

## [CFS urges public not to consume a kind of soy milk beverage with possible quality problem](#)

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (November 3) urged the public not to consume a kind of soy milk beverage imported from Japan as the product might have a quality problem. The trade should stop using or selling the affected batches of the product concerned immediately if they possess them.

Product details are as follows:

Product name: (Not available in English)  
Brand: MARUSAN  
Place of origin: Japan  
Volume: 1,000 millilitres  
JAN code: 4901033 630188  
Expiry date: November 4, 2023 to April 12, 2024  
Importer: Solar Mart Limited

A spokesman for the CFS said, "The CFS, through its Food Incident Surveillance System, noted a notification from the Ministry of Health, Labour and Welfare of Japan, that the above-mentioned product was being recalled in Japan due to a possible quality problem. Upon learning of the incident, the CFS immediately contacted local importers for follow-up. A preliminary investigation revealed that the above-mentioned importer had imported into Hong Kong the affected batches of the product concerned."

For the sake of prudence, the CFS has instructed the above-mentioned importer to stop sale and remove from shelves the affected product, and to initiate a recall. Enquiries about the recall can be made to the importer's hotline at 2321 0069 during office hours.

The spokesman advised members of the public to stop consuming the affected product and seek medical treatment if they feel unwell after consuming the product concerned.

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

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## [FEHD and Hong Kong Customs continue to](#)

## combat illegal sale of hairy crabs and sale of hairy crabs from dubious sources (with photo)

To safeguard food safety, the Food and Environmental Hygiene Department (FEHD) and Hong Kong Customs have launched joint blitz operations from October 25 to inspect selling points of hairy crabs in various districts and combat the illegal sale of hairy crabs, with a view to ensuring that hairy crabs on sale in the market comply with relevant requirements under the laws.

A spokesman for the FEHD said today (November 3), "Up till today, officers from the Centre for Food Safety, the Environmental Hygiene Branch of the FEHD and Customs officers have inspected more than 60 premises selling hairy crabs, including food premises and public market stalls. The source documents and health certificates of the hairy crabs were checked to ensure that the hairy crabs sold at the premises are in compliance with the Public Health and Municipal Services Ordinance (Cap. 132) as well as the Trade Descriptions Ordinance (TDO) (Cap. 362) and are fit for human consumption. The FEHD and Customs officers also distributed promotional leaflets to the operators of the premises, reminding them to pay attention to food safety and comply with relevant requirements under the laws. During the operations, no contravention was found."

Under the Food Business Regulation (Cap. 132X), save with the written permission of the Director of Food and Environmental Hygiene (DFEH), no person shall sell any restricted foods, including shellfish. Operators selling hairy crabs (including physical premises and online sales) shall obtain the Shell Fish (Hairy Crab) Permit or relevant written permission granted by the FEHD. Furthermore, the relevant regulatory condition also stipulates that hairy crabs for sale shall be obtained from a reliable and reputable source. A copy of the health certificate issued by the relevant authority and acceptable to the DFEH shall also be kept. Under the Regulation, any person who operates an unlicensed food business or sells restricted foods without permission commits an offence and is liable to a maximum fine of \$50,000 and imprisonment for six months upon conviction.

In addition, according to the Public Health and Municipal Services Ordinance (Cap. 132), all food available for sale in Hong Kong, locally produced or imported, should be fit for human consumption. An offender in this regard is subject to a maximum fine of \$50,000 and imprisonment for six months upon conviction. Under the Food Safety Ordinance (Cap. 612), any person who, without reasonable excuse, fails to comply with the record-keeping requirement relating to movement of food commits an offence and is liable to a maximum fine of \$10,000 and imprisonment for three months upon conviction.

Customs reminds traders not to apply a false trade description to goods or services, or to supply or offer to supply goods or services to which a

false trade description is applied. Those who violate the TDO are liable on conviction to a maximum fine of \$500,000 and imprisonment for five years. Customs also attaches great importance to the protection of consumer rights and will take appropriate enforcement action once activities in violation of the TDO are detected in the market.

The FEHD and Customs remind the trade not to import or put on sale hairy crabs with an unknown origin, and consumers should make purchases at reputable shops with the Shell Fish (Hairy Crab) Permit or relevant written permission granted by the FEHD.

If members of the public suspect that there are operators selling hairy crabs without the relevant permits/permissions or the hairy crabs are not accompanied with health certificates, they may make a report by calling the FEHD hotline at 2868 0000 or through email ([enquiries@fehd.gov.hk](mailto:enquiries@fehd.gov.hk)).

In addition, members of the public may make a report to Customs' 24-hour hotline 2545 6182 or its dedicated crime-reporting email account ([crimereport@customs.gov.hk](mailto:crimereport@customs.gov.hk)) or online form ([eform.cefs.gov.hk/form/ced002/](http://eform.cefs.gov.hk/form/ced002/)) if they suspect that hairy crabs bought are of a falsely claimed place of origin.



