

Imported frozen confection sample detected with total bacterial count exceeding legal limit

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (November 8) that a sample of frozen confection imported from Singapore was detected with total bacterial count exceeding the legal limit. The affected batch of product has been marked and sealed, and has not entered the market. The CFS is following up on the incident.

Product details are as follows:

Product name: The Ice Cream & Cookie Co. Hazelnut Cacao Frozen Dessert
Brand: The Ice Cream & Cookie Co.
Place of origin: Singapore
Importer: Creme Concepts (HK) Limited
Packing: 473 ml
Best-before date: March 24, 2026

A spokesman for the CFS said, "The CFS collected the above-mentioned sample at the import level for testing under its routine Food Surveillance Programme. The test results showed that the total bacterial count of the sample was 71 000 per gram, exceeding the legal limit."

Under the Frozen Confections Regulation (Cap. 132AC), frozen confection for sale should not contain more than 50 000 bacteria per gram. The maximum penalty for offenders is a fine of \$10,000 and three months' imprisonment upon conviction. The fact that the total bacterial count exceeded the legal limit indicated that the hygienic conditions were unsatisfactory, but did not mean that consumption would lead to food poisoning.

The CFS has informed the importer concerned of the irregularity. An investigation revealed that the affected batch of the product is still stored in the importer's warehouse. It has not entered the local market. The CFS will temporarily suspend the permission to import for sale of the product concerned granted earlier to the importer. Other types of similar products of the same brand being sold in the market are not affected.

The CFS will inform the Singapore authority of the incident, and will continue to follow up on the case and take appropriate action.