>Item | B<br>物質<br>Substance | C<br>物質之描述<br>Description of substance | D<br>食物類別<br>Description of food | E<br>最高濃度<br>Maximum concentration |
|---|---|---|---|---|
| 17. | 芥酸<br>Erucic acid | 脂肪酸順(式)13-二十二(碳)烯酸<br>The fatty acid cis-docos-13-enoic acid | 低芥酸菜籽油<br>Low erucic acid rapeseed oil | 以重量計其所含脂肪酸的百分之二。<br>2 per centum by weight of its fatty acid content. |
| | | | 任何其他油或脂肪或任何油及脂肪的混合物<br>Any other oil or fat or any mixture of oil and fat | 以重量計其所含脂肪酸的百分之五。<br>5 per centum by weight of its fatty acid content. |
| | | | 加有油或脂肪或兩者的混合物的食物<br>Any food to which oil or fat or a mixture of oil and fat has been added | 以重量計食物內全部油及脂肪所含脂肪酸的百分之五。<br>5 per centum by weight of its fatty acid content of all the oils and fats in the food. |

現行最高濃度
Existing MLs

# 調味品中的氯丙二醇
# 3-monochloropropane-1,2-diol (3-MCPD) in condiments

- 「或可能令人類患癌」(即第2B類)物質
- 調味品的製造過程或會使用加酸水解植物蛋白增加其鮮味
  - ➢ 加酸水解植物蛋白在製造時有可能產生氯丙二醇，從而存在於製成品中

- "Possibly carcinogenic to humans" (Group 2B)
- Acid-hydrolysed vegetable proteins (acid-HVPs) may be added to enhance the flavour of condiments in the production process
  - ➢ The production process of acid-HVPs could produce 3-MCPD, which may in turn be present in the final products

| A<br>項<br>Item | B<br>物質<br>Substance | C<br>物質之描述<br>Description of substance | D<br>食物類別<br>Description of food | E<br>最高濃度<br>Maximum concentration |
|---|---|---|---|---|
| 40. | 3-氯-1,2-丙二醇<br>3-monochloropropane-1,2-diol | | 含有酸水解植物蛋白的固態調味品<br>Solid condiments containing acid hydrolysed vegetable proteins | 每公斤食物含1毫克。<br>1 milligram per kilogram of the food. |
| | | | 任何其他含有酸水解植物蛋白的調味品<br>Any other condiments containing acid hydrolysed vegetable proteins | 每公斤食物含0.4毫克。<br>0.4 milligram per kilogram of the food. |

# 擬供嬰兒食用的配方產品中的苯並[a]芘
# Benzo[a]pyrene in formula products intended for infants

- 苯並[a]芘可能存在於配方產品
- **B[a]P may exist in formula products**

| A<br>項<br>Item | B<br>物質<br>Substance | C<br>物質之描述<br>Description of substance | D<br>食物類別<br>Description of food | E<br>最高濃度<br>Maximum concentration |
|---|---|---|---|---|
| 4A. | 苯並[a]芘<br>Benzo[a]pyrene | | 擬主要供不足12個月大的人食用的嬰兒配方產品及較大嬰兒及幼兒配方產品<br>Infant formula and follow-up formula intended to be consumed principally by persons under the age of 12 months | 每公斤食物含1微克。<br>1 microgram per kilogram of the food. |

# 擬供嬰兒食用的配方產品中的縮水甘油脂肪酸酯
# Glycidyl fatty acid esters in formula products intended for infants

- 縮水甘油脂肪酸酯經攝入後會在人體內分解，釋出環氧丙醇；「可能令人類患癌」(即第2A類)物質
- Upon ingestion, GE are hydrolysed into glycidol in the gastrointestinal tract; Glycidol is “probably carcinogenic to humans” (Group 2A)

| A<br>項<br>Item | B<br>物質<br>Substance | C<br>物質之描述<br>Description of substance | D<br>食物類別<br>Description of food | E<br>最高濃度<br>Maximum concentration |
|---|---|---|---|---|
| 22A. | 縮水甘油脂肪酸酯<br>Glycidyl fatty acid esters | 縮水甘油脂肪酸酯，以環氧丙醇表示<br>Glycidyl fatty acid esters expressed as glycidol | 擬主要供不足12個月大的人食用的粉狀嬰兒配方產品及粉狀較大嬰兒及幼兒配方產品<br>Powdered infant formula and powdered follow-up formula intended to be consumed principally by persons under the age of 12 months | 每公斤食物含50微克。<br>50 micrograms per kilogram of the food. |
| | | | 擬主要供不足12個月大的人食用的液態嬰兒配方產品及液態較大嬰兒及幼兒配方產品<br>Liquid infant formula and liquid follow-up formula intended to be consumed principally by persons under the age of 12 months | 每公斤食物含6微克。<br>6 micrograms per kilogram of the food. |

