立法會
Legislative Council

LC Paper No. CB(2)1197/10-11(06)

Ref : CB2/PL/FE

Panel on Food Safety and Environmental Hygiene

Background brief prepared by the Legislative Council Secretariat for the meeting on 8 March 2011

Food Surveillance Programme

Purpose

This paper provides an account of the past discussions by the Panel on Food Safety and Environmental Hygiene ("the Panel") on the Food Surveillance Programme ("the Programme") implemented by the Centre for Food Safety ("CFS") and the surveillance result of the Programme for 2009.

Background

The Food Surveillance Programmee

2. The Programme is a key component of CFS's food safety assurance and is designed to control and prevent food hazards. With a view to minimizing public health hazards of consuming unsafe food, the Programme aims to conduct testing on food for compliance with legislative requirements and safety for human consumption.

3. An Expert Committee on Food Safety consisting of academics, professionals, food experts, members of the trade and consumer group, and other experts has been set up under CFS to advise the Director of Food and Environmental Hygiene in the formulation of food safety measures, review of food safety standards in light of international practices, trends and developments, as well as risk communication strategies. Each year, CFS draws up the Programme based on risk analysis. The Programme is then finalized after being considered by the Expert Committee and having regard to the views of experts and stakeholders.

4. Inspectors of CFS take samples at import, wholesale and retail levels for microbiological and chemical testings for assessing the risk. To be in line with the international trend of putting more focus on target-based surveillance, CFS has since 2007 adopted a three-tier approach to food surveillance strategy covering the following three main areas:

(i) routine food surveillance (covering major food groups such as fruits and vegetables, meat, poultry, aquatic products, milk and cereals);

(ii) targeted food surveillance (undertaking targeted food surveillance projects after taking into account factors such as past food surveillance data, the non-compliant situations, food incidents which happened in various parts of the world and the risks of different types of food); and

(iii) seasonal food surveillance (monitoring and assessing the safety of highly popular festive and seasonal food items).

In addition to the above food surveillance projects, CFS also conducts surveys on popular food items to assess the safety of commonly consumed food items, including various types of breakfast food, street snacks and children snacks.

5. CFS takes risk management actions against problem food, such as issuing warning letters, tracing the source and distribution, requiring the traders concerned to stop selling, recall and dispose of the problem food, as well as initiating prosecutions.

Overall results of the Programme for 2009

6. In 2009, CFS planned to take a total of about 65 000 samples for testing, i.e. about nine samples per 1 000 population. As of November 2009, CFS had collected about 57 000 samples for testing, representing about 88% of the target for the whole year. A total of 201 samples were found to be unsatisfactory. The overall satisfactory rate was 99.6%. Major problems of the unsatisfactory samples were as follows:

(i) sulphur dioxide in meat;

(ii) hygiene indicators (total bacterial count and coliform organisms) for ice-cream and frozen confections exceeding legal standards;

(iii) hygiene indicators for imported frozen confections exceeding legal standards; and

(iv) metallic contaminants in seafood.

Deliberations of the Panel

7. At the meeting on 12 January 2010, the Administration reported to the Panel on the work of CFS in respect of the Programme and its major surveillance results of 2009. Some members expressed concerns about the considerations that CFS would take into account under the risk-based approach in deciding on food items that would be put under the Programme, and whether sashimi and sushi would be included in the Programme of 2010. The Administration explained that in planning the Programme, various factors including the risk of food items, consumption level, past surveillance data, and previous local/overseas food incidents would be taken into consideration. CFS would adjust the scope and intensity of food surveillance in the light of the latest overseas and local risk analyses, where necessary. The Administration advised that CFS was at the final stage of drawing up the Programme of 2010, which would then be finalized after being considered by the Expert Committee and having regard to the views of experts and stakeholders.

