

立法會

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Panel on Food Safety and Environmental Hygiene

Information note prepared by the Legislative Council Secretariat for the special meeting on 25 September 2014

The incident of "substandard lard"

On 4 September 2014, the Taiwanese authorities announced the detection of "substandard lard" and the use of it in the production of food for sale in the Taiwan market¹. On 5 September 2014, the Centre for Food Safety ("CFS") of the Food and Environmental Hygiene Department announced that it had followed up with the incident and appealed to the trade to stop selling or using oil or food products that might be affected².

Relevant food legislation in Hong Kong

2. The basic food law in Hong Kong is laid down in Part V of the Public Health and Municipal Services Ordinance (Cap. 132) ("PHMSO"). The main provisions cover general protection for food purchasers, offences in connection with sale of unfit food and adulterated food, composition and labelling of food, food hygiene, seizure and destruction of unfit food. Section 52 of PHMSO provides that any person sells to the prejudice of a purchaser any food which is not of the nature, substance or quality of the food demanded by the purchaser shall be guilty of an offence, which is liable to a maximum fine of \$10,000 and imprisonment for three months upon conviction. Furthermore, pursuant to section 54 of PHMSO, all food for sale in Hong Kong, locally produced or imported, should be fit for human consumption. An offender is subject to a maximum fine of \$50,000 and imprisonment for six months upon conviction.

3. Another food law in Hong Kong, the Food Safety Ordinance (Cap. 612) ("FSO"), provides additional food safety control measures, including a

¹ The official website of the Taiwanese authority providing updated information on the incident including the list of affected Taiwanese products is in the following hyperlink - <http://www.fda.gov.tw/TC/site.aspx?sid=4093#1> (Chinese only)

² CFS's webpage "Substandard Lard Produced in Taiwan" providing updated information on the incident is in the following hyperlink - http://www.cfs.gov.hk/english/whatsnew/whatsnew_fst/whatsnew_fst_Substandard_Oil_Produced_in_Taiwan.html

registration scheme for food importers and food distributors and a requirement for food traders to maintain proper records of the movements of food so as to enhance food traceability. Any person who imports food without registering as a food importer or distributor shall be guilty of an offence, which is liable to a maximum fine of \$50,000 and imprisonment for six months upon conviction. Any person who fails to comply with record keeping requirements shall also be guilty of an offence, and will be subject to a maximum fine of \$10,000 and imprisonment for three months upon conviction. The Director of Food and Environmental Hygiene ("DFEH") is empowered by FSO to demand importers and distributors to provide import or supply records. Failing to do so is an offence which carries a maximum fine of \$10,000 and imprisonment for three months upon conviction. DFEH is also empowered to make orders to prohibit the import and supply of problem food and to direct that any such food be recalled.

Regulation on substandard cooking oil

4. When the Panel discussed issues relating to substandard cooking oil ("gutter oil") at the special meeting on 3 January 2013, the Administration advised members that there was no established scientific method to test and identify the cooking oil made by "gutter oil". Noting that the European Union and China had established limits on Benzo[a]pyrene ("BaP")³ at 2 and 10 micrograms per kilogram ("mcg/kg") respectively for fats/vegetable oil, members expressed disappointment that Hong Kong had not set any statutory limits on BaP in food. A motion was passed at the above meeting, urging the Government to expeditiously amend the legislation to regulate BaP so as to guarantee the safe consumption of cooking oil by the public.

5. In response to the motion, the Administration advised the Panel in June 2013 that CFS had established an action level of 10 mcg/kg for BaP in cooking oil⁴ (LC Paper No. CB(2)1431/12-13(01)). If a BaP level higher than 10 mcg/kg but lower than 20 mcg/kg was detected in cooking oil, CFS would take enforcement action in accordance with section 52 of PHMSO although the public health concern was low under the risk assessment. If a BaP level of 20 mcg/kg was detected in cooking oil, indicating a public health concern under risk assessment, CFS would take enforcement action in accordance with section 54 of PHMSO and initiate a mandatory recall of the cooking oil concerned.

³ According to the Administration, BaP was toxic to genes and may cause cancer in humans. As of January 2013, the Codex Alimentarius Commission and many developed countries (e.g. the United States, Australia, New Zealand, Japan and Singapore, etc.) had not set any limits on BaP in food.

⁴ According to the Administration, CFS set the action level after taking into account the standards of different countries / jurisdictions and the results of risk assessment using the margin of exposure approach, as well as consulting the Export Committee on Food Safety.

Latest development

6. According to a press release issued on 5 September 2014, CFS would, in principle, adopt the international practice for ascertaining the quality of cooking oil by conducting tests on the amount of BaP, aflatoxins and metal contaminants contained in the oil.

7. On 14 September 2014, DFEH issued the Food Safety Order ("the Order") prohibiting from importing into and supplying within Hong Kong all lard/lard products produced by Chang Guann Co., Ltd in Taiwan on or after 1 March 2014 (including but not limited to the products specified in Annex A of the Order) and all food products made with those lard/lard products. The Order is available at the website: www.gld.gov.hk/egazette/pdf/20141826e/egn2014182629.pdf.

8. CFS conducted a briefing session on 18 September 2014 for the trade on the requirements of FSO and the Order. CFS reminded the trade to keep their food transaction records systematically and should present them within a specified time for inspection by DFEH as and when necessary, for instance, in case of major food incident. CFS will conduct another briefing session for the food trade on 24 September 2014.

9. CFS reinstated in its press release issued on 18 September 2014 that according to existing information from the Taiwanese authorities and the reported analytical test results from CFS (including benzo[a]pyrene, aflatoxins and metallic contaminants), the risk assessment from CFS showed that the food safety risk might be increased if consuming the specified food. However, the risk was considered to be not high and there was no cause for undue concern.

10. The press releases issued by the Administration and media reports relating to the incident are in **Appendices I and II** respectively.

Appendix I

Press Releases

CFS proactively follows up on the "substandard cooking oil" incident in Taiwan

With regard to the Taiwanese authorities' detection of "substandard cooking oil" and the use of it in the production of food for sale in Taiwan market, the Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department has contacted the Taiwanese authorities and launched thorough investigation into the incident. A CFS spokesman today (September 5) appealed to the trade to stop selling or using oil or food products that may be affected.

The spokesman said, "Learning that 'substandard cooking oil' was used by food factories in Taiwan, the CFS has contacted the Taiwanese authorities for more information. Taking into account the wide range of food affected and the seriousness of the incident, the CFS has also proactively followed up on the issue in the Hong Kong market in parallel."

"In the first day of investigation today, the CFS has approached major sectors of the food trade including cooking oil, bakeries and 'dim sum' manufacturers. Preliminary results showed that the Maxim's Cakes had used a kind of lard oil produced by the Chang Guann Co., Ltd in making its pineapple buns. The vendor concerned has taken the affected product off the shelves and stopped selling it," he added.

During today's investigation, another importer, Dah Chong Hong Limited, was also found to have imported some cooking oil that may be related to the incident. To facilitate CFS' investigation and avoid sending confused messages to the market, the importer concerned will initiate a recall of the affected product for mark and seal by the CFS. Further information will be uploaded to CFS' website later.

Furthermore, the CFS has conducted inspections to the premises of the vendors concerned (for instance their warehouses and outlets) and taken samples of high-risk food items for testing.

At present, there is not any established scientific method to test and identify the cooking oil made by "gutter oil". The international practice for ascertaining the quality of cooking oil is by conducting tests on the amount of Benzo[a]pyrene (BaP), aflatoxins and metal contaminants contained in the oil. The CFS was given to know that the Taiwanese authorities adopted a similar approach for testing. The CFS, in principle, will adopt the aforesaid method as well.

In the past year, the CFS has taken over 450 cooking oil samples for testing of the above-mentioned chemicals under the regular Food Surveillance Programme. All samples were found to be satisfactory.

Apart from the above-mentioned actions taken, CFS will also alert the trade to the "substandard cooking oil" incident and appeal to them to stop manufacturing, processing and selling any cooking oil or products suspected to be involved in the incident. They should also initiate a recall of the affected products and

contact the CFS immediately.

Section 52 of the Public Health and Municipal Services Ordinance (Cap 132) provides that any person sells to the prejudice of a purchaser any food which is not of the nature, substance or quality of the food demanded by the purchaser shall be guilty of an offence, which is liable to a maximum fine of \$10,000 and imprisonment for three months upon conviction. Furthermore, pursuant to section 54 of the Public Health and Municipal Services Ordinance (Cap 132), all food for sale in Hong Kong, locally produced or imported, should be fit for human consumption. An offender is subject to a maximum fine of \$50,000 and imprisonment for six months upon conviction.

Members of the public who have doubts in related products they have purchased should stop consumption and contact the concerned retailers.

The CFS will continue to monitor the situation, and take appropriate actions to safeguard public health.

Ends/Friday, September 5, 2014
Issued at HKT 23:53

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新聞公報

食物及衛生局局長談食物安全（只有中文）

以下是食物及衛生局局長高永文今日（九月五日）出席公開活動前與新聞界的談話內容：

記者：有關「餽水油」風波，香港會怎樣做，因為香港也有些來自台灣的食品有使用「餽水油」？

食物及衛生局局長：食物安全中心由昨天開始，已留意到台灣出現劣質食油的問題。我們非常關注這事件，因為現代食品工業，其實牽涉的層面甚廣，有很多食物的原材料，然後一層一層的分銷，製造成為很多包裝食品或新鮮食品。因此，事件造成的影響可能會很廣，尤其是我們亦知道在台灣方面，現時的問題比原本知道的問題擴大。就香港而言，我們要關注兩個層面的事宜，第一，香港有否入口這些食油，這些食油在入口後，到底用來製造甚麼，是用來製造預先包裝的食物，還是一些新鮮食物？另外，香港亦有很多零售層面的銷售點，可能有售賣在台灣製造的預先包裝食物，而這些食物可能用了劣質食油作為材料。因此，整個調查過程會頗浩大。無論如何，我們首先已有些資料顯示，其實香港有可能已入口部分劣質油。另外，亦肯定有些零售點曾售賣過，或現時可能正售賣一些用劣質油製造的預先包裝食物。就今天來說，因為食物安全中心仍進行調查，現時他們有很多同事已外出進行調查，而且調查涉及進口、零售及批發層面。因此現時來說，我們暫時未能公布香港的完整清單，包括甚麼食物，或哪些製造食物的工業有進口劣質油。我們現時需要向香港有關業界呼籲，無論是進口、批發、零售或食物製造業，若有懷疑，或已證實其企業有進口劣質油，或進口的預先包裝食品有可能用了劣質油製造，請他們馬上把這些食物下架及封存，然後立即聯絡食物安全中心。當然，食物安全中心亦會主動聯絡，但由於對象太多，因此我們有需要作出呼籲。在零售層面也是，若發現有些預先包裝食品證實或可能在台灣以劣質油製造，亦需要馬上下架及封存，然後通知食物安全中心。市民若購買了任何有關產品，而他們根據任何消息，懷疑出現這些情況，那最好暫時停止食用，然後與有關的商戶聯絡。我相信食物安全中心也需要一段時間調查事件，然後才可以分階段公布消息。

記者：（有關「餽水油」與「地溝油」的分別和害處）

食物及衛生局局長：暫時來說，在科學方面，不同的專家對於如何鑑定和檢測這些劣質食油，其實並沒有一個標準。在上一次的事件，香港證實一些從內地進口的食油，當中可能涉及這方面的問題，我已指出，雖然有些專家提出不同的測試方法，但業界或科學界別仍未有定論，究竟何謂「地溝油」。由於這類食油的處理方法並不適當，衛生標準成疑，無論如何也不應使用這類食油製造食物，若存有疑問，我們還是不應進食有關的食物。

完

2014年9月5日（星期五）
香港時間20時34分

Press Releases

Updates on CFS' investigations into the incident of "substandard cooking oil" from Taiwan

Further to the announcement made yesterday on "substandard cooking oil" from Taiwan, the Centre for Food and Safety (CFS) of the Food and Environmental Hygiene Department today (September 6) provided updates on investigations into the incident, and appealed to the trade to stop using and selling the related or suspected oil and food products, and contact the CFS as soon as possible.

Taking into account that notification from the Taiwanese authorities is still pending, and the incident may involve a wide spectrum of food trade and food, the CFS must prioritise its investigation based on risk assessment to focus on a number of high-risk food trades, including cooking oil, bakeries, "dim sum" manufacturers and snacks shops selling Taiwanese-style food, at the present stage, a CFS spokesman said.

With regard to the two affected food traders mentioned in the press release issued yesterday, the CFS had contacted Dah Chong Hong Limited for investigation and confirmed that the company had imported two kinds of lard oil produced by the Chang Guann Co., Ltd. As for the Maxim's Cakes, investigation by the CFS is ongoing. To ensure that different lines of food business run by the same company and the food they sell are not affected, the CFS will take samples of other doubtful food products for testing.

During investigations into companies selling cooking oil today, the CFS discovered that at least one more cooking oil distributor called "Shing Cheong Hong" might have distributed lard oil produced by the Chang Guann Co., Ltd. The distributor had suspended the sale of the affected product. The CFS had also taken samples of the product for testing as well as marked and sealed them. The CFS is also tracing the sale and distribution record of the distributor to ascertain whether other companies are affected.

The spokesman added, "While the Taiwanese authorities are investigating into the incident, the CFS, in parallel, is proactively following up on the incident with food traders in Hong Kong. We have also enhanced inspections to outlets specialised in selling Taiwanese food. We will keep the public informed, in a timely manner, of the latest results of our investigations through press releases and by uploading the information on to our website. The CFS once again calls on traders who have been or may have been affected by the incident to take the initiative to immediately stop using and selling products which are affected or suspected to be affected. The trade should also sealed these products and contact the CFS as soon as possible."

Section 52 of the Public Health and Municipal Services Ordinance (Cap 132) provides that any person sells to the prejudice of a purchaser any food which is not of the nature, substance or quality of the food demanded by the purchaser shall be guilty of an offence, which is liable to a maximum fine of \$10,000 and imprisonment for three months upon conviction.

Furthermore, pursuant to section 54 of the same Ordinance, all food for sale in Hong Kong, locally produced or imported, should be fit for human consumption. An offender is subject to a maximum fine of \$50,000 and imprisonment for six months upon conviction.

Since the first day of the incident, the CFS has been trying to keep in close contact with the Taiwanese authorities to facilitate investigations by both sides.

Members of the public who have bought the affected products should stop consuming them and contact relevant retailers. The CFS will continue to monitor and deal with the incident to safeguard food safety in Hong Kong.

