

在鮮肉中使用二氧化硫
Use of Sulphur Dioxide in
Fresh Meat

背景 Background

- 二氧化硫是一種為食物製造業廣泛使用的添加劑，包括常用於涼果、果汁及其他食物內作防腐劑。
- 在本港，根據《公眾衛生及市政條例》(香港法例第132章)《食物內防腐劑規例》的規定，不得在鮮肉中使用二氧化硫作為防腐劑。
- Sulphur dioxide is a widely used food additive in the food manufacturing industry, including its use as a preservative in a variety of foods e.g. preserved fruits and fruit juice.
- In Hong Kong, the application of sulphur dioxide in fresh meat is not permitted under the Preservatives in Food Regulation of the Public Health and Municipal Services Ordinance, Cap.132.

風險評估及對市民健康的影響

Risk Assessment and Public Health Significance

- 二氧化硫能令鮮肉保持消費者喜愛的紫紅色或鮮紅色的新鮮顏色。有些新鮮糧食店及街市肉檔，會使用二氧化硫。
- 一方面保持鮮肉的色澤，從而增長肉類擺放的時間；另一方面保持已解凍的冷藏肉類的色澤，以圖蒙騙消費者，令人誤信這些肉類是新鮮的。
- 二氧化硫這種化學物可導致氣喘等過敏性反應，部分人士攝取這種化學物後或會感到頭痛及噁心。
- Sulphur dioxide has the property of retaining the desirable fresh meat colour (purplish-red or cherry-red).
- Some fresh provision shops and market stalls use sulphur dioxide on one hand to retain the fresh meat colour so as to increase the display time of the meat, and on the other hand, to retain the colour of thawed meat to deceive customers into believing that such meat are fresh.
- The chemical may induce allergic reactions such as asthmatic attacks. Some people may complain of headache and nausea after ingesting this chemical.

監管措施和監測結果

Control Measures and Surveillance Findings

- 我們的食物監測計劃已經包括測試肉類是否含有二氧化硫。
- 任何人士售賣含有二氧化硫的新鮮、未經加工的冷凍或冷藏肉類乃違反《食物內防腐劑規例》(香港法例第132BD章)。有關人士會被檢控，最高刑罰是罰款五萬元和監禁六個月。
- The testing of sulphur dioxide in meat is included in our food surveillance programme.
- Any person found breaching the Preservatives in Food Regulation, Cap.132 BD for sale of fresh, untreated chilled or frozen meat containing sulphur dioxide will be prosecuted. The maximum penalty is a fine of \$50,000 and imprisonment for 6 months.

監管措施和監察結果

Control Measures and Surveillance Findings

- 中心進行的食物監測計劃，已包括從新鮮糧食店和街市攤檔抽取肉類進行二氧化硫、亞硝酸鹽和硝酸鹽等防腐劑測試。有關肉類中的二氧化硫監測數據的統計數字見圖。
- As part of the food surveillance programme, meat taken from fresh provision shops and market stalls is tested for preservatives such as sulphur dioxide, nitrite and nitrate. Relevant statistics showing surveillance statistics of sulphur dioxide in meat are summarised in the chart on the right.



給業界的建議 Advice to the Trade

- 不應於鮮肉中加入二氧化硫。
- 肉類必須在衛生的環境及適當的溫度下貯存。
- 肉類應來自合法及可靠的來源
- Do not use sulphur dioxide in fresh meat.
- Ensure the meat is stored under hygienic condition and suitable temperature.
- Obtain meat from approved and reliable source.