

Sample of uncooked dumpling wrapper detected with excessive preservative

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (May 17) that a sample of uncooked loose-packed dumpling wrapper 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 above-mentioned sample from a shop in Siu Sai Wan for testing under its routine Food Surveillance Programme. The test result showed that the sample contained benzoic acid at a level of 6,880 parts per million (ppm), exceeding the legal limit of 1,000 ppm."

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

Benzoic acid is a preservative of low toxicity. However, long-term exposure to excessive benzoic acid may affect health, such as by causing gastrointestinal disturbances.

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.