Ends/Saturday, September 6, 2014
Issued at HKT 23:10

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新聞公報

食物及衛生局局長談劣質食油事件（只有中文）

以下是食物及衛生局局長高永文今日（九月七日）出席公開活動後與新聞界的談話內容：

食物及衛生局局長：關於台灣有食油質量有問題的事件，食物安全中心正繼續進行調查。大家也知道，昨日台灣的食物安全當局亦公布了一份產品清單，這份產品清單初步涉及40間商號或製造商，而種類方面，有110個名目的產品。這對於我們下一步的工作會有很大的幫助，因為一些有售賣台式食品或台式小食的店鋪的從業員，若台灣當局方面仍未有這份清單，他們和我們其實是無從知道究竟哪種產品有可能曾使用那些質量有問題的食油製造的。雖然在這個階段，我亦不認為可以假設這份是最完整的清單，亦不敢排除來源地當局隨着他們繼續調查，名單上的產品還會否有所增加，但最少有了這份清單，我們知道了有40個商號生產的110種產品。現在食物安全中心會將有關清單連結到其網頁，即是說，若大家需要找這份清單，除可直接查閱台灣食物安全當局的網頁，香港食物安全中心亦會將清單連結到其網頁，大家可直接看到。我呼籲所有有售賣台灣食品的商號參考這份清單，把所有清單上涉及的食品下架，然後封存，並與食物安全中心聯繫。另外，食物安全中心亦正繼續追查三個初步香港已知的源頭，第一個是美心，第二個是大昌行，第三個是成昌行。它們下游一些可能接收了那些有問題的食油產品的商鋪，我們初步有些掌握，但需要進一步聯繫和確認才行。下午，總結了這階段的調查結果後，我會邀請食物安全中心出來作簡報。

記者：（有關現時初步掌握了甚麼資料）

食物及衛生局局長：據我所知，大昌行提供了一份清單，大概十多二十個商號有可能曾接收大昌行進口的那些質量有問題的食油，但食物安全中心現仍繼續聯繫有關商號，與他們核實究竟情況如何。

記者：成昌行方面呢？

食物及衛生局局長：成昌行方面，我暫時未有具體數目，但正如我剛才所說，食物安全中心下午會作簡報，告訴大家進展如何。

記者：月餅會否都是一個調查方向？應該不會只有菠蘿包利用豬油製造，可能月餅也有這個問題，會否也是調查方向之一？

食物及衛生局局長：就美心集團來說，我們已獲他們口頭確認，他們並沒有以質量有問題的豬油製造月餅，但這方面當然我們要進一步核實，以及進行一些現場調查和化驗，才可以證實。正如我昨天所說，在香港，我們現階段沒有資料顯示有月餅以那些質量有問題的豬油製造，但我們仍正進行調查，所以今天我不可排除此可能性，這仍然是我們調查方向的重點。可是，由於範圍真的很闊，所以我不相信我們能於很短時間內完成所有調查，不過，食物安全中心下午會告訴大家我們調查的進展情況。

記者：（有關美心集團有否再提交資料，例如何時買入有關食油、使用了多久）

食物及衛生局局長：有關這些資料，食物安全中心仍與美心集團核實中。

記者：食物安全中心會否主動到食肆調查？

食物及衛生局局長：食物安全中心有主動巡查，不過大家也要明白，市面涉及有可能售賣這些產品的商號數目也很多。我也留意到有些商號指政府沒接觸他們，實際上，若要求食物安全中心主動接觸每一個商戶，我相信有其困難。不過，今天有了這份產品清單，大家可按此參考。至於食肆方面，我們必須由上游追蹤，才可直接巡查，若有有關資料，食物安全中心一定會進行巡查。

完

2014年9月7日（星期日）
香港時間15時02分

Press Releases

Latest developments of CFS' investigations into the incident of "substandard lard" from Taiwan

The Centre for Food and Safety (CFS) of the Food and Environmental Hygiene Department today (September 7) provided another update on the latest developments of its investigations into the incident of "substandard lard" from Taiwan.

A CFS spokesman said that, during investigations into Urban Food Limited which supplied lard to the Maxim's Cakes, the CFS confirmed that the product involved was CG Fragrant Lard Oil, produced by the Chang Guann Co., Ltd and identified as contaminated by the Taiwanese authorities. So far, this is the first time that one of two substandard lard oil products identified by the Taiwanese authorities was located. The other product, known as Ho Chiang Fragrant Lard Oil, has not yet been detected in Hong Kong. Urban Food Limited had initiated a recall of the affected product. Apart from supervising the recall conducted by the company, the CFS has also taken oil samples for testing as well as marked and sealed its inventory.

CFS' investigation also revealed that three other importing companies, including Dah Chong Hong Limited, Synergy Foods Limited and Angliss Hong Kong Food Service Limited, had bought other kinds of lard products produced by the Chang Guann Co., Ltd. Although the kinds of lard imported by them were not the two kinds of affected products identified by the Taiwanese authorities and Synergy Foods Limited had no stock of the product concerned, the CFS, taking into account of the fact that investigation by the Taiwanese authorities is still ongoing and for prudence's sake, has taken oil samples from the warehouses of the other two companies for testing as well as marked and sealed their inventories. The CFS had also instructed the three companies to approach downstream clients to prevent use of the oil products and arrange a product recall.

Until noon today, the CFS has taken 46 samples of lard and food products for tests. The levels of metal contaminants and aflatoxins of one mooncake sample tested did not exceed the legal limits while its amount of Benzo[a]pyrene was lower than the action level. Testing of the other samples is in progress.

The CFS noted that the Taiwanese authorities announced information of over a hundred kinds of products which are identified as affected ones on their official website. The CFS urges Hong Kong traders whose business covers importing, distributing or using lard to pay close attention to the announcement of relevant information made by Hong Kong and the Taiwanese authorities, stop using and selling suspicious lard or food as appropriate, and contact the CFS. The CFS will also keep the trade informed of the relevant information as soon as possible.

Furthermore, the CFS will continue to announce the latest developments in a timely manner through press releases and by uploading the information onto its website to facilitate the public in keeping track of the development of the incident. The overall investigation conducted by the CFS is still ongoing.

Ends/Sunday, September 7, 2014
Issued at HKT 23:18

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Press Releases

Latest developments of CFS' investigations into the incident of "substandard lard" from Taiwan

The Centre for Food and Safety (CFS) of the Food and Environmental Hygiene Department continued investigation into the incident of "substandard lard" from Taiwan. A spokesman for the CFS yesterday (September 8) pointed out that the Centre has availed itself of the powers conferred on the Director of Food and Hygiene (DFEH) under the Food Safety Ordinance (Cap 612) to request the companies which may have been affected by the incident to submit transaction records of their food to facilitate tracking and marking and sealing of the possibly affected products to safeguard food safety.

According to the Food Safety Ordinance, any person who carries on a food importation/distribution business shall register with the DFEH as a food importer/food distributor. Furthermore, any person who, in the course of business, imports, acquires or supplies by wholesale food in Hong Kong shall keep transaction records of the business to which it has supplied the food and the business from which it has acquired the food. The DFEH can check any record kept by the food trader.

The spokesman said, "Any person imports food without registering as a food importer or distributor shall be guilty of an offence, which is liable to a maximum fine of \$50,000 and imprisonment for six months upon conviction. Any person who fails to comply with record keeping requirements shall also be guilty of an offence, and will be subject to a maximum fine of \$10,000 and imprisonment for three months upon conviction. The law has also conferred powers upon the DFEH, demanding importers and distributors to provide import or supply records. Failing to do so is an offence which carries a maximum fine of \$10,000 and imprisonment for three months upon conviction."

On the progress of investigation the spokesman noted, the CFS found another import company, the Hop Hing Oils and Fats (Hong Kong) Ltd had been importing a kind of refined lard produced by the Chang Guann Co., Ltd since early this year. Although the refined lard was not the contaminated CG Fragrant Lard Oil as defined by the Taiwanese authorities, the CFS requested the company to initiate a recall for the sake of precaution. The Centre will take samples for testing and mark and seal the remaining stocks in addition to supervising the company's product recall.

Furthermore, some ingredient possibly contaminated as defined by the Taiwanese authorities may have been added to curry paste used by a local Taiwan restaurant chain, Bafang Yunji. The restaurant chain has voluntarily stopped using and disposed of the curry paste concerned.

Until now, the CFS has only found Urban Food Limited had imported a kind of "substandard lard", the CG Fragrant Lard Oil, which was named by the Taiwanese authorities. The company claimed that they had completed recalling the affected products. The concerned products have also been all marked and sealed by the CFS.

The spokesman said, "The CFS has taken high-risk and possibly contaminated food and lard samples to test for levels of Benzo[a]pyrene, aflatoxins and metal contaminants. As at yesterday, test results of 40 samples were all satisfactory. The samples included lard and 12 kinds of different food products."

Members of the public who would like to secure a copy of the list of affected products can pay attention to the relevant information issued by the Hong Kong and Taiwanese authorities.

The CFS will continue to announce the latest developments in a timely manner through press releases and by uploading the information onto its website to facilitate the public in keeping track of the development of the incident. The overall investigation conducted by the CFS is still ongoing.

Ends/Tuesday, September 9, 2014
Issued at HKT 00:15

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Press Releases

Latest developments of CFS' investigations into the incident of "substandard lard" from Taiwan

The Centre for Food and Safety (CFS) of the Food and Environmental Hygiene Department continued investigation into the incident of "substandard lard" from Taiwan. A spokesman for the CFS today (September 9) said that, according to the latest information provided by the Taiwanese authorities, no substandard lard has been detected to have entered the Hong Kong market so far.

The spokesman said that the CFS received notification from the Taiwanese authorities this afternoon informing that although Chang Guann Co., Ltd (Chang Guann) had exported products to Hong Kong, the products concerned, including those CG Fragrant Lard Oil imported by Urban Food Limited from Chang Guann, were not the substandard lard detected by the Taiwanese authorities. They were produced by different production lines and were not contaminated. According to the investigations of the Taiwanese authorities, most of the substandard lard products were used by the vendors in Taiwan during the production of snacks. A small portion was used in food processing.

So far, the Taiwanese authorities established that two kinds of products, manufactured by Wei Chuan Foods Corporation with substandard lard, had been exported to Hong Kong. The CFS was informed that 5,400 cans of the affected products had been imported by a Hong Kong importer.

Products details are as follows:

1. "Wei Sao Bao" Pork Floss
Packaging size: 230 grams
Production date: April 14, 2014; June 11, 2014 and August 4, 2014
2. "Wei Sao Bao" Seaweed Pork Floss
Packaging size: 230 grams
Production date: July 31, 2014

The spokesman said, "Members of the public should stop eating the aforesaid products and contact the retailers concerned. The CFS will alert the trade of the incident and take follow-up actions, which include contacting the importer concerned and requesting the company to submit transaction records of their food within a specified time to facilitate tracking and marking and sealing of the possibly affected products to safeguard food safety."

He added, "Concerning the high-risk and possibly contaminated food and lard samples taken by the CFS, there is no update on the test results. As at today, the test results of 40 samples, comprising lard and 12 different types of food products, were all satisfactory."

With regard to media reports that Lam Soon Products Supply (Hong Kong) Company Limited had imported Chang Guann products, the CFS contacted the person in charge of the company and learned that the date of the last batch of relevant products purchased by the company was February 10, 2014. According to the information

of the Taiwanese authorities, the oil products did not fall into the scope of the investigation.

Finally, Taiwan authorities requested the help of the CFS yesterday in providing information on Globalway Corporation Limited, a company suspected to be involved in exporting lard to Chang Guann in Taiwan. CFS' preliminary investigation showed that the company was a local trading company which purchased lard products from another local oil and fat manufacturer and supplied them to Taiwan. Investigation is still ongoing.

Members of the public who would like to secure a copy of the list of affected products can pay attention to the relevant information issued by the Hong Kong and Taiwanese authorities.

The CFS will continue to announce the latest developments in a timely manner through press releases and by uploading the information onto its website to facilitate the public in keeping track of the development of the incident. The overall investigation conducted by the CFS is still ongoing.

Ends/Tuesday, September 9, 2014
Issued at HKT 22:34

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Press Releases

Latest developments of CFS' investigations into the incident of "substandard lard" from Taiwan

The Centre for Food and Safety (CFS) of the Food and Environmental Hygiene Department continued investigation into the incident of "substandard lard" from Taiwan. With respect to Globalway Corporation Limited (Globalway) which was suspected to have exported contaminated lard to Chang Guann Co., Ltd (Chang Guann) in Taiwan, a spokesman for the CFS today (September 10) said that the CFS is consulting the Department of Justice for advice in relation to initial evidence found at this stage. The case will be referred to relevant law enforcement departments for criminal investigations if criminal elements are involved.

The spokesman said, according to investigation results so far, Globalway purchased lard products from Upswing Company (Upswing), a local oil and fat manufacturer, for supply to Chang Guann. Evidence showed that invoice issued by Upswing to Globalway stated that the lard products concerned were for use in animal feed. However, for lard products sold by Globalway to Chang Guann, it was stated in the invoice issued by Globalway that the lard products were fit for human consumption and could be used for manufacturing margarine, shortening and frying oil. The CFS is seeking legal advice on the issue.

Concerning two kinds of pork floss products manufactured by Wei Chuan Foods Corporation and exported to Hong Kong from Taiwan as announced yesterday, the CFS, based on the information provided by the Taiwanese authorities, has approached the importer, Prizemart. The importer claimed, in response to press reports, to have stopped selling and initiated a recall of the affected products. The CFS has marked and sealed the affected products. In addition, the CFS has inspected the outlets of the company concerned and other retailers. The affected products were not detected so far.

The spokesman said, "Concerning the 46 samples of high-risk and possibly contaminated food and lard samples taken by the CFS, all the tests have been completed and all samples passed the tests. The levels of Benzo[a]pyrene detected were below the action level set by the CFS of 10 microgram per kilogram in edible oil, and were also below relevant standards in the European Union and Taiwan, i.e. two microgram per kilogram.

The spokesman stressed that, according to the information provided by the Taiwanese authorities, no substandard lard has been detected to have entered the Hong Kong market so far. Members of the public who would like to secure a copy of the list of affected products can pay attention to the relevant information issued by the Hong Kong and Taiwanese authorities.

The CFS will continue to liaise with Taiwanese authorities closely, and to announce the latest developments in a timely manner through press releases and by uploading the information onto its website to facilitate the public in keeping track of the development of the incident. The overall investigation conducted by the CFS is still ongoing.

Ends/Wednesday, September 10, 2014
Issued at HKT 23:14

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Press Releases

FEHD continues to follow up on Taiwan "substandard lard" incident proactively

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department (FEHD) continued to proactively investigate the incident of "substandard lard" from Taiwan. A spokesman for the CFS today (September 11) said that the CFS will expand the scope of the criminal investigation on the suspected case of exporting contaminated lard by Globalway Corporation Limited (Globalway) to Taiwan. Besides, the CFS will step up surveillance on edible oil sold locally, to ensure safety of edible oil.

The spokesman said, "The CFS has all along been monitoring the quality of local edible oil to ensure that the oil meets legal requirements and is fit for consumption. In 2013, the CFS has taken, under the regular Food Surveillance Programme, some 450 edible oil samples for testing of chemicals including Benzo [a]pyrene, aflatoxins, peroxide value and metal contaminants. All samples were found to be satisfactory and met legal requirements. With regard to public concern over the safety of edible oil, the CFS will step up the inspection of edible oil in the coming year. It is expected that the number of samples will increase by at least 20 per cent over last year's."

