

CFS finds traces of malachite green in canned fried dace sample

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (September 19) that a trace amount of malachite green was found in a canned fried dace sample. The CFS is following up on the incident.

Product details are as follows:

Product name: Fried Dace with Salted Black Beans
Brand: Pearl River Bridge
Place of origin: China
Manufacturer: China Processed Food I/E Co Ltd, COFCO Limited
Sole agent in Hong Kong and Macao: Champion Fair Ltd
Net weight: 150 grams/5.3 ounces
Best-before date: February 24, 2022

A CFS spokesman said, "The CFS collected the above-mentioned canned fried dace sample from a supermarket in North Point for testing under its routine Food Surveillance Programme. The test result showed that the sample contained a trace amount of malachite green at a level of 0.74 parts per billion."

The CFS has informed the vendor concerned of the irregularity and instructed it to stop sale of the affected batch of the product. Should there be sufficient evidence, prosecution will be initiated. The CFS is tracing the source of the affected product.

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 inform the trade, continue to follow up on the case and take appropriate action. Investigation is ongoing.