

**LC Paper No. CB(2)1688/11-12(01)****Food Safety Report**

To: Centre for Food Safety

cc: Food Safety Sub-group, LegCo

**(1) Excessive Use of Additives**

Hams, bacons, sausages, cooked "deli", pre-seasoned meat, dairy products, etc are known to have increasing number of additives such as (i)preservatives (ii)colour (iii)retention agent (iv)flavour enhancer E621 (v)anti-oxidant (vi)emulsifier, (vii)sweetener, etc. Some use varying names eg E250 described as "colour retention agent" in ham but in fact preservatives. HK laws allow use of such additives. Legally yes. But do we need to have that many - extending the shelf life for commercial purpose on the one hand yet balancing the health hazard to citizen on the other.

Where lies the balance? Money into merchants' pocket. or health (in a sense money in terms of savings for treatment) into citizens?

**(2) Lies / Cheats**

Some foods do not mention the use preservatives (eg Sodium Nitrite can cause cancer). Some even said "no preservatives" or "不加味精". For instance, 金蘭老/生抽 from Taiwan prints on the labels no added flavours but at the same time describes inclusion of (i)sweeteners AND (ii)Flavour enhancer ! This is contradictory indeed. 珠江橋牌老/生抽 from Guangdong also has no mention of any preservatives nor enhancer added. By the same token, the famous retail shop 大孖記 in Kwun Tong, selling preserved tofu (腐乳), mention no flavour enhancer nor preservatives despite storing under room temperature.

Storing under room temperature without preservatives - Can this be real? Or are we just been cheated for decades before we one day learn to eat into ailments?

**(3) Country of Origin vs. Manufacturing Origin**

Some foods have various parties in their production along the supply chain - namely harvesting, processing, manufacturing and packaging etc. Yet, some packaged foods as we find easily from supermarket chains give only such misleading C/Os as:

- packaged "for"/"by"
- manufactured "for" / "by"
- a product of
- designed "by"
- made "by"
- bottled "by"

As consumer, we have the right to be told precisely - without any non-relevant information - that (i)where the major ingredient of the foods are sourced from; AND (ii)IN WHERE the manufacturing of the food is completed.

Would you buy ready-to-eat scallops, packaged IN Japan's Osaka, but sourced from the cadmium-rich Pearl River Delta coastal region and processed (de-shelled/ cleaned/ dried/ seasoned/ baked) in Guangdong Province?

In view of the above, seen over daily shopping from supermarkets over years, there is alot to improve in HK's food CO disclosure in terms of legislation and/or enforcement.

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