# 擬供嬰兒食用的配方產品中的三聚氰胺
# Melamine in formula products intended for infants

- 工業用化學品，不應添加於任何食品；曾有嬰幼兒因進食受三聚氰胺污染的嬰兒配方產品後，出現泌尿問題等不良健康影響

- **An industrial chemical and should not be added to any food; adverse health effects such as urinary problems have occurred among infants and young children who consumed melamine-contaminated infant formula products**

# 三聚氰胺的規管
# Regulatory scope of melamine

| A<br>項<br>Item | B<br>物質<br>Substance | C<br>物質之描述<br>Description of substance | D<br>食物類別<br>Description of food | E<br>最高濃度<br>Maximum concentration |
|---|---|---|---|---|
| 26B. | 三聚氰胺<br>Melamine | | 擬主要供不足12個月大的人食用的液態嬰兒配方產品及液態較大嬰兒及幼兒配方產品<br>Liquid infant formula and liquid follow-up formula intended to be consumed principally by persons under the age of 12 months | 每公斤食物含0.15毫克。<br>0.15 milligram per kilogram of the food. |
| | | | 奶類(擬主要供不足12個月大的人食用的液態嬰兒配方產品及液態較大嬰兒及幼兒配方產品除外)<br>Milk other than liquid infant formula and liquid follow-up formula intended to be consumed principally by persons under the age of 12 months | 每公斤食物含1毫克。<br>1 milligram per kilogram of the food. |
| | | | 任何其他擬主要供不足36個月大的人食用的食物<br>Any other food intended to be consumed principally by persons under the age of 36 months | 每公斤食物含1毫克。<br>1 milligram per kilogram of the food. |
| | | | 擬主要供孕婦或授乳的女性食用的食物<br>Any food intended to be consumed principally by pregnant or lactating women | 每公斤食物含1毫克。<br>1 milligram per kilogram of the food. |
| | | | 任何其他食物<br>Any other food | 每公斤食物含2.5毫克。<br>2.5 milligrams per kilogram of the food. |

**現行最高濃度**
**Existing MLs**

# 部分氫化油
# Partially hydrogenated oil (PHOs)

# 部分氫化油是工業生產的反式脂肪酸的主要來源(1)
# PHOs as the main source of industrially-produced trans fatty acids (IP-TFAs) (1)

- 反式脂肪酸
  - 增加血液內「壞」膽固醇，同時減少「好」膽固醇的水平，提高患冠心病的風險
  - 少量：天然存在於反芻動物的肉及奶製品等
  - 大量：經過「部分氫化」過程的食用油脂是工業生產的反式脂肪酸的主要來源

- Tran fatty acids (TFAs)
  - Increase “bad” cholesterol and decrease “good” cholesterol in blood, contributing to an increased risk of coronary heart disease
  - Small amount: Naturally present in the meat and dairy products of ruminant animals
  - Large amount: Partial hydrogenation of edible oils/fats is the main source of IP-TFAs

# 部分氫化油是工業生產的反式脂肪酸的主要來源(2)
# PHOs as the main source of IP-TFAs (2)

- 部分氫化油
  - 透過氫化的工業生產過程，控制氫氣壓力、溫度、催化劑等元素，把食用油脂轉變成部份氫化油
    - 製造不同硬度的部分氫化油脂產品，以延長產品的保質期、提升味道穩定性，以及令食品更為耐受反覆加熱
- 常見採用了「部分氫化油」製造的食物:
  - 人造牛油/ 植物起酥油、酥皮、批、餅乾、蛋糕及烘焙食品等

- PHOs
  - In the industrial process of hydrogenation, edible oils/ fats are modified into PHOs by controlling various elements (e.g. hydrogen pressure, temperature, catalysts, etc.)
    - Produce PHOs-containing products of different hardness: for longer product shelf life, higher flavour stability, and food more resistant to repeated heating
- Common PHO-containing food products:
  - Margarines/ Vegetable shortenings, pastries, pies, biscuits, cakes and various kinds of baked food

