

## CFS finds malachite green in grilled eel sample

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (November 28) announced that malachite green was found in a grilled eel sample. The CFS is following up on the incident.

A spokesman for the CFS said, "The CFS collected the above-mentioned grilled eel sample from a food premises in Central for testing under its routine Food Surveillance Programme. The test result showed that the sample contained malachite green at a level of 1.4 parts per billion."

The spokesman said that the CFS has informed the vendor concerned of the irregularity and instructed it to stop selling the affected product. The CFS is also tracing the source and distribution of the product concerned.

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 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. An investigation is ongoing.