



 [Email this article](#) | [Government Homepage](#)

FEHD meets stevioside Association representatives

Officials of the Food and Environmental Hygiene Department (FEHD) today (March 23) met representatives of the "Hong Kong Stevioside Association" which is being formed and explained clearly to them the statutory definition of artificial sweeteners and the related regulatory provisions.

The representatives of the Association indicated that they understood the relevant legal requirements.

A spokesman for the FEHD said: The Association's representatives told us at the meeting that as responsible traders, they had recalled from their distributors products which contained stevioside in the past few days and had undertaken to make further arrangements for consumer level recall.

Both sides also exchanged views on the scientific aspects regarding the safety of stevioside.

The spokesman noted that as an internationally recognised authority, the Joint WHO/FAO Expert Committee on Food Additives of the United Nations has not yet come to a conclusion regarding the safety of stevioside. He added that Hong Kong always drew reference from evaluation by the Committee in formulating its food safety standards.

"The FEHD will monitor closely any future development on assessment of the safety of stevioside by the Committee.

"In the meeting, representatives of the Association also provided their research materials on stevioside to the department. We will study these materials in detail and will keep in touch with the Association."

Meanwhile, staff of the FEHD today continued their inspection in various retail outlets, but have not found any more products suspected to contain stevioside on the shelf.

"As the use of some food additives is permitted in their place of origin but not in Hong Kong, we will conduct targetted surveillance of those popular food products which may contain such additives," the spokesman said.

End/Saturday, March 23

問題食品昨日回收情況

回收成因	代理商	產品	入口數量	回收數量
因產品含有禁用代糖「甜菊糖式」而需回收之產品	Herbalfit Holdings Ltd	1 糖庄		
	Sims Trading Co Ltd	2 健之糖		
	Tomary Co. Ltd	3* 天之秀代糖		
	四洲	4 固力菓加利利脆棒(燒蝦味)百力滋	不多	500盒
		5 固力菓朱古力百力滋	不多	307盒
		6 固力菓牛奶百力滋	缺貨	
		7 固力菓 Kiss Mint 香口球	缺貨	
		8 Ika Mirin 蝦餅	不多	200包
		9 Ika Mirin 魷魚餅	不多	100盒
	東榮	10 Kiku 蝦餅	30箱 × 15包	16箱
		11 Kiku 魷魚餅	30箱 × 15包	20箱
因產品含有禁用代糖「甜菊糖式」而需回收之產品	日清	12 碗裝烏冬(i)日式牛肉烏冬(249g)	100箱 × 12碗	90箱
		13 (ii)日式咖喱烏冬(235g)		
		14 (iii)日式天婦羅烏冬(236g)		
	P&G HK Ltd	15 薯片(日式清新口味)		
Popfood Ltd	16* 寶礦力			
因產品標籤與成份不符而需回收之產品	海輝	17 洽洽香瓜子	1000箱 × 15包	747箱
代理商為配合政府而自願回收(暫時無證據顯示有「甜菊糖式」)	時興隆	18 日清 UFO 快熟麵	10箱 × 12包	9包

業界應自律把好第一關

本報記者 陳小瑜



「甜菊糖式事件」發生至今，關注點已不僅於那十八款被禁食品或甜菊糖式是否安全的爭論，問題的核心已擴展至整個進口食品的檢驗制度。

現時，零食一類的進口食品，本港的把關工作共有三關：由於進口貨品的種類多若繁星，政府根本不可能有預檢制度，故第一關相信得靠業界自律，不進口違例商品；第二關是業界之間的自我監察，正如新加坡政府發現兩款含甜菊糖式食品的經過一樣，業界基於市場競爭或其他因素，互相揭發；第三才到政府的抽驗。

市民也對食物安全標準感到無所適從。為何甜菊糖式在日本及韓國都准用，而香港卻不准，當中存在什麼差異？食環署署長劉

吳惠蘭解釋，每一個國家或地區，都不批准一隻外國食品進口，許多是基於政治及經濟考慮，故對一些安全程度「含糊」的食物，會「寬大處理」。而本港在這方面，則一律跟隨在國際上具有江湖地位的食品法典委員會的標準。甜菊糖式至今未獲委員會批出合標準證書。

劉吳惠蘭說，食環署已構思多個方案，減少市民誤用不合標準食品的機會，包括與私人化驗所及消費者委員會合作，加強抽驗工作；研究在抽查過程中，加上針對化驗代糖的環節；以及向全港市民派發小冊子，落實所有食物添加劑的類別，供市民識別。但這方法有點不切實際，唔有人會去記那千幾種添加劑名目！

責任應交回食品代理商及進口商。現時違犯食物標籤規例的，只罰五萬元及入獄半年。相對人體健康的損害來說，刑罰太輕，應予以提高，增加阻嚇力，以期在第一個關口上，便阻礙違規食品流入本港的機會。

Stevioside 'linked to 100 food products'

Klaudia Lee and Ella Lee

More than 100 food products in Hong Kong contained stevioside - the suspected cancer-causing artificial sweetener - including popular soya sauces and drinks served in Japanese and Korean restaurants, a manufacturer claimed yesterday.

Max Ho Man-wang, chief executive of HerbalFit Holdings (HK) and founding member of the Hong Kong Stevia Association, said the recent scare would affect more than 1,000 Japanese and Korean restaurants in the SAR as stevioside was the most common ingredient in their flavourings and sauces.

"Besides Japanese food products, some products made in Korea and China also contain this natural sweetener. For example, a Korean liquor called sake is very popular in many Korean restaurants," Mr Ho said.

The disclosure came after two more products, Skylim and Pocari Sweat Stevia, containing the banned sweetener were recalled yesterday. The total number of products recalled so far has

reached 18. Mr Ho insisted that stevioside was a natural sweetener and safe for consumption, although the Food and Environmental Hygiene Department claims it is an unsafe, artificial ingredient that can cause cancer.

