

食物安全焦點

Food Safety Focus

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焦點個案 Incident in Focus

二零一七年食物事故回顧

Review of Food Incidents in 2017

食物安全中心風險管理組
高級醫生傅玉清報告

Reported by Dr. Alex FU, Senior Medical & Health Officer,
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適時管理食物事故，是紓解及控制與食物危害有關的潛在風險的關鍵所在。食物安全中心(中心)設有食物事故監察系統監察海外及本港的食物事故。食物事故監察系統有助中心迅速作出食物安全風險管理決定，應對會對本港造成影響的食物事故。

二零一七年的食物事故

二零一七年，中心透過食物事故監察系統共評估約 1 300 宗食物事故，以及450宗因未有標示致敏物而引起的食物回收行動，數字與二零一六年相若。為防止公眾繼續攝入有關的食物危害，並提醒他們採取適當行動，中心發出了176則食物事故報表、41則新聞公報及29則業界警報。事故涉及的危害類型包括微生物(例如沙門氏菌、大腸桿菌等)、化學物(例如使用未經許可/過量的防腐劑、未有標示的致敏物)、物理(例如玻璃、金屬及塑膠碎片等異物)及其他危害。在本地警報中，約一半個案與化學物危害有關(見圖)。

Timely management of food incidents is the key to mitigating and controlling the potential risks associated with food hazards. The Centre for Food Safety (CFS) has put in place the Food Incidents Surveillance System (FISS) to detect overseas and local food incidents. FISS is important for the CFS to make prompt food safety management decision in response to those incidents that would have local impact.

Food Incidents in 2017

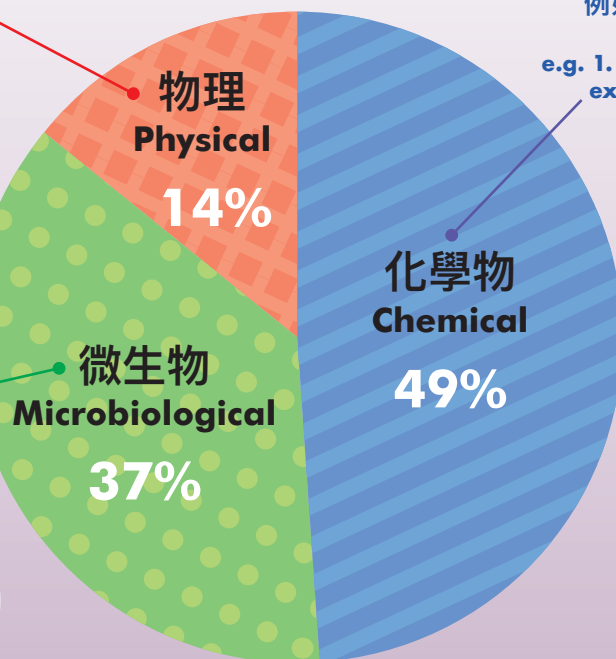
In 2017, the CFS assessed about 1 300 food incidents and 450 food recalls related to undeclared allergens identified through FISS, similar to the figures in 2016. To prevent people from further exposure to concerned food hazards as well as to alert the public to take appropriate actions, the CFS issued 176 food incident posts, 41 press releases and 29 trade alerts. The hazards identified included microbiological (e.g. *Salmonella*, *E. coli*, etc.), chemical (e.g. use of unauthorised/excessive preservatives, undeclared allergens), physical (e.g. foreign bodies such as glass, metal and plastic pieces) and others. Among local alerts, about 50% were related to chemical hazards (see Figure).

危害類型 Types of Hazard

例如玻璃、金屬及
塑膠碎片等異物
e.g. foreign bodies
such as glass, metal
and plastic pieces



例如沙門氏菌、
大腸桿菌等
e.g. *Salmonella*, *E. coli*



例如 1. 使用未經許可/
過量的防腐劑
e.g. 1. use of unauthorised/
excessive preservatives



2. 未有標示的
致敏物
2. undeclared
allergens



本港就食物事故所發出的警報中涉及的危害類型。
Types of hazard involved in local alerts due to food incident.

