

# 食物安全焦點

## Food Safety Focus



食物安全中心  
Centre for Food Safety

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### 焦點個案 Incident in Focus

## 二零一零年食物事故回顧

### Review of Food Incidents in 2010

食物安全中心  
食物安全中心風險管理組  
舒寶兒醫生報告

Reported by Dr. Bo-ye SHU, Medical & Health Officer,  
Risk Management Section,  
Centre for Food Safety

本港食物幾乎全部都是進口的。為預防和控制重大的食物安全問題，食物安全中心(中心)會透過食物事故監察系統、海外食物當局的通報、以風險為本的食物監察計劃結果和對食物投訴的調查，來監察海外和本港的食物事故。

### 二零一零年食物事故的一般趨勢

二零一零年，中心一共監察到約720宗食物事故，與二零零七至零九年的每年總數相若。

在監察到的食物事故中，大部分屬非本地個案(約佔97.5%)，其中以台灣、美國及歐洲國家居多(66%)，其次是內地、加拿大及澳洲/新西蘭。本港的食物事故只佔2.5%。

一如過去三年，最常涉及的食物種類是蔬菜、豆類、穀類、水果和其製品，佔整體事故的27%(見圖一)。至於食物危害方面，化學(40%)和微生物(39%)危害同樣為常見類別(見圖二)。過去四年的情況並無明顯變化。

Food supply in Hong Kong relies almost solely on imported food. The Centre for Food Safety (CFS) identifies overseas and local food incidents through its Food Incidents Surveillance System (FIS), as well as notifications from overseas food authorities, risk based food surveillance results and investigations of food complaints. The aim is to prevent and control any significant food safety problems.

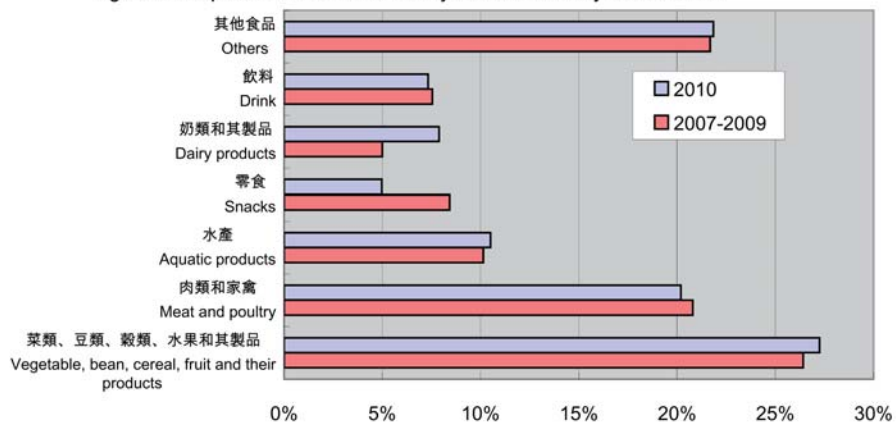
### General Trend of Food Incidents in 2010

In 2010, around 720 food incidents were identified by the CFS. This figure was comparable to those identified annually from 2007 to 2009.

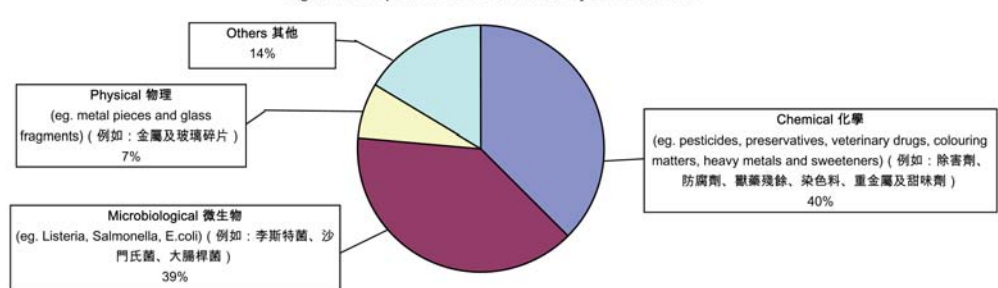
The majority of the food incidents identified were of non-local origin (around 97.5%). Taiwan, United States and European countries accounted for most of them (66%); followed by the Mainland, Canada and Australia/New Zealand. Local cases accounted for only 2.5%.

Similar to the past three years, the most common food groups involved were vegetables, beans, cereals, fruits and their products which accounted for 27% of the incidents (Figure 1). For category of food hazard, chemical (40%) and microbiological (39%) hazards were equally common (Figure 2). No obvious change was noted in the past four years.

