

Prepackaged egg-flavoured noodle and scallop-flavoured noodle samples detected with sulphur dioxide

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (October 16) announced that a sample of prepackaged egg-flavoured noodle 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 earlier that a sample of prepackaged scallop-flavoured noodle contained sulphur dioxide, a preservative which is allowed to be used in certain foods, but the functional class and the name of the additive were not declared on the food label. When following up on the incident, the CFS found that another sample batch of scallop-flavoured noodle also contained sulphur dioxide but the functional class and the 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 it.

Product details of the egg-flavoured noodle are as follows:

Product name: HONG KONG EGG FLAVOR NOODLE
Brand: GOURMET ALLEY
Place of origin: Hong Kong
Net weight: 454 grams
Best-before date: August 15, 2025
Manufacturer: AAA Noodle Product Manufactory (HK) Ltd
Hotline: 2614 2160

"The CFS collected the above-mentioned sample of egg-flavoured noodle from a supermarket in Chai Wan for testing under its routine Food Surveillance Programme. The test result showed that the sample contained sulphur dioxide at a level of 61 parts per million, exceeding the legal limit of 20 ppm. The functional class and name of the additive were also not declared on the food label," a spokesman for the CFS said.

"The CFS announced earlier that a sample of scallop-flavoured noodle collected from a supermarket in Sham Shui Po was found to contain sulphur dioxide. Although the sulphur dioxide level is below the maximum permitted level under the Preservatives in Food Regulation (Cap. 132BD), the functional class and the name of the additive were not declared on the food label of the sample. The CFS detected a similar irregularity in another batch of scallop-flavoured noodle taken from the same supermarket for testing during follow-up investigations," the spokesman added.

Product details of the scallop-flavoured noodle are as follows:

Product name: Scallop Noodles

Brand: Select
Place of origin: China
Net weight: 454 grams
Best-before date: December 15, 2024
Distributor: PARKnSHOP (HK) Limited
Hotline: 2606 8658

The CFS has informed the vendors and the manufacturer/distributor concerned of the irregularities and instructed them to stop sales and remove from shelves the affected batches of the products. The manufacturer/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. Prosecution will be instituted should there be sufficient evidence.

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.