Stevioside is extracted from stevia leaves.

"About 85 per cent of stevia is grown in China," Mr Ho said. "Would the Chinese Government want to harm her people?"

He said the association would arrange a meeting with the department to discuss the issue.

Although stevioside is banned in Hong Kong, it is legal in Japan and on the mainland. It was banned by the United States Food and Drug Administration over fears the ingredient could cause cancer.

"The department has asked us to isolate and dispose of all the recalled products. How can they make this request? You know, stevioside is not opium. We can resell them to other countries such as China... we have to talk with the department about this."

Amy Tse Hoi-see, public relations manager of Jusco Stores, said that products containing

stevioside had been removed from the chain's shelves on Wednesday.

James Tadashi Osugi, president of Skylim International Group and manufacturer of Skylim, insisted the company's products were safe and natural.

The manufacturer of Pocari products claimed the drinks containing stevioside were parallel imports, shipped from overseas agents who have a legitimate licence issued by the brand name owner but who are not the official local distributors.

The other 16 recalled products are Natchoro sweetener, Kiku Prawn Crackers, Kariri biscuit sticks, Glico Chocolate Pretz, Milk Chocolate Pretz, Koebesen cuttlefish crackers, Ika Mirin Shrimp Crackers, Nissin Cup Beef Udon noodles, Nissin Cup Curry Udon noodles, Nissin Cup Tempura Udon noodles, Kiku Cuttlefish Crackers, Diet Sugar, Pringles Potato Crisps (Mild Salt Flavour), Glico Kiss Mint, Nissin UFO Oomori Yaki Soba Instant Noodle and QQ Mark Sunflower Seeds.

*The Director of Food and Environmental Hygiene yesterday declared a battle against unscrupulous

businesses who import foods containing banned substances and refuse to recall them.

Rita Lau Ng Wai-lan said the Government would take tough action in dealing with food suppliers who import products containing stevioside.

"The World Health Organisation and Codex [the world's leading food safety authority] have not yet endorsed stevioside as an artificial sweetener. If anyone claims it has been endorsed, show us the evidence."

The department has 182 staff dealing with food surveillance and spends about \$50 million a year on this. She said limited resources meant the department could not afford to test every food item sold in Hong Kong.

She has ordered it to compile a list of substances that are being used overseas but are banned in the SAR.

The department conducts tests on about 60,000 food samples a year.

Mrs Lau said a new Food Research Laboratory, to be set up in a few months, will improve the department's food safety performance.

甜菊糖甙非全球禁用

根據《食物攪雜（人造糖）規例》，香港只允許十種人造糖在食物中使用。最近鬧得滿城風雨的甜菊糖甙（Stevia），目前在香港是非允許使用的人造糖。消費者在選購食物時，必須留意是否含此種禁用代糖。



資料圖片

甜菊糖甙（Stevia）是由一種草本植物「甜菊」（見圖）中提煉出來的配糖物質。由於味道與蔗糖相近，再加上甜度高而熱量低，故被廣泛使用。

不過，甜菊糖甙（Stevia）的安全性卻一直受爭議。雖然世界衛生組織未能完全證實甜菊糖甙對人類構成危險，但在一些動物實驗卻發現，長期食用甜菊糖甙的雄性老鼠，會令其賀爾蒙系統出現問題，連續食用六十日會令雄性老鼠生殖器官縮小，精子數量減少，有導致不育的危險。外國亦有一些研究顯示，甜菊糖甙會轉化成基因突變的化合物，令細胞產生突變，導致癌症。在美國和歐盟已禁止使用甜菊糖甙，但日本、中國和巴西等地仍然允許使用，不少零食、糖果，甚至醬油亦有加入有關成分。

揀選代糖自保有法

據米施洛營養護理中心註冊營養師林詩敏表示，由於大部分研究都是在動物身上進行，而且是在大劑量的服用後發生一些致癌或不育情況，在人體身上仍未有確實的研究結果。但她指出，在長期服食大劑量的情況下，代糖才會對人體構成影響。要保障自己的健康，可留意以下三點：

1. 選擇法例允許的代糖

最好選用一些已獲允許，以及經較多研究是對人體無害的代糖。香港政府亦有《食物攪雜（人造糖）規例》，列出十種在本港准許使用的人造糖：

1. 糖精 (Saccharin)
2. 糖精鈉 (Saccharin Sodium)
3. 糖精鈣 (Saccharin Calcium)
4. 天冬酰胺 (Aspartame，一般稱為亞斯巴甜)
5. 醋磺內酯鉀 (Acesulfame Potassium，又稱為無磺胺鉀)
6. 環己基氨基磺酸 (Cyclamic Acid)
7. 環己基氨基磺酸鈉 (Sodium Cyclamate)
8. 環己基氨基磺酸鈣 (Calcium Cyclamate)
9. 索馬甜 (Thaumatococin)
10. 三氯半乳糖 (Sucralose)

2. 留意食用分量

美國食物及藥物管理局對各種代糖的每日使用量有下列建議：

- 糖精 (Saccharin)：每天每公斤體重不可以多於5毫克，即是說，若你的體重為50公斤，則不能食用多於250毫克的糖精。
- 三氯半乳糖 (Sucralose)：每天每公斤體重不可多於15毫克。

- 醋磺內酯鉀 (Acesulfame Potassium)：每天每公斤體重不可多於15毫克。
- 天冬酰胺 (Aspartame)：每天每公斤體重不可多於40毫克。



▲營養師建議，代糖糖果少食為宜。

3. 認清標籤

根據《食物及藥物（成分組合及標籤）規例》（第132章）規定，預先包裝的食物如含有人造糖，必須以標籤標明。故此，消費者在選購食物時，必須留意食品標籤是否有代糖成分。

在內地及台灣有將甜菊糖甙（Stevia）譯作「甜葉菊」、「密葉糖」、「蛇菊甘」、「糖菊」等，消費者在選購食品時，就要看清楚標籤上是否有以上的名稱。

此外，由於香港標籤法並沒有限制代糖須統一名稱，所以製造商可能會選用其他名稱，例如天冬酰胺會以E951；醋磺內酯鉀又可能會以E950的名稱代替。

S. C. M. P.

Random checks on snacks after food scare

Ella Lee

Food safety officials will begin conducting random checks on snack foods for the banned sweetener stevioside after the surveillance loophole was revealed by the scare over the suspected cancer-causing ingredient.