8. A member enquired whether the taking of fish tank water samples from food premises and market stalls selling live fish or shell fish for *E. coli* testing and that of marine fish samples for ciguatoxin testing was under the Programme. The Administration advised that taking of marine fish samples for ciguatoxin testing was under the Programme while monitoring of fish tank water for *E. coli* testing was under another branch of the Food and Environmental Hygiene Department as fish tank water was not food. The Administration further advised that a total of 200 samples of coral reef fish were taken for ciguatoxin testing in 2009 and all testing results were satisfactory.

9. Noting that different testing methods on frozen confectionary were adopted by the trade and CFS, a member asked whether consideration could be given to standardize the testing method to ensure fairness to the trade. The Administration advised that split-sample method would be adopted in case of prosecution to ensure comparability. Under this method, the sample collected would be split between the Government Laboratory, the vendor selling the food and CFS, so that the vendor concerned could conduct his own testing and verify the testing result with that of the Government Laboratory.

10. In response to a member's question about the comparison of the number of food samples for testing with developing countries such as China and India, the Administration stated that many developing countries had not released the relevant figures. However, to the understanding of the Administration, the number of food samples tested per 1 000 population in the developing countries was not higher than the advanced countries. The Administration further advised that on average, CFS took a total of about 65 000 samples for testing each year, i.e. 9.3 samples per 1 000 population. Hong Kong had a relatively higher number of samples tested per 1 000 population when compared to other overseas countries, such as Canada (1.15), Germany (0.06), Korea (2.3) and the United Kingdom (1.9).

11. A member was of the view that the surveillance results should be released to the public in a timely manner. In this regard, the Administration advised that surveillance results would be promulgated to the public and the trade regularly in the form of Food Safety Reports, which had been issued monthly instead of bi-monthly since 2009. CFS also gave advice to the public to minimize health risks posed by problem foods.

12. A member considered that the Public Health and Municipal Services Ordinance (Cap. 132) should be amended to allow CFS to order food, including drinks, containing dangerous drugs, such as cocaine, to be taken off from shelves. The Administration explained that the Dangerous Drugs Ordinance (Cap. 134) prohibited the possession and dealing of dangerous drugs, including cocaine, except in very restricted circumstances permitted by the law. In this connection, the enforcement of this Ordinance was taken by the Security Bureau and its Narcotics Division.

13. In view of the surveillance result of the Programme for 2009, the Chairman of the Panel urged the Administration to increase the frequency and the number of samples of chilled chickens for testing and step up control over the use of sulphur dioxide in meat. The Administration undertook to relay the views of the Chairman to the Expert Committee for consideration when drawing up the Programme of 2010.

Questions raised at Council meetings

14. An oral question relating to the Programme was raised by Dr Hon LAM Tai-fai at the Council meeting on 18 February 2009. Hon Fred LI and Hon Andrew CHENG also raised questions about the use of nanomaterials and "One Drop of Incense" in food at the Council meetings on 8 December 2010 and 26 January 2011 respectively. The Administration's replies to the questions raised by Dr Hon LAM Tai-fai, Hon Fred LI and Hon Andrew CHENG are in

Appendices 1, 2 and **3** respectively.

Relevant papers

15. Members are invited to access the website of the Legislative Council (http://www.legco.gov.hk) to view the minutes and relevant paper of the meeting of the Panel held on 12 January 2010.

Council Business Division 2
Legislative Council Secretariat
2 March 2011

Annex 2

Number of Casualties of Non-collision Franchised Bus Accidents involving Passengers Injured on the Staircase Inside Bus compartments

	2004	*2005*	*2006*	*2007*	*2008*
Children (Aged under 12)	11	9	8	12	10
Adult (Aged 12 to 64)	86	90	95	114	100
Elderly (Aged 65 and above)	34	34	37	35	23
No. of injured passengers	132#	133	140	161	135*

Notes:

This figure includes one death and one injured passenger whose age was not known.

* This figure includes two injured passengers whose ages were not known.