焦點個案
Incident in Focus

重要食物事故

下文撮述備受關注的兩宗重要食物事故—

1. 巴西肉類事故

巴西是本港冷藏及冰鮮肉類及禽肉的一個主要來源地。二零一七年三月，巴西懷疑有食品安全監管人員涉及貪污或行為不當，以致若干肉類製造廠房的產品品質受影響。中心高度關注有關事故，並因應情況調整所採取的行動。作為初期的預防措施，中心在三月二十一日起暫時禁止巴西生產的冷藏及冰鮮肉類及禽肉進口本港，並加強監察行動。

因應巴西當局提供的最新資料及嚴格落實出口食品安全制度，加上中心透過食物監察進行的測試結果合格，中心在三月二十八日將入口禁令範圍收窄至21間廠房。

其後，中心發現數份懷疑偽造的巴西進口冷藏肉類衛生證明書。中心的調查顯示，由二零一六年十月至二零一七年九月，一個出口商曾把合共10批寵物食品從巴西進口香港，以供人類食用。中心迅速聯絡所有相關進口商。進口商確定所有產品已運往香港以外的地方，並沒有在本地出售。因應事故，中心已即時加強查核所有巴西輸港冷藏肉類及禽肉的衛生證明書，並指令業界暫停從有關衛生證明書所載的出口商及兩間巴西肉類製造廠房輸入產品。截至二零一七年十二月，中心已抽取691個樣本進行檢測，結果全部合格。

中心正與巴西當局檢討有關巴西生產的冷藏 / 冰鮮肉類及禽肉進口本港的管制安排。

2. 歐盟生產的雞蛋受氫蟲腈污染的事故

八月初，中心得悉荷蘭生產的若干雞蛋被檢出除害劑氫蟲腈的含量可能對健康有不良影響。中心即時採取跟進行動，包括檢查進口記錄、聯絡主要進口商及巡查主要零售點。隨著事件的發展，其他一些地方生產的雞蛋亦被發現受氫蟲腈污染。

中心加強有關進口國家所生產的雞蛋的監察工作。中心其後在零售層面抽取的兩個荷蘭生產的雞蛋樣本被檢出含有氫蟲腈，含量超過本港法例規定的最高殘餘限量。中心指令有關商戶將有關產品停售及下架，並回收產品。

此外，中心對荷蘭生產的禽蛋採取扣檢措施(即要求進口商停止出售有關禽蛋 / 蛋類產品，直至檢測結果合格)，而有關措施更逐步擴展至涵蓋所有歐盟國家。藉著扣檢安排，中心從兩批比利時進口並在進口層面抽取的三個雞蛋樣本及三個蛋類產品樣本，檢出氫蟲腈含量超過本港規定的限量。所有產品沒有流入市場，其後亦已妥善棄置。

自事故發生後，中心另抽取共230個由歐盟國家進口的禽蛋及蛋類產品樣本作氫蟲腈測試，結果全部通過檢測。

由於歐盟已實施監察計劃及採取措施以確保只有符合本港法例規定的禽蛋及蛋類產品才可輸港，加上中心的監察結果再沒有發現不合格的樣本，故中心決定在二零一七年九月二十八日收窄扣檢安排至只涉及事故的五個歐盟國家。中心最終亦已於二零一七年十二月一日解除有關的扣檢安排。

上述事故顯示，中心透過食物事故監察系統因應相關資訊的變更，迅速地適當調整其食物安全風險管理行動。

Important Food Incidents

Two important food incidents which attracted considerable concern are highlighted below -

1. Brazilian Meat Incidents

Brazil is a major source of frozen and chilled meat and poultry meat of Hong Kong. In March, there were suspected corruption or misconduct of the Brazilian food safety personnel and hence the product quality of some meat plants was affected. The CFS was highly concerned about the incident and fine-tuned its actions having regard to the situation. As a precautionary measure in the initial stage, the CFS had temporarily suspended the import of frozen and chilled meat and poultry from Brazil on 21 March and stepped up its surveillance.



Upon the updated information provided by the Brazilian authorities and its strict implementation of its food safety system at the export level as well as the satisfactory test results of its surveillance, the CFS narrowed the scope of import suspension to exports from 21 plants on 28 March.

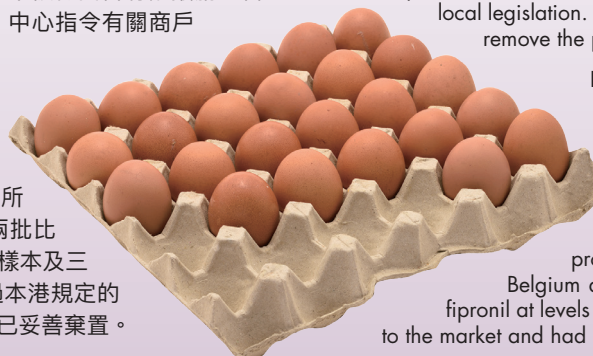
Later, the CFS identified several suspected falsified health certificates for imported frozen meat from Brazil. CFS's investigation revealed that a total of 10 consignments of pet food have been exported from Brazil to Hong Kong as food for human consumption by one exporter from October 2016 to September 2017. All relevant importers had been promptly contacted and confirmed that all products had been shipped out of Hong Kong without local sale. In this connection, the CFS had immediately stepped up its verification checks of all the health certificates issued for frozen meat and poultry meat exported from Brazil to Hong Kong, and instructed the trade to suspend the import of products to Hong Kong from the exporter and two Brazilian production plants as listed in the health certificates concerned. As of December 2017, 691 relevant samples had been collected for testing and all results were satisfactory.