The Food and Environmental Hygiene Department said last night it had never tested imported food for the chemical - despite it being common in types of Japanese and mainland snacks popular here.

The new testing regime, involving random tests on popular snacks taken from shops, will start next month. Other banned sweeteners will also be tested for.

Eighteen products containing stevioside have been recalled since Tuesday, after a report from Singapore revealed its use.

The department conducted 950 tests on artificial sweeteners in food last year. However, it only tested for the substances listed on contents labels, and not for banned substances.

The department's director, Rita Lau Ng Wai-lan, yesterday agreed the department should be "more sensitive" to the detection of substances allowed overseas but banned in Hong Kong.

However, she denied that her department had failed as a safety watchdog. "Setting priorities is a must. Instant noodles, for example, could contain 600 substances, are we going to test for all of them?" Ms Lau said.

The SAR, following the standards of world food safety authority Codex, only allows 10 types of artificial sweetener. More than 400 others are used elsewhere.

100 products - Page 2
Editorial - Page 17

大公報

曹宏威：外行人對科學的誤解

本報記者 郭金鋒



新加坡禁售含有甜菊糖食品一事，在本港引起軒然大波，代理商與政府間也因此產生激烈的爭辯。其實，市民關心的不是回收代糖食品引發的爭辯，而是含代糖食品是否有毒、長期服用會否對人體有害的問題。

對有關問題深研究的中大生物化學系曹宏威教授指出，代糖之所以甜是由於它在假扮糖分子欺騙人的味蕾，使人感覺有甜味，但代糖也有苦的，這主要是由於代糖的結構使然。

代糖共有兩個來源，一是合成代糖，這主要是早期有機化學家在製造有機化合物過程中發現，有些化合物有甜的味道，於是生產推出市面；另一種代糖是天然性的，屬於次級新陳代謝物，這類代糖有很多種，甜菊糖就屬其中之一，其來源是來自自然界的白菊花。

曹宏威指出，這兩類代糖均有人製造，考慮的因素主要在於經濟與質量上的選擇，最重要的是長期服用對人的身體是否有禍害。他指出，較早前曾有合成代糖被發現使用一段時間後，會產生副作用，而本港也曾禁止過某幾類合成代糖。

天然代糖的情況卻不一樣，至今未能證實

是否有毒。曹宏威指出，曾有人質疑天然代糖的安全問題，部分科學家遂將超量的天然代糖用在白老鼠身上作實驗，結果發現幾類代糖對白老鼠有不良的反應；但另一批科學家再次進行試驗，結果發現較早前科學家的實驗可能做錯了，因此，天然代糖是否有毒的問題至今仍在爭拗之中。

由於至今未有任何確切的證據指天然代糖有毒，聯合國有關負責食物衛生的組織已經表明，不會將天然代糖當作有毒物品處理。曹宏威認為，若按照聯合國的說法，天然代糖是沒有毒的，市面可以流行。但他承認，香港欠缺這方面的專家，只是找一批人負責處理，但他們在處理時深受以前的思維渠道影響。

至於吃多了天然代糖會否有害，曹宏威說：「你去查查本草綱目，人參吃多了也會有問題。但照目前情況看，我看不出有任何證據說要禁止使用它。要說有毒，這是外行人對科學的誤解。」

曹宏威指出，一些大國家，例如中國、日本等均使用天然代糖近二十

本港准許入口的人造糖

1.	糖精
2.	糖精鈉
3.	糖精鈣
4.	天冬酰胺(1983年第299號法律公告)
5.	醋磺內酯鉀(1989年第33號法律公告)
6.	環己基氨基磺酸(1999年第259號法律公告)
7.	環己基氨基磺酸鈉(1999年第259號法律公告)
8.	環己基氨基磺酸鈣(1999年第259號法律公告)
9.	索馬甜(1999年第259號法律公告)
10.	三氯半乳蔗糖(1999年第259號法律公告)

年，南美洲也有國家使用天然代糖，均不會發現有任何問題。至於為何美國及西歐等國家對天然代糖問題十分緊張，曹宏威稱，傳說中某些生產合成代糖的大企業，由於怕影響銷路，遂與其他方面合作，使用政治手段，希望壓制天然代糖。

曹宏威認為，這已經不再是純粹的科學問題，事件的牽涉層面可能事關財團背後角力的問題。「我認為，討論這問題的人應該先提高自己的認識，以免涉入政治之中，不要庸人自擾。」

提供安全食物 生產商有責

多種零食和即食麵、飲品發現含有甜菊糖甙(音代，是一種有機化合物，中藥甘草、陳皮都含有甙)，因為有報告指這種植物可令小動物致癌，亦可以「不育」，引起社會關注，食環署已下令進口商收回貨品，亦加強檢查措施，市民不必過分擔憂。

甜菊糖對人體是否有害，還未有定論，在東方、大陸、日本、韓國、台灣都沒有禁止食用，但在香港，因為這種糖未列入國際食品法典，所以不准使用，但進口商不察，銷售這種含甜菊糖食品，如要追究，商人自然要負責。

