Hong Kong Energy Statistics 2018 Annual Report now available

The Hong Kong Energy Statistics 2018 Annual Report is published by the Census and Statistics Department (C&SD) today (April 30).

The report describes the situation of energy supply and demand in Hong Kong. It contains comprehensive statistical information relating to different forms of energy, including oil products, coal products, electricity and gas. It also includes an overall energy balance which summarises the origins and uses of different forms of energy, and depicts their relationship in the energy transformation processes.

Major statistics presented in the report include:

- (i) storage capacity, tank stock, imports, unit values of imports and quantity of sales by type of users for oil products;
- (ii) imports and unit values of imports for coal products; and
- (iii) generating capacity, production and local consumption by type of users for electricity and gas.

Annual figures for the years from 2008 to 2018 and quarterly figures for 2017 and 2018 are provided for most of these statistics. Users can download the report free of charge at the website of the C&SD (www.censtatd.gov.hk/hkstat/sub/sp90.jsp?productCode=B1100002).

Enquiries about this report can be directed to the Industrial Production Statistics Section of the C&SD (Tel: 3903 7246; fax: 2123 1048; email: energy@censtatd.gov.hk).

Effective Exchange Rate Index

The effective exchange rate index for the Hong Kong dollar on Tuesday, April 30, 2019 is 103.9 (up 0.1 against yesterday's index).

Missing man in Ma On Shan located

A man who went missing in Ma On Shan has been located.

Leong Seng-chi, aged 44, went missing after he left a hostel on Hang

Hong Street on April 25 morning. Staff of the hostel made a report to Police on the next day (April 26).

The man was located at the junction of Soy Street and Portland Street in Mong Kok this morning (April 30). He sustained no injuries and no suspicious circumstances were detected.

Space Museum launches new sky show "HORIZON: Beyond the Edge of the Visible Universe" (with photos)

The Hong Kong Space Museum's new sky show, "HORIZON: Beyond the Edge of the Visible Universe", will be launched tomorrow (May 1). Audiences can follow the footsteps of various astronomers from different generations over 100 years to reveal the mysteries of the universe. Apart from learning about science concepts illustrated through vivid animations, viewers will witness how astronomers can broaden understanding of the universe and open up horizons through the use of imagination, reasoning and technology.

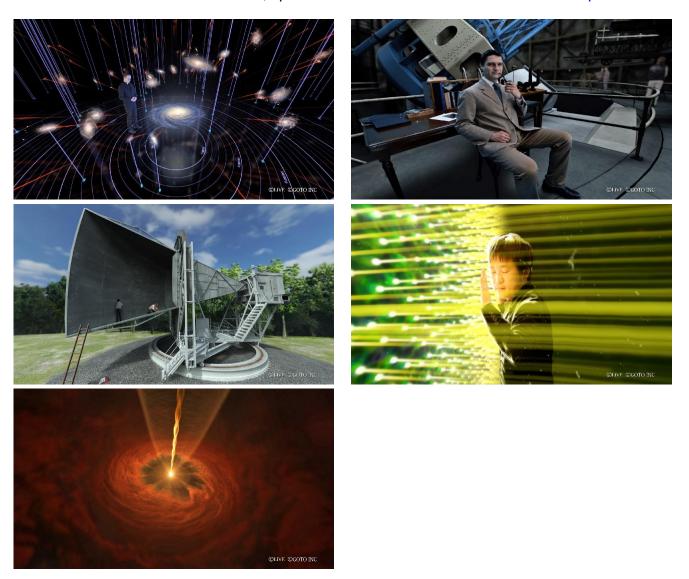
By examining the light from stars, astronomers discovered the universe is expanding, which means the universe had a beginning in the past. The light from the most distant galaxies may provide information about the early universe as the light was emitted very long ago. However, there is a limit in terms of the past which we can see. That "edge" of the universe is the cosmic microwave background radiation, the "oldest light" that reaches the Earth.

Fortunately, from the fluctuations in this radiation, astronomers can extract information to allow people to reach beyond this edge and probe into the universe at even earlier moments. Astronomers can also figure out the ratio of ordinary matter, dark matter and dark energy in the universe. The delicate balance of these constituents contributes to today's universe, formation of atoms, and ultimately the possibility of the very existence of living things and humans.

The 41-minute show will be screened until October 31 at the museum's Stanley Ho Space Theatre. It will be screened daily at 3.50pm and 7.20pm. An additional show at 12.20pm will be available on Saturdays, Sundays and public holidays.

Tickets priced at \$24 (front stalls) and \$32 (stalls) are available at the Hong Kong Space Museum Box Office and URBTIX (www.urbtix.hk). The museum is closed on Tuesdays (except public holidays).

For further information, please call 2721 0226 or visit hk.space.museum.



CFS announces food safety report for March

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (April 30) released the findings of its food safety report for last month. The results of about 13 300 food samples tested were satisfactory except for nine samples which were announced earlier. The overall satisfactory rate was 99.9 per cent.

A CFS spokesman said about 1 800 food samples were collected for microbiological tests, some 2 900 samples were taken for chemical tests and the remaining 8 600 (including about 8 200 taken from food imported from Japan) were collected to test radiation levels.

The microbiological tests covered pathogens and hygienic indicators,

while the chemical tests included pesticides, preservatives, metallic contaminants, colouring matters, veterinary drug residues and others.

The samples comprised about 3 200 samples of vegetables and fruit and their products; 800 samples of cereals, grains and their products; 700 samples of meat and poultry and their products; 800 samples of milk, milk products and frozen confections; 1 800 samples of aquatic and related products and 6 000 samples of other food commodities (including beverages, bakery products and snacks).

The nine unsatisfactory samples comprised three vegetable and fruit samples detected with pesticide residues exceeding the legal limits; three samples of tuna sashimi and a toothfish sample detected with excessive mercury; a grass carp sample found to contain traces of malachite green; and a fresh beef sample found to contain sulphur dioxide.

The CFS has taken follow-up action on the unsatisfactory samples, including informing the vendors concerned of the test results, instructing them to stop selling the affected food items and tracing the sources of the food items in question.

Since the Pesticide Residues in Food Regulation (Cap 132CM) came into effect on August 1, 2014, as of March 31 this year, the CFS has taken over 171 700 food samples at the import, wholesale and retail levels for testing for pesticide residues. The overall unsatisfactory rate is less than 0.2 per cent.

The spokesman added that excessive pesticide residues in food may arise from the trade not observing Good Agricultural Practice, e.g. using excessive pesticides and/or not allowing sufficient time for pesticides to decompose before harvesting. The maximum residue limits (MRLs) of pesticide residues in food set in the Regulation are not safety indicators. They are the maximum concentrations of pesticide residues to be permitted in a food commodity under Good Agricultural Practice when applying pesticides. In this connection, consumption of food with pesticide residues higher than the MRLs will not necessarily lead to any adverse health effects.

The spokesman reminded the food trade to ensure that food for sale is fit for human consumption and meets legal requirements. Consumers should patronise reliable shops when buying food and maintain a balanced diet to minimise food risks.