圖一. 2007-2010年按食物類別劃分的食物事故比例  
Figure 1. Proportion of Food Incidents by Food Commodity in 2007-2010



圖二. 2010年按危害類別劃分的食物事故比例  
Figure 2. Proportion of Food Incidents by Hazard in 2010





焦點個案

Incident in Focus

## 中心採取的行動

在發現食物事故後，中心會評估該事故對市民健康的影響，以決定最適當的跟進行動，當中的考慮因素包括：對目標消費者造成的風險、本港規例、有關食物當局提供的資料，以及問題食物有否在本港出售。

如問題產品在本港有售，中心可能會要求業界停售該食品、發警告信、對產品再進行測試，以及向業界發出快速警報，建議應採取的適當行動。如有需要，中心可能會發出新聞公報以回收產品及建議市民停止食用。二零一零年，中心就上述有關事故發出了大約370則業界警報和超過10則新聞公報。

## 二零一零年重大食物事故摘要

二零一零年，中心監察到不少需進行較複雜調查工作的食物事故，現撮述數宗如下：

### 問題食物沒有在本港出售的食物事故

二零一零年一月，傳媒和內地官方報道，內地數個省份分別發現有受到三聚氰胺污染的奶類製品，懷疑有二零零八年未銷毀的受污染奶品，再用作製造奶類製品。中心發現這宗事故後，立即聯絡內地有關當局。經調查後沒有發現問題產品在本港市面出售。中心亦就該宗事故發出業界警報。

二零一零年二／三月，傳媒接連報道，產自海南的豇豆、毛瓜、指天椒和四季豆在內地多個省份驗出含有除害劑水胺硫磷。中心立即翻查進口記錄和聯絡海南出入境檢驗檢疫局，得悉上一批來自海南的蔬菜是在二零零九年四月進口，而且該問題產品並非來自內地供港註冊菜場。中心在進口和零售層面抽取樣本進行殘餘除害劑測試，結果全部合格。

### 問題食物在本港有售的食物事故

二零一零年，有多宗食物事故涉及在本港有售的即食食物受沙門氏菌或李斯特菌污染，包括：

- 一月至三月，中心監察到三宗發生於美國和加拿大的大型食物事故，當中牽涉合共400多款受沙門氏菌污染的香腸、燕麥條、薯片及洋蔥圈。美國食物及藥物管理局和加拿大食物檢驗局發出多則新聞公報回收問題產品。
- 四月，歐盟委員會辦事處通知中心，有兩批受李斯特菌污染的法國雞尾腸曾進口本港。
- 七月，中心監察到加拿大食物檢驗局宣布進行另一次全國回收，涉及的產品為受李斯特菌及沙門氏菌污染的已煮熟肉類製品。
- 十月及十一月，中心在本港零售和進口層面合共抽取的五個“Loch Fyne”牌煙三文魚樣本驗出含有李斯特菌。

在發現或收到消息後，中心立即採取行動，要求有關進口商和零售商停售問題產品，並發出業界警報和新聞公報，呼籲市民切勿食用有關產品。此外，中心亦發出警告信和就事件通知有關食物當局。中心亦沒有收到相關的食物中毒個案報告。

## 監察及處理食物事故的系統

中心已設立一套系統，以便能適時地監察海外及本地的食物事故。這套系統能使中心及時採取跟進行動，包括聯絡本港分銷商、停止出售有問題產品和發出新聞公報，以避免市民繼續攝入有關的食物危害。

## Actions Taken by CFS

After detection of food incidents, CFS will assess their public health significance and decide the most appropriate follow up actions. The factors that will be taken into consideration include the risk to target consumers, local regulations, information from related food authorities and local availability of the concerned product.

When affected products are available locally, CFS may request the trade to stop sale, issue warning letters, conduct further testing, and issue rapid alert to advise traders the appropriate actions that they should take. If indicated, public announcement may be made to recall products and to advise the public not to consume them. In 2010, CFS issued about 370 trade alerts and more than 10 press releases related to these incidents.

## Highlights of Important Food Incidents in 2010

In 2010, a number of food incidents were detected which required more sophisticated investigations. Some of them are highlighted below.

### Food Incidents with Products not Locally Available

In January 2010, there were media and official reports that a number of melamine contaminated milk products were found in several provinces in the Mainland. It was suspected that some melamine tainted milk products that had not been destroyed in 2008 were re-used for producing milk products. After detection of this incident, the CFS immediately contacted the Mainland authorities, and investigations did not reveal any sale of the affected products in the Hong Kong market. Trade alert of this incident was issued.

