

Sample of Shanghai noodles detected with excessive preservative

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (June 13) that a sample of loose-packed Shanghai noodles was found to contain a preservative, benzoic acid, at a level exceeding the legal limit. The CFS is following up on the case.

A spokesman for the CFS said, "The CFS collected the abovementioned sample from a shop in Tin Shui Wai for testing under its routine Food Surveillance Programme. The test result showed that the sample contained benzoic acid at a level of 1640 parts per million (ppm), exceeding the legal limit of 1000 ppm."

The CFS has informed the vendor concerned of the irregularity and instructed it to stop sale of the affected product. The CFS is tracing the source of the affected product.

Benzoic acid is a preservative of low toxicity. Based on the level detected in the sample, adverse health effects will not be caused under usual consumption.

The spokesman reminded the food trade that the use of preservatives in food must comply with the Preservatives in Food Regulation (Cap 132BD). Offenders are liable to a maximum fine of \$50,000 and six months' imprisonment upon conviction.

The CFS will continue to follow up on the incident and take appropriate action. Investigation is ongoing.