Food Surveillance Programme Implemented by Centre for Food Safety

14. **DR LAM TAI-FAI** (in Chinese): *President, to ensure food safety, the Centre for Food Safety (CFS) implements the food surveillance programme, under which samples of food items are taken regularly at three levels, namely import, wholesale and retail levels, for microbiological and chemical testing. Moreover, I have learnt that the Government is outsourcing such testing work to private laboratories progressively. In this connection, will the Government inform this council:*

(a) whether CFS has reviewed its criteria for taking food samples since its establishment; if it has, of the details; if not, the reasons for that;

(b) whether it will increase the number and widen the scope of food samples taken; if it will, of the details; if not, the reasons for that;

(c) of the average unit time and cost of microbiological and chemical tests conducted by various government laboratories, and how such

figures compare with the relevant figures of similar tests conducted by private laboratories; and

(d) of the respective numbers and percentages of microbiological and chemical tests conducted by government laboratories and private laboratories last year; and whether it will consider increasing the ratio of outsourced tests, in order to reduce the workload of government laboratories?

SECRETARY FOR FOOD AND HEALTH (in Chinese): President,

(a) The Food Surveillance Programme is a major tool of the CFS to ascertain the safety of food available in the local market and it serves as an alert system. The CFS takes samples of a range of food items at different levels along the food chain, covering the import, wholesale and retail levels (including restaurants, food factories, fresh provision shops, supermarket chains, mini-supermarkets, retail markets, and so on) for microbiological and chemical testing to ensure that the foods offered for sale are fit for human consumption and comply with the relevant legislation. Microbiological testing covers bacteria and viruses, while chemical testing includes natural toxins, food additives and contaminants. In 2008, over 66 000 food samples were tested under the Food Surveillance Programme, with a satisfactory rate of over 99%.

The CFS has since 2007 adopted a three-tier surveillance strategy, consisting of routine food surveillance, targeted food surveillance and seasonal food surveillance. The CFS determines the types of food samples to be collected, the frequency and number of samples for testing, and the types of laboratory analyses to be conducted according to various factors, including food risks, local and overseas food safety incidents and food poisoning cases in the past, and conviction records of the food premises concerned. The sampling strategy is under regular review, taking into account all the latest overseas and local risk analyses.

Apart from the routine food surveillance on the major types of food commodities (such as fruits and vegetables, meat, aquatic products, milk and cereals), the targeted surveillance projects conducted by the CFS in 2008 included those on microbiological quality of lunch boxes and ice-cream, Sudan dyes in eggs and egg products, sulphur dioxide in meat, and so on. Surveillance on seasonal food is conducted to assess the safety of food items that are particularly popular during festivals and holiday seasons, including festive food of Lunar New Year, rice dumplings, mooncakes, hairy crabs, and so on. In 2008, the CFS also conducted a number of surveys on popular food items, including various types of breakfast food, street snacks, and children snacks.

(b) In general, the safety of food available in Hong Kong is maintained at a high standard, with the average satisfactory rate of food testing standing at 99%. The CFS tests about 65 000 food samples every year. When compared with overseas places, Hong Kong has a higher number of samples tested per 1 000 population, and is broadly in line with our international counterparts. The existing sample size can serve to monitor and provide an early alert to ensure food safety. As mentioned above in (a), the CFS reviews the sampling strategy regularly by taking into account the latest assessment on food safety. Some recent adjustments introduced to the strategy include the incorporation of the testing of melamine into the routine surveillance programme, stepping up the testing of sulphur dioxide added in beef due to recent increased detection of such irregularity, and conducting of surveys on other popular food items (for example, cart noodles, local desserts).

(c) The turnaround time and cost of food testing vary with the type of food, the testing parameters, as well as the number of sample. Depending on the type of food tested and the testing parameters (such as heavy metals, pesticide residues and micro-organisms), the actual time required for the tests ranges roughly from one to 10 working days based on past experience, and the most complex type of tests may take about 30 days. In addition, the cost of the tests varies with the testing parameters. For example, for the chemical testing on food outsourced by Government Laboratory in 2008

(including sulphur dioxide, preservatives and organo-chlorine pesticide residues), the cost of testing by Government Laboratory is comparable to the price offered by the private laboratories, which is about $600 per sample on the average. For testing of bacteria, the cost of testing conducted by the Department of Health is about several hundred to over a thousand dollars, while the cost of virus testing is about three thousand dollars. The Government does not have information regarding the cost for microbiological testing (including bacteria and virus) in comparison with the private market.