Review of the import control arrangement for Brazilian frozen/ chilled meat and poultry with the Brazilian authorities is still on-going.

2. EU Eggs Tainted with Fipronil

In early August, upon learning that certain eggs produced in the Netherlands were found to contain fipronil, a pesticide, at levels with potential adverse health effects, the CFS immediately took follow up actions, including checking import records, contacting major importers and conducting inspections at major retail outlets. As the incident evolved, eggs from some other places were also found to be tainted with fipronil.

The CFS then enhanced surveillance on eggs from imported countries of concern. Two Dutch egg samples collected at retail level were later found to contain fipronil at levels exceeding the maximum residue limit as stipulated in local legislation. The vendors concerned were instructed to stop sale, remove the products concerned from shelves and initiate recall.



In addition, the CFS has stepped up the hold and test measure (i.e., requiring the importers not to sell the eggs/ egg products concerned until satisfactory test results were available) for poultry eggs from the Netherlands and gradually extended to cover all EU countries. Under the hold and test arrangement, three egg samples and three egg product samples from two consignments imported from Belgium and collected at import level were found to contain fipronil at levels exceeding the local limit. All had not been released to the market and had been disposed properly later.

Since the incident, the CFS had collected another 230 samples of poultry eggs and egg products from EU countries for fipronil testing and all were satisfactory.

As EU had implemented monitoring plan and taken measures to ensure that only poultry eggs and egg products meeting the local legal requirements would be exported to Hong Kong, together with our negative surveillance findings, it was decided to narrow the hold and test arrangements to focus only five EU countries involved in the incident on 28 September 2017 and eventually the arrangement was ceased on 1 December 2017.

The above incidents demonstrated that the CFS adjusted its food safety management actions timely and appropriately upon any change of information received through FISS.

降低預先包裝食品及飲品中的糖含量

Reduction of Sugars in Prepackaged Foods and Beverages

食物安全中心風險傳達組
科學主任鄧紹平博士報告

Reported by Dr. Anna S.P. TANG, Scientific Officer
Risk Communication Section, Centre for Food Safety

緊接本系列上期文章所講述的鈉攝取量，本文將探討在膳食中攝取糖分這個與健康息息相關的另一因素。除了在膳食中食用游離糖(單糖及雙糖)會增加蛀牙的風險外，從食品及飲品中進食大量游離糖會攝取多餘熱量，還會導致體重不健康地增加，從而患上肥胖症、糖尿病及其他非傳染病。二零一五年，世界衛生組織(世衛)制定新的指引，呼籲人們在一生中減少攝取游離糖，避免對健康造成不良影響，以能量總攝取量計算，成人及兒童的攝取量減至10%以下。世衛並加入一項條件性建議，可能的話，應將游離糖的攝取量進一步減至能量總攝取量的5%以下。

Following the previous article on sodium intake in this series, dietary sugar intake is another factor closely related to health. Besides the increased risk of dental caries from consuming free sugars (monosaccharides and disaccharides) in the diet, excess calories from foods and beverages high in free sugars can contribute to unhealthy weight gain, in turn leading to obesity, diabetes and other non-communicable diseases (NCDs). In 2015, the World Health Organization (WHO) set out new guidelines calling for a reduced intake of free sugars throughout the life course, to less than 10% of total energy intake for both adults and children, in order to avoid negative health impacts. The WHO also makes a conditional recommendation and suggests a further reduction of the intake of free sugars to below 5% of total energy intake if possible.