In February / March 2010, there was a series of media reports in various provinces in the Mainland concerning cowpeas, hairy melons, chilli pepper and snap bean from Hainan that were found to contain pesticide isocarbophos. The CFS immediately checked the import records and contacted Hainan Entry-Exit Inspection and Quarantine Bureau. It was found that the last consignment of vegetables from the province was in April 2009. As regards the affected products, they were grown in a farm not registered to export to Hong Kong. The CFS collected samples at import and retail levels for pesticide residue tests. All samples were satisfactory.

### Food Incidents with Products Locally Available

In 2010, there were food incidents involving *Salmonella* or *Listeria* contaminated ready-to-eat food with products found available in Hong Kong. They were:-

- From January to March, CFS detected three large scale incidents involving a total of more than 400 *Salmonella* contaminated sausages, granola bars and potato chips and onion rings in the United States and Canada. The US Food and Drug Administration and Canadian Food Inspection Agency (CFIA) issued a series of press releases to recall the products.
- In April, the European Commission Office informed CFS that two consignments of *Listeria monocytogenes* contaminated cocktail sausages had been exported from France to Hong Kong.
- In July, CFS detected another national recall of cooked meat products contaminated with both *Listeria monocytogenes* and *Salmonella* in Canada as announced by CFIA.
- In October and November, a total of five samples of “Loch Fyne” smoked salmon taken both at retail and import levels in Hong Kong were found to have *Listeria monocytogenes*.

After detecting or receiving the information, the CFS took immediate actions to request the concerned importers and retailers to stop sale of the affected products. Trade alerts and press releases were issued to advise people not to consume the products. Warning letters were also issued. The CFS also informed the concerned food authorities of the incidents. No report of related food poisoning cases was received.

## System to Detect and Manage Food Incidents

The CFS has put in place a system to detect overseas and local food incidents timely. This also enables timely follow up actions to be carried out, including contacting local distributors, stopping sale, and issuing public announcement, so as to prevent people from further exposure to concerned food hazards.



## 雙酚A與食物接觸物料

## Bisphenol A (BPA) and Food Contact Materials

食物安全中心  
風險評估組  
科學主任陳蓉蓉女士報告

Reported by Ms. Melva CHEN, Scientific Officer,  
Risk Assessment Section,  
Centre for Food Safety

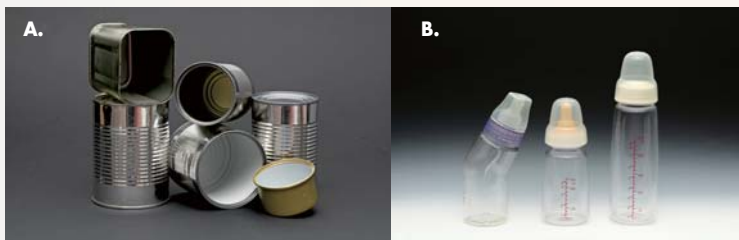
當選購嬰兒奶瓶或可再用水樽時，大家可能會看到部分產品附有“不含BPA”的標籤。大家有沒有想過雙酚A(BPA)到底是什麼呢？又或者擔心過含有雙酚A產品的安全性呢？本文將會探討這種化學物。

### 食物接觸物料

雙酚A用於食物接觸物料，而食物接觸物料通常指擬與食物接觸的任何物品，包括包裝物料、廚房用具及餐具等。任何物料與食物接觸時，其成分可能會遷移到食物。至於會否對健康構成風險，則視乎遷移物質的性質和分量而定。因此，只有經批准的物料才可用於與食物接觸的用途。製造商須確保食物接觸物料在指定使用條件下遷移出的任何物質的分量不會引起食物安全問題。

### 雙酚A是什麼？

雙酚A是一種工業用化學物，用於製造聚碳酸酯硬塑料及環氧樹脂。聚碳酸酯用於各式各樣的產品，由收據用熱敏紙以至奶瓶等食物容器，而環氧樹脂則用作金屬食物罐和飲料罐的保護內層。



雙酚A常用於製造(A)食物罐的環氧樹脂內層及(B)聚碳酸酯奶瓶  
BPA is commonly used to make epoxy resins in food can linings (A) and polycarbonate baby bottles (B)

### 雙酚A對健康有何影響？

雙酚A用於食物接觸物料已超過40年，至今沒有證據顯示雙酚A用作食物接觸物料會對人類健康構成風險。海外及本地現有的資料顯示，從聚碳酸酯嬰兒奶瓶遷移出的雙酚A分量極微，甚或檢測不到。雙酚A的急性毒性偏低，而且不會致癌。最近一些動物實驗研究結果顯示，低劑量雙酚A會對動物的神經系統、發育期的行為和生殖系統有不良影響。不過，另一些研究結果卻顯示沒有影響。根據歐洲、美國、加拿大及澳洲等國的食品安全管理當局的風險評估，人們現時從食物攝入的雙酚A分量遠低於安全參考劑量，相信不會對一般人(包括初生嬰兒及嬰兒)健康構成風險。