(d) Starting from 2008-2009, the Government Laboratory has outsourced part of the routine chemical testing of food to private laboratories. The number of tests outsourced in 2008-2009 amounted to 22 000 tests, equivalent to about 15% of the routine food tests in the fiscal year. The resources thus saved will be deployed to conduct method development for new tests, to provide testing services in support of new food legislation to enhance food safety, to conduct testing work involving litigation, and to assist in contract management. At this stage, the Government has no plan to outsource microbiological tests.

Piped and Cylinder LPG

15. **MS AUDREY EU** (in Chinese): *President, in 2007, there were about 690 000 users of piped and cylinder liquefied petroleum gas (LPG), representing about 29% of the total number of users in the gas fuels market in Hong Kong. Yet, I have recently received complaints that the piped LPG market lacks competition, the transparency of retail prices of piped LPG is low, and such a situation is unfair to consumers. In this connection, will the Government inform this Council:*

(a) of the current numbers of piped LPG users and suppliers; and

(b) given that at present, only one LPG supplier has established a mechanism to regularly and openly review LPG prices and release the relevant information, what measures the Government had put in

disputes through mediation. We will also study whether legislation could be an effective means to resolve water seepage-related disputes between building owners in Hong Kong. Reference will also be made to overseas regulatory experience in handling water seepage cases. In the course of the review, we will encourage public discussion to explore the feasibility of various options, and fully consider the views of the stakeholders.

Use of Nanotechnology in Food

19. **MR FRED LI** (in Chinese): *President, the Centre for Food Safety (CFS) of the Government points out in its Risk in Brief published in September this year that "A major focus of application of nanotechnology in food processing involves the development of nanostructured food ingredients and additives. This category of nanofood was being developed with claims that they offer improved taste, texture and consistency, enhanced bioavailability and allow mixing of 'incompatible' ingredients in food matrix. Examples of nanostructured foodstuffs include spreads, ice cream, yoghurt, and so on". Moreover, "Other indirect applications of nanotechnology in food area include the development of nanosized agrochemicals and veterinary medicines". The CFS also points out that "safety issues surrounding the use of nanotechnology in food have raised public concern". Nevertheless, the CFS only advises the trade to "ensure the products on sale are safe for human consumption", and "not to sell nanomaterials that have not undergone safety assessment". In this connection, will the Government inform this Council:*

(a) given that the safety issues surrounding the application of nanotechnology in food have raised concern, whether the CFS will conduct studies on this particular topic and carry out safety tests;

(b) how the CFS will assist food manufacturers "not to sell nanomaterials that have not undergone safety assessment", and of the details; if no assistance will be provided, of the reasons for that; and

(c) how the Government will regulate the sale of nanofood?

SECRETARY FOR FOOD AND HEALTH (in Chinese): President, the CFS released in September 2010 a study report examining the basic principles, applications and the potential health implications associated with the use of nanotechnology in the food sector, with focus on those food and food contact materials incorporated with nanomaterials. A summary on the risk assessment approaches adopted by some major countries on this subject was also provided in the report.

While there is currently no internationally agreed definition for nanotechnology, it generally refers to the process of controlling the size and shape of materials at the atomic and molecular scale. The World Health Organization (WHO) commented that the potential health and environmental risks of nanoscale materials need to be assessed before they are introduced into food as for all new materials used in food and food processing. However, due to the lack of sufficient data and resources on the international front to allow a comprehensive understanding of the potential hazards of nanomaterials, there is currently no detailed and precise guidance for the risk assessment of nanomaterials in food.