降低預先包裝食品及飲品中的游離糖含量

含有游離糖的食品以預先包裝食品及飲品的形式在市場廣泛銷售。為了降低市民攝取游離糖的含量，預防他們患上有關疾病，部分國家制定了減糖目標，另有一些國家已就糖產品引入稅項，旨在令情況有所改變，例如使到業界改良產品配方及調整包裝大小，以及市民減少購買及食用有關產品。舉例來說，英國政府已訂下目標，在二零二零年或以前，把兒童攝取糖分的最主要來源的多種食品的整体糖含量，按二零一五年的基準水平降低最少20%。部分國家(例如法國、墨西哥)已向含糖飲料/汽水業界徵稅，另有國家(例如英國)則計劃徵收糖稅。

Reducing Levels of Free Sugars in Prepackaged Foods and Beverages

Food products containing free sugars are widely available in the market as prepackaged foods and beverages. In order to reduce the population intake of free sugars for the prevention of NCDs, some countries have established sugar reduction targets, while others have introduced taxation in sugary products, with an aim to result in changes such as reformulation and resizing of the products by the trade, as well as reduced purchasing and consumption by the public. For example, the government of the United Kingdom (UK) has set a target to reduce overall sugar content across a range of products that contribute most to children's sugar intakes by at least 20% by 2020 as compared with the 2015 baseline levels. For some countries (e.g. France, Mexico), taxation is already in place for the sugary drinks/ soft-drinks industry, while others (e.g. UK) have plans to introduce the sugar levy.



改良產品配方

游離糖除了天然存在於蜂蜜、糖漿、果汁及濃縮果汁外，往往會添加在市面上的預先包裝食品及飲品中。不含酒精飲品(包括預先包裝茶類、碳酸飲品、蔬果汁/果汁飲品)是香港市民攝入糖分的主要來源。在很多地方，碳酸飲品及果汁飲品是改良配方的目標產品。部分國家(例如英國)現已制定預先包裝飲品的最高糖含量，作為改良配方含量的建議目標糖含量。

降低預先包裝食品/飲品的糖含量的措施及方法。
Initiatives and ways to reduce sugar contents in prepackaged foods/beverages.

Kong. Carbonated drinks and juice drinks are targets for product reformulation in many places. In some countries (e.g. UK), a maximum level of sugar in prepackaged beverage products is set as the recommended target level for reformulation.

選用糖含量較低的配料、在產品添加較少游離糖或使用代糖，均可降低預先包裝食品及飲品的糖含量。一些改良食品配方的例子包括：減少添加在乳酪中糖的分量，改為加入水果；提供沒有添加糖產品的早餐穀類食品；以及在餅乾中以纖維代替糖。業界應參考現有技術資料，以制訂減糖配方。

Reduction of sugars in prepackaged foods and beverages may be achieved by sourcing ingredients with lower sugar contents, adding less free sugars in the products or by using sugar substitutes. Some examples of product reformulation include reducing the amount of added sugars in yoghurts by replacing with fruits, providing no added sugar products for breakfast cereals, and replacing sugars in biscuits with fibre. The trade is encouraged to make reference to current technological resources available to achieve reformulation for sugar reduction.

預先包裝食品“鹽/糖”標籤計劃

在香港，降低食物中鹽和糖委員會與政府於二零一七年十月共同推出自願性質的“預先包裝食品鹽/糖”標籤計劃，以協助消費者容易辨認低糖產品。若預先包裝食品及飲品符合《食物及藥物(成分組合及標籤)規例》(第132W章)下的“低糖”及“無糖”聲稱條件，業界可在產品展示有關標籤。該計劃有助消費者選擇減糖產品。

“Salt/Sugar” Label Scheme for Prepackaged Food Products

In Hong Kong, the Committee on Reduction of Salt and Sugar in Food and the Government jointly introduced a voluntary “Salt/ Sugar” Label Scheme for Prepackaged Food Products in October 2017 to assist consumers to easily identify low-sugar products. Trade members can display the labels on their prepackaged foods and beverages which meet the claim conditions of “low sugar” and “no sugar” under the Food and Drugs (Composition and Labelling) Regulations (Cap.132W). The scheme would help consumers select reduced sugar options.

業界的參與

改良配方以降低產品的游離糖含量；調整產品分量大小；使用包裝標籤以改變消費者的習慣，從而購買低糖/無糖產品，均是有用的方法，讓市民可透過降低糖攝入量以改善健康。政府、業界及消費者攜手合作便可達成目標，成功減糖。業界應參考中心所編製的《[降低食物中糖和脂肪含量的業界指引](#)》，從而得悉所出售的產品的糖含量，積極參與改良配方以降低糖含量，並致力提供減糖/無糖的替代產品。消費者可按營養標籤及“鹽/糖”標籤作出知情的選擇，選購糖含量較低的預先包裝食品及飲品，以改善健康。

Trade Participation

Reformulation to lower the levels of free sugars present in the products, reducing portion size, and using package labelling to shift consumer habits to purchase lower/ no added sugar products are useful ways to achieve better public health through reduced sugar intake. Sugar reduction can be successfully achieved by joint efforts of the government, trade and consumers. Trade members should be aware of the sugar contents of their products, actively participate in reducing sugar contents to reformulate recipes, and make greater efforts to provide less/ no added sugars alternatives, with reference to the [Trade Guidelines for Reducing Sugars and Fats in Foods](#) developed by the CFS. Consumers can then make informed choices based on nutrition labels and the “Salt/ Sugar” Labels to choose prepackaged foods and beverages with lower sugar contents for better health.

