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# Issues relating to use of preservatives in food

## 在食物中使用防腐劑相關事項

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# Preservatives in Food (在食物中使用防腐劑)

- Food trade using preservatives in food must comply with the Preservatives in Food Regulation (Cap. 132BD), which stipulate that any food being imported, manufactured for sale, or sold should only contain permitted preservatives or antioxidants and in the proportion that does not exceed the maximum permitted levels in Schedule 1 of the Regulation.

## SCHEDULE 1

[ss. 2, 3 & 11 & Sch. 1A]

### FOOD WHICH MAY CONTAIN FOOD ADDITIVE AND THE DESCRIPTION AND PROPORTION OF FOOD ADDITIVE IN EACH CASE

No.	Column 1 Food category or sub-category	Column 2 Permitted food additives		Column 3 Maximum permitted level (ppm, unless otherwise specified)	Column 4 Note
		INS no.	Name		
4	Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
4.1	Surface-treated fresh fruit	220	Sulphur dioxide	50	Note 10

- 業界在食物內使用防腐劑須遵照《食物內防腐劑規例》(第132BD章)中的規定。第132BD章訂明任何進口、為出售而製造或供出售的食物只可含有於附表一所指明的准許防腐劑或抗氧化劑及其分量不可超過最高准許含量。

## 附表1

[第2、3及11條及附表1A]

### 可含食物添加劑的食物及在每個情況下食物添加劑的種類及分量

編號	第1欄 食物分類或細分類	第2欄 准許食物添加劑		第3欄 最高准許含量(百萬分率, 除非另有指明)	第4欄 附註
		國際編碼系統編號	名稱說明		
4	水果及蔬菜(包括菇和真菌、根和塊根或莖、豆和豆莢, 及蘆薈)、海藻, 及果仁和種子				
4.1	面層經處理的新鮮水果	220	二氧化硫	50	註 10

# Preservatives in Food (在食物中使用防腐劑)

CFS continues to take prepackaged and non-prepackaged food samples at import, wholesale and retail levels for testing under the Food Surveillance Programme in a risk-based principle.

食安中心持續透過恆常食物監測計劃，按風險為本的原則從進口、批發和零售層面定期檢查和抽取預先包裝和非預先包裝食物的樣本作化驗。



## Unsatisfactory samples concerning preservatives in food (食物內防腐劑不合格的樣本)

- Since 2020, CFS has detected 7 unsatisfactory samples about use of preservatives in food as follows:
- 自2020年起，食物安中心檢出以下7個食物防腐劑不合格的樣本：

Item no. 項目	Types of food 食物類別	Irregularities 違規事項
1	Prepackaged bamboo fungi 預先包裝竹筍	<ul style="list-style-type: none"><li>• Sulphur dioxide exceeding the legal limit (二氧化硫含量超出法例標準)</li><li>• Sulphur dioxide not declared on food label (未有在食物標籤上標明二氧化硫)</li></ul>
2	Prepackaged bamboo fungi 預先包裝竹筍	<ul style="list-style-type: none"><li>• Sulphur dioxide exceeding the legal limit (二氧化硫含量超出法例標準)</li><li>• Sulphur dioxide not declared on food label (未有在食物標籤上標明二氧化硫)</li></ul>
3	Prepackaged fresh beef 預先包裝新鮮牛肉	<ul style="list-style-type: none"><li>• Sulphur dioxide not allowed (不可使用二氧化硫)</li></ul>
4	Prepackaged preserved date 預先包裝蜜棗	<ul style="list-style-type: none"><li>• Sulphur dioxide exceeding the legal limit (二氧化硫含量超出法例標準)</li><li>• Sulphur dioxide not declared on food label (未有在食物標籤上標明二氧化硫)</li></ul>
5	Prepackaged preserved date 預先包裝蜜棗	<ul style="list-style-type: none"><li>• Sulphur dioxide not declared on food label (未有在食物標籤上標明二氧化硫)</li></ul>
6	Prepackaged dried mushroom 預先包裝乾冬菇	<ul style="list-style-type: none"><li>• Sulphur dioxide not declared on food label (未有在食物標籤上標明二氧化硫)</li></ul>
7	Longan 龍眼	<ul style="list-style-type: none"><li>• Sulphur dioxide exceeding the legal limit (二氧化硫含量超出法例標準)</li></ul>

# Prepackaged Food (預先包裝食物)

- **According to Food and Drugs (Composition and Labelling) Regulations, Cap. 132W:** “prepackaged food” means any food packaged, whether completely or partially, in such a way that—
  - (a) the contents cannot be altered without opening or changing the packaging; and
  - (b) the food is ready for presentation to the ultimate consumer or a catering establishment as a single food item; (L.N. 222 of 1985)
- 根據《食物及藥物(成分組合及標籤)規例》，第132W章：  
“預先包裝食物”指任何經全部或部分包裝食物以致 —
  - (a) 如不打開或不改變包裝，則不能將包裝內的食物變更；及
  - (b) 該食物可隨時作為單份食品，交給最後消費者或飲食供應機構； (1985年  
第222號法律公告)

# Labelling of Preservatives in Prepackaged Food (預先包裝食物中防腐劑的標示)

According to the Food and Drugs (Composition and Labelling) Regulations (Cap. 132W), if a food additive is used in a prepackaged food available in Hong Kong, it must be -

- listed by its **functional class**; together with
  - ✓ its **specific name**; or
  - ✓ its **identification number** under the International Numbering System for Food Additives; or
  - ✓ its **identification number** under the International Numbering System for Food Additives **with the prefix “E” or “e”**.

根據《食物及藥物(成分組合及標籤)規例》(第132W章)，在本港出售的預先包裝食品如使用了食物添加劑，必須 -

- 在食物標籤上的配料表中列明其作用類別;及
  - ✓ 其本身所用名稱;或
  - ✓ 它在食物添加劑國際編碼系統中的**識別編號**;或
  - ✓ 它在食物添加劑國際編碼系統中以**“E”**或**“e”**為詞頭的**識別編號**。





# Labelling of Preservatives in Prepackaged Food (預先包裝食物中防腐劑的標示)

- 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.
- For instance, if sulphur dioxide is added to the food as a preservative, it has to be labelled in the ingredient list as either - Preservative (sulphur dioxide) or Preservative (220) or Preservative (E220) or Preservative (e220)
- 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。
- 例如，二氧化硫如加入食物中作為防腐劑，須在配料表上標示：防腐劑（二氧化硫）或防腐劑（220）或防腐劑（E220）或防腐劑（e220）



成份：有機濃縮紅石榴汁 有機蔗糖 有機紅石榴汁  
蘋果果膠 抗壞血酸(維生素C) 及 檸檬酸(酸度調節劑)  
Ingredients: organic pomegranate concentrate organic  
cane sugar organic pomegranate juice apple pectin  
ascorbic acid (vitamin c) & citric acid (acidity regulators)

成份：精選芒果, 白砂糖,  
防腐劑(二氧化硫)。  
Ingredients: Selected Mangoes,  
Sugar & Preservative (Sulphur  
Dioxide).

成份：豬肉、糖、芝麻、雞蛋、增味劑(E621)、蒜蓉、鹽、香料、  
防腐劑(E262(ii)、E220)、護色劑(E250 E251)、色素(E120)  
Ingredients: Pork, Sugar, Sesame, Egg, thickener(E621), garlic, salt, flavoring,  
preservative(E262(ii), E220), Colour retention agent(E250, E251), Colour (E120)

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~Thank you~  
多謝