The research data currently available could confirm neither the superiority of nanofood materials in general nor the impact of nanotechnology on the safety of food and food contact materials. Traders have the responsibility to obtain relevant information on and guarantee for the safety and useful value of food products from manufacturers. Consumers should also be careful in making choices when it comes to potentially exaggerated marketing claims.

My reply to the three-part question raised by the Mr Fred LI is as follows:

(a) Given the great differences in the properties between nanomaterials and their conventional counterparts, there is to date an absence of viable methods for precise detection and quantification of nanomaterials in food in the international arena. Guidance or standards for testing the safety of nanofood have yet to be developed. New data and measurement approaches are needed for the proper assessment of the safety of food and food contact materials derived from nanotechnology. A number of national regulatory authorities and the WHO have recognized the need to develop suitable testing methods for laboratory analysis of

nanomaterials. We will keep in view the development of the relevant technologies for follow-up actions.

(b) and (c)

It is stipulated in the Public Health and Municipal Services Ordinance (Cap. 132) that all food intended for sale in Hong Kong shall be fit for human consumption. This provision applies to all kinds of food, including food containing nanomaterials. Any person who is guilty of an offence under this provision shall be liable on conviction to a fine of HK$50,000 and imprisonment for six months. The food trade has the responsibility to ensure the safety of engineered nanomaterials in their food products if they are to supply these products. In this connection, the CFS has, through various channels, including the Trade Consultation Forum on 10 September 2010, explained to the trade its stance and recommended measures to be taken by the trade.

While some major countries and regions including the United States, Canada, the European Union, Australia, New Zealand and Mainland China have not yet formulated any specific legislation on the regulation of nanofood, nanofood is in general subject to the same public health and food safety laws that apply to other kinds of food. We will closely monitor the international development in regulations over nanofood.

Regulation of Charges by Telecommunications Service Providers

20. **MR ALBERT CHAN** (in Chinese): *President, in reply to my question on 11 November 2009 on the issue of excessive service fee-charging by telecommunications service providers, the Government said that when there was evidence to indicate that a service provider might breach the Telecommunications Ordinance (TO) (Cap. 106) or the licensing conditions, the Office of the Telecommunications Authority (OFTA) would commence investigation and penalize the service provider in substantiated cases. Yet, I have still received complaints recently from a number of members of the public that they were charged by telecommunications service providers for services they did not apply*

Other Papers

No. 59 — Samaritan Fund
Financial statements, Report of the Director of Audit and Report on the Samaritan Fund for the year ended 31 March 2010

No. 60 — Hospital Authority Annual Report 2009-2010

Report No. 11/10-11 of the House Committee on Consideration of Subsidiary Legislation and Other Instruments

議員質詢的口頭答覆
ORAL ANSWERS TO QUESTIONS

主席：質詢。第一項質詢。

規管食物添加劑
Regulation of Food Additives

1. **鄭家富議員**：*主席，2010年年中，香港及內地傳媒廣泛報道國內市面出現的一種名為"一滴香"的食物添加劑。報道認為"一滴香"如果是化工合成，極可能對人體有害，更有可能含有致癌物質。報道又指出，由於香港與內地交往頻繁，本港市民擔心"一滴香"會流入香港食肆。就此，政府可否告知本會：*

(一) 有否在香港發現名為"一滴香"的食物添加劑；

(二) 過去3年，有否就市面所使用的食物添加劑對健康的影響進行研究；若有，詳情為何；若否，原因為何；及

(三) 會否規管使用可能對人體有害的食物添加劑；若會，會否與本地大學合作加快研究；若否，原因為何？

食物及衞生局局長：主席，食物安全中心("中心")密切監察世界各地發生的食物事故，每天恆常留意40個內地及海外政府機關和國際組織與食物安全有關的網頁，以獲取各地最新消息。中心亦會緊密留意各媒體關於食物安全的報道，並作出適當跟進。對於質詢的各部分問題，現答覆如下：

