

食物致敏物標籤

Labelling of Food Allergens

留意食物標籤 作出適合選擇

Read food labels to make suitable choices

如食物由下列任何物質組成，或含有下列任何物質，該等物質的名稱須在配料表中指明：—

If a food consists of or contains any of the following substances, the name of the substance shall be specified in the list of ingredients:—

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| (1) 含有麩質的穀類（即小麥、黑麥、大麥、燕麥、裂殼小麥、它們的混合變種及它們的製品）； | (1) cereals containing gluten (namely wheat, rye, barley, oats, spelt, their hybridized strains and their products); |
| (2) 甲殼類動物及甲殼類動物製品； | (2) crustacea and crustacean products; |
| (3) 蛋類及蛋類製品； | (3) eggs and egg products; |
| (4) 魚類及魚類製品； | (4) fish and fish products; |
| (5) 花生、大豆及它們的製品； | (5) peanuts, soyabean and their products; |
| (6) 奶類及奶類製品（包括乳糖）； | (6) milk and milk products (including lactose); |
| (7) 木本堅果及堅果製品。 | (7) tree nuts and nut products. |

如食物由濃度達到或超過百萬分之十的亞硫酸鹽組成或含有上述濃度的亞硫酸鹽，有關的亞硫酸鹽的作用類別及其名稱須在配料表中指明。

If a food consists of or contains sulphite in a concentration of 10 parts per million or more, the functional class of the sulphite and its name shall be specified in the list of ingredients.



一些難以讓消費者根據名稱來分辨是否屬致敏物的配料，其名稱旁邊應附加補充資料說明。

When an ingredient, by its name, is not easily identified by consumers as allergens, supplementary information is added next to its name.

有些食物並沒有使用致敏物作配料，但若配製期間曾與含致敏物的產品共用一條生產線，或有關廠房亦有處理法例指明的致敏物，生產商應採取措施防止產品被致敏物污染。若採取了一切合理措施後仍無法排除交叉污染的可能性，可在配料表末端或貼近配料表之處，加上警告字句。

In some food products, no allergen is used as an ingredient but these products are produced on a production line shared with other products containing an allergen or in a factory where an allergen specified in law is also handled. Manufacturers should take precautions to prevent products from being contaminated by allergens. If after taking all reasonable precautions, the chance of cross-contamination still cannot be ruled out, there may be a warning statement marked at the end or in close proximity to the ingredient list.



預先包裝食物標籤的新規定已於2007年7月10日起生效，詳情請瀏覽食物安全中心網頁。

The new labelling requirements for prepackaged food are effective from 10 July 2007.

Please visit the website of the Centre for Food Safety for details.