

# Targeted Food Surveillance on Pre-packaged Jams And Jellies

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 assesses the safety of food items commonly consumed in Macao in order to safeguard food safety.



# Targeted Food Surveillance

- The Centre conducts relevant analysis based on the types of foods. Priority will be given to the popular food items.

## Factors

Risk Level

Social Concern

Eating Habits

Food Incidents



# Surveillance on Pre-packaged Jams And Jellies

- There are a wide range of pre-packaged jams and jellies in the market, and could serve with ice-cream, desserts, etc. according to personal taste preference, they are popular among all age groups.
- Since jam and jelly can be eaten directly without heating, if the processing procedures such as purchasing, processing and storage were not carried out properly, may increase the risk of microbiological contamination. In addition, appropriate amount of preservatives may use to extend the shelf life of jam and jelly.
- In order to collect information on the food hygienic and safety situation of the pre-packaged jams and jellies, Food Safety Center of IACM carried out a targeted food surveillance.

# Market Surveillance

## Popularity

Pre-packaged jams and jellies in the market, including Strawberry jam, marmalade and peach jelly, etc.

## Country or Region of Origin

China, Japan, Korea, Taiwan, US, Canada, France and UK, etc.

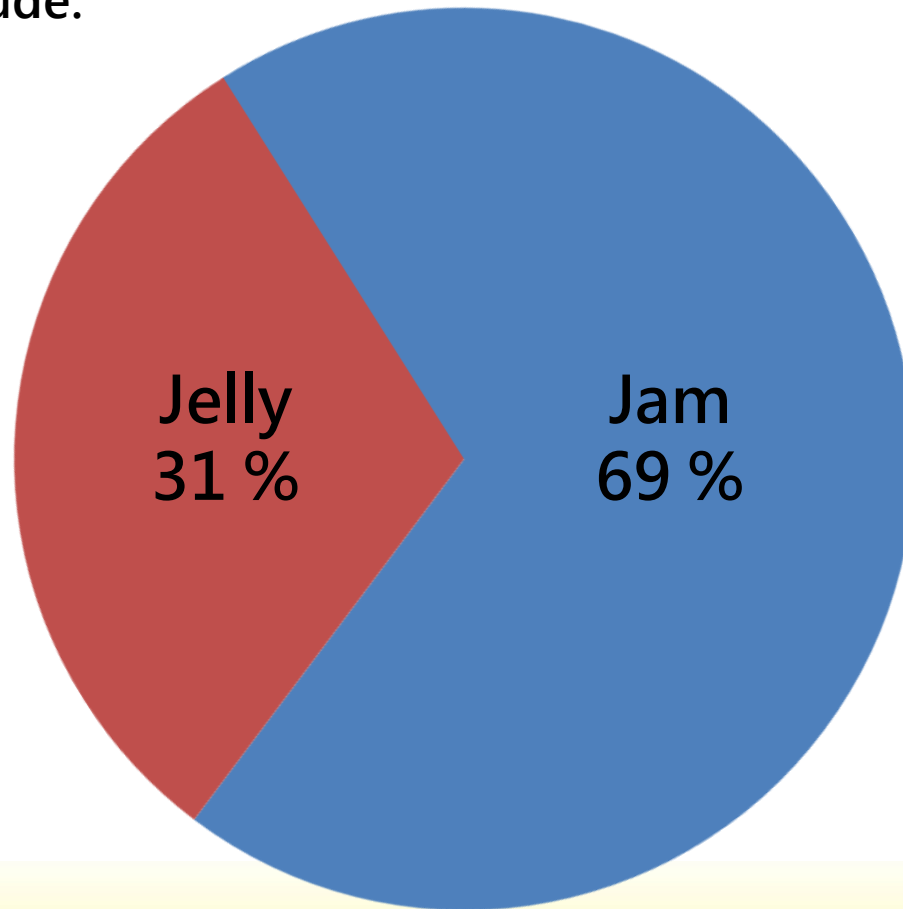
## Location

Local supermarket and department store



# Types of Samples

- Collected a total of 130 samples of Pre-packaged jams and jellies, which include:



# Types of test

## ■ Microbiological analysis

Pathogen: *Salmonella* and *Staphylococcus aureus*, in total of 2 tests.

## ■ Chemical Analysis

Sorbic acid, Benzoic acid and Sulfur dioxide, in total of 3 tests.



# Test Results

- All the samples were satisfactory. The overall **satisfactory rate was 100%.**
- Despite the fact that all the samples tested were satisfactory, IACM reminded the public to maintain a balanced diet. Since the jam and jelly contain high level of sugar, therefore, avoid excessive consumption.
- In addition, jelly is likely to cause choking, children and elderly people should eat jelly with supervision and the jelly should be cut into pieces and chewed properly, avoid swallowed or inhaled.

## Reference:

- Microbiological : Macao 《Microbiological Guidelines for Ready-to-eat Food》 (GL 009 CSA 2015)
- Preservative : CODEX STAN 192-1995 《Codex General Standard For Food Additives》



# Advice To The Public

When purchasing pre-packaged jams and jellies, you should:

- Purchase from approved and reliable sources;
- Check the packaging if it is intact and stored under appropriate condition, and pay attention to the