# 規管工業生產反式脂肪酸的政策
# Policies on regulating IP-TFAs

- 世衛：2018年提出REPLACE 行動方案，目標是到2023年在全球食品供應中消除工業生產的反式脂肪酸
- 政府：2018年提出本港非傳染病防控計劃中的一項主要工作：禁止「部分氫化油」在食品供應中使用
- 從源頭保障市民，免除攝入工業生產的反式脂肪酸的食物安全風險

- WHO: REPLACE action package launched in 2018, with a goal of eliminating IP-TFAs from the global food supply by 2023
- Government: An Action Plan to Prevent and Control Non-communicable Diseases in Hong Kong announced in 2018; one of the key tasks is to eliminate PHOs in the food supply
- Eliminate the food safety risks associated with the consumption of IP-TFAs by protecting public health at source

# 《修訂規例》第3A條及釋義
# Regulation 3A of the Amendment Regulation & its interpretation

**第3A條 禁止輸入和出售含有違禁物質的某些食物或油等**

(2) 任何人不得輸入含有部分氫化油的油或脂肪或兩者的混合物以供人食用。

(3) 任何人不得售賣或為供出售而託付或交付含有部分氫化油的食物（包括油或脂肪或兩者的混合物）以供人食用。

**Regulation 3A Prohibition of import and sale of certain food or oil etc. containing prohibited substances**

(2) A person must not import for human consumption any oil or fat or a mixture of oil and fat containing partially hydrogenated oil.

(3) A person must not sell, or consign or deliver for sale, for human consumption any food (including any oil or fat or a mixture of oil and fat) containing partially hydrogenated oil."

- 所有在香港供應的食物均不得含有部分氫化油，包括：
  - 預先包裝和非預先包裝食物
  - 食用油脂(例如人造牛油和起酥油等)

- **All foods available in HK should not contain PHO, including:**
  - **Prepackaged and non-prepackaged food**
  - **Edible oils and fats (e.g. margarines and shortenings)**

# 《2021年食物及藥物(成分組合及標籤)(修訂)規例》
# Food and Drugs (Composition and Labelling) (Amendment) Regulation 2021

**附表3 預先包裝食物的標記及標籤**
**第2條 配料表**

(4F) 如食物由氫化油組成，或含有氫化油 —
(a) 配料表須載有“氫化油”的提述；或
(b) 配料表上所顯示的該油名稱，須以“氫化”一詞修飾。

**Schedule 3 MARKING AND LABELLING OF PREPACKAGED FOODS**
**Section 2 List of ingredients**

(4F) If a food consists of or contains hydrogenated oil—
(a) the list of ingredients must contain a reference to “hydrogenated oil”; or
(b) the name of the oil , as appearing in the list of ingredients, must be qualified by the word “hydrogenated”.

**附表4 獲豁免遵從附表3規定的項目**

“含有單一種配料（不包括氫化油）的食物”

**Schedule 4 ITEMS EXEMPT FROM SCHEDULE 3**

“Any food consisting of a single ingredient other than hydrogenated oil”

# 附表3及4的釋義
# Interpretation of Schedules 3 & 4

- 預先包裝食物如含有氫化油，須相應作出標示
  - 例子：
    「氫化」、「氫化油」、「氫化脂肪／氫化脂／氫化油脂」、「完全氫化油／全氫化油」、「完全氫化脂／全氫化脂」等
- 由於部分氫化油已列為食品中的違禁物質，產品中的油在配料表中被標示為“氫化”即為完全氫化油

- **Food containing hydrogenated oil should be labelled on prepackaged food accordingly**
  - **Examples: “hydrogenated”, “hydrogenated oil”, “hydrogenated fat”, “fully hydrogenated oil”, “fully hydrogenated fat”, etc..**
- **As PHO is regarded as a prohibited substance in food, oil in a product labelled "hydrogenated" in the ingredient list means fully hydrogenated oil**

# 業界的責任
# Trader's responsibility

- 在食物標籤上提供準確的資料，例如:
  - 配料表的資料
  - 營養標籤的反式脂肪酸含量
- 向供應商查詢食品的成分詳情
- 妥善保存食品成分詳情的證明文件

- Provide accurate information on food labels, e.g.
  - Information on the ingredient list
  - TFA content on the nutrition label
- Check with suppliers for the details of ingredients
- Keep proper documentary proofs of ingredient details of products

# 識別食物中的部分氫化油
# Identification of PHOs in food

- 業界（即進口商、製造商、分銷商和零售商）在獲取或獲供應有關食物後至少24個月內，妥善保存食品成分詳情的證明文件，並在有需要時供有關機構查核
- 例子：
  - 供應商及其出口當局的確認信
  - 產品規格
  - 商業合約
  - 配料表
  - 合資格化驗所發出的報告