香港目前並沒有法例，規定食物進口前作預先送檢，況且，每日進口食物林林總總不下千計，要逐一測試，成本十分高昂，而最好的方法，是靠進口商自律，日後亡羊補牢，最好是商人先查證貨品所含成分，是否符合國際食品法典，沒有違反，才出售給市民。

當然，國際食品法典是西方的權威，和東方人飲食文化不同，我們吃的豉油、味精，很多西方人就接受不來，豉油致痛的說法時有所聞，不過一直缺乏證據，但香港既然是國際城市，向來遵守西方的標準，食品進口商及生產商，應該依照這種規則，不排除有商人知道甜菊糖過不了關，標籤上改用「代糖」或其他名稱蒙混，食環署就要追究。

有醫學界建議，有食物標籤上，除了標明成分外，亦要詳列成分的國際編碼或化學成分名稱，這樣做，是方便有關當局檢查，但對一般消費者幫助不大。

，因為若非專業人士，很難看得明白，而今次出事的食物，都是傳媒大肆報道，市民才知甜菊糖甙「有害」，否則拿着吃了多年的食物，還不知有「不合法」成分。

食物影響人體健康至大，食環署負責「把關」，要做到無一疏漏是十分困難，靠的是生產者自律，現時食物除了防腐劑、添加劑、色素外，還有基因改造等等。有些產品，好像經過基因改造，市民並不知道，出售這種食物亦沒有標籤說明，目前雖未發覺有害，但難保日後不會出事，食環署在監管方面，應該早作綢繆，保障市民健康。

South China Morning Post

Founded in 1903
Morning Post Centre, Dai Fat Street, Tai Po

Closing the loopholes

The row over the use of the artificial sweetener stevioside in some popular, mainly Japanese, snacks has exposed a major flaw in the food surveillance programme of Hong Kong and also, for that matter, Singapore.

Snacks containing the sweetener have been sold in both places for years, but this did not come to light until a company which deals in it wrote to the *Straits Times* asking for permission from the Environment Ministry to sell its products in the Lion City. That alerted the ministry, and then the Hong Kong health authorities, to take action to recall the snacks. Until then, routine testing of food samples in both places had apparently failed to test for stevioside because it was not declared in the labels.

SAR health officials tried to put on a brave face yesterday, arguing that it was impossible to check for the presence of all kinds of additives and that they did try to test the levels of about 10 commonly used sweeteners.

Admittedly, exhaustive tests to find out each and every ingredient contained in any sample are both unnecessary and wasteful. But as Japanese snacks are hugely popular here, a pro-active health authority should have tried to compare the food safety guidelines of Japan and Hong Kong to identify gaps that may highlight areas of concern. Had that been done, stevioside would have certainly been exposed as an issue and Japanese manufacturers told not to export snacks containing it to Hong Kong. Now that such snacks have indeed been imported, those responsible should be dealt with according to the law.

Some manufacturers of such snacks argue that stevioside is safe for consumption and is not banned on the mainland, Korea or Japan. But it is up to them to change the minds of the World Health Organisation, which considers it unsafe and whose rules Hong Kong follows.

To make the job of detecting banned additives easier, labelling laws will need to be tightened to require manufacturers to list the names and amounts of additives used.

The Food and Environmental Hygiene Department will now set up a special unit to test for sweeteners. That is a welcome remedy. But no amount of resources will be adequate to plug all loopholes unless the department changes the objectives of its tests from looking for what is reportedly there to what should not be there.

問題食品忽增55種

食環署被轟發緊夢

【本報訊】食物環境衛生署昨晚十時許突然公布，再發現五十五款市面上出售的產品，含有禁用代糖「甜菊糖甙」；連同日前公布的十八項也含該代糖的食品，總共有七十三款食品需要回收，產品類別更由零食及代糖擴至健康及減肥食品，情況極之嚴重，有立法會議員批評該署是「發緊夢」。

記者：倪清江、譚秀嫻

五十五款新增需要回收的全是食品，是食環署截至昨晚七時在市面上發現的，絕大部分是日本、韓國出產的食物、飲品、醬油等，其中包括首度發現稱為「漬物」的日本腌製蔬菜；而最多則是零食類，佔了需回收產品近一半。

公布名單含糊不清

不過，食環署公布回收的食品

名單含糊不清，頗多只列出日文拼音，有的甚至沒有列出牌子，只是食物類別稱謂，如梅子、米菓、墨魚脆餅等，也沒有公布從哪裏回收。市民如有疑問，惟有在辦公時間致電 2319 8531。

立法會食物環境及衛生事務委員會主席李華明批評，事件顯示食環署在審查食品安全問題上有嚴重失誤。他認為，除了代理商及零售商必須為事件負責外，食環署更難辭其咎，立會已要求食環署在下周四的特別會議上交代，「佢哋都發緊夢，話平時有派人去巡查，傳媒一日都搵到甘種啦！而且咁夜先至公布又有食品出現問題，實在需要向市民作出交代。」

本報昨晚約十時許致電食環署署長劉吳惠蘭，但其家人稱劉太已入睡；本報又致電助理署長譚麗芬醫生，但她至截稿前仍未回覆。

此外，傳銷商仙妮蕾德(Sunrider)公司昨日承認，其下的兩項產品「仙妮甘露」(SunnyDew)及「甜菊精」(Sunectar)，含有濃縮甜葉菊成分，現已停售，並接受客戶退回產品。該公司發言人強調，有關產品源自甜葉菊，而非經提煉的甜菊糖；

但食環署發言人指，甜葉菊及甜菊糖甙同屬被禁用的代糖。

本報昨日又接獲一名有購買該產品的市民何先生報稱，家人已服用了約半年，現已停止進食，擔心會影響身體。他表示，家中其中一名家人是銷售代理，曾經將有關產品推銷給友人，想不到該項產品會有問題，他說：「人際關係一定完全破壞晒！」何先生昨將有關產品交予食環署化驗。

