

CFS finds malachite green in eel sample

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (May 19) announced that malachite green was found in an eel sample. Follow-up is in progress.

A CFS spokesman said, "The CFS collected the above-mentioned eel sample from a fresh provision shop in Tung Chung for testing when following up on a related incident. The test result showed that the sample contained malachite green at a level of 2.8 parts per billion."

The spokesman said that the CFS has informed the vendor concerned of the irregularity and instructed the vendor to stop sale of the affected product. The CFS is also tracing the source and distribution of the product concerned. Should there be sufficient evidence, prosecution will be instituted.

Malachite green is a type of industrial dye and has been used for treating infections in fish. Currently, malachite green has been prohibited for use in food-producing animals in many countries. According to the Harmful Substances in Food Regulations (Cap. 132AF), no food sold in Hong Kong is allowed to contain malachite green. Offenders will be prosecuted and will be liable to a fine of \$50,000 and to imprisonment for six months upon conviction.

The CFS will continue to follow up on the incident and take appropriate action. Investigation is ongoing.