- Trader (i.e. importers, manufacturers, distributors and retailers) to keep proper documentary proofs of ingredient details for at least 24 months after the food was acquired or supplied, and provide them for inspection if deemed necessary
- Examples:
  - Confirmation letters from the suppliers and their exporting authorities
  - Product specifications
  - Business contracts
  - Ingredient lists
  - Reports from competent laboratories

# 與業界的溝通：在立法會通過《修訂規例》前
# Communication with trade: Before LegCo passing the Amendment Regulation

- 公眾諮詢: 2020年12月11日至2021年3月15日，包括兩場諮詢論壇
- 與相關業界進行多場額外實體和網上會議，例如
  - 與烘焙業、餐飲業和食油業探討有關部分氫化油的規管

*公眾和業界普遍歡迎並支持《修訂規例》的建議能更好地保障公眾健康*

- Public consultation: 11 Dec 2020 - 15 Mar 2021, including two consultation forums
- Additional physical and Zoom meetings with relevant sectors of the trade, e.g.
  - Meeting with bakery, caterer, and oil traders on PHOs regulation

***Public and trade generally welcomed and supported the proposal to better protect public health***

# 與業界的溝通：在立法會通過《修訂規例》後
# Communication with trade: After LegCo passing the Amendment Regulation

- 包括：
  - 技術會議
  - 業界諮詢論壇
  - Facebook 帖子
  - 食品安全焦點文章

- Including:
  - Technical meetings
  - Trade Consultation Forum
  - Facebook posts
  - Food Safety Focus articles

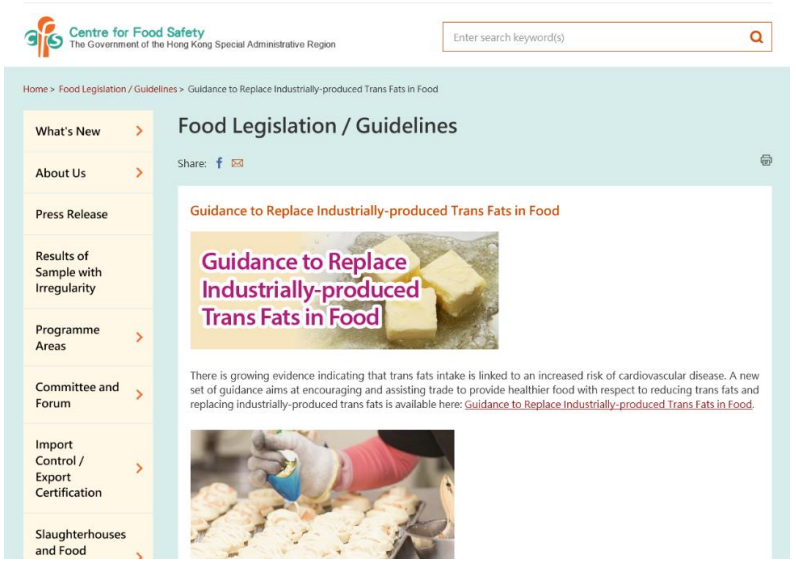
# 食物中的部分氫化油/工業生產的反式脂肪酸專頁
# Designated webpage for PHOs / IP-TFAs

「取代食物中工業生產反式脂肪的指引」專頁

- https://www.cfs.gov.hk/tc_chi/food_leg/food_leg_Guidance_to_REPLACE_Trans_Fats_in_Food.html

Designated webpage for "Guidance to Replace Industrially-produced Trans Fats in Food"

- https://www.cfs.gov.hk/english/food_leg/food_leg_Guidance_to_REPLACE_Trans_Fats_in_Food.html

# 2021年食物內有害物質(修訂)規例指引
# Guidelines on the Harmful Substances in Food (Amendment) Regulation 2021

- 已於2021年9月27日上載食物安全中心網頁
  - 旨在協助業界進一步了解和遵守《修訂規例》的相關規定，並解答一些常見的問題
  - https://www.cfs.gov.hk/tc_chi/whatsnew/whatsnew_fstr/files/Combined_Guideline.pdf



- Uploaded to the CFS website on 27 September 2021
  - aims to assist the trade in having a better understanding of and complying with the relevant requirements under the Amendment Regulations, and to answer some frequently asked questions
  - https://www.cfs.gov.hk/english/whatsnew/whatsnew_fstr/files/Combined_Guideline.pdf

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