斥食環署嚴重失誤

無線電視昨晚報道，發現三種纖體減肥產品含有甜菊糖甙成分，其中「MIKOU 日本美康吸脂 400」及「b.tp minimum tune 纖體 200」的代理商表示已回收產品；而「美津村燕之巢 ROSE.C」也有用日文寫明含甜菊糖甙，但在向衛生署註冊時並沒有列出，衛生署已作出跟進，該產品代理商則未有回應。

食環署署長劉吳惠蘭昨早在電台節目中，重提引入已獲國際機構「食品法典委員會」認可的食物添加劑國際編號系統，代替食物添加劑全名，以便辨別有關產品。但李華明認為，這只是方便生產商識別物料の種類，對保障市民只有少許幫助。由生產及售賣含甜菊糖甙產品公司組成的「香港甜菊糖協會」，今日將與食環署開會。

食環署昨夜宣布回收55種食品

- | | | |
|--|--|---|
| 罐裝食品 | 6 乾燥昆布卷 | 12 YAMAYOSHI POTATO CHIPS「山芳」薯片(蒜茸味) |
| 1 SABA MISON (PREPARED MACKEREL) | 7 TOPVALU (韓式泡菜) | 13 KOCHA KAN CANDY 紅茶茶館 |
| 乾貨 | 8 MARUKOSHI YAMAU BIBINABA PICKLED VEGETABLE | 14 YAMAYOSHI POTATO CHIPS「山芳」薯片(燒牛肉味) |
| 1 2個味付白飯 | 醬油 | 15 YAMAYOSHI POTATO CHIPS「山芳」薯片(芥辣牛肉味) |
| 2 MARUMIYA NORITAMA 丸美屋 | 1 “上字”北海道昆布醬油 | 16 墨魚脆餅 |
| 3 RICE SEASONING “MARUMIYA” FURIKAKE TARAKO 丸美屋 | 2 SALAD DRESSING OP DRESSING COLE SLOW | 17 EBI DAIGORO CRACKER 大五郎 |
| 4 FURIKAKE-TAPPURI YASAI 丸美屋大袋野菜 | 3 “QP” PANKOBO PIZZA SPREAD | 18 KAMEDA AJI NO SHIN ‘15’ RICE CRACKER 味之四季彩 |
| 5 MEIKAN MISUZU HITOKUCHI SAN DRY TOFU (DRY TOFU) B98 | 4 “QP” PANKOBO PIZZA SAUCE | 19 米菓(穗之香 10) (Orange Label) |
| 飲品 | 5 DRESSING QP | 20 米菓(穗之香 15) (Green Label) |
| 1 健力寶(檸檬) | 6 MAYONNAISE PANKOBO CORN HAYO SPREAD | 21 UMEKA 紫蘇紀州梅 |
| 2 健力寶(橙蜜) | 7 錦胡麻 | 22 GOLD 米菓 |
| 3 HOT LEMONADE DRINK | 零食 | 23 TANESEI MEUI(CARL STICK CHEESE AJI SNACK) |
| 麵 | 1 Soy Sauce Cracker 優之良品醬油燒餅 | 24 SHOWA MARUMIYA(SESAME & LAVER FLAKE)丸美屋 |
| 1 SAPPORA SHOYU RAMEN NOODLE | 2 味梅—調味梅干 | 25 TANESEI MEJI(CARL STICK USUAI CORN STICK) |
| 2 中華辣醬麵 | 3 OTOUFU JELLY (Strawberry Milk Flavour) | 調味品 |
| 3 MYOJO CHUKAZANMAI Soup noodles with pork teriyaki broth and soysauce 明星中華三味(広東風拉麵) | 4 OTOUFU JELLY (Orange Yogurt Flavour) | 1 日本納豆飯菜 |
| 醃製食品 | 5 OTOUFU JELLY (Grape Yogurt Flavour) | 2 DR SLUMP 罐裝 IQ 博士味粉 |
| 1 PICKLED BURDOCK “SHINSHIN” | 6 梅子 | 3 金蒜蓉 |
| 2 PICKLES TOKAI TAKANAZUKE 高菜漬 | 7 米菓 | |
| 3 茄瓜漬 | 8 GOOD TASTE 芝士滋味筒 | |
| 4 TOBIDASE GENKI 蒜頭漬 | 9 NINIKU SHO YU POTATO CHIPS | |
| | 10 YAMAYOSHI POTATO CHIPS「山芳」薯片(燒雞味) | |
| | 11 “S & B” 本格薯片 | |

日領館促停出口問題食品

city' super 收起40種貨品

特稿

【本報訊】早於食環署深夜發出長長的回收名單之前，有連鎖超市已從貨架中找到多達四十種含禁用添加劑甜菊糖甙的食品，較食環署日前公布需回收的十八項多逾一倍，食環署人員亦曾到場視察。

此外，日本駐港總領事館已向日本政府反映，要求日本出口商停止向香港出口含有甜菊糖甙的食品。

連鎖超市 city'super 發言人表示，昨日早上從貨架中，逐一檢查食品是否含有甜菊糖甙，結果找到約四十種食品，主要是從日本及南韓直接入口的；昨早食環署人員到該店看過，認為並無問題。