Furthermore, according to the Food Business Regulations, any food businesses involving preparing and/or manufacturing food for sale for human consumption off the premises must obtain a food factory licence from the FEHD. The department conducts regular checks on the premises to ensure that the licensing conditions are observed and hygienic standards stipulated in the law are met. According to the records of the department, there are nine local premises which have obtained food factory licences from the FEHD to handle or manufacture edible oil. Nevertheless, none is involved in the business of manufacturing edible lard for human consumption.

The FEHD has all along been taking strict enforcement action in combatting unlicensed food business. Illegal production of edible oil would be banned should any be found.

Regarding the announcement made by the Taiwanese authorities today that official health certification documents are required for importation of edible oil products other than lard, the spokesman said should applications from local exporters be received, the Centre would contact the Taiwanese authorities to find out the requirements of health certification documents to provide relevant services.

The spokesman stressed that, according to the information provided by the Taiwanese authorities, no substandard lard has been detected to have entered the Hong Kong market so far. Members of the public who would like to secure a copy of the list of affected products can pay attention to the relevant information issued by the Hong Kong and Taiwanese authorities.

The CFS will continue to liaise with Taiwanese authorities closely, and to announce the latest developments in a timely manner through press releases and by uploading the information

onto its website to facilitate the public in keeping track of the development of the incident. The overall investigation conducted by the CFS is still ongoing.

Ends/Thursday, September 11, 2014
Issued at HKT 23:39

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Press Releases

SFH on "substandard lard" incident

Following is the transcript of remarks made by the Secretary for Food and Health, Dr Ko Wing-man, after attending a radio programme this morning (September 12):

Reporter: Do you think it is feasible to have this tracking system with this limited amount of exported oil?

Secretary for Food and Health: In order to prevent certain oil from being reused for manufacturing edible oil, it has been suggested that we should have a tracking mechanism. This is one of the possible directions. But I am sure that there would be other means that we should also consider. We will further discuss the matter with the relevant committees of the Legislative Council and the industry concerned, and then decide on the direction to ensure that reused oil would not be recycled for human consumption.

(Please also refer to the Chinese portion of the transcript.)

Ends/Friday, September 12, 2014

Issued at HKT 14:04

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Press Releases

Trade urged to stop selling and recall all lard and relevant products of Chang Guann from Taiwan immediately

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department continued investigation into the incident of "substandard lard" from Taiwan. A spokesman for the CFS yesterday (September 12) said that concerning the suspected case of exporting contaminated lard by Globalway Corporation Limited (Globalway) to Taiwan, the CFS had referred the case to the Police for follow-up. Meanwhile, he urged the trade to immediately stop importing, supplying and selling all lard and relevant food products produced on or after March 1 this year by Chang Guann Co., Ltd (Chang Guann) in Taiwan, and to recall, and mark and seal the products. The trade should return any relevant products they may have to the supplier immediately. If in doubt, they should also stop selling the possibly affected oil and food products and contact the CFS to follow up."

The spokesman said, in addition to the substandard lard "CG Fragrant Lard Oil/Ho Chiang Fragrant Lard Oil" already named, the Taiwanese authorities listed another 24 lard products manufactured by Chang Guann as suspectedly contaminated products on September 11(refer to links on the Centre's website). In response to the latest decisions of the Taiwanese authorities, the CFS will seek legal advice to consider invoking powers conferred on the Director of Food and Environmental Hygiene by the Food Safety Ordinance to prohibit importing, supplying and selling the relevant lard and food manufactured with the relevant lard, and order recalling such lard and food and dispose of the food according to the ways instructed by the CFS. Upon completing the relevant procedures, the CFS will announce and gazette the order as soon as possible to further safeguard safety of edible oil in Hong Kong and reduce the possibility of causing hazards to public health.

Furthermore, the CFS found that Globalway had also imported two kinds of Chang Guann lard into Hong Kong in addition to exporting suspectedly contaminated lard to Taiwan when the CFS followed up on investigation of Globalway. The Centre has contacted distributors of Globalway to track the distribution of the affected lard.

The spokesman said, "The CFS received the notification by Taiwanese authorities this afternoon that six companies in Hong Kong had imported the suspectedly contaminated lard, namely, Urban Food Limited, Dah Chong Hong Limited, Synergy Foods Limited, Angliss Hong Kong Food Service Limited, Hop Hing Oil Procurement Limited. and Globalway Corporation Limited, which are completely in line with CFS' investigation in the past week."

While the investigation on Globalway is still going on, the CFS has ordered the other five companies to recall the possibly affected products for the sake of prudence. Apart from supervising the recall conducted by the companies, the CFS has also marked and sealed the remaining stocks.

Beside investigation, the CFS will also enhance surveillance for edible oil imported from other places (including Taiwan) in order to ensure the safety of edible oil at surveillance level.

Members of the public who would like to secure a copy of the list of affected products can pay attention to the relevant information issued by the Hong Kong and Taiwanese authorities.

The CFS will continue to liaise with Taiwanese authorities closely, and to announce the latest developments in a timely manner through press releases and by uploading the information onto its website to facilitate the public in keeping track of the development of the incident. The overall investigation conducted by the CFS is still ongoing.

Ends/Saturday, September 13, 2014
Issued at HKT 06:05

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Press Releases

SFH on "substandard lard" incident

Following is the transcript of remarks made by the Secretary for Food and Health, Dr Ko Wing-man, after attending a television programme this morning (September 13):

Secretary for Food and Health: The Taiwanese authorities yesterday expanded their list of lard products manufactured by Chang Guann Co., Ltd to be recalled. The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department is actively considering invoking powers under the Food Safety Ordinance to mandate the recall and disposal of all lard products by Chang Guann in Hong Kong. On the other hand, I am thankful to the CFS and the Police for taking swift actions against people or parties involving in the alleged export of inedible lard products to another place under the pretence that it is fit for human consumption.

(Please also refer to the Chinese portion of the transcript.)

Ends/Saturday, September 13, 2014
Issued at HKT 12:56

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Press Releases

Imports and supply of lard/lard products from Chang Guann in Taiwan and food products made with those lard/lard products on or after March 1 prohibited

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department (FEHD) announced today (September 14) that with effect from noon today, imports into and supply within Hong Kong all lard/lard products produced by Chang Guann Co., Ltd (Chang Guann) in Taiwan on or after March 1, 2014 (including but not limited to the products specified in the attachment); and all food products made with those lard/lard products are prohibited.

A CFS spokesman said, "According to the information from the Taiwanese authorities, the substandard lard/lard products from Chang Guann were produced from substandard ingredients such as recycled waste oils and lard for animal feeds. Since the lard/lard products so produced are subject to contamination by harmful substances such as Benzo[a]pyrene, aflatoxins and metal contaminants, and possibly pose risks to public health, the CFS decided to issue an Order in accordance with section 30(1) of the Food Safety Ordinance (Chapter 612) to prevent and reduce a possibility of danger to public health."

Importers, distributors and retailers must, within a period of 14 days from noon today, recall and dispose of the affected food that they have supplied in accordance with the specified manner set out in the Order. They must report to the FEHD within two working days upon completion of recall.

Anyone found guilty of contravening any terms of the Order is liable to a maximum fine of \$100,000 and imprisonment for 12 months.

"The CFS will continue to liaise with Taiwanese authorities closely, conduct investigation and monitor the recall. Apart from that, the CFS will also adopt risk-based approach and enhance surveillance for edible oil and relatively high-risk foods imported from other places (including Taiwan). Samples will be tested for contaminants in order to ensure food safety," the spokesman said.

Ends/Sunday, September 14, 2014
Issued at HKT 16:58

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List of known lard/lard products from CHANG GUANN Co. Ltd.

Brand Name & Food Name/ Designation	Manufacturer's/ Packer's Name & Address	Place of Origin	Count/ Weight/ Volume	Best Before/ Use By Date	Batch No./ Bar Code No.
1. 全統香豬油/合將香豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	All	N/A	Produced on or after 1 March 2014
2. SRL14 特製豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Carton (16kg)	N/A	Produced on or after 1 March 2014
3. SRL14 特製豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (16kg)	N/A	Produced on or after 1 March 2014
4. RL(A)精製豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Loose pack	N/A	Produced on or after 1 March 2014
5. RL(E)精豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Drum (180kg)	N/A	Produced on or after 1 March 2014
6. RL(E)精豬油 (small opening)	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Drum (180kg)	N/A	Produced on or after 1 March 2014
7. RL(E)精豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (18kg)	N/A	Produced on or after 1 March 2014

8. RL(A)精豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (16kg)	N/A	Produced on or after 1 March 2014
9. RL(E)精豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Loose pack	N/A	Produced on or after 1 March 2014
10. RCS 精清芳油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Drum (180kg)	N/A	Produced on or after 1 March 2014
11. RCS 精清芳油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (18L)	N/A	Produced on or after 1 March 2014
12. RL03 精豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Drum (180kg)	N/A	Produced on or after 1 March 2014
13. RL(A)精豬油 (large opening)	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Drum (180kg)	N/A	Produced on or after 1 March 2014
14. SRL-EX 豬之脂豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
15. SRL-EX 特佳 清香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (14.5kg)	N/A	Produced on or after 1 March 2014
16. SRL-EX 五月花特製 豬油 清香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014

17. SRL-EX 三葉牌豬油 清香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
18. SRL-EX 金印特製豬 油 清香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
19. SRL-EX 鳳凰 清香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
20. SRL-EX 維嘉 清香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
21. SRL-EX SUNRIPE 清 香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
22. SRL-EX 味師傅精緻 豬油 清香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
23. SR14L-EX 全統特製 豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
24. SRL-EX 特寶精製豬 油 濃醇	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
25. LO103(E)香醇豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014

Press Releases

FEHD continues to follow up on Taiwan "substandard lard" incident proactively

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department (FEHD) continued to proactively investigate the Taiwan "substandard lard" incident. A spokesman for the CFS today (September 15) said since a list of traders who might have distributed or used lard/lard products manufactured by Chang Guann Co., Ltd in Taiwan on or after March 1, 2014, was announced yesterday, there were claims made by individual traders that they had not used the affected lard/lard products. Those traders concerned could submit proofs under an established mechanism to facilitate clarification and timely amendment of the list by the CFS to stop the supply of the affected products in the market.

A CFS spokesman said, "The aim of publishing the list of traders (the list) is to ensure recall of specified products in a timely and systematic manner under the Food Safety Order. Before the list was issued, the CFS had made it clear that the information was provided by importers and major distributors. At present, companies on the list may have no stock of the relevant products, returned them to their suppliers, removed them from the shelves, or stopped using such products over a period of time."

He added, "Traders who think that there is any inaccuracy in the list should approach their respective importer or distributor to clarify. Requests for amendment, together with relevant transaction records (such as invoices), should be made by the importer or distributor concerned. Upon receipt of such requests, the CFS may contact the traders for verification. After thorough consideration and convinced that there is sufficient grounds, the CFS will amend the list as soon as possible."

For any enquiries concerning the above arrangement, retailers, distributors and importers may approach the CFS via email or by fax. The email account and fax number for importers are dmylam@fehd.gov.hk and 2776 5226 respectively. As for distributors and retailers, they can write to Food_Recall_Notification@fehd.gov.hk or fax to 2521 4784.

According to the Food Safety Ordinance, any person who, in the course of business, imports, acquires or supplies by wholesale food in Hong Kong shall keep transaction records of the business to which it has supplied the food and the business from which it has acquired the food. It is an offence to recklessly include in a record information that is false. Offenders are subject to the maximum penalty of a fine of \$10,000 and imprisonment for three months upon conviction.

The spokesman added that the trade should keep relevant transaction records and present them within a specified time for inspection by the Director the Food and Environmental Hygiene as and when necessary, for instance, in case of major food incident. The trade is reminded to keep records of their trade transactions systematically. The CFS would exchange views with the trade on ways to enhance communication and advise them to set up an emergency hotline to enable the establishment of immediate contact so that CFS could obtain information required to better

safeguard food safety.

The CFS will continue to liaise with Taiwanese authorities closely, and to announce the latest developments in a timely manner through press releases and by uploading the information onto its website to facilitate the public in keeping track of the development of the incident.

Ends/Monday, September 15, 2014

Issued at HKT 22:01

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Press Releases

Government examines ways to strengthen regulation of safety of edible oil and recycling of used cooking oil

The Secretary for Food and Health, Dr Ko Wing-man, and the Secretary for the Environment, Mr Wong Kam-sing, today (September 17) held an inter-departmental meeting with relevant departments to discuss measures to strengthen regulation of the safety of edible oil and the recycling of used cooking oil.

The participants discussed and expressed deep concerns about issues concerning the import and export of edible lard as well as recycling of used cooking oil, triggered by Taiwan's "substandard cooking oil" incident. They agreed to examine ways to strengthen the relevant regulatory measures.

At the meeting, the two bureaux reached a consensus and agreed in principle to step up regulation and amend the law to safeguard food safety and Hong Kong's reputation.

The Food and Health Bureau (FHB) will review the relevant legislation relating to food safety and require by legislation that "used cooking oil" or "substandard oil" not intended for human consumption (such as "substandard lard") must not be used as ingredient for the production of edible oil. All edible oil must comply with the proposed legal standard.

In addition, any person who imports, distributes or produces edible oil must ensure that the products comply with the above requirements. Non-compliance will be an offence. Food premises must also ensure that their edible oil complies with the relevant requirements. Meanwhile, edible oil importers are required to provide an official certificate issued by the place of origin or a certificate issued by an independent testing institution recognised by the government of the place of origin for the inspection of the Food and Environmental Hygiene Department (FEHD). Copies of the certificate must also be provided to their distributors, or retailers or food premises supplied with the oil for FEHD's inspection.

Regarding edible oil exported from Hong Kong, FHB proposes that an export licence must be obtained, together with the provision of an official certificate or a certificate issued by an independent testing institution recognised by the Government, to prove that the edible oil meets the statutory requirements.

The Environmental Protection Department (EPD) and FEHD will work together to strengthen the regulation and monitoring of the recycling of local used cooking oil. The licensing conditions for restaurant and food factory licence of FEHD will require all used cooking oil to be handed over to collectors or recyclers recognised by EPD and all records to be properly kept to prevent at source the used cooking oil from re-entering the food chain. The Environment Bureau (ENB) will in parallel consider legislative amendments to strengthen the regulating efforts.

The above measures are preliminary legislative proposals of FHB and ENB, and will require detailed discussions on their details by the relevant departments.

The two bureaux will seek to launch public consultation on the legislative proposals at the end of this year or early next year.