### 國際概況

二零一零年十一月，聯合國世界衛生組織(世衛)與糧食及農業組織(糧農組織)成立的國際專家小組舉行會議，評估雙酚A的安全性。會議的結論是，根據目前已知的雙酚A資料，採取公共衛生措施仍屬言之尚早。雖然如此，加拿大等部分國家已採取預防措施禁止含雙酚A的嬰兒奶瓶，而歐盟將會採取相同的措施。不過，目前並沒有任何國家禁止食物容器(擬供嬰兒和幼兒使用者除外)和罐頭含雙酚A。

### 本港情況

二零一一年一月，食物安全中心(中心)就雙酚A一事諮詢食物安全專家委員會(專家委員會)，其意見與世衛及糧農組織專家一致，後者指根據目前已知的雙酚A資料，採取公共衛生措施仍屬言之尚早。專家委員會認為，中心密切留意國際間有關最新風險評估工作的發展屬於適當做法。在此期間，中心將會向市民提供有關正確使用塑膠食物接觸物料的建議，並通知業界有關外國規管雙酚A的最新資料。

### 給市民的建議

1. 使用食物容器時，依照製造商的指示。切勿把滾水或溫度很高的液體倒進塑膠奶瓶。(有關安全使用塑膠奶瓶的具體建議，請參考《風險簡訊》。)

When you go shopping for baby bottles or reusable water bottles, you may see a “BPA-free” label on some of these products. Have you ever wondered what BPA is or worried about the safety of products that do contain BPA? This article will tell you more about this chemical.

### Food Contact Materials

BPA is used in food contact materials, which in general refer to any articles intended to come into contact with food. They may include packaging materials, kitchen utensils, tableware, etc. Any material when comes into contact with food, its constituents may migrate into the food. Whether it may pose a health risk depends on the nature and the amount of the substances migrated. Therefore, only approved materials can be used for food contact. Manufacturers have to ensure that their food contact materials will not transfer any substance in an amount that causes food safety problems under the intended conditions of use.

### What is BPA?

Bisphenol A (BPA) is an industrial chemical used to make a hard plastic, polycarbonate (PC), and epoxy resins. PC is found in a wide range of products, from thermal papers used for receipts to food containers such as baby bottles. Epoxy resins are used as a protective lining in metal-based food and beverage cans.

### What are the Health Effects of BPA?

BPA has been used in food contact materials for more than 40 years with no known risk to human health as a result from this application. Available data from local and overseas showed the migration levels of BPA from PC baby bottles were either very low or not detectable. BPA has low acute toxicity and does not cause cancer. Some recent studies in experimental animals suggested that low levels of BPA may have adverse effects on nervous system, behaviour during the developmental period and on reproductive system while other studies indicated no effect. According to risk assessments by food safety authorities in Europe, USA, Canada, and Australia, the current dietary exposures to BPA are well below the safety reference dose and are not expected to pose a health risk to the general population, including newborns and infants.

### International Perspectives

An international panel of experts established by the World Health Organization (WHO) and the Food and Agricultural Organization (FAO) of the United Nations assessed the safety of BPA in November 2010. The meeting concluded that initiation of public health measures would be premature based on current knowledge of BPA. Nevertheless, some countries such as Canada have taken precautionary measures to ban BPA in baby bottles and the European Union will adopt similar measures. However, no country has banned the use of BPA in food containers (other than those intended for infants and young children use) and food cans.

### Local Situation

The CFS sought the advice of the Expert Committee on Food Safety (Expert Committee) on the BPA issue in January 2011. The Expert Committee's views concurred with those of the experts of WHO/FAO that initiation of public health measures would be premature based on current knowledge of BPA. The CFS's action to closely monitor the international development on latest risk assessment work is considered appropriate. Meanwhile, CFS will advise the public on the proper use of plastic food contact materials and keep trade members informed of the latest information on BPA control of overseas countries.

### Advice to Public

1. Follow manufacturer's instructions when using food containers. Do not put boiling water or very hot liquid into any plastic baby bottles. (Please refer to Risk in Brief for detailed advice on safe use of plastic baby bottles.)

