Imported prepackaged noodle and pepper sauce samples detected with sulphur dioxide

â€<The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (September 13) announced that a sample of imported prepackaged noodles was detected with sulphur dioxide, a preservative, at a level exceeding the legal limit, and the functional class and name of the additive were also not declared on the food label. In addition, the CFS found that a sample of imported prepackaged pepper sauce contained sulphur dioxide, but the functional class and name of the additive were not declared on the food label. Members of the public should not consume the affected batches of the products. The trade should also stop using or selling the affected batches of the products immediately if they possess any of them.

Product details are as follows:

Product name of noodles: Mee

Brand: MY MURNI

Place of origin: Malaysia Net weight: 450 grams

Use-by date: August 27, 2024

Importer: Grace Cup International Trading Company Limited

Hotline: 3990 2814

Product name of pepper sauce: PEPPER SAUCE

Brand: TABASCO

Place of origin: The United States

Volume: 150 millilitres

Best-before date: August 30, 2028 Distributor: Sims Trading Co., Ltd.

Hotline: 2262 1559

"The CFS collected the above-mentioned noodle and pepper sauce samples at the import level and from a retail outlet in Wan Chai respectively for testing under its routine Food Surveillance Programme. The test results showed that the noodle sample contained sulphur dioxide at a level of 68 parts per million, exceeding the legal limit of 20 ppm under the Preservatives in Food Regulation (Cap. 132BD), and the functional class and name of the additive were also not declared on the food label. As for the other pepper sauce sample, although the level of sulphur dioxide found to be contained in it is below the statutory maximum permitted level, the functional class and the name of the additive were not declared on the food label of the sample," a spokesman for the CFS said.

The CFS has informed the vendor, importer and distributor concerned of the irregularities and instructed them to stop sales and remove from shelves the affected batches of the products. The importer and distributor concerned have initiated recalls according to the CFS's instructions. Members of the public may call the respective hotlines during office hours for enquiries about the recalls.

The spokesman reminded the food trade that the use of preservatives in food must comply with the Preservatives in Food Regulation (Cap. 132BD). Furthermore, the Food and Drugs (Composition and Labelling) Regulations (Cap. 132W) require that for all prepackaged food for sale in Hong Kong containing sulphite in a concentration of 10 ppm or more, the functional class of the sulphite and its name shall be specified in the list of ingredients. Offenders are liable to a maximum fine of \$50,000 and six months' imprisonment upon conviction.

Sulphur dioxide is a preservative which can be used in a variety of foods including dried vegetables, dried fruits, pickled vegetables and salted fish products. Sulphur dioxide is water soluble, and most of it can be removed through washing and cooking. However, susceptible individuals who are allergic to this preservative may experience breathing difficulties, headaches and nausea after consumption.

The CFS will alert the trade, continue to follow up on the incidents and take appropriate action. Investigations are ongoing.