食物事故點滴 Food Incident Highlight

注意衛生，慎防禽流感

Observe Good Hygiene to Prevent Avian Influenza (AI) Infection

上月，食物環境衛生署(食環署)公布，從旺角一間新鮮糧食店抽取的冰鮮雞樣本被檢出H5禽流感病毒。食環署隨即加強巡查涉事處所、指令該處所進行徹底清潔及消毒、並向所有新鮮糧食店和家禽檔提供衛生教育。食環署會繼續監察有關情況。

禽流感病毒不會在冰鮮禽鳥的屠體上繁殖，而經由已妥善處理的冰鮮禽肉感染禽流感的機會亦非常低。儘管如此，市民應時刻注意衛生，養成良好習慣，包括：(i)接觸未經烹煮的禽肉後，切勿觸摸口、鼻或眼；(ii)處理未經烹煮的禽肉後，用肥皂徹底洗淨雙手，並清洗所有工作枱面、器皿及設備；(iii)把未經烹煮的禽肉及熟食分開存放在雪櫃的不同地方，以免交叉污染；以及(iv)徹底煮熟家禽，禽肉各部分的溫度須達至攝氏70度或以上。

Last month, the Food and Environmental Hygiene Department (FEHD) announced that a sample of chilled chicken at a fresh provision shop in Mong Kok was detected with H5 AI virus. The FEHD immediately stepped up inspection of the premises concerned, ordered the premises to conduct thorough cleansing and disinfection, and provided health education for all fresh provision shops and poultry stalls. The FEHD will continue to monitor the situation.

AI virus on the carcass of chilled poultry will not multiply and the chance of contracting AI through properly treated chilled poultry meat is very slim. Nevertheless, members of the public are advised to observe good hygiene at all times. These include: (i) not to touch the mouth, nose, or eyes after touching raw poultry; (ii) wash hands thoroughly with soap and clean all working surfaces, utensils and equipment after handling raw poultry; (iii) store raw poultry and cooked food separately in the refrigerator to avoid cross-contamination; and (iv) cook poultry thoroughly that all parts of the poultry meat should reach at least 70°C.

未經烹煮/未煮熟的豆類中的天然毒素

Natural Toxins in Raw/Undercooked Beans

二零一七年年末，中國內地某間學校約100名學生/職員在食堂進食未煮熟的菜豆(扁豆)後須送院接受治療。進食未經妥善處理的菜豆(例如四季豆、邊豆)及其他豆類(例如紅腰豆、白腰豆)，或會因攝入天然存在的毒素凝集素(例如植物血球凝集素)而引致中毒，急性中毒症狀包括嘔吐、腹瀉或腹痛。

凝集素為廣泛分布於各種豆類及部分油籽的不耐熱糖蛋白。豆類經過浸透及充分加熱處理(例如以攝氏100度烹煮10至20分鐘)，便能改變凝集素的性質。因此，使用較低溫煮食器具(例如慢煮鍋/砂鍋)烹煮豆類數小時可能不足以達到消滅凝集素的高溫。相反地，商業包裝的罐頭豆由於經徹底加熱處理，故無須再烹煮已可安全食用。

消費者應浸透及徹底煮熟豆類，以盡量減少攝入凝集素，並切勿使用未經烹煮或未煮熟的豆類配製沙律。

In late 2017, about 100 students/ staff were hospitalised after consuming undercooked common beans (biandou) at a school canteen in Mainland China. Consumption of common beans (e.g. green beans, French beans) and other beans (e.g. red kidney beans, white kidney beans) without proper processing may cause poisoning due to the naturally present toxins lectins (e.g. phytohaemagglutinins). Acute poisoning symptoms may include vomiting, diarrhoea, and abdominal pain.

Lectins are heat-labile glycoproteins widely distributed in legumes and some oilseeds. Thorough soaking and adequate heat treatments (e.g. cooking at 100°C for 10-20 min) of beans can denature lectins. Hence, appliances that cook beans at lower temperatures for several hours (e.g. slow cookers/ casseroles) may not reach sufficiently high temperatures to destroy lectins. Conversely, commercially tinned/ canned beans are safe to eat without further cooking as they have been subjected to thorough heat-treatment.

Consumers are advised to soak and cook beans thoroughly to minimise exposure to lectins, and not to use raw or inadequately cooked beans in the preparation of salad dishes.



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