

# Prepackaged preserved mustard greens sample in breach of food labelling regulation

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (June 6) that a sample of prepackaged preserved mustard greens was found to contain 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 of the sample concerned. Members of the public should not consume the affected batch of the product. The trade should also stop using or selling the affected batch of the product immediately if they possess it.

Product details are as follows:

Product name: Wing Ley Hao Dried Vegetable VEGETAL CONFITS  
Brand: (Not available in English)  
Net weight: 454 grams  
Place of origin: China  
Distributor: Wing Lee Ho Company Limited  
Use by date: September 17, 2024

"The CFS collected the above-mentioned preserved mustard greens sample from a retail outlet in Wan Chai for testing under its routine Food Surveillance Programme. The test result showed that the sample contained 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 concerned," a CFS spokesman said.

"The CFS has informed the vendor concerned of the irregularity and instructed it to stop sale and remove from shelves the affected batch of the product. According to the CFS's instructions, the distributor concerned has initiated a recall on the affected batch of the product. Members of the public may call its hotline at 2540 4611 during office hours for enquiries about the recall of the product concerned," the spokesman added.

Sulphur dioxide is a commonly used preservative 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 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 prepackaged food shall be legibly marked or labelled with

a list of ingredients. The regulations also state that for all prepackaged food for sale in Hong Kong containing sulphite in a concentration of 10 parts per million 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.

The CFS will alert the trade, continue to follow up on the incident and take appropriate action. An investigation is ongoing.