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## [HKETO, Brussels supports Hong Kong films at Asian Film Festival Barcelona](#)

The Hong Kong Economic and Trade Office in Brussels (HKETO, Brussels), Create Hong Kong and the Film Development Fund are supporting the screening of six Hong Kong films at the 11th Asian Film Festival Barcelona being held in Barcelona, Spain, from October 25 to November 5.

The six Hong Kong films are Lawrence Kan's "In Broad Daylight", Tracy Choi's "Lonely Eighteen", Andy Lo's "Once in a Blue Moon", Lau Kok-rui's "The Sunny Side of the Street", Au Cheuk-man's "Stand Up Story" and Cheuk Wan-chi's "Vital Sign".

Speaking before the screening of a Hong Kong film on November 2

(Barcelona time), a representative of HKETO, Brussels highlighted that the Hong Kong Special Administrative Region Government has been promoting creative industries and grooming talent in the film sector, strengthening Hong Kong's role as an East-meets-West centre for international cultural exchange. The representative added that recently in "The Chief Executive's 2023 Policy Address", new initiatives were announced to further develop the film market, including the Hong Kong-Europe-Asian Film Collaboration Funding Scheme to sponsor film projects co-produced by Hong Kong filmmakers and their Asian and European counterparts.

The Asian Film Festival Barcelona specialises in Asian cinema, with a programme of more than 100 films from around 25 countries and cities in Asia and the Asia-Pacific region.

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## **CFS investigates suspected cases of breaching Food Safety Order on aquatic and seaweed products imported from Japan**

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (November 3) that an aquatic product and seaweed products from regulated Japanese metropolis/prefecture were suspected to be in breach of the relevant Food Safety Order when the CFS inspected food imported from Japan. The products concerned have been marked and sealed by the CFS and have not entered the market. The CFS is following up on the cases.

A spokesman for the CFS said, "During inspections of the food labels of the concerned consignments of food imported from Japan, the CFS respectively found a pack of chilled oyster meat and two seaweed products which were processed in Ibaraki Prefecture, as well as a seaweed product suspected to have been processed in Tokyo, after the Order was issued. The importers concerned are thus suspected of breaching the relevant Order."

According to the Order, all aquatic products originating from the 10 metropolis/prefectures, namely Tokyo, Fukushima, Chiba, Tochigi, Ibaraki, Gunma, Miyagi, Niigata, Nagano and Saitama, are prohibited from being imported into and supplied in Hong Kong if they are harvested, manufactured, processed or packed on or after August 24, 2023, including all live, chilled, frozen, dried or otherwise preserved aquatic products, sea salt, and unprocessed or processed seaweed.

The CFS will continue to follow up on the incidents and take appropriate action, including informing the Japanese authorities concerned of the

incidents. Prosecution will be instituted against the importers concerned should there be sufficient evidence. The investigation is ongoing.

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## Celebrated Greek choreographer Dimitris Papaioannou returns to Hong Kong with latest production "INK" (with photos)

Following the world tour of "The Great Tamar", internationally acclaimed Greek choreographer Dimitris Papaioannou will return to Hong Kong and perform onstage for the first time in a decade. Papaioannou's works have always been known as being visual spectacles. For his latest production, "INK", the master of spectacle will create a water-filled stage and present together with young German dancer Šuka Horn.

"INK", which is one of the highlights of this year's New Vision Arts Festival (NVAF), will be staged from November 9 to 11 at the Hong Kong Cultural Centre Grand Theatre. All three performances will be performed by Papaioannou and Horn.

Under the magical illusionary spell of Papaioannou, "INK" is set on a dark stage flooding with water. The dance-like push and pull between the two dancers, juxtaposing stillness with violence, portrays a primal state, drawing the audience irresistibly into the artists' nightmare.

"INK" was initiated by Papaioannou at the start of the pandemic when the young dancer Horn was stranded in Greece, creating an opportunity for the two artists to become close collaborators. Papaioannou was inspired by his interests such as painting, religion, aliens, sci-fi and Greek mythology, creating a duet performance that allows audiences to enter the conscious and subconscious mind of the master.

"INK" received the Ubu Award for best foreign show presented in Italy in 2021. The programme is on a world tour starting from this year.

"INK" will be held at 7.30pm on November 9 and 10 (Thursday and Friday), and at 3pm on November 11 (Saturday) at the Hong Kong Cultural Centre Grand Theatre. Tickets priced at \$200, \$280, \$360, \$460 and \$580 are now available at URBTIX ([www.urbtix.hk](http://www.urbtix.hk)). For telephone bookings, please call 3166 1288, or use the mobile ticketing app "URBTIX". Various discount schemes, including the newly introduced weekend package booking discount, are being offered.

"INK" contains nudity. Audiences below 16 will not be admitted. A meet-the-artist session will be held after the performance at the Grand Theatre on

November 10.

Organised by the Leisure and Cultural Services Department, the NVAF is running from October 20 to November 19, showcasing an array of interdisciplinary programmes by overseas and local performing groups and artists. For programme enquiries, please call 2370 1044 or visit [www.nvaf.gov.hk](http://www.nvaf.gov.hk).