Ends/Wednesday, September 17, 2014
Issued at HKT 22:00

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Press Releases

SFH on ways to strengthen regulation of safety of edible oil and recycling of used cooking oil

Following is the transcript of remarks made by the Secretary for Food and Health, Dr Ko Wing-man, at the Hong Kong International Airport before departing for Beijing to attend the 3rd Asia-Pacific Economic Cooperation Ministerial Meeting on Food Security this morning (September 18):

Secretary for Food and Health: I held a meeting with the Secretary for the Environment, Mr Wong Kam-sing, and representatives of relevant government departments yesterday (to discuss measures to strengthen regulation of the safety of edible oil and the recycling of used cooking oil). We were deeply concerned about the problem brought about by the import of substandard lard products manufactured by Taiwan's Chang Guann Co Ltd into Hong Kong. We agreed to instigate administrative and legislative measures to ensure the safety of edible oil in Hong Kong as well as to safeguard Hong Kong's reputation.

The Food and Health Bureau will review the relevant legislation and require by legislation that all edible oil manufactured in Hong Kong will have to fulfil certain requirements in future. These requirements include "substandard oil" or "used cooking oil" must not be used as an ingredient for all edible oil in Hong Kong. We will also require Hong Kong edible oil importers to provide an official certificate issued by the origin country or place. Food factories as well as restaurants will also be required to hand over used cooking oil to those recyclers or collectors recognised by the Environmental Protection Department. We will launch a public consultation exercise on these legislative proposals later.

(Please also refer to the Chinese portion of the transcript.)

Ends/Thursday, September 18, 2014
Issued at HKT 16:03

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Press Releases

CFS conducts briefing for trade on Food Safety Order

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department (FEHD) conducted today (September 18) a briefing session for the food trade to explain the requirements of the Food Safety Ordinance (the Ordinance) and the Food Safety Order (the Order) issued following the Taiwan "substandard lard" incident.

In view of the recent Taiwan "substandard lard" incident, the Director of the Food and Environmental Hygiene Department issued the Food Safety Order (www.gld.gov.hk/egazette/pdf/20141826e/egn2014182629.pdf) on September 14, prohibiting from importing into and supplying within Hong Kong all lard/lard products produced by Chang Guann Co., Ltd in Taiwan on or after March 1, 2014 (including but not limited to the products specified in Annex A of the Order) and all food products made with those lard/lard products. As such, the CFS conducted a briefing session on the requirements of the Ordinance and the Order for the food trade.

According to the Food Safety Ordinance, any person who, in the course of business, imports, acquires or supplies by wholesale food in Hong Kong shall keep transaction records of the business to which it has supplied the food and the business from which it has acquired the food. The Ordinance also requires the trade to present such transaction records for inspection by the Director of the Food and Environmental Hygiene as and when necessary.

The CFS reminds the trade to keep their food transaction records systematically and should present them within a specified time for inspection by the Director of the Food and Environmental Hygiene as and when necessary, for instance, in case of major food incident. In order to enhance the communication mechanism between the CFS and the trade, the CFS suggests the trade set up an emergency hotline to enable the establishment of immediate contact so that the CFS could obtain information required to better safeguard food safety.

Any person who does not register but carries on a food importation or distribution business commits an offence and is liable to a maximum fine of \$50,000 and imprisonment for six months. It is an offence for those who fail to comply with the record-keeping requirement, provide import or supply records for inspection by the Director of Food and Environmental Hygiene or recklessly include in a record information that is false. Offenders are subject to the maximum penalty of a fine of \$10,000 and imprisonment for three months upon conviction.

At the briefing today, some members of the trade remarked that they have encountered difficulties after the issuance of the Order. However, they actively responded to the call of the Government, stopped the use of the concerned lard/lard products and recalled these products. They hope the incident can be settled as soon as possible.

In response to concerns of consumers over the health risk of consuming lard related products, the CFS reinstates that

according to existing information from the Taiwanese authorities and the reported analytical test results from the CFS (including benzo[a]pyrene, aflatoxins and metallic contaminants), the risk assessment from the CFS showed that the food safety risk might be increased if consuming the specified food. However, the risk is considered to be not high and there is no cause for undue concern.

The CFS will conduct another briefing session for the food trade on September 24 (Wednesday). Details as follows:

Date: September 24, 2014 (Wednesday)
Time: 2.30pm
Venue: Assembly Hall, 2/F, Lai Chi Kok Government Offices,
19 Lai Wan Road, Lai Chi Kok, Kowloon
Language: Cantonese
Enquiry: 2381 6096 or 2381 6965

Interested representatives from the food trade are welcome to attend the briefing. For details of the briefing and the enrolment form, please login to the CFS' website below:
www.cfs.gov.hk/english/trade_zone/trade_zone_Trade_Briefing_Session_on_24.9.2014.html .

Ends/Thursday, September 18, 2014
Issued at HKT 20:27

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Press Releases

Consumers urged not to consume three kinds of pork fibers from Taiwan

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (September 19) urged the public not to consume three kinds of pork products of Tzu Wei Chen Food Co., Ltd imported from Taiwan as they were made with substandard lard. Traders who still have the products concerned in their possession should stop supplying the products and should recall the products in accordance with the Food Safety Order issued on September 14.

Products details are as follows:

- (1) Product name: Tzu Wei Chen's Fried Pork Fibers
Place of origin: Taiwan
Weight: 270 or 170 grammes per can
Manufacturing date: between May 14 and August 31, 2014
- (2) Product name: Tzu Wei Chen's Fried Pork Fibers with Seaweeds
Place of origin: Taiwan
Weight: 270 or 170 grammes per can
Manufacturing date: between May 14 and August 31, 2014
- (3) Product name: Tzu Wei Chen's Black Hog Fried Fibers with Anka
Place of origin: Taiwan
Weight: 260 grammes per can
Manufacturing date: between May 14 and August 31, 2014

A CFS spokesman said that the Centre received notification from the Taiwanese authorities late this afternoon informing that the above three kinds of food products were made with substandard lard produced by Chang Guann Co., Ltd (Chang Guann), and about 1 000 cans of the affected products were exported to Hong Kong.

He said, "The Food Safety Order issued last week covered all lard/lard products produced by Chang Guann on or after March 1, 2014, and all food products made with those lard/lard products. The trade who has the products concerned should have stopped supplying, initiated recall, sealed or returned the products to the supplier. The CFS will continue to closely monitor the disposal of the affected products as stipulated in the Food Safety Order."

Members of the public are advised to visit the CFS website for information on food products affected by the substandard lard incident.

The CFS will continue to liaise with Taiwanese authorities closely, and to announce the latest developments in a timely manner through press releases and by uploading the information onto its website to facilitate the public in keeping track of the development of the incident.

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太陽報 | 2014-09-05

報章 | A01 | 港聞 | 頭條

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800 噸流遍台灣 港人手信亦中招 坑渠油製鳳梨酥

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【駐台記者報道】台灣再爆黑心油事件，問題可能比去年大統假油危害更嚴重，近八百噸由坑渠油溝豬油而成的黑心油已流入全台，包括南部的小食檔及烘焙店，當中可能用來製作港人遊台愛買的鳳梨酥，供應時間長達一年，恐黑心油製品已被消費者吃下肚，輕則引發急性腸胃炎，重則引發敗血症。

台灣刑事局南部打擊犯罪中心經半年追查，周一在屏東竹田縣破獲地下黑心油工廠，逮捕三十二歲主犯郭烈成等六人，涉嫌以低價非法收集坑渠油、皮革廠廢棄皮脂油及屠宰場下欄貨，在十多間環境惡劣的地下工廠內混雜、烹煮成黑心油，再以每公斤約二十元（新台幣，下同，約港幣五元），轉賣給高雄食油公司強冠及屏東動物飼料用油公司進威，估計一年來至少已賣出二百噸。

警檢手槍及子彈

警方指工廠規模不小，當場檢獲十七座儲油槽、九十一桶黑心油、帳簿、貨單等證物，更查獲一把改造手槍、三發子彈，郭坦承是用來防身，賣坑渠油是由於從友人處得知可牟取暴利，製油方法幾乎是無師自通。檢方申請將郭羈押，但法院昨認為郭配合交代案情，准以五萬元保釋。

強冠公司昨就事件道歉，承認今年二月起向郭買入二百四十二噸原料油，三月至八月期間，以一比三比例混合豬油，製成七百八十二噸全統香豬油桶裝油，共生產約五萬一千桶，分裝成十五公斤或十六公斤的業務用油，估計已有四萬八千多桶，經中介販售予一般小食店、烘焙坊或夜市，警方相信黑心油已流入全台，恐用作製造鳳梨酥、月餅，或在夜市攤檔用以煎炸食物。

強冠聲稱對坑渠油全不知情，是被郭欺騙，以為對方是合法工廠，而向郭買油成本與其他來源差不多，但警方查出強冠以低於市價每公斤約十至十五元向郭買油，負責採購的戴姓副總經理昨准以二十萬元保釋，但強冠昨仍堅稱是受害者，得悉油出問題後，前日已開始全面回收。

強冠是台灣豬油生產大戶，當局仍在釐清黑心油流向，恐範圍廣大，新北市、南投埔里、澎湖等地，昨陸續傳出有店家懷疑使用強冠的問題油，當局已要求回收。而味全食品公

司昨晚發聲明，指有十二款肉鬆、肉醬產品採用強冠涉案的全統香豬油，已主動下架回收。台北市衛生局則指，暫未發現已登記的伴手禮或夜市攤販使用問題油。

### 可致敗血症肝癌

醫生指坑渠油裏面可能有微生物和細菌，市民一旦食用後或引起急性腸胃炎及發高燒等，還可能有敗血症風險；另可能含鉛等重金屬物質，傷腎且增加心血管疾病風險。油再製會改變本身的組成，可含人類致癌物苯芘或黃麴毒素，前者可致肺癌，後者嚴重恐致肝癌，同時會有中風等風險。

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大公報 | 2014-09-06

報章 | A01 | 要聞 | 頭條

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台食品多中招美心曾製菠蘿包 地溝油港人食落肚

台灣「地溝油」食品風波擴大，不但多個廣受港人追捧的台灣食品品牌「中招」，本港食物及衛生局昨晚公布，初步調查發現「美心西餅」曾用地溝油製造菠蘿包，「大昌貿易行」亦可能曾進口問題食油。而本港從台灣進口的黑橋牌 1000 隻疑涉地溝油的肉糰、奇美牌逾 100 包懷疑有問題的「鮮肉熟水餃」，均已在香港全部售出，港人可能已經「食咗落肚」。惠康、百佳、一田等超市昨日均宣布將懷疑問題食品下架及停售。食衛局局長高永文表示，政府非常關注今次事件，食物安全中心會調查劣質食物流入本港的去向。大公報記者吳卓峰

台灣當局發現，當地強冠製油廠把豬油混合「地溝油」，製成超過 700 噸「全統香豬油」出售。高永文昨日傍晚會見傳媒時透露，資料顯示部分台灣「地溝油」已入口香港，亦肯定有零售點出售用劣質油製造的預先包裝食物。食安中心昨晚發出聲明稱，昨日初步聯絡食油、烘焙及點心製造等業界，發現「美心西餅」曾用強冠製油廠生產的「全統香豬油」製造菠蘿包，美心已將涉事食品下架並停售。美心集團發言人昨晚回應指，「地溝油」從香港供應商「都市食品有限公司」買入，至今只曾用「地溝油」製作菠蘿包，並於昨午全線回收及銷毀，現時已轉用由荷蘭入口的食用豬油製作菠蘿包。

大昌回收有關食油

食安中心又發現，「大昌貿易行有限公司」亦可能曾進口「地溝油」，大昌為利便食安中心調查及避免市場混亂，曾回收有關產品，並交食安中心封存待查。

本報至截稿前未能聯絡大昌貿易行作回應。食安中心發言人稱，會繼續到懷疑進口地溝油的貨倉及零售點巡查，檢取高危食物樣本化驗。當局呼籲業界若懷疑曾用「地溝油」製造食品，應主動停止製造、加工和出售，並將懷疑有問題食品下架，及即時與中心聯絡。根據《公眾衛生及市政條例》，任何人如售賣食物，而其性質、物質或品質與購買人所要求的食物所具有者不符，以致對購買人不利，即屬違法，最高罰款一萬元及監禁三個月。所有在本港出售的食物必須適合供人食用，若觸犯有關法例，可被判最高罰款五萬元及監禁六個月。

全台灣 235 間食肆及食品製造商買入有問題「地溝油」，並製成油炸小食、鳳梨酥、月餅、即食麵等，牽連甚廣。其中本港常見的食物品牌，包括黑橋牌、奇美及盛香珍，以及 85°C 咖啡店等，部分產品有採用有問題「地溝油」，有關食品更已流入本港，換言

之港人早已進食有問題的「地溝油」食品。

製作台灣香腸而聞名的「黑橋牌」，在本港佐敦道與北角電器道設有直營門市。黑橋牌公司昨日發表聲明，承認於今年3月至6月，曾向強冠製油廠購入37桶香豬油，製成3款有問題肉糰，包括「府城廟口糰」、「紫米乾貝黑豬肉糰」及「五福糰」，其中約1000隻「府城廟口糰」與「紫米乾貝黑豬肉糰」更銷往香港，並於端午節時全數售出。

超市停售問題食品

台灣食品大廠「奇美」也榜上有名，本報記者昨日中午於一田超市沙田分店發現，懷疑有問題的奇美「冷凍鮮肉熟水餃」（935克包裝）仍在架上出售。惠康超市旗下分店也有出售奇美「冷凍鮮肉熟水餃」。進口代理商鐸星（香港）昨晚表示，公司仍在了解事件，現時「不便評論」。

一田超市發言人回覆查詢時稱，今年全年進口112包奇美的水餃，並只於沙田分店出售，目前僅「賣剩7包」，並於昨午悉數下架。惠康發言人稱，旗下分店出售的奇美水餃並非供應商指有問題的批次，但為安全起見，已即時要求分店將產品下架及停售。

台灣「地溝油」食品在港情況黑橋牌食品：府城廟口糰、紫米乾貝黑豬肉糰詳情：已入口約1000隻，並於端午節前全數出售

奇美食品：冷凍鮮肉熟水餃詳情：惠康、一田等超市昨上午仍有出售，但下午已經全數下架及停售

盛香珍（香港）食品：曲奇及酥皮餅類食品詳情：百佳昨日宣布下架

85°C 咖啡店（香港）詳情：香港分店獨立採購原材料，沒有採用強冠製油廠的「全統香豬油」

市民：不再迷信台灣食品

譚先生（售貨員）：平時很少購買台灣食品，知道今次台灣爆出「地溝油」醜聞後，一定會罷吃有問題的台灣食品。「麥當勞」出售過期食品後，至今我都沒吃過麥記的食品，所以一定要抵制無良的公司。

曾先生（大專生）：我相信政府對進口食物的監管嚴謹，流入有問題的食品應該為數不多。而且，我認為台灣揭發「地溝油」醜聞後，台商應該會嚴格監控食物原材料及製作過程，相信短期內不會再出事。

