Targeted Food Surveillance on Pre-packaged Nuts

Civic and Municipal Affairs Bureau

Food Safety Centre

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Targeted Food Surveillance

Objective: The Centre proactively identifies potential risks of the targeted food items and monitors the safety of food items that are commonly consumed in Macao in order to safeguard food safety.

Targeted Food Surveillance

■ The Centre conducts relevant analysis based on specific food categories.

Priority will be given to the popular food items.



Food Surveillance for pre-packaged nuts

- There are a wide range of pre-packaged nuts in the market, including peanuts, almonds, pistachios and hazelnuts, etc.
- To ensure the pre-packaged nuts in Macao market comply with the requirements of food hygiene and safety standards, Food Safety Center of IACM collected relevant food samples from the market for testing.

Market Surveillance

Popularity

Nuts products commonly consumed. Includes well-known brands.

Country or Region of Origin

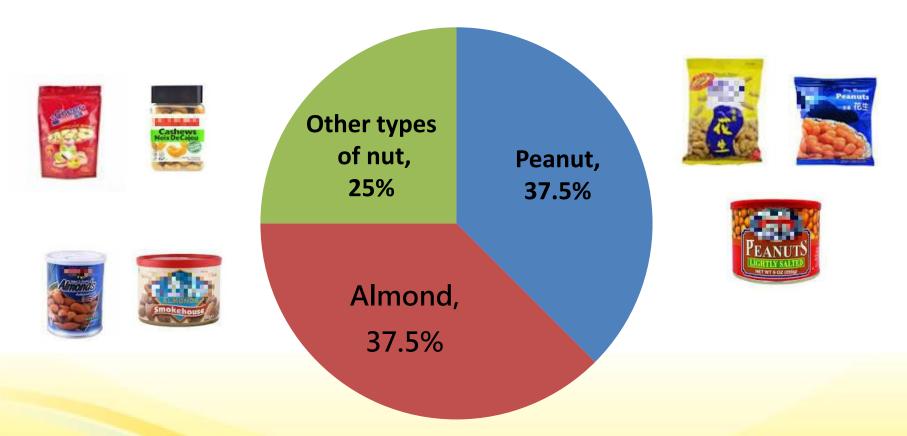
Macao, Hong Kong, US, China, Taiwan, Thailand, Vietnam and Malaysia.

Location

Local supermarket and department store

Types of Samples

Collected a total of 40 samples of pre-packaged nuts, which include:



Types of Test

- Mycotoxins Test
- Total aflatoxin
- Aflatoxin B₁
- Aflatoxin B₂
- Aflatoxin G₁
- Aflatoxin G₂

Test Results

- All the samples were satisfactory. The overall satisfactory rate was 100%.
- Despite the fact that all the samples tested were satisfactory, however, the calories and fat content in nuts are very high, IACM reminded the public to maintain a balanced diet, avoid excessive consumption of nuts.

Reference:

- Codex Stan 192-1995 《Codex General Standard for Contaminants And Toxins In Food And Feed》
- Hong Kong 《Harmful Substances in Food Regulations》

Advice To The Public

When purchasing pre-packaged nuts, you should:

- Purchase from approved and reliable sources;
- Check the packaging if it is intact and pay attention to the expiry date;
- After buying, store the products properly according to label instructions.
 Consume as soon as possible after opening;
- For those who are allergic to nuts, should avoid eating;
- Do not purchase or consume any nut products if there is any doubt about its safety or quality, or the products have gone mouldy.

Advice To The Trade

- The trade should purchase food products from reputable suppliers.
 Store and display the food properly.
- The trade should keep all the purchase and sales records for product tracing by the competent government authorities whenever necessary.





保存食品紀錄指引

目的:

根據(食品安全法),食品生產經營者有義務在指定期間內保存總出資紀錄或 相關單據·本指引百在使食品生產經營者了解保存食品紀錄的要件及如何妥善 進行相關的保存工作,以便一旦發生食品事故時能讓政府權限部門進行及時有 效的食品溯源及跟進工作,共同攜手保障本濃的食品安全。

福用節團:

- 適用於所有提供人食用的食品。根據(食品安全法),「食品」指任何供人食用的經處理或未經處理的物質,包括飲料及香口膠類產品,以及在生養。配製及廣寢會品場際中的每期的的有限分。
- 本指引旨在為食品生產經營者提供原則性的保留食品紀錄建議,但受現行 其他指引規輸者,則可沿用既有的規定。

保存紀錄的內容:

為有效迫查食品的來源和流向,保存紀錄的內容應清晰並涵蓋以下資料:

- 食品的日期(獲取食品的日期;以批發方式供應食品的日期);
- 食品的來源資料(公司或個人的名稱·地址及電話)
- 食品的數量:
- 食品的描述(應為特徵性描述,讓人可清楚辨識,如食品名稱-批號及產 地來源等)。

食品生產經營者一般須備存的紀錄

	進口紀錄	獲取紀錄	供應紀錄
食品進口商	√		√
食品分銷商		√	√
食品零售商		√	
(直接供應給消費者)			
飲食業界		√	
本地食品製造商		√	√

Released Results and Enquiries

The Centre releases food surveillance results and information through the following channels:

- Press releases
- Food Safety Information Website and Food Safety Information App

