



2015 Report on Results of Mooncakes

Civic and Municipal Affairs Bureau

Food Safety Centre

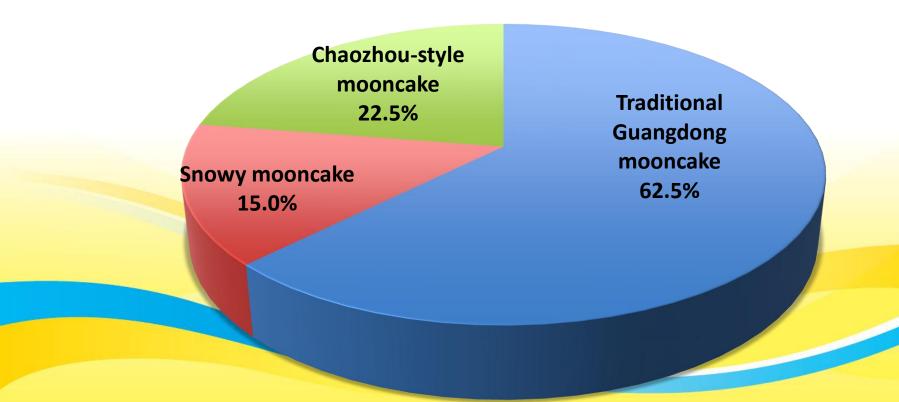
2015

Background

- With the Mid-autumn festival just around the corner, the Civic and Municipal Affairs Bureau (IACM), the Health Bureau (SSM), and the Consumer Council (CC) cooperated to collect samples for seasonal food surveillance on mooncakes.
- Target:
 - local eateries, restaurants, bakeries, and supermarkets
 - Extend to online stores and group-buying stores
- A total of 40 samples of mooncakes (30 brands) were collected for microbiological and chemical tests.

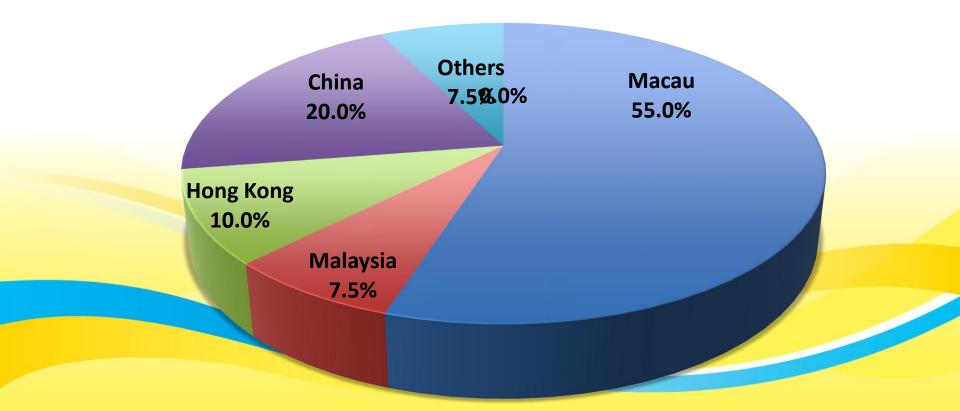
Types of samples

Collected a total of 40 samples, which included traditional Guangdong mooncakes, snowy mooncakes and Chaozhou-style mooncakes.



Origin of the samples

Most of the samples are produced locally in Macau, followed by China and Hong Kong.



Type of test

Microbiological analysis:

Pathogen

(E. coli, Listeria monocytogenes, Staphylococcus aureus, Salmonella)

Chemical:

- Preservatives (Benzoic acid, Sorbic acid, Methyl parahydroxybenzoate, Ethyl para-hydroxybenzoate, Propyl para-hydroxybenzoate)
- Alfatoxin B1
- Sudan Red (samples containing egg yolk)

Test results

- All tested samples were satisfactory. The overall satisfactory rate was 100%.
- Mooncakes are high in calories, fat and sugar. Avoid excessive eating of mooncakes.
- The public should maintain a balanced diet.

Advice for trade

- Purchase mooncakes and ingredients from reputable suppliers.
 Do not buy food from unknown sources.
- Wrap foods and ingredients properly, and store at appropriate temperatures.
- Check all the raw materials before using. Discard any raw materials that have deteriorated or having unusual appearance/smell.
- Keep all the purchase and sale records for source-tracing when necessary.
- Do not purchase or sell any food products if there is any doubt about its hygiene and safety.

Advice for consumers

- Buy mooncakes from reputable and hygiene stores.
- When buying pre-packaged mooncakes, read the label carefully, especially the expiry dates, storage instruction and manufacturer, etc.
- Traditional mooncakes should be stored according to the storage instructions on the labels. Once opened, the mooncakes should be consumed immediately or wrapped properly and refrigerated at below 5℃.
- Snowy mooncakes should be stored and transported at below 5°C.

Advice for consumers

- Before eating, check the food carefully, especially if any abnormal smell or moulds are found, or the expiry date has passed.
- Do not purchase or eat any food if there is any doubt about its safety or quality.

Advice for consumers

- Purchase foods from online stores or group-buying stores posing greater food safety risks, especially for some foods that must be stored in low temperature (such as snowy mooncakes or ice-cream mooncakes)
- Buyers and sellers should stay vigilant throughout the process and be aware of the potential risks during food sources choosing, preparation, packaging, storage, transport, receiving, etc.