吳太（家庭主婦）：平常有購買信譽較好的台灣食物品牌，包括黑橋牌、新東陽等食品，因為我相信台灣食物較安全。但經過今次「地溝油」醜聞之後，我不會再迷信台灣食品，避免自己及家人「中招」。

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蘋果日報 | 2014-09-06

報章 | A01 | 要聞 | 頭條

字數: 1456 words

美心西餅 台地溝油製菠蘿包 大昌行疑也入口問題豬油 分銷全港

【本報訊】台灣地溝油殺入本港，掀起毒油及毒食品恐慌。大型連鎖餅店美心西餅向食物安全中心確認，有進口台灣強冠公司生產的全統香豬油，並用來製造菠蘿包。美心菠蘿包於「總有一間喺左近」的 7-11 便利店也有售，7-11 昨通知店舖將美心菠蘿包下架，意味不少市民曾吃下疑混入地溝油的菠蘿包。大昌行也有從強冠入口食油批發分銷，食安中心正調查。記者：陳沛冰

余錦洪

台灣強冠企業股份有限公司向屏東的黑心油商買入地溝油，以餵水、地溝油及皮革上削下的油脂，煮成全統香豬油出售。地溝油不但入侵全台灣，用來製造月餅、鳳梨酥及夜市小吃，更殺入香港。

美心菠蘿包下架

食物安全中心昨日首日調查行動中，獲美心主動聯絡及確認，曾使用強冠生產的全統香豬油製造菠蘿包，並已將菠蘿包下架及停售，有關香豬油已封存。但食安中心新聞稿無提及美心有否用該香豬油來製造月餅。

食安中心又接獲大昌貿易行有限公司主動聯絡，指有從強冠進口食油，並將食油批發分銷，但未確定是否全統香豬油，大昌行已將該食油交食安中心封存。中心昨未能提供美心及大昌行曾進口問題食油的時間及數量，也沒提供分銷去向資料。

中心昨已聯絡食油、烘焙及點心製造等業界，及到懷疑涉事處所如貨倉及零售點巡查，檢取高危食物樣本化驗。中心呼籲業界主動停售和停用懷疑涉事的食油或食品。市民如對已購買食品有懷疑，應停止食用及與零售商聯絡。

有數以百計分店的美心表示，昨獲悉強冠的全統香豬油疑加入地溝油後，即翻查紀錄，發現有使用該油，即時聯絡本港供應商 **Urban Food Limited**，昨日獲得強冠的品質保證聲明書，但為安全起見會停用及封存有關食油，交由供應商回收。美心只用全統香豬油造菠蘿包，已全線回收及銷毀。

7-11 表示，昨日接獲美心西餅通知後，已即時通知店舖將美心菠蘿包下架。大昌行表示，

收到食安中心通知後，已停售所有從強冠進口的食油，但未有回應總入口數量。

食安中心今次調查範圍廣闊，除須調查有多少受疑用地溝油製造的台灣食品進口本港外，還要調查有否全統香豬油進口。現時也未有法例針對問題食油，也未有科學方法界定地溝油，只能以食油的苯並[a]芘、黃曲霉毒素及金屬雜質等含量，確定食油質素，之後須確定有關食油是否有問題的全統香豬油批次，令調查過程複雜。根據《公眾衛生及市政條例》，所有在港出售的食物必須適合供人食用，否則可能觸犯法例，可被判最高罰款 5 萬元及監禁 6 個月。

### 議員轟監管不足

立法會食物安全及衛生事務委員會主席黃碧雲表示，已要求食安中心徹查，批評港對食油中致癌物監管不足，未有法定標準，要求政府修例。食物及衛生局局長高永文表示，因調查範圍大及需時，食安中心需分階段公佈資料。

台灣食品藥物管理署昨最新統計指，全台共 235 家企業向強冠食品買入用地溝油生產的全統香豬油，共 51,981 桶地溝油，當中多家知名廠商和百年老店中招，包括味全、奇美，及在港有分店的 85 度 C 和黑橋牌等。直至昨日台灣已下架封存 8,243.7 公斤用問題食油製成食品，包括港人熱門手信太陽餅、豬肉鬆等。屏東地檢署昨日指，不排除強冠的黑心油品，已流向台灣以外地區。

香港專業教育學院食品及營養科學課程主任方麗影表示，若地溝油如報道般處理是「超級嚴重」，當中過氧化值及游離脂肪酸已出現變化，「至少一定唔食得」，更質疑不算是油。經翻煮的油顏色會變深，煙點亦會下降，會有油膩味；皮革處理使用染料及柔韌劑，均不可食用。

家庭醫生鄭志文表示，餽水地溝油或含身體不能吸收的成份如機油、工業油，「一食完好快就會屙」，肝臟及腎臟在處理油份時，會分別受油性毒素及重金屬破壞，造成衰竭。油脂若於體內積累，有機會引發心血管疾病，苯、黃麴毒素等化合物長遠亦會致癌。

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明報 | 2014-09-06

報章 | A02 | 要聞 | 頭條

字數: 1250 words

美心地溝油製菠蘿包 台灣劣油流入數超市停售相關產品

台灣地溝油流入本港惹恐慌，除了台灣 235 間食品商受牽連，本港食品商亦「中招」，其中美心西餅曾用涉事的強冠公司「全統香豬油」製菠蘿包，昨午已銷毀涉事菠蘿包，轉用荷蘭豬油；大昌貿易行亦可能進口涉事食油，暫封存產品待查。

至於以地溝油製成的食品，部分亦在港被吃光，黑橋牌的香港分店確認，端午節期間售光曾用涉事香豬油製成的千隻肉糰；多間連鎖超市昨亦掀起台灣食品停售潮，除了停售確認涉事的奇美鮮肉水餃，同品牌不涉事的產品亦遭下架，百佳連沒有採用強冠豬油的義美產品也停售。明報記者

台灣警方日前偵破的地溝油（台稱「餿水油」）案，發現有人以回收餿水油製成食用油。台灣衛生福利部昨公布「中招」名單，包括味王、味全、奇美、盛香珍及牛頭牌等 235 間品牌，部分產品在港有售。

本港食安中心聯絡食油、烘焙及點心製造業界調查，昨晚公布稱，初步發現美心西餅曾使用強冠的「全統香豬油」製菠蘿包；進口商大昌貿易行亦可能曾進口有問題食油；兩商戶已將涉事食品下架停售，大昌將產品轉交中心封存待查。該中心會到懷疑涉事處所巡查及抽樣化驗；過去一年曾驗過的 450 個油樣本，全部滿意。

美心：回收銷毀 改用荷蘭豬油

美心集團發言人昨晚回應說，經供應商都市食品有限公司購入「全統香豬油」，產品雖附有台灣檢疫證明，而昨又收到生產商強冠的品質證明書，但為安全起見，會停用及封存香豬油，昨午將涉事菠蘿包全線回收及銷毀，改用荷蘭食用豬油製作。

美心及食物安全中心昨未能提供美心採用「全統香豬油」的時期及製包量，據報道，強冠是於今年 2 至 8 月購入廢油製地溝油。

港黑橋牌千糰涉事 5 月售罄

另外，黑橋牌的香港分店發表聲明，證實曾以香豬油製作 1000 隻廟口糰及紫米乾貝黑豬肉糰，全於 5 至 6 月售罄，對事件表示萬分歉意，強調其他產品包括肉乾、肉酥等沒有使用問題食油。台灣多間「中招」品牌發表聲明，奇美確認其叉燒包、鮮肉水餃

產品曾用地溝油，但 6 月時已更換食油供應商，目前上市產品安全；味全則有 12 款產品包括豬肉酥、瓜仔肉等出事。

奇美水餃中招多間超市停售

不過，本港超市 AEON 為安全計，已一次過將奇美 11 款食品全數下架；city'super 亦全數停售奇美及味全部產品；一田百貨承認沙田分店今年曾售出 105 包奇美鮮肉水餃，另有 7 包未售已收起。另外，惠康發聲明稱會停售上述水餃，崇光則稱已收回「中招」

的牛頭牌產品，但記者在昨午仍發現崇光有售牛頭牌產品。餐飲聯業協會會長黃家和稱，台灣進口來港的食品及食材佔有率不足 3%，加上本地酒樓、餐廳少用台灣食油，相信影響不大。他認為現時台灣當局尚未清楚公布涉事食品，若要求超市或零售店將台灣進口貨全數下架，未有必要，但促請本港有關部門盡快調查事件。

董耀中：未影響赴台旅行團

旅遊業議會總幹事董耀中說，事件對台灣旅行團未造成影響，倘夜市有店舖曾用地溝油，相信當地導遊會澄清。康泰旅行社董事總經理黃進達稱會密切跟進地溝油事件，若確認有手信商舖「中招」，會作調整，但暫時毋須改動行程。

根據《公眾衛生及市政條例》，任何在港出售食物，不論進口或本地生產，都須適合供人食用，否則觸犯法例，最高可被罰款 5 萬元及監禁 6 個月。

文章編號: 201409060040106

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星島日報 | 2014-09-07

報章 | A01 | 要聞 | 頭條

字數: 1138 words

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台強冠豬油 遍銷港食肆酒店 地溝油「產商」供應鏈曝光  
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記者：吳雋妍尹敬堂

台灣「地溝油」風波愈揭愈多，本港食安中心正全面重點追查包括食油、烘焙、點心製造等高危中招行業，及專售台式食品的零售點，以酥皮及肉醬製品最高危。中心再發現本地食油分銷商成昌行，可能曾經分銷強冠提供的豬油，但非「全統香豬油」，主要供應酒樓食肆及餅房使用，已暫停使用及出售。至於從強冠入口精煉豬油及特級豬油的大昌行，亦供應餐飲業使用，已全面停售及回收。

繼美心西餅承認曾使屬「地溝油」的台灣強冠「全統香豬油」製造菠蘿包，食安中心昨再確認，一間位於葵涌的食油分銷商「成昌行糧食有限公司」，可能曾經分銷強冠所提供的豬油。該公司暫停出售涉事產品，中心已抽取樣本化驗及封存產品，並跟進該公司的銷售活動，了解其他商戶會否受牽連。

成昌行：供應數十間酒樓餅房

成昌行負責人指，多年前開始賣強冠豬油，是向香港其他入口商取貨分銷，供應全港超過數十間酒樓食肆、餅房、酒店等，「我們不是入口出事的全統香豬油，是強冠另一品牌豬油，級數不同。」他指存貨約有數十桶，每桶十五公斤，已聯絡分銷商戶暫停使用，暫不用回收，正等待食安中心化驗報告，才知有否問題。

至於前晚被食安中心點名的「大昌貿易行有限公司」，昨證實曾進口強冠提供的「金印牌精煉豬油」和「鳳凰牌特級豬油」，是供應本港餐飲業使用。大昌行昨發表聲明，表示只是入口強冠精煉豬油，並非全統香豬油，已即時停售及回收，並沒有在大昌食品市場作零售，大昌行食品製造廠亦沒有使用強冠精煉豬油。

大昌行認入口強冠其他豬油

食物及衛生局局長高永文昨表示，今次台灣問題食油層面相當廣泛，由原材料分銷製成不同產品，「好難一時三刻攤到晒產品清單」，只能依靠台灣七十多間已證實使用有問題批次食油的企業及零售商入手，調查其預先包裝食品有否使用問題食油，當中以酥皮及肉醬製品較高危。食安中心亦繼續抽查美心西餅其他產品有否受影響。

目前，食安中心集中調查食油、烘焙、點心及專門出售台式食品的零售點，有需時會將懷疑但未確定受影響的產品先行下架，又呼籲業界主動停用和停售可疑或涉事的食油和食品。市民應停止食用相關食品，並與零售商聯絡。

高永文：集中調查零售點

台灣地溝油殺入香港，不少食肆恐中招，但昨日茶餐廳酒樓等食肆仍門庭若市。多間茶餐廳負責人均表示，現時不會使用豬油煮食，因豬油較貴又不健康，而豬油多數用於搓酥皮及整包點可更鬆化。有負責人指，茶餐廳很久之前曾用白豬油炸食物，現已普遍使用較平更健康的菜油烹調。

翠華集團總經理李楸夏表示，旗下部分包點會使用荷蘭入口的豬油，但餐廳沒有用強冠食油。

有酒樓指，會要求食油供應商出示證明書，確保來源安全。不過，有大廚直言單憑肉眼難以分辨食油和地溝油。環保署表示，曾使用的食肆食油可作回收，製成生物柴油或肥皂等其他產品。

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蘋果日報 | 2014-09-07

報章 | A01 | 要聞 | 頭條

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台灣毒禍 地溝油流入全港 食肆中招

【本報訊】港人聞豬油色變。台灣強冠企業製地溝油「全統香豬油」襲港後，食物安全中心昨追查再發現，食油分銷商「成昌行」可能曾分銷強冠的豬油，即全數封存。成昌行將食油分銷全港酒店、食肆，惟當局未能追查疑有問題食油下落。立法會議員指地溝油事件揭發逾兩日，食物安全中心追查速度太慢，無法保障市民健康。記者：陳沛冰 溫瑞麟 梁麗兒

除本港外，地溝油也流入澳門，多間餅店、食品廠受影響。本港食物安全中心昨表示，再發現至少一間名為成昌行的食油分銷商，可能曾分銷強冠的豬油。該公司已暫停出售有關產品，並抽樣化驗及封存產品，正跟進銷售去向，確定是否有其他商戶受影響。

位於葵涌一座工業大廈內有一間名為成昌行糧食有限公司，該公司網頁稱出售多款豬油產品，但未見強冠豬油。公司職員接受傳媒查詢時承認，曾從本地供應商購入台灣強冠豬油再分銷，但數量不多，只售出約數十桶 15 公斤裝豬油，昨亦有食安中心人員到場巡視。該職員又指，部份豬油是向食肆直接供應，食肆遍及全港，但未有透露涉及的食肆名稱。

大昌行回收問題油

食安中心又指，已聯絡大昌行，調查該公司曾進口強冠提供的「金印牌精煉豬油」和「鳳凰牌特級豬油」，同樣未能提供有關食油銷售去向。大昌行表示，有關食油供餐飲業使用，並非零售，也並非台灣問題產品全統香豬油。該公司即時停售及回收有關產品，大昌食品市場及食品製造廠沒有售賣及使用有關產品。

食物及衛生局局長高永文昨稱，循三方向追查事件，包括大昌行食油下落，以及台灣當局指 70 間確認有使用地溝油的企商生產的食品，有否在港售賣。高危使用問題油的產品，包括酥皮、調味料、肉醬及餃子等。食安中心若懷疑有商戶出售問題食油或產品，為安全起見會先要求有關產品下架，同時加強巡查專賣台式食品的零售點。

