

## Sample of uncooked dumpling wrapper detected with non-permitted preservative sorbic acid

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (November 22) announced that a sample of uncooked dumpling wrapper was found to contain sorbic acid, a preservative not permitted to add in the food concerned. The CFS is following up on the incident.

"The CFS collected the above-mentioned sample from a food premises in Tsuen Wan for testing under its routine Food Surveillance Programme. The test result showed that the sample contained sorbic acid at a level of 102 parts per million. According to the Preservatives in Food Regulation (Cap 132BD), sorbic acid is not permitted in uncooked dumpling wrappers," a CFS spokesman said.

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

The spokesman said, "Sorbic acid is a preservative of low-toxicity. Based on the level detected in the above-mentioned sample, adverse health effects will not be caused by 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 case and take appropriate action. Investigation is ongoing.