市民可以退貨

吉之島百貨公司的發言人亦稱，已按食環署指引，收起所有含甜菊糖甙食品；至於收起的食品種類共有多少，該公司則拒絕透

露。崇光百貨及新世界百貨則未有回覆本報查詢。

city' super 及吉之島均表示，市民倘曾向該店購買回收食品，可前往有關百貨公司退貨。

日本駐港總領事館經濟部發言人表示，本周三曾與食環署官員會面，其後亦已向日本政府反映本港情況，要求日本當局向日本出口商說明，不可向香港出口含有甜菊糖甙的食品。

本報記者

禁用代糖「甜菊糖甙」問題事件錄

日期	事件
18/03	新加坡發現六種食品含有被禁用代糖「甜菊糖甙」，其中兩款食品在港有售。香港食環署正與有關入口商跟進及調查
19/03	食環署公布五種懷疑含有禁用代糖「甜菊糖甙」的食品，多間食品公司和超級市場即時進行回收。助理署長譚麗芬否認現行監管食物安全法例有漏洞
20/03	食環署晚上九時多召開記者會，交代該署再發現十六種含有禁用代糖「甜菊糖甙」的產品，需要回收。但助理署長譚麗芬仍一再否認署方失職
21/03	食環署再發現兩種食品含有禁用代糖「甜菊糖甙」。署長劉吳惠蘭承認以往巡察及化驗代糖時忽略食品所含的代糖是否合法使用，但否認失職，強調業界也要負責停售。
22/03	食環署晚上十時十五分再公布五十五種含有禁用代糖「甜菊糖甙」的食品。署方未有回應

資料來源：食環署及《蘋果》資料室

文匯報

再有55種含糖貳食品需回收

食環署續巡查全港零食店 擬立例加強監管

【本報訊】截至昨晚七時為止，食物環境衛生署在再發現五十五種懷疑含有甜菊糖貳人造糖成分的食品，該署今日將繼續在市面進行調查，並將巡查範圍擴展至規模較小的零食店，以了解市面是否有被禁用的甜菊糖貳成份食物出售。食環署署長劉吳惠蘭表示，政府正考慮草擬新法例，要求生產商列明國際成份編碼，令消費者更清楚食物成份。市民如對食品有懷疑，可在辦公時間致電二二九九八五三一與食環署食物及公共衛生部聯絡。

劉吳惠蘭在昨日在電台一個節目表示，市面有無數食品出售，食環署很難逐一抽查，入口商是有責任向當局呈報入口食品所含的成份。

食環署繼續實十八種含有被禁用的甜菊糖貳成份的食品需要回收後，至昨晚七時再發現多五十五種懷疑含有這種成份的食物，有關分銷商已將這些為數不多的食品搬離貨架。

另外，政府正草擬法例，要求食品生產商列明國際的成份編碼，並考慮印出編碼的對閱表，方便市民查閱。

其中位於銅鑼灣的一間大型連鎖超級市場，職員收起四十種當局未公布需要回收，但含甜菊糖貳的日本食品。部分市民表示，暫時不會購買日本食品，並希望當局加強對進口食品的檢驗及監管。

香港甜菊協會代表今天將與食環署署長會面，協會代表表示，有待與署長商討後才決定下一步的行動。

蘋果日報

港標籤及回收法不合時宜

【本報訊】現時香港有關食品標籤及回收的法例均不合時宜，其中標籤法並沒有規定食品商詳細列明添加劑名稱，當發現某種化學成分對人體有害時，便難於追查市面上究竟有那種食物需要回收。

12年前已促制例

消委會研究及普查部首席主任劉燕卿表示，該會早於十二年前已建議制訂更完善的標籤法，規定食品商詳細列明添加劑名稱，確保市民健康。不過，當局一直無作出相應行動。現時的標籤法並沒有規定註明添加劑及有關化學成分的名稱，導致難以追查於市面出售的食物中，究竟那種食品含有禁用的化學成分。

至於強制回收的法例方面，香港現時仍未制訂強制回收法，食物環境衛生署只能夠以勸喻形式要求代理商自願回收問題食品。若代理商拒絕回收，該署只能夠於證實有關食品危害人體後，才能夠引用《公眾衛生及市政條例第132章59節》進行查封及銷毀有關問題食品。

再發現55種禁糖食品 即回收

【明報專訊】食物環境衛生署昨日繼續總動員到各區巡查，結果再發現五十五種食品含有禁用的「甜菊糖甙」，全部要即時回收，包括零食、飲品以至調味品，並首次在內地出產的食品中發現有用禁糖。連同日前要回收的十八款食品，至今市面已有七十三種食物要回收。