高永文重申不能預計食安中心何時能提供問題食油及產品完整清單，不能擔保能否聯絡數以百計商戶，商戶若懷疑產品有問題應先下架及封存，盡快聯絡食安中心。

議員指追查速度慢

立法會食物安全及環境衛生事務委員會主席黃碧雲表示，食安中心未能吸取麥當勞福喜事件的教訓，追查地溝油去向速度太慢。因現時法例只要求商戶保留單據，在政府要求下適時呈交，但沒列明具體提供單據時限，未能令商戶盡快提交單據。她促政府修例，可在有需要時要求商戶 24 小時內提交單據予政府覆核。

黃碧雲又建議食安中心聯同其他部門如工業貿易署等執法，加快追查進口食油情況。政府應修例要求食油有進口衛生證明，以及針對食油設定食用安全指標。

台灣衛生部門追查後再發現另一款由強冠生產的「合將香豬油」也屬地溝油，合將與全統香豬油除包裝外，沒其他不同之處。當局暫時查封 4,611 桶，合將香豬油供應 473 家企業，正確定有關問題油流向及用途，暫未知合將香豬油有否銷售來港。

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香港經濟日報 | 2014-09-08

報章 | A25 | 港聞 | By 陳寶瑤杜潔心曾秋文

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美心地溝油製菠蘿包 3 年售千萬個
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台灣地溝油入侵本港，美心昨晚披露，於 2011 年 8 月開始使用受污染的「全統香豬油」、每日製作 9,000 個菠蘿包，於旗下食肆包括東海堂、can.teen、星巴克特色店及香港地出售，強調已即時停用豬油及回收所有菠蘿包。

與此同時，食物安全中心發現，本港 3 間公司均有進口台灣強冠的豬油，但並非有問題豬油，為安全起見已要求 3 公司回收及封存產品。

除美心外，八方雲集的咖喱水餃及鍋貼亦懷疑中招，台灣已下架，但本港各分店卻口徑不一，有停售亦有繼續賣。有立法會議員形容食安中心被動，將要求當局訂立發牌制，確保食品健康。

食物安全中心根據台灣提供的資料調查，證實本港「都會食品有限公司」兩年前已開始向強冠購入有問題的「全統香豬油」。

「都會食品」購入 食安已封存

中心顧問醫生（社會醫學）（風險評估及傳達）何玉賢指出，中心日前已到有關公司將未賣出的「全統香豬油」封存，又與該公司負責人會面，得悉豬油是約兩年前向強冠企業購入，並只供應予美心製造菠蘿包。中心指出，根據「都會食品」提供資料，今年 4 月至今共向美心提供 390 桶（每桶 15 公斤）「全統香豬油」，其中 163 桶已被中心封存，即有 227 桶、合共 3,405 公斤已被使用。

美心昨晚發出新聞稿，透露集團由 2011 年 8 月至 2014 年 9 月 1 日止，經「都會」購入約 34 噸「強冠」豬油，作為烤焗菠蘿包酥皮材料之一，指廠房每天使用大概 30 千克豬油製作約 9,000 個菠蘿包產品，曾售賣及供應予旗下多間食肆，包括東海堂、URBAN、can.teen、Cafe Express、兩間星巴克特色店及香港地等。美心已改用荷蘭進口豬油，又就事件向公眾致歉。本報計算，即 3 年來有逾 1,015 萬個問題菠蘿包產品流出市面。美心強調，美心品牌及東海堂品牌月餅不含豬油。

港 3 間食油公司 向強冠入貨

食安中心又發現，本港有 3 間食油進口公司，包括大昌行、維嘉食品，以及安得利

香港餐飲有限公司，至有向強冠入貨，但並非「全統香豬油」，為安全起見，已要求 3 公司回收強冠出產的所有豬油並封存，中心亦會抽樣化驗。中心同樣沒有透露 3 公司入口的強冠食油分銷到何處，何玉賢解釋，由於入口並非出事的「全統香豬油」，故不便公布商戶名單；他否認中心角色被動，又指供應商用豬油在哪些產品，他們自己最清楚，調查時會要求對方提供單據確認。

他又指由於劣油風波源自台灣，港府要根據台灣最新調查結果和證據才能跟進，他提醒若商戶售賣不符消費者要求的食品，可能違法。

立法會食物安全及環境衛生事務委員會主席黃碧雲批評，法例規定入口商要保留單據以便追溯，但未有規定提交單據時限，入口商不合作「拖得就拖」當局亦無符，認為當局應建立發牌制。

除美心外，「八方雲集」亦受牽連，台灣八方雲集證實咖喱水餃、鍋貼裏的咖喱醬，含受污染豬油，已將食品下架銷毀；本報昨晚致電香港八方雲集辦公室，對方指負責人不在，要求辦公時間再查詢；而本港各八方雲集門市，則有不同回應。

灣仔分店職員指出，接通知停售咖喱水餃及咖喱鍋貼；杏花新城分店則指兩者已「賣晒」；北角分店負責人楊先生指，八方雲集所有食品及用料在港製作出售，沒有使用台灣有問題紅蔥油。

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東方日報 | 2014-09-08

報章 | A02 | 港聞

字數: 1104 words

## 港鎖定強冠油分銷商 食安拒披露流向

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台灣強冠企業坑渠油風波掀港澳台市民恐慌，本港證實至少三間食油公司曾進口強冠油品並分銷到食肆等下游客戶，去向不明，食物安全中心追查陷困局。食安中心透露，供應強冠「全統香豬油」給美心西餅的「都會食品」，自三年前向強冠入貨獨售給美心，而「大昌貿易行」、「安得利香港餐飲」及「維嘉食品」則曾入口非「全統香豬油」的強冠油品，也不是在台出事的「全統香豬油」及「合將香豬油」，故到昨日仍拒絕披露銷售商戶名單，有立法會議員批評當局太被動，無視市民知情權，難釋疑慮。

香港八方雲集指沒有收到需要停售咖喱餃子的指示。

當局反應慢，但零售業界主動自願安全性下架的產品繼續增加。惠康超級市場繼日前對奇美鮮肉水餃作預防性下架後，昨再指示分店停售「龍口麵線羹」及「牛頭牌沙茶醬」兩款台灣產品。

台八方雲集中招 港方未停售

另外，台灣八方雲集的咖喱餃子昨亦證實中招，但香港八方雲集分店稱未有收到停售指示，香港辦事處亦指暫沒回收安排，負責人最快今日回應事件。

台灣上周四爆發坑渠油風波後，香港食安中心事隔四日昨首次召開記者會交代工作進展。中心顧問醫生何玉賢稱，昨與「都會食品」負責人會面，對方指三年前已向強冠購入「全統香豬油」，重申只會將「全統香豬油」供應給美心西餅，沒有供應其他商戶。到底美心西餅購入了多少「全統香豬油」，何稱：「你哋（記者）問番美心。」食安中心晚上表示，「都會食品」自今年四月至今共供應三百九十桶每桶十五公斤的強冠豬油給美心，中心已封存一百六十三桶。

維嘉無餘貨 大昌安得利受查

食安中心沒有透露的還有三間食油公司入口強冠油品去向。何玉賢稱，該三間公司曾進口強冠豬油產品，並非「全統香豬油」，除早前已公布的「大昌貿易行」外，還有「維嘉食品」有發貨給「成昌行」，另一間則是「安得利香港餐飲」。食衛局局長高永文昨早透露大昌行有提供了一份清單給當局，內有十至二十個商號可能曾接收大昌行食油，但何玉賢指，現在不是適當時候公布三間公司的強冠油品下落，因暫無證據顯示強冠其他

產品有問題。

食安中心其後補充，「維嘉食品」目前已沒有強冠油品餘貨，食安中心亦已到「大昌貿易行」及「安得利香港餐飲」貨倉檢取樣本及封存餘貨。

懷疑產品乏呈報 追查陷困局

當局追查面對其中一個困難是，即使已多次向業界呼籲只是懷疑產品有問題也應向當局報告，但至今除美心西餅外，沒有商戶向當局呈報，全靠食安中心主動調查，何玉賢亦稱，由於近日是假期，業界要找回單據確認有否使用問題豬油需要時間，故短期內難以公布有否進口或使用有問題食油。

立法會食物安全及環境衛生事務委員會主席黃碧雲批評食安中心未能吸取福喜事件教訓，追查強冠油品去向效率太慢太被動，她認為有需要修例，要求商戶廿四小時內提交單據。

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星島日報 | 2014-09-08

報章 | A02 | 要聞

字數: 611 words

食安法例漏洞大 議員促修訂

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台灣地溝油風波揭露本港食安漏洞，食物安全中心由九月五日開始調查至今，無一餐廳回覆中心有關食油記錄，有關法例也沒有設立回覆期限；由於中心自身亦無食店的進出口記錄，出現問題時中心只能靠情報、上下游搜查及逐一要求食物供應商回覆是否使用問題食油，有立法會議員促政府修例，包括設定回覆期限。

### 無規定食肆回覆限期

食物安全中心顧問醫生何玉賢昨日記者會上表示，中心上周五開始進行調查，包括聯絡所有業界人士，不過至今仍然未有一間餐廳回覆有使用問題產品。被問到是否單靠食店提供資料才可開始調查，以及是否完全相信食店資料無誤，他回應指現時法例要求食物供應商提供交易單據，中心可透過核實單據的交易數量，以追蹤上下游產品，至於事件是否顯示法例漏洞，他表示如果將來需要，可以修改法例。他又呼籲業界參考他們設計的網站，如發現食店使用問題食品，應立即停用及通知中心。

立法會食物安全及環境衛生事務委員會主席黃碧雲表示，食安中心沒有出入口記錄，雖然整體資料龐大，不過相信統計處有記錄本港出入口食油，亦可能有入口商登記，中心應該主動聯絡其他政府部門作出跟進。

### 食安中心沒有出入口記錄

她又表示，現行法例只要求食店需要向中心提交資料，但何時提交、用甚麼方式提交都沒有規限，變相形成法例漏洞，她會於立法會中建議政府修例，要求食店二十四至四十八小時內提交資料，否則屬犯法行為；她又批評政府自上次地溝油風波後，並無吸取教訓，希望政府將食油商登記制度，改為發牌制度，方便管理。

文章編號: 201409080030006

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南華早報 | 2014-09-08

報章 | EDT1,EDT3 |EDT |headline |By Phila Siu and Lawrence Chung in Taipei

字數: 757 words

Mooncakes face tests in gutter oil scandal
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Mooncakes sent for lab tests in gutter oil scare

Food safety body sends samples to laboratory as four Hong Kong importers are linked to tainted supplier; Wellcome takes two items off shelves

The gutter oil scare deepened in Hong Kong and Macau yesterday, after it emerged that another importer in the city and 21 businesses in the former Portuguese enclave had purchased oil from the Taiwanese supplier at the centre of the scandal.

Four importers in Hong Kong have been found to have bought oil from Chang Guann, the Kaoshiung-based oil supplier accused of buying at least 240 tonnes of gutter oil – recycled from kitchen waste, by-products from leather processing plants and offal from slaughterhouses – from an unlicensed factory.

The Hong Kong importers are Dah Chong Hong, Synergy Foods, Angliss Hong Kong Food Service and Urban Food.

“We have taken 46 samples for laboratory tests, including 22 food samples and 24 oil samples,” said Dr Ho Yuk-yin, the Centre for Food Safety’s consultant of community medicine.

The samples taken include mooncakes, almond strips, cookies and various kinds of bread.

Ho said Urban Food had supplied the affected oil only to Maxim’s Cakes to make pineapple buns and that these had been taken off the shelves already.

Ho said there was “no evidence” so far to show that the oil purchased by the three other importers was tainted.

“The three importers have sold the lard to many companies. But from our investigation, we so far cannot find any evidence that the lard they purchased is the affected oil,” Ho said.



He refused to divulge the number of restaurants or bakeries that the three importers sold the oil to.

“We have taken precautionary measures to mark and seal the products ... and asked them to recall the products,” he said.

Secretary for Food and Health Dr Ko Wing-man said that Dah Chong Hong had sold oils from Chang Guann to up to 20 businesses.

He also said that Maxim’s had given the government a verbal confirmation that its mooncakes were not made with the affected oil. But he said the government would carry out laboratory tests to confirm “gutter oil” was not used.

“In Hong Kong, so far we don’t have evidence that there are mooncakes made with the affected pig oil. But since the investigation is still ongoing, I cannot rule out this possibility today,” he added.

Shing Cheong Hong, a supplier that was earlier found to have bought oil from Chang Guann, said yesterday that it purchased the oil from another local supplier, Synergy Foods.

It stressed that the oil it bought was not the affected oil.

Meanwhile, supermarket chain Wellcome yesterday took two Taiwanese food items off the shelves – Bull Head BBQ Sauce and Long Kow Traditional Tiny Noodles – as a precautionary measure.

In Macau, the city’s Food Safety Centre said that 21 bakeries and food manufacturers had bought oil from Chang Guann. They currently have in stock more than 1,000 buckets of the affected oil. The government has already told the companies to stop using the oil.

Wilson Chau Cheuk-fung, a lecturer in applied science at the Institute of Vocational Education, said that gutter oil may contain a cancer-causing chemical and metal contaminant.

“It’s hard to tell how much of that chemical will cause cancer,” he said.

“But what is also important is that the gutter oil often contains metal contaminant. That can damage your nerve system even in the short-run.”

In Taiwan yesterday, the Food and Drug Administration’s deputy director-general, Chiang

Yu-mei, said that 235 companies had sold the oil to 933 food outlets, food reprocessing companies, night markets and restaurants.

Of the 645 tonnes already sold, 69 tonnes went to Taipei-based Gassho Co, which repackaged the oil under the brand of “Ho Chiang Fragrant Lard Oil”, which was divided into 4,611 cartons and sold to at least 437 businesses across Taiwan.

Investigators are targeting another as yet unidentified Taipei-based company, which bought the oil from Chang Guann.

On the mainland, the General Administration of Quality Supervision, Inspection and Quarantine said over the weekend that it had not found any imports of the tainted oil.

But the quality watchdog has ordered local authorities to suspend inspection applications filed by the affected companies and restaurants, and to carefully examine their past export records to the mainland, Xinhua reported.

