



## 2017 Report on Results of Mooncakes

**Civic and Municipal Affairs Bureau** 

**Food Safety Centre** 



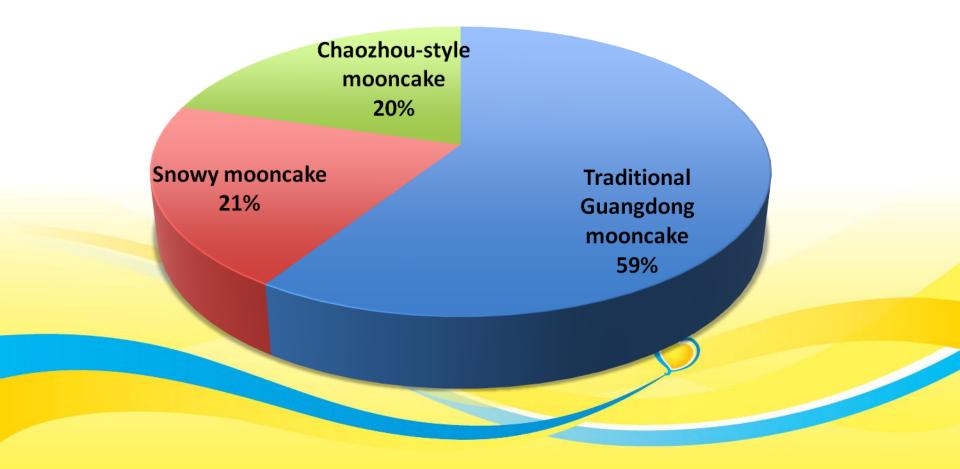
### Background

- 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 a total of 44 mooncake samples from local eateries, restaurants, bakeries, supermarkets and online stores for microbiological and chemical tests.
- All tested samples were satisfactory. The overall satisfactory rate was 100%.



# **Types of samples**

Collected a total of 44 samples, which included traditional Guangdong mooncakes, snowy mooncakes and Chaozhou-style mooncakes.



### **Types of test**

- Microbiological analysis :
  - Pathogen

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

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

#### **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 balance diet.

### Advice for trade

- Purchase food ingredients from reputable suppliers. Do not buy food from unknown sources.
- Check all the raw materials before using. Discard any raw materials that have deteriorated or having unusual appearance or smell.
- Wrap foods and ingredients properly, and store at appropriate temperatures.
- 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**

- Purchase mooncakes from reputable and hygiene stores.
- Pay attention to the hygiene conditions of the shops and the storage condition of mooncake.
- When buying pre-packaged mooncakes, read the label carefully, especially the expiry date, storage instruction and manufacturer, etc.
- Traditional mooncakes should be stored according to the storage instructions on the labels. Once opened, the mooncake should be consumed immediately or wrapped properly and refrigerated at below 5°C.
- Snowy mooncakes should be stored at 5°C or below and ice-cream mooncakes should be stored at -18 °C or below, and consume them as soon as possible after opening package.

### **Advice for consumers**

- Consumers should be conscious of food safety when purchasing mooncakes or frozen pastry food from online stores or overseas via buying-on-yourbehalf agents, especially for some foods that must be stored in low temperature (such as snowy mooncakes or ice-cream mooncakes, etc.)
- Consumers should stay vigilant before purchase and throughout the process and be aware of the potential risks during food sources choosing, transport, storage and hygiene condition, etc.
- If there are doubts about the source and safety of the food products or abnormalities found in them, do not buy or stop consuming them.
- The public can access the relevant <u>link</u> (Chinese version only) for retrieving more tips for online food purchase and consumption.