(一) 中心從傳媒報道得悉內地使用"一滴香"的事宜，曾嘗試在本地市面搜尋，但未有發現，亦已向內地有關部門查詢，獲回覆指"一滴香"屬火鍋飄香劑的一種，但沒有確實的成分資料。一般火鍋飄香劑的成分包括植物油及調味劑。調味劑是由食用香料組成的濃縮調配混合物，用來產生香味作用，而食用香料包括天然香料、等同天然香料和人造香料3種。

雖然中心至今未有發現市面有"一滴香"出售或使用於食物中，但為確保本地火鍋湯料食用安全，中心在2010年12月於市面火鍋食肆共抽取10個火鍋湯底樣本進行化學測試，項目包括金屬雜質、染色料、防腐劑及抗氧化劑，結果全部滿意。

中心會繼續監察市面情況，加強對火鍋湯料類食品的檢測工作。中心並已在2011年1月再抽取50個火鍋湯底樣本進行測試，現正等待化驗結果。

(二)及(三)

中心每年均會進行多項食物風險評估研究，當中包括對食物添加劑的研究。近年的研究有"食物中鋁的含量"、"中學生從預先包裝不含酒精飲品攝入苯甲酸的情況"、"香口膠、糖果含多種代糖"、"飲品中人造糖的風險評估"、"臘味的風險評估"及"賀年食品所使用的防腐劑及染色料"。中心會不時檢討和分析包括食物添加劑等對公眾健康的影響。

在法例方面，根據風險評估及參照海外當局的規管制度，我們已針對性地就部分指定的食物添加劑制定一系列的法例，包括在《公眾衞生及市政條例》(第132章)下的《食物內染色料規例》、《食物內甜味劑規例》及《食物內防腐

劑規例》。有關規例列出可使用的食物添加劑的名單及／或限制指定的食物添加劑的用量。

中心在考慮是否准許食物添加劑用於食物內時，會參考聯合國糧食及農業組織／世界衞生組織聯合食物添加劑專家委員會("專家委員會")等國際食物安全機構所進行的安全評估的結果。經評為安全的食物添加劑，其使用於食物的分量，應符合優良製造規範的準則，以保障市民安全。

此外，為了使消費者能掌握正確資料，知道食物含有何種添加劑及其用途，《食物及藥物(成分組合及標籤)規例》(第132章附屬法例W)規定，在香港出售的預先包裝食物的各種配料須按其用於食物包裝時所佔的重量或體積，由大至小依次表列。如食物含有食物添加劑，必須在配料表上詳列所用的食物添加劑的名稱或識別編號及作用類別。

此外，中心亦密切留意國際間對食物添加劑最新的安全評估，並不時根據食物科學和技術的最新發展和國際的標準，檢討和修訂本地的食品法例。

除法例以外，中心亦會因應需要制訂業界指引(包括《含鋁食物添加劑使用指引》、《防腐劑及抗氧化劑使用指引》及《有關食物致敏物、食物添加劑及日期格式的標籤指引》)，供業界參考。

根據《公眾衞生及市政條例》(第132章)第54條，任何進口或本地生產，擬供人食用的食物在香港出售，不論食物有否加入食物添加劑，必須適宜供人食用。如發現任何食物由於加入任何物質(包括食物添加劑)而令其不宜供人食用，中心會嚴厲執法。中心亦會透過食物監察計劃，在入口、批發和零售3個層面抽取食物樣本，作各項化學測試(包括關於食物添加劑的測試)，以評估食物的風險。

我們目前並未與香港的大學合作就食物添加劑進行研究，但卻有就其他議題，如食物消費量調查及總膳食研究與大學合作，以掌握市民對不同食物的消費量和評估從膳食攝入各種物質(包括污染物和營養素)的分量，以評估攝入這些物質對健康帶來的風險。