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香港商報 | 2014-09-09

報章 | A10 | 香港新聞

字數: 1379 words

聲稱除臭去雜質 混香豬油售 台驚爆強冠劣豬油由港外銷  
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【香港商報訊】記者周偉立報道：台灣劣質豬油風波越鬧越大。除發現再有本地的油廠曾入口「強冠」的其他豬油產品外，更有台灣的立委透露，「強冠」是從香港進口劣質油到台「處理」後轉售。食物安全中心昨晚證實，昨午接獲台灣方面通報，指本港一間公司曾向台灣出口豬油，目前未聯絡有關公司，稍後會安排化驗。

而台灣餃子連鎖店「八方雲集」咖喱產品醬料因受污染，本港分店宣布全線暫停出售咖喱產品；美心集團昨在多份報章刊登聲明，就使用「強冠」豬油製造菠蘿包向公眾致歉。

食安中心未聯絡有關公司

據台灣民進黨籍立委蔡煌瑯昨日引述「強冠」公司高層透露，公司有從香港進口劣質豬油，經過「強冠」除臭和去雜質，再混入少量香豬油出售。台灣衛生部門說，查獲「強冠」今年從香港進口 2 批共 87 噸豬油，已向香港相關部門了解。

就相關的「指控」，食安中心顧問醫生何玉賢昨晚在通報會上證實，下午接獲台灣方面通報，指本港一間公司曾向台灣出口豬油，迄至昨晚仍未聯絡有關公司。

46 個豬油及食物樣本合格

何玉賢披露，再找到一間進口商「合興油廠」，於年初曾進口「強冠」生產的精煉豬油，但並非今次受影響的「全統香豬油」，中心已要求「合興」對相關產品進行回收和封存，現時只有「都會食品」曾入口有問題豬油，全部供應美心使用。他說，食安中心已向過萬個入口商和生產商發出電郵，呼籲提供資料，當中有過百個相信受影響較大的商戶則以電話聯絡，暫時有數十個已經回覆；另外，當局至今已化驗 46 個豬油及食物樣本是否含重金屬及致癌物，大部分樣本合格；暫無證據顯示，台灣劣質油事件對本港造成很高食物風險。

合興：僅進口精煉配方豬油

就此，合興食油採購有限公司（「合興採購」）晚上發表聲明，指「合興採購」並非香港上市公司；合興集團控股有限公司（股份編號：47）旗下之公司，而為洪氏家族私人

持有。聲明指，公司從未向台灣「強冠」進口被指有問題的「全統香豬油」及「合將香豬油」，但承認由「強冠」進口「精煉配方豬油」，供應予香港餐飲業使用，主要應用範圍為烘焙及點心類製品；並已立即停售、回收及封存由「強冠」提供的所有產品，同時亦停止出售所有由台灣進口的豬油有關產品。

立法會議員謝偉俊指出，本港每年 1300 萬公升廢食油「不知所終」，據海關資料，超過 100 萬公升運往台灣，質疑政府視若無睹。他說，廢食油可循環再造成車用生化柴油(B5)原料，消防處發出 21 個 B5 儲存、生產牌照，惟拒公開持牌公司名稱，令公眾無法知悉廢油流向，促請政府設立機制追蹤回收情況，例如考慮發牌規管廢食油回收商，供本地 B5 生產商循環再造。

「八方雲集」停售咖喱產品

此外，「八方雲集」全港 65 家分店昨起停售咖喱產品，公司發表聲明指出，並未向強冠進口任何油品，但供應原料咖喱醬的代工廠商誠芳公司確認，曾向美廚食品購買紅蔥油作為少許提味用的調味料，為求慎重，已及時停售咖喱產品。聲明表示，保證全線產品包括鍋貼、水餃及各式麵品在香港的中央工廠，從未使用過台灣進口的豬油。

美心致歉並改用荷蘭豬油

美心集團在多份報章刊登聲明，就曾經使用台灣「強冠」豬油製造菠蘿包，向公眾致歉，並指其他食品不含有問題豬油。公司已轉用荷蘭進口的豬油製作菠蘿包。

飲食業聯合總會副會長胡珠表示，本港食肆大部分用花生油及菜油製作食品，個別用豬油製作的食品，例如酥皮等糕餅，主要採用荷蘭入口的豬油，未聽聞業界用台灣的豬油。他又指，造成台灣今次風波的「強冠」，在本港食肆界並不出名。

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香港經濟日報 | 2014-09-09

報章 | A11 | 港聞 | By 陳正怡陳錦燕劉雅艷

字數: 1155 words

合興入口精煉豬油 分銷超群
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台灣地溝油「襲」港愈揭愈多。

由持有獅球嘜及駱駝嘜的洪氏家族擁有的「合興食油採購有限公司」，證實由強冠入口精煉豬油，分銷到包括超群麵包西餅在內的數以百計商戶，已被勒令回收。

與此同時，香港捲入出口劣質油風波。台灣當局證實強冠由香港進口 2 批共 87 噸豬油。對於有立委指香港出口劣質內地豬油到台灣，台灣正向港府了解。

食安中心顧問醫生何玉賢昨晚表示，「合興油廠」今年初從強冠入口精煉豬油，但非「全統香豬油」，中心已要求合興回收及封存相關產品。何稱，中心昨午才聯絡合興，對方正聯絡分銷商，料有數以百計的分銷渠道，已要求合興今早提交分銷名單。中心日前收集 46 個食品樣本作化驗，已完成大部分檢驗工作，結果合格。

稱旗下獅球嘜駱駝嘜 無豬油

涉事的合興食油採購有限公司與出品「獅球嘜」及「駱駝嘜」的合興食油，同屬上市公司合興集團控股主席洪克協家族私人持有的公司。

洪氏家族於 80 年前在中國汕頭與合夥人創辦食油業務，1933 年以合興名義在港經營，至去年合興集團將食油業務主部售予洪氏家族持有的公司，集團集中經營中國快餐業務，包括擁有中國北部地區吉野家經營權。香港吉野家指，從未於產品製作過程中使用任何豬油產品。

合興食油採購昨晚發聲明，稱從未向強冠進口「全統香豬油」及「合將香豬油」，只進口強冠「精煉配方豬油」，而強冠已表明有關「精煉配方豬油」不含任何不及格的油品及雜質。

有關的「精煉配方豬油」供應香港餐飲業使用，主要應用在烘焙及點心類製品。合興已停售、回收及封存由強冠提供的所有產品，亦停售所有由台灣進口豬油產品。

合興食油亦強調，旗下品牌「獅球嘜」及「駱駝嘜」等食用油不含任何豬油成分，於元朗自設廠房由純正植物原油提煉。合興食油設熱綫電話 2943 7888 供查詢。

## 超群指無雜質 已轉荷蘭豬油

另外，超群麵包西餅昨晚發聲明指曾從分銷商購入的強冠「精煉配方豬油」，強冠已聲明當中沒含任何不及格的油品及雜質，超群已即轉用荷蘭入口豬油。

香港迪士尼樂園已配合美心集團於上周五回收在樂園度假區及員工餐廳出售的菠蘿包，並已停售。據悉，樂園每日供應約 100 個美心菠蘿包。樂園獲主要食材供應商確認，製造過程沒使用問題豬油。

## 八方雲集 咖喱餃鍋貼已下架

此外，對於民進黨立委蔡煌瑯稱，強冠公司從香港進口中國的廉價劣質油，食品藥物管理署區管中心主任馮潤蘭表示，強冠今年自日本進口 23 批共 672 噸豬油，自香港進口兩批共 87 噸。她無法臆測香港是否有養豬場外銷豬油，故已透過香港衛生局去了解。何玉賢昨回應，已收到台灣當局查詢跟進事件，懷疑有香港公司曾出口豬油到台灣，但中心未聯絡到該公司，尚未能掌握相關資料。

就台灣「八方雲集」疑使用有問題豬油，製作咖喱水餃及鍋貼，食安中心調查後發現本港八方雲集曾向台灣進口有關咖喱醬，本港八方雲集已自願將產品下架，銷毀所有咖喱醬。

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星島日報 | 2014-09-09

報章 | A04 | 要聞

字數: 630 words

港年入 3400 噸台豬油  
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根據統計處數字，台灣一直是本港最大的豬油供應地，去年全年本港從外進口四千八百噸豬油，其中三千四百噸由台灣供應；今次發生台灣地溝油風波的三月至七月期間，本港共從台灣進口了七百九十噸豬油，當中有多少是問題食油需要食安中心調查。

統計處向本報提供的數字顯示，台灣是本港最大的豬油供應地，其次為荷蘭及加拿大。本港過去兩年分別進口四千八百噸及六千二百噸豬油，其中台灣佔了七成份額，今次地溝油風波後，多間商戶都表明轉用第二大入口國家荷蘭生產的豬油。

以今年三月至七月，本港從台灣進口了七百九十噸豬油，當中多少是問題豬油？統計處可否協助調查？據了解，統計處有記錄豬油報關負責商戶，不過部分可能只包括物流公司，而且並無商品名稱，有關資料均屬私隱不會對外公開，故此從最上游追查本港問題豬油，亦有一定難度。

議員批食安如「無牙老虎」

立法會食物安全及環境衛生事務委員會主席黃碧雲就對食安中心沒有信心，她形容現時的法例所限，中心調查工作緩慢，猶如「無牙老虎」，例如法例無要求商戶要何時提交食材來源的相關資料，建議政府修例，規定商戶在食安事故發生後廿四小時內要提交資料，否則要受罰。而立法會食物安全及環境衛生事務委員會將盡快開特別會議，邀請政府及相關業界代表交代事件。

食安中心昨日亦有交代其法定權力，指出所有進行食物進口、銷售的經營者必須登記，如有違者最高可處罰款五萬元及監禁六個月，該公司亦需要備存兩年交易記錄，否則可處罰款一萬元及監禁三個月，而商戶亦需要於合理時間內提交中心要求的資料。

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蘋果日報 | 2014-09-09

報章 | A04 | 頭條

字數: 922 words

查地溝油緩慢 食安中心被批無牙虎

【本報訊】台灣強冠「地溝油」問題發生五日，當地政府採取嚴厲措施阻截問題蔓延，本港食安中心卻往往在下游商戶將產品下架和停售後，才交代事件；被本報發現有使用強冠豬油的大家樂也稱，昨午已向食安中心匯報事件，但中心昨晚會面傳媒時也未有公佈。有立法會議員批評中心是無牙老虎，處理手法畏手畏尾，保障業界多於市民。

台一旦查獲即罰款

台灣強冠被揭發出售地溝油後，台灣當局採取較強硬手段追查事件，連日來發現逾 1,200 間廠商及食店使用地溝油，並要求問題產品限期下架，由昨日凌晨零時開始一旦查獲會被罰款。當局昨更向隱瞞使用地溝油的台中太陽堂，重罰 200 萬新台幣（約 51.8 萬港元）。

但本港的追查速度緩慢，至今食安中心未能公佈多少間廠商或食店使用地溝油；根據本港法例，未能向食安中心提供進口及銷售紀錄的商戶，最高罰款 1 萬港元及入獄 3 個月。不過，法例未有規定商戶將於單據的時限。中心號稱「從餐桌到源頭」的管理模式，明顯失敗。中心抽查的 46 個食物及豬油樣本，昨日雖已有大部份化驗結果證實合乎指標，但中心亦不願交代有關產品名稱及結果。而地溝油沒有明確定義，國際間會以苯並[a]芘的檢測反映食油質素。但香港和台灣對苯並[a]芘的標準不同，本港是每公斤食油不可含超過 10 微克苯並[a]芘，台灣的上限則是 2 微克，遠較香港嚴格。

中心顧問醫生何玉賢於記者會上主動提及連日有傳媒質疑中心在調查今次事件的權力，他指根據《食物安全條例》612 章，任何食物進口或分銷商均需登記，食物商需儲存交易紀錄，否則違法，但他承認法例無列明提供單據的期限，只要求於合理時間內提交所需資料。

立法會食物安全及環境衛生事務委員會主席黃碧雲批評現時的法例寬鬆，食安中心變無牙老虎，她會要求召開特別會議討論地溝油事件，最快本月 25 或 26 日舉行。

食品方面，香港八方雲集昨決定全線停售咖喱類產品，因前日收到其使用的咖喱醬廠商誠芳通知，有向曾向台灣強冠購買問題豬油的美廚食品買紅蔥油作調味料。惠康超級市場昨晚亦宣佈停售台灣「百福海鮮風味麵線糊」，顧客可攜同貨品及收據到分店換貨或退款。



台灣宜家家居（IKEA）的豬肉餡餅需下架及預防性送檢。香港宜家家居則稱，今年 1 月及 6 月曾推出台灣進口的豬肉餡餅，現時無出售有關產品，強調涉及地溝油的強冠公司，並非香港宜家家居的供應商。

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香港經濟日報 | 2014-09-09

報章 | A11 | 港聞

字數: 865 words

港監管漏洞 追查靠商戶「自首」  
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今年先後發生的內地福喜劣質肉及台灣強冠地溝油事件，除了掀港人食安恐慌，亦為香港食安監管制度「驗身」。

兩次事件均揭示倘被定為非高危的食物，港府要靠商家「自首」，才能追查問題食品去向，法例又無明確訂明商戶提交交易單據的時限。

台企隱瞞不報 即被重罰

有立法會議員批評食物安全中心猶如「無牙老虎」，建議發牌監管入口食油。

台灣「地溝油」風波愈鬧愈大，台中市衛生局昨日查獲，「太陽堂」及「忠興」兩家企業涉隱匿使用購入強冠「全統香豬油」未報，迅速地分別被處以重罰新台幣 150 萬元（約 38.9 萬港元）及 200 萬元（約 51.8 萬港元）。

反觀受台灣「地溝油」牽連的香港，食安中心上周五通知業界，有入口受影響豬油者，都要下架及通知食安中心，但至今只有美心西餅一家公司當日即響應呼籲「自首」，其餘至今所知曾入口強冠豬油的公司，都是要待食安中心主動接觸才承認有入口，昨日公布的合興，也是待呼籲發出 3 天後，才因應食安中心查詢而承認。

本港的食安監管按風險分級，奶類及生肉等高風險食品，有檢疫需要，故當局會間接掌握入口紀錄，但其他食物則主要靠《食物安全條例》，規定入口商、批發及零售商保留單據，隨時供港府調查食品供應鏈。

然而，一旦發生食物事故，港府實難以逐家逐戶查單，要靠商戶自律合作。

以今次台灣地溝油事件為例，食安中心呼籲食品商自首外，亦有根據資料及情報，針對可能受影響的商戶追查。至於這是否能全部可追查到？食安中心顧問醫生何玉賢自問自答道，會按法例賦予的權力去追查，不會鬆懈。

促設發牌制 事故 1 日內交代

立法會食物安全及環境衛生事務委員會主席黃碧雲批評，食安中心工作被動，進度

緩慢，又指目前法例有漏洞，沒要求商家要何時提交食材來源的相關資料，令食安中心猶如「無牙老虎」。何玉賢承認，食安條例 612 章沒有就商戶回覆所需提交的食物交易資料設立時限，但香港法例第一章的釋義，有提及有關人士需於合理時間提交所需資料。

黃碧雲建議政府立即實施食油發牌制度，並規定商號在食安事故發生後 24 小時內要提交資料，否則要受罰。她希望本月內能加開委員會特別會議要食安中心解釋。

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蘋果日報 | 2014-09-10

報章 | A06 | 要聞

字數: 1333 words

港工業用豬油 供強冠 13 年 本地無法例阻變食用油出售
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### 【地溝油風波】

【本報訊】台灣地溝油風波越揭越臭，源頭之一竟然是香港生產的工業用豬油。本港食物安全中心昨確認，金寶運有限公司曾出口豬油予台灣強冠企業，而金寶運則向元朗寶源油脂公司購入豬油。寶源負責人接受《蘋果》查詢時，承認只有生產工業用豬油的牌照及有將豬油出口到台灣。而台灣昨有傳媒引述強冠企業前員工指，強冠 13 年前開始已由香港進口劣質油。立法會議員黃碧雲批評，本港法例無法阻止廢棄油會被變作食用油出售，由地溝油生產的食品兜一圈流入香港市場，害人害己。

