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# Targeted Food Surveillance – Sulphur Dioxide in Meat

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Centre for Food Safety

Food and Environmental Hygiene Department

June 2014

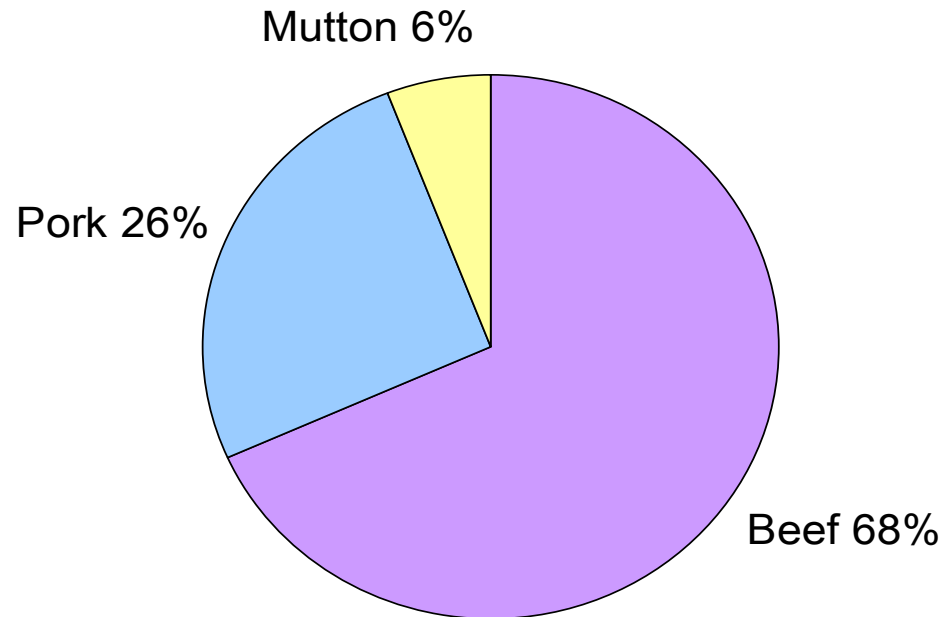


# Background

- Sulphur dioxide is a commonly used preservative in a variety of foods including dried fruits, pickled vegetables and sausages. However, under the local legislation, sulphur dioxide is not permitted in fresh or chilled meat.
- Given the perishable nature of meat, individual meat traders had been found to use sulphur dioxide against the law so as to make the colour of meat apparently fresher.
- The Centre for Food Safety (CFS) has repeatedly detected meat samples containing sulphur dioxide in recent years. The targeted food surveillance is, again, carried out in 2014 to assess the use of sulphur dioxide in meat.

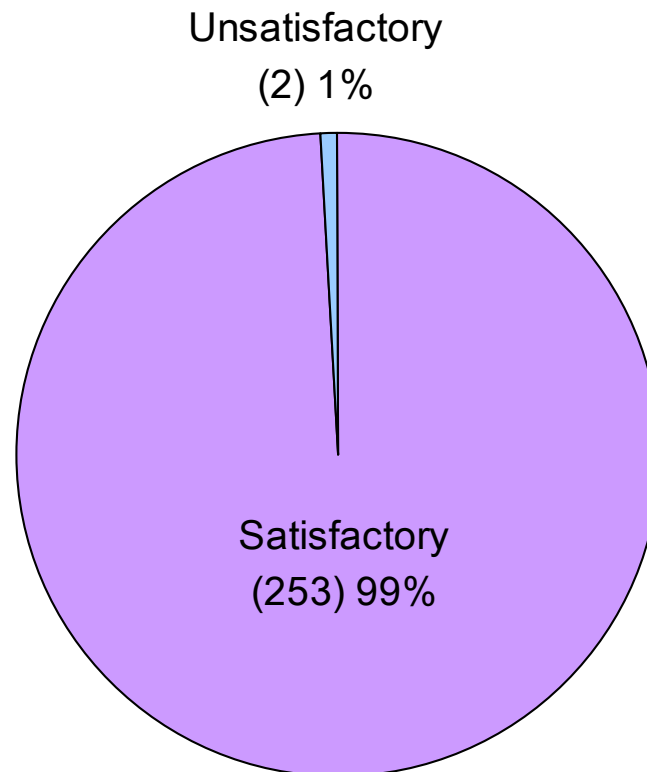
# Types of meat samples tested

- The CFS collected 255 samples for testing of sulphur dioxide in the first half of 2014.
- Samples of beef, pork and mutton were collected from fresh provision shops and market stalls for testing. The sampling locations covered the meat stalls which had previous records of selling meat containing sulphur dioxide.



# Overall results

- Overall satisfactory rate was 99%.



N.B.: Figures in brackets are rounded and may not add up to total due to rounding.

# Unsatisfactory samples

- There were 1 fresh beef sample and 1 fresh pork sample found to contain sulphur dioxide at levels of 13 ppm and 84 ppm, respectively.
- 2 fresh provision shops were involved.



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# Follow up actions

- Informed vendor concerned of the test result.
- Carry out investigation and collect follow up samples.
- Take prosecution actions if there is sufficient evidence.
- The CFS will closely monitor the situation.

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# Advice for the trade

- Comply with the law and should not use sulphur dioxide in fresh or chilled meat.
- Under the Preservatives in Food Regulation (Cap. 132, sub. leg.), selling fresh or chilled meat containing sulphur dioxide is an offence and the maximum penalty is a fine of \$50,000 and 6 months' imprisonment. Upon conviction, the Food and Environmental Hygiene Department will impose the penalty of suspension or cancellation of the concerned licence according to the “Demerit Points System”.
- For public market stall owners, their tenancies might be terminated.

# Advice for consumers

- Sulphur dioxide is a food preservative of low toxicity. It is also water-soluble and most of it tends to be removed through washing and cooking. Adverse health effects are unlikely upon normal consumption of meat with similar levels sulphur dioxide.
- For susceptible individuals who are allergic to sulphur dioxide, they may experience breathing difficulty, headache and nausea.
- Purchase meat from reliable market stalls or fresh provision shops.
- Do not buy or consume meat which is unnaturally red.
- Take a balanced diet so as to avoid excessive exposure to food preservatives from a small range of food items.