鄭家富議員：*主席，中心過去給市民的印象或多或少都是被動的，很多時候都是傳媒找出問題，然後中心才發覺。主體答覆第(一)部分第一段特別提到，中心向內地有關部門查詢"一滴香"，獲回覆指沒有確實的成分資料。局長今次可否主動一點？畢竟抽查火鍋湯底可能會有漏網之魚，既然內地市面有一種名為"一滴香"的食物添加劑，你可否在內地找些樣本，在香港檢測其成分，以確定在香港法例中，這類"一滴香"是沒有害的；如果有害，便應盡早通知公眾，特別是食肆？*

食物及衞生局局長：主席，我在主體答覆中已指出，我們每天會留意不少於40個網頁，當我們得悉有報道指懷疑某物質對食物安全有威脅，便會與有關當局配合及作出查詢。內地每天都有相當多這類新聞，如果我們每次得悉有關新聞便派人獲取這些樣本，這會有相當的困難。所以，我們只能在本地找尋，看看有沒有類似的樣本，並呼籲市民或消費者如果有這方面的實質物體，可以交來或向我們通報，以進行測試。

我們亦會配合外地和內地當局，如果懷疑有這方面的物質，它們亦會進行測試。在這情況下，我們已盡力要求內地當局通報這方面的資料。有關"一滴香"的問題，我們現時沒有更詳盡的資料。

黃容根議員：*主席，現時"一滴香"在內地流通，就相關的問題，政府當局與內地溝通時，局長剛才回答說不一定向內地索取樣本，但我覺得一定要弄清楚有沒有這方面的物質添加在食物內。如果這些物質沒有標示在預先包裝食物的標籤上，政府會否在化驗方面多做工夫，例如化驗火鍋湯底？因為早期有傳聞指內地某些食物被添加一些令人"上癮"的物質，政府有沒有考慮就這方面跟內地商討，做好這方面的工作呢？*

食物及衞生局局長：主席，我們知道有害的物質今天可以叫"一滴香"，但明天又可以叫另一個名稱，所以，"一滴香"本身並非一個化學名詞，我們現時要調查的是食物中有沒有引致風險的物質。有了這些報道後，中心已率先在市面測試類似的湯底有沒有這些物質。我剛才曾表示，中心在12月已對10個樣本進行分析，證實沒有問題，而在1月再抽取的50個樣本，化驗結果會於稍後公布。

我們最重要的是要知道，這些添加劑有不同的風險程度。我剛才曾提到，特別是對於食物添加劑，國際組織、專家委員會在進行評估後，已定出共一千七百多種物質為安全的食物添加劑。當然，有一部分需要定下用量為多少，才屬安全食用。大致上，添加劑用於食物方面的劑量很小，因此一般來說，有關風險也不是太高。但是，我們也會密切注意，如有任何消費者食用添加劑後感到不適，甚至引致健康問題，我們會更密切地跟進這些問題。

黃定光議員：*食物添加劑有很多均是以化學合成，如果經常食用或濫用，肯定會對市民的健康有所影響。我想問當局有否就這些問題，多向市民進行宣傳教育，教導市民正確使用食物添加劑呢？*

主席，局長在主體答覆的第(一)部分提及食用香料有3種。我們明白天然香料及人造香料的意思，但當中提及"等同天然香料"，我想問局長，甚麼是"等同天然香料"呢？

主席：黃議員，你提出了兩項補充質詢。你是否問局長，對市民的教育應否包括解釋這類名詞，好讓他們瞭解？

黃定光議員：*多謝主席。*

主席：局長，請作答。

食物及衞生局局長：多謝黃議員的補充質詢。在食物添加劑方面，我們針對兩類持份者，包括製造食物及售賣食物的人士。中心在2007年發出《食物添加劑消費者指南》，當中很詳細地列出一千五百多種我們認為是現時常用的添加劑的資料，以作介紹，而這些添加劑均是在香港可以安全食用。我們亦有說明某些添加劑在劑量上是應有所控制，而業界已有這些資料。