記者：陳凱迎 林偉聰 林社炳 朱雋穎

台灣食品藥物管理局查出，強冠企業今年自香港進口兩批、共 87 噸原料油。本港食物安全中心昨確認，相關出口商是香港金寶運有限公司（GLOBALWAY），中心顧問醫生何玉賢指，金寶運是向元朗寶源油脂公司購入豬油，但進一步資料，包括向金寶運供應的豬油量，何只以「仍在調查中」回應，甚至連寶源的地址都拒絕公開。

不過，根據貿發局網頁的介紹，寶源油脂公司位於元朗崇正新村 196 號，專門生產「動物油脂」，包括豬油、豬油渣、飼料油及已使用食油（回鍋油），產品主要出口台灣及內地。

2005 年《壹週刊》曾報道指，寶源油脂生產的工業用豬油被多家麵包店用作製造麵包。報道形容工場環境惡劣，當時又引述老闆郭偉光稱，產品是工業用，否認故意售予麵包店。

### 寶源油脂疑經營無牌廠房

《蘋果》記者昨在食安中心見傳媒前，到元朗一帶豬油廠追查事件，在元朗逢吉鄉一家豬油廠發現郭偉光，他承認該廠有向金寶運供應豬油，再付運到台灣。

該廠內大批桶裝豬油堆積如山，有貨車運來鮮肉檔棄置的「下欄」，工人隨即將之高溫加工炸成豬油。郭強調，該廠加工豬油主要作工業用途，豬油渣作飼料出售。所有入櫃付運台灣的豬油產品，付運前會貼上封條，寫上註明是「非食用的工業用豬油」。

郭偉光表示，不知道付貨後台灣客戶的用途。郭偉光晚上接受有線新聞查詢時亦指，不清楚金寶運購入豬油後如何處理，又稱其公司的豬油全部由本地製作。

本報翻查紀錄，逢吉鄉油廠所在的地皮由一家名為「中佳（香港）」的公司持有，中佳的主要股東是「寶源置業」，該公司的大股東是郭偉光。

另外，根據屋宇署紀錄，逢吉鄉油廠由公司「傑偉香港」申請興建，傑偉的主要股東亦是郭偉光；而中佳、寶源置業及傑偉的登記地址均是崇正新村 196 號，即是寶源油脂的地址，顯示逢吉鄉油廠與寶源屬於同一個集團。

根據食環處資料，逢吉鄉油廠持有的是厭惡性行業牌照，並不可生產任何食用產品；至於位於崇正新村的廠房，更未見任何牌照紀錄，疑為無牌廠房。記者昨晚到崇正新村現場，只見廠房重門深鎖。

議員：問題食物兜個圈返嚟

立法會食物安全及環境衛生事務委員會主席黃碧雲批評，本港法例只規管食物業界要將廢棄油交予回收商，但是廢油之後的去向或用途則難以確定，難保有不法之徒將工業用豬油變成食用油出售，事件反映本港的監管不足，「結果咪累人終累己，啲問題食物兜個圈返嚟」。

台灣昨日有傳媒引述強冠企業前員工指，強冠 13 年前開始已由香港進口劣質油，形容香港進口的劣質油油槽打開後臭氣沖天，製成地溝油後再經強冠任股東的運輸公司，以散裝油罐車出貨賣給下游廠商。

該員工指出，強冠最初是向美國購買豬油，後因成本過高，改從香港等地進口。根據台灣食藥署資料，除香港外，強冠今年亦有由日本進口 23 批、共 672 噸原料油。

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香港經濟日報 | 2014-09-10

報章 | A30 | 港聞 | By 楊玉珠陳錦燕

字數: 1243 words

台強冠豬油 部分源自元朗公司  
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台灣強冠公司涉售地溝油，港府追查發現，由香港賣予強冠的油產品，源自元朗製工業用油的「寶源油脂公司」，中間人涉前年北大荒地溝油風波的分銷商「金寶運」。

港府正調查寶源的工業用油有否供應本港食用。

事實上金寶運與台灣強冠早在 2011 年有關連，兩公司董事合作成立香港的強冠公司（見另文）。

分銷商「金寶運」購入 供台強冠

食安中心昨日公布，獲台灣當局證實，香港公司「金寶運有限公司(GLOBALWAY)」確有將香港豬油供應台灣強冠，而金寶運是一間貿易公司，有關豬油是向位於元朗的「寶源油脂公司」購入。

食安中心顧問醫生何玉賢表示，中心已聯絡到「寶源」，但至於該公司生產的豬油品質如何、有否向本港食肆提供豬油等，何玉賢未有提供詳細資料，只表示調查仍在進行中，中心會視乎調查結果及內外銷情況，再決定下一步行動。

根據貿發局網站資料顯示，「寶源油脂公司」位於元朗崇正新村，專門生產「動物油脂」，包括豬油、豬油渣、飼料油及已使用食油（回鍋油），產品主要出口台灣及內地。公司 1995 年成立，員工有 6 至 10 人，公司負責人為一名郭姓男子。

寶源強調 早聲明只作工業用途

「寶源油脂公司」郭先生昨接受傳媒查詢時承認，曾賣豬油給「金寶運」，但強調豬油早已聲明只能作工業用途，又指公司所供應的豬油都是不能進食的。

被問及為何明知豬油不適宜進食仍供應給「金寶運」，郭先生說：「打開門口做生意，有合適的就會做！」他又指，他們的豬油非在內地製造，全部由本地製作。

本報記者曾到上述公司地址，現場沒有公司水牌，只有一處由高牆圍起的空地，高牆內隱約可見一間屋，目測佔地萬多呎，未聞到異味，附近的村民稱完全不清楚這裏有

油廠。

有台灣強冠前員工表示，強冠從 2001 年已自香港進口劣質油，混合郭烈成的工業油後再出售，保守估計強冠製作黑心油的時間至少 13 年；他並形容，自香港進口的劣質油其油槽打開後臭氣沖天，「跟餿水沒兩樣！」

該員工說，強冠原是向美國購買豬油，聞起來很香，後來因成本過高，改向香港等進口，形容由香港入口的油「不是人吃的！」

該員工更強調，從香港進口的油才是強冠的主力，以製作香豬油為例，是用三分之二的香港劣質油，混入三分之一的郭烈成油。

強冠前員工指控 未獲證實

其實揭發今次事件，源於台灣當局因應立委及該前強冠員工的資料，而要求港府作出調查，因而追查到香港賣予強冠的油產品，源自「寶源油脂公司」。不過，該強冠前員工的指控，暫未獲有關方面證實。

根據公司註冊處資料，出口「寶源」油的「金寶運有限公司」，辦公室位於旺角塘尾道嘉禮大廈。不過，大廈保安員指出，「金寶運」半年前已經遷走。

食物及衛生局局長高永文表示，當局已經掌握出口產品至台灣強冠企業的本港出口商資料，並已派員到元朗相關工場調查，冀望公眾不要揣測，又認為食安中心要求回收及封存懷疑有問題的食油，做法正確及審慎。

台灣食品藥物管理署昨證實，強冠公司今年確實自香港進口兩批共 87 噸的豬油，其中一家香港公司是金寶運。翻查強冠的豬油進口資料，去年和前年都沒有自香港進口豬油紀錄。

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東方日報 | 2014-09-10

報章 | A02 | 港聞 | 頭條

字數: 964 words

港製工業油竟當食油賣 輾轉運台 至少 13 年

台灣「強冠」坑渠油風波峰迴路轉，最新矛頭直指香港。台港兩地部門連日追查發現，台灣強冠向香港的金寶運有限公司，購入來自元朗的寶源油脂公司的豬油。寶源的老闆更向本港傳媒爆出驚人回應，其生產的工業用油根本「唔食得」。金寶運承認曾向寶源購入八十多噸油，其後轉售台灣。本港食安中心已派員到元朗調查寶源。本報查冊發現，香港金寶運與台灣強冠的董事有着千絲萬縷關係。有台灣強冠員工踢爆，強冠從香港進口劣質油至少十三年。

台灣坑渠油流向圖

食安中心顧問醫生何玉賢昨稱，台灣強冠曾向本港一間貿易公司「金寶運有限公司」（Globalway）輸入豬油。翻查公司註冊處資料，「金寶運」其中一名董事江桂才，名下有七間公司，其中一間名為「強冠企業股份有限公司」，與台灣強冠同名，去年六月已解散，但其中一名台灣籍董事葉文祥，與捲入台灣坑渠油風波的強冠企業董事長同名同姓。江桂才名下另一間公司曾刊登廣告招聘人手榨豬油。

老闆驚爆：根本唔食得

何玉賢說，金寶運向食安中心表示，豬油購自元朗的寶源油脂公司。寶源油脂負責人郭先生接受電視台訪問指，向金寶運出售的是工業用油，已向食環署聲明不能供人食用。對於金寶運涉將工業用油轉售台灣強冠製成食油，他指：「我同金寶運做生意啫，但後面啲嘢（轉售強冠）我唔清楚！」他聲稱，輸出的油產品全數在本港工場生產。對於其他食油公司有否向寶源油脂購入豬油，何玉賢表示非常關注，已派員到現場調查，有消息會公布。

記者到寶源油脂在元朗崇正新村的工場，發現該處有倉庫與石屋，拍門無人應，工場外有類似泵油工具，地面有油漬。附近村民透露，該處常有內地人出入。翻查資料顯示，寶源油脂曾在○五年被傳媒揭發，涉將工業豬油供應給港九新界的麵包店，製成麵包出售。

向台灣強冠供油的金寶運，負責人江先生接受電視台訪問時指，不知寶源生產工業用油，其公司將寶源的油樣本寄到台灣，對方覺得價錢及質量合適才做交易：「質量啱嘅……咁咪同你做（生意），做 trading（貿易）啫！」



## 台 211 萬噸坑渠油來自港

台灣強冠從香港進口劣質油至少十三年，有強冠員工向台灣媒體稱，強冠從二〇〇一年起自香港進口劣質食油，混合郭烈成的油再出售。台灣財政部關務署統計資料顯示，台灣今年上半年進口未食用豬油，即外界較擔心的俗稱坑渠油，超過二百四十萬噸，其中近九成，約二百一十一萬噸來自香港，而從大陸進口的未食用豬油不多，僅一千零八十三噸。

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信報財經新聞 | 2014-09-10

報章 | A16 | 兩岸消息

字數: 818 words

台逾千企業 222 項食品中招 陸客不買鳳梨酥 上海廈門回收產品

台灣 4 日揭發的地溝油事件，至昨日已波及島內 1256 家業者共 222 項食品，重創台灣食品聲譽，不僅夜市小食攤販生意連日遇冷，伴手禮（手信）行業也大受打擊。大陸「十一黃金周」長假將至，《人民日報》海外版昨報道，許多即將赴台的大陸遊客表示，暫不考慮買鳳梨酥等當地食品當伴手禮。

「打算 9 月底去台灣玩，本來打算帶一些鳳梨酥回來，現在也不敢隨便帶吃的了，還是決定買些工藝品或者護膚品當禮物。」北京市民徐小姐說。報道指出，不少市民也表示近期不會買台灣食品。

「香豬油」合格外界譁然

儘管許多涉使用地溝油的台灣品牌強調在大陸銷售的產品沒有問題，但上海部分超市仍將味全、盛香珍等遭點名的品牌產品下架。上海市食藥監局連日動員 500 多人展開全市核查，截至昨日共發現並下架的問題食品約 8700 件。

大陸質檢總局表示，陸企 2006 年曾進口強冠公司的產品，並在一批人造奶油中驗出大腸菌群數超標。不過，目前有多少陸企使用過強冠地溝油，仍沒有明確數據。

廈門檢驗檢疫局昨透露，廈門口岸發現味全、盛香珍食品的 4.9 噸進口食品，已要求進口商全部召回。據指廈門民眾對台灣食品信心大跌。

台灣食藥署 8 日公布地溝油檢測結果，「全統香豬油」檢驗項目全部合格、對人體無害，令外界譁然。

台灣大學公共衛生學院昨抨擊政府搞錯重點，只檢驗常規項目，結果令人質疑。該學院指出，回收油含有許多致癌物質，但這次未檢驗，當然無法得知確實結果；認為政府為安撫人心而草草宣布「無害」結果，危機公關技巧拙劣。

郝龍斌倡判不肖業者重刑

在地溝油爆發地屏東縣，國民黨屏東縣黨部昨發動民代及民眾「路過」屏東縣政府，舉着寫有「縣政昏迷、叫醒曹縣長」、「餿水油毒害全台、縣府放縱瀆職」等標語的牌子，

要求道歉究責。

台北市長郝龍斌昨建議修改食品法規，對知法犯法、圖暴利犯法的不肖業者，「採取非常重的刑罰，甚至判無期徒刑或死刑都不為過」。

行政院處理劣質豬油事件專案小組昨日召開首次會議，召集人行政院副院長毛治國說，地溝油做法是惡劣犯罪行為，檢調會從嚴追訴，絕不寬貸。

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文匯報 | 2014-09-10

報章 | A03 | 重要新聞

字數: 584 words

港飲食界倡從上游源頭查油

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香港文匯報訊（記者 陳廣盛、文森）台灣地溝油廣泛流入本港，牽連愈來愈大。有飲食界人士估計，香港只有約 20 間台灣食油的進口商，建議港府從源頭調查問題豬油的去向。有立法會議員則批評食安中心現時檢測食油安全工作不足，採取標準亦太寬鬆，若繼續只執行簡單登記措施，將難以從入口方面做好把關工作。立法會食物安全及環境衛生事務委員會將於本月 25 日召開特別會議，要求相關官員解釋今次地溝油襲港事件。

香港餐飲聯業協會會長黃家和昨在電台節目上表示，香港只有約 20 間台灣食油的進口商，由上而下追查才是有效方法，建議食安中心可根據入口商的客戶資料，追查分銷商名單，調查食油分銷到哪一層面。他又批評現時從分銷下游向上追查，費時失事。

黃家和又說，有些商戶可能擔心生意受影響而沒有主動公布資料，有些商戶則可能不知道已牽涉其中；如果要求分銷商或食肆在事發後 24 小時內提交單據，有一定困難。他指出，食安中心應已掌握所有涉及事件的商戶資料，是否要公開名單，應由食安中心評估風險。

### 議員建議食油進口發牌

有立法會議員批評食安中心現時檢測食油安全工作不足，目前的食物安全條例亦有漏洞，如食安中心無法要求餐飲業或進口商等在限時內提供資料；即使證實對方拖延，都只是罰款 1 萬元，難起阻嚇作用。議員建議當局為食油進口商設立發牌制度，確保從入口至批發過程均要先取得牌照，以免於食品安全有問題時無法要求進口商或批發商提交進口食材資料。

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