2. 把食物從罐頭取出來後才加熱。空罐勿再用來煮食。吃不完的食物應放在可貯存於雪櫃或冷藏格的密封容器內。

### 給業界的建議

1. 中心支持業界停止製造和出售含雙酚A的奶瓶和嬰兒學習杯，並致力以其他物料取代雙酚A或盡量減低食物罐內層的雙酚A含量。
2. 食物容器製造商應為產品的指定用途提供指示，包括指定的溫度和使用的限制。

2. For canned foods, remove food from the can before heating the food. Do not re-use empty can to cook food. Leftover food should be placed in a sealable container that can be stored in the fridge or freezer.

### Advice to Trade

1. CFS supports the industry's actions to stop producing and selling BPA-containing baby bottles and infant feeding cups and make efforts to replace BPA or minimise BPA levels in food can lining.
2. Manufacturers of food containers should provide instructions for the intended use of the product including temperature specifications and restrictions on use.

## 食物事故點滴 Food Incident Highlight

### 火鍋飄香劑 “一滴香”

自傳媒報道內地一種名為“一滴香”的飄香劑使用了據稱有害的食物添加劑，食物安全中心(中心)立即聯絡內地有關當局，並獲回覆指“一滴香”是一種火鍋飄香劑，沒有發現含有有害的食物添加劑。火鍋飄香劑的成分通常包括植物油及調味劑。中心至今未發現“一滴香”在本港市面有售或用於本港食物中。

中心透過日常監察計劃對食物添加劑進行定期測試。為跟進事件，中心立即從本港火鍋食肆抽取十個火鍋湯底樣本進行化學測試，包括金屬雜質、染色料、防腐劑及抗氧化劑，結果全部合格。中心將會繼續留意和測試火鍋湯料類食品。

業界應確保在本港出售的所有食物適宜供人食用，並留意本港對食物添加劑的使用和標籤的規管規定

### Hot Pot Flavouring Agent “One Drop of Incense”

Following media reports that allegedly harmful food additives were used in a flavouring agent known as “One Drop of Incense” (ODI) in Mainland China, the Centre for Food Safety (CFS) immediately contacted the Mainland authority concerned which replied that ODI was a hot pot flavouring agent without any harmful food additive identified. Usually, the constituents of a hot pot flavouring agent included vegetable oil and flavourings. The CFS has not found “ODI” available for sale or being used in food locally.

The CFS conducts regular testing on food additives under the routine surveillance programme. To follow up the incident, the CFS immediately collected 10 samples of hot pot soup base from local hot pot restaurants for chemical tests, covering metallic contamination, colouring matters, preservatives and antioxidants and the results were all satisfactory. The CFS will continue to monitor and test hot pot soup products.

The trade should ensure that all foods for sale in Hong Kong should be fit for human consumption. The trade should also take note of the regulatory requirements regarding the use and labelling of food additives in Hong Kong.

### 德國二噁英污染事件的最新情況

自上期報道有關德國二噁英污染事件後，食物安全中心(中心)繼續與德國有關當局及歐盟委員會保持密切聯繫。由於有國家曾進口可能受污染的動物飼料或由可能吃下受污染飼料的動物製成的食物，中心亦與有關國家的駐港總領事館聯絡，並獲回覆證實受影響的產品沒有出口往本港。

截至二零一一年二月一日，扣起作檢查和化驗的德國食品樣本結果全部合格。鑑於最新的事態發展，中心對從德國進口的食品，由採取扣查措施改為抽查作二噁英檢測。迄今為止，一共有117個樣本完成檢測，結果全部合格。

二噁英是一組持久性環境污染物，經食物鏈容易在動物脂肪內積聚。如欲減少從食物中攝入二噁英，消費者應保持均衡飲食，並減少攝入脂肪。

### Update on Dioxins Contamination Incident in Germany

Following the dioxins contamination incident in Germany reported in the last issue, the Centre for Food Safety (CFS) continued to liaise closely with the German authorities and European Commission. The CFS also contacted Consulate Generals of countries which had imported potentially contaminated animal feed, or food from the animals that might have eaten the feed. Replies confirmed that no affected products have been exported to Hong Kong.

As at 1 February 2011, results for all samples of German food products held for examination and testing by the CFS had been satisfactory. In view of the latest developments, the CFS replaced the “hold and examine” measure by “conduct sampling” on incoming consignments of German food products for dioxins testing. A total of 117 samples tested to date were all satisfactory.

Dioxins are a group of persistent environmental pollutants which tend to accumulate in animal fat via the food chain. Consumers may reduce dioxins intake by maintaining a balanced diet and reducing fat intake.

## 風險傳達 工作一覽 Summary of Risk Communication Work

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