消費者可在中心的網頁中獲取資訊，而我們也印製了相關的宣傳單張，包括"食物添加劑知多一點點"等單張，當中也有提供相當清楚的建議予市民，例如要向信譽良好的店鋪購買食物，以及需要細閱預先包裝的食物標籤；而特別敏感的人士，例如哮喘病患者，如果攝入一些含有二氧化硫的添加劑，可能會有反應，他們也需特別注意。

我們亦勸諭市民，在購買食物時避免選擇顏色、氣味或質地異常的食物，如果發現有任何異常情況，也可向中心呈報。一個飲食均衡的人只要是有限度地攝入這些物質，也是相當安全的。

至於議員詢問我在主體答覆中提到的3種香料，大家也明白天然香料是甚麼，而等同天然香料的意思，是這類香料並不是天然製造，可能是工業或化學製造的，但其化學成分跟天然香料一樣，這類香料便稱為"等同天然香料"。此外，當然有些香料是完全人造，一點天然成分也沒有，那些便是人造香料。這3種也是香料。

鄭家富議員：*主席，我想跟進我的第一項補充質詢，因為局長剛才回答我的時候，指出傳媒或全世界都有很多報道，至於中心是否每次也要調查的問題，局長指出那是很困難的。*

主席，我想追問局長，因為"一滴香"可能在祖國很接近香港的地方，例如在深圳也很容易購買得到。主席，我沒有回鄉證，否則我大可到內地購買一瓶"一滴香"讓局長檢驗成分也行。因此，我想問局長，購買一個樣本或部分樣本，由中心主動進行檢測有多困難呢？我的跟進質詢正是，我認為中心似乎比較被動，局長可否主動購買部分樣本來進行檢測？因為以我所知，"一滴香"的使用在國內其實十分普遍，不單是食肆，甚至普通家庭吃火鍋的時候也會購買一瓶。只需添加一滴，想要甚麼味道便能有甚麼味道，海鮮味或牛肉味等，只需一滴便能讓一整鍋有這些味道。我相信不難找到這些樣本。所以，局長能否主動一點進行檢測，讓香港的食物更為安全？

食物及衞生局局長：主席，這當然是不錯的建議，但食環署在執法方面只能在本地執法。即使我們希望作出任何檢驗，但在法律上，我們在內地或外地均沒有任何有關方面的責任或地位。因此，我們只能配合內地執法機構，讓它們負責這方面的工作。有關"一滴香"事件，我

們會充分跟它們溝通，要求它們在這方面進行測試。因此，如果它們找到有關樣本進行測試後，發現有任何不妥之處，它們也一定會告訴我們有關的消息。

主席：第二項質詢。

虐兒個案
Child Abuse Cases

2. 湯家驊議員：*主席，近日報章的刊載及有關團體的申訴顯示，本港兒童受到親屬或其他人士虐待的情況，有日益惡化的趨勢。就此，政府可否告知本會：*

(一) 去年兒童受虐的個案數目；過去5年，兒童受虐個案所涉受虐兒童的年齡、家庭背景、家庭收入及父母教育程度的詳細資料；

(二) 在過去5年的兒童受虐個案中，施虐者被檢控及定罪的數字為何；當局有否既定政策及採取任何措施協助受虐兒童康復；如有，具體的政策和措施是甚麼；當局有沒有指標評定該等政策和措施是否切實有效；如否，原因為何；及

(三) 除了推行先導計劃以檢討兒童死亡的個案外，過去5年，政府有否進行其他研究以瞭解近年兒童受虐背後的因素為何；如有，針對該等因素，政府有何長遠政策作出改善，以避免兒童受虐的情況惡化；如沒有，原因為何？

勞工及福利局局長：主席，

(一) 社會福利署("社署")和香港警務處("警方")分別收集有關虐待兒童的個案數字統計。2010年1月至9月，社署接獲的新舉報的虐兒個案有745宗；2010年全年，警方接獲的涉及刑事成分的虐兒案件則有1 508宗。由於社署和警方在收集有關個案數字時採用不同的統計定義和基礎，所得的統計數據因此有差距。