香港甜菊糖協會代表今早亦將會與食環署官員開會，而針對「甜菊糖甙」引發的零食危機問題，立法會食物安全及環境事務委員

會將會於下周四召開會議，商討今次事件。

立會周四跟進禁糖事件

根據食環署最新公布的回收名單，內地出產的「健力寶」兩款飲品亦在回收之列，是首次有內地食品被下令回收，之前要回收的「洽洽香瓜子」是因為標籤有誤而被下令停售。

回收名單仍以日本食品為主，當中近半數是零食產品，包括「傑之良品」醬油燒餅，

其他還有麵食、乾貨、醬油、醃製食品 and 調味品等等（詳見附表）。

禁糖食品疑有一千萬種

食環署發言人稱，出售這些產品的店舖已即時從貨架上拿掉有問題的貨物，為了確保市場售賣的食物無問題，該署職員將會把巡查範圍擴展至規模較小的商店。

若市民對手上的食品有懷有疑問，可於辦公時間內致電給該署食物及公共衛生部聯絡

，電話：23198531。

食環署長劉吳惠蘭昨日在一個電台節目上表示，目前市面有超過一千萬種食品，難以逐一測試，故入口商有責任確保食物的安全及符合法例規定。

她說，若要入口商在進口產品前提交食物的化驗報告，必須要修訂現時的法例，但她又謂，即使毋須入口商提交報告，進口食物也並非「無三管」，該署會在市面抽樣本化驗。

55種被食環署下令回收的食品

零食：

1. 傑之良品醬油燒餅(Soy Sauce Cracker)
2. 味梅-調味梅干
3. Otoufu Jelly(Strawberry Milk Flavour)
4. Otoufu Jelly(Orange Yogurt Flavour)
5. Otoufu Jelly(Grape Yogurt Flavour)
6. 梅子
7. 米菓
8. Good Taste 芝士滋味筒
9. Nnnku Sho Yu Potato Chips
10. Yamayoshi Potato Chips「山芳」薯片(燒雞味)
11. Yamayoshi Potato Chips「山芳」薯片(蒜茸味)
12. Yamayoshi Potato Chips「山芳」薯片(燒牛肉味)
13. Yamayoshi Potato Chips「山芳」薯片(芥辣牛肉味)
14. S&B本格薯片
15. Kocha Kan Candy紅茶茶館
16. 墨魚脆餅
17. EBI Daigoro Cracker大五郎
18. Kameda Aji No Shin '15' Rice Cracker味之四季彩
19. 米菓(穗之香10)(Orange Label)
20. 米菓(穗之香15)(Green Label)

罐裝食品：

21. Umeka 紫蘇紀州梅
22. Gold米菓
23. Tanesei Meiji(Carl Stick Cheese Aji Snack)
24. Showa Marumiya(Sesame & Laver Flake)丸美屋
25. Tanesei Meiji(Carl Stick Usujiri Corn Stick)
26. Saba Misoni (Prepared Mackerel)
27. 2個味付白飯
28. Marumiya Noritama丸美屋
29. Rice Seasoning 'Marumiya' Furikake Tarako丸美屋
30. Fuikake-Tappuri Yakai丸美屋大袋野菜
31. Meikan Misuzu Hitokuchi San Dry Tofu (Dry Tofu)B98
32. 健力寶(檸檬)
33. 健力寶(橙蜜)
34. Hot Lemonade Drink
35. Sappora Shoyu Ramen Noodle
36. 中華辣醬麵(Myoyo Chukazanmai Soup noodles with pork teriyaki broth and soysauce)
37. 明星中華三(「日」旁加「米」)(廣東風拉麵)

醃製食品：

38. Pickled Burdock 'Shinshin'
39. Pickled Tokai Takanzuke高菜漬
40. 茄瓜漬
41. Tobidase Genki蒜頭漬
42. 甘酢生姜
43. 乾燥昆布卷
44. Topvalu(韓式泡菜)
45. Marukoshi Yamau Bibinba Pickled Vegetable
46. 「上字」北海道昆布醬油
47. Salad Dressing OP Dressing Cole Slow
48. 「QP」Pankobo Pizza Spread
49. 「QP」Pankobo Pizza Sauce
50. Dressing QP
51. Mayonnaise Pankobo Corn Hayo Spread
52. 錦胡麻
53. 日本納豆飯素
54. Dr. Slump罐裝IQ博士味粉
55. 金菇蓉

劉吳惠蘭：

政府擬立例標籤印成分

【本報訊】食物環境衛生署署長劉吳惠蘭昨日在電台節目中表示正在草擬法例，要求食物生產商在產品標籤上，列明國際編碼，同時把編碼列印成分，製成對照表，市民可隨身攜帶查詢。她解釋，部分產品的包裝大小，難以

應付超級市場的職員剛收起這局無公佈要回收，但含甜菊糖代的日本食品。對於回收過程指提高，劉吳惠蘭否認這方失職。認為是食此代運商發的訊息前後矛盾所致。一些在專門售賣外地食品約超級市場的市民表示，暫時不會購買日本食品，並希望當局加強對進口食品的檢驗及監管。

由於十八種需要回收的食品中有十六種食品在標籤列明甜菊糖代，食環署正諮詢法律政司意見，考慮對由港及進口至零售有關產品的公司及人士採取檢控行動。對於有關人聲言該代糖無害，不會回收。

劉吳惠蘭則警告，若供應商不交出標例食品，食環署有權沒收貨品。

S. C. M. P.

Food scare hits 55 more products

Klaudia Lee

A further 55 food products were withdrawn from sale yesterday as the scare over the suspected cancer-causing additive stevioside escalated.

It brings to 73 the number of products withdrawn because they contain or are suspected to contain the banned sweetener.

Officials moved to close loopholes in food safety checks highlighted by the scare.

Manufacturers will be required to list exact ingredients on their products' labels under government proposals.

Stevioside is banned in Hong Kong, the US and most of Europe, but is legal and widely used in Japan and the mainland.

The latest recall mainly involves Japanese snacks. Among the products are three flavours of the popular Otonafu jellies and Yamayoshi potato chips.

Under the labelling proposals, complex chemical ingredients such as stevioside would be listed as numbers according to an internationally recognised code. Currently, chemical additives can simply be listed under general terms such as "artificial sweetener".

Director of Food and Environmental Hygiene Rita Lau Ng Wai-tan said on an RTHK radio programme yesterday that officials were drafting a law on the requirement.

"We have already made a policy decision that the contents of food additives have to be stated

clearly... however, as there is so much information, it's very difficult to read if all are written down," Ms Lau said.

"Besides, for those small-sized products, there is simply not enough space. Therefore we [will] require them to print the international codes on their products."

She said a booklet explaining the codes would be printed for customers' reference under the new arrangement.

The Food and Environmental Hygiene Department announced this week the recall of 18 food products containing stevioside after reports from Singapore about its use in popular snack foods.

A consultation paper on the proposed legislation was issued in 2000. However, a Food and Envi-

ronmental Hygiene Department spokeswoman said no timetable had been set and the current scare had increased interest in the proposals.

"We need more time to do some analysis and other work on this subject. Before the [stevioside] incident, very few people were interested in this legislation," the spokeswoman said.

James Tadashi Otagi, chairman of the Hong Kong Stevia Association, said it would meet the department today to discuss the recall before deciding further action.

The association says the sweetener is safe for consumption.

Importers food labs - Page 6

Importers flood labs seeking tests for banned sweetener



Inquiries from anxious food importers have flooded into private Hong Kong laboratories and testing centres over the past few days following the scare over the use of the sweetener stevioside.

But the testing services will not be available until next week as local laboratories are still clarifying the test standard to use.

One leading SAR laboratory chief said it had received at least 10 calls from the food industry

seeking testing for the ingredient, which is banned in Hong Kong.

"We got at least 10 inquiries on testing food products ranging from dried fruits to flavourings and sauces. These products include both well-known brands and lesser-known brands from Japan and the mainland," he said.

He said his lab was arranging equipment and importing appropriate chemicals for the test and expected to be ready to provide the service as early as next week.

But he said there could be an indefinite number of food products containing stevioside and it

would be impossible for the Government to test them all.

Dominic Lam Chun-hong, Chinese Manufacturers Association Testing and Certification Laboratory deputy director, said some food importers had contacted the laboratory over the test. But he said it had to secure a standard sample of the sweetener before it could offer testing services.

Leading laboratory SGS Hong Kong Limited also said it had received a number of inquiries and was still checking with its overseas branch about the testing standard for the banned sweetener.

The Food and Environmental Hygiene Department announced this week the recall of 73 products containing or suspected to contain stevioside after reports from Singapore about its use in popular snack foods.

On Thursday, the department director, Rita Lau Ng Wai-lan, said it only had 182 inspectors and it was impossible for them to check all the millions of food products selling in Hong Kong.

China-backed department stores became the target of inspection yesterday after a number of Japanese stores were found to

have sold food products containing stevioside.

A *South China Morning Post* reporter yesterday spotted a Food and Environmental Hygiene Department inspector carrying out checks on various food products at Chinese Goods Centre Ltd - a Chinese department store - in North Point. The inspector checked snacks and drinks made on the mainland, such as Chinese weight-losing tea and black jelly.

The manager said: "We did sell these products before, but it's now no longer the case."

The banned sweetener is re-

garded as safe for use in food products in about 20 countries, including Japan and the mainland.

A newspaper yesterday said one of its reporters had found 20 kinds of Japanese snacks, sauces and flavourings containing the sweetener sold in two major supermarkets specialising in Japanese food in Causeway Bay.

A spokesman for supermarket chain Citysuper said yesterday it had already removed all products that contain stevioside, such as Japanese snacks and soy sauce, from its shelves.

klaudia@scmp.com

大陸普遍使用 香港回收首當其衝

粵甜菊糖食品業陷困境

【明報專訊】受新加坡、香港先後回收含甜菊糖的食品影響，廣東作為全國最大的甜菊糖消費省份，省內相關生產和銷售企業首當其衝受到影響，部分企業甚至計劃撤出香港市場。

消耗量冠全國

據《南方日報》報道，中國是全球最大的甜菊糖生產國，佔全球市場份額達80%。中國是全球最大的甜葉菊種植及甜菊糖料初加工國家，主要產地為河北、山東、廣東、廣西、福建地。中國的甜菊糖過去主要出口到日本、南韓等。近年來，

隨着內地食品業發展，內地對甜菊糖的需求量增長較快。

業內人士透露，目前內地60%甜菊糖銷往廣東，在飲料、餅乾、蜜餞糖果等食品企業中普遍使用，加之廣東鄰近香港，因此在此次風波中首當其衝。

撤出香港市場

甜葉菊食品（深圳）有限公司，主要生產以甜菊糖為主要原料的食品。該公司副董事長王德驥表示，公司已經被迫決定撤出香港市場，而深圳已有個別銷售商要求退貨，產品形象和銷售受到很大影響。

報道還指出，日資日清公司在新加坡被要求回收產品後，其在內地所設的廣東順德日清公司立即「劃清界線」。該公司近日在報紙上刊登聲明稱，只有日本生產的產品含有甜菊糖，在

順德、香港生產的不含此成分。該公司廣州辦事處市場部一名女職員承認，甜菊糖事件發生後，不少銷售商和消費者打電話查詢，令公司深感壓力。

廣為香港人熟悉的健力寶產品，在其飲料的配料說明中明確註明含有甜菊糖。該公司負責人在接受傳媒查詢時，反應相當謹慎，表示會密切關注，暫不作評論。

潮州庵埠是廣東主要食品生產基地之一，庵埠企業辦公室負責人證實，部分糖果中確實用了甜菊糖，如果選用其他替代品，成本會比較高。該負責人表示，國家衛生部是批准甜菊糖作為食品添加劑的，在沒有證實甜菊糖會致癌前，希望盡量避免不實傳言波及企業生產。

深圳新產業甜菊糖銷售公司總經理董惠萍表示，當前中國的甜菊糖產業競爭激烈，幾十家企業中還在正常生產的僅3至4家。這次甜菊糖風波令行業雪上加霜，倘若不及時處理將拖垮整個行業。

未證有害

國家衛生部官員表示，中國至今並不禁止使用甜菊糖，這是由於當前沒有案例顯示甜菊糖對人體有害，食用甜菊糖是安全的。

另外，中國食品添加劑協會、中國甜菊協會聯合發布通告表示，甜菊糖是一種安全可靠純天然甜味劑，原產於南美，中國從七十年代開始引種和栽培，而美國政府已於1995年開始允許甜菊糖作為膳食補充劑。

國家衛生部門稱，甜菊糖無論是人體消化系統中的澱粉，還是蛋白，都不能分解，即它不參與人體的新陳代謝。食用後，甜菊糖會以原形經尿液排出體外。所以，政府規定甜菊糖可以在糕點和飲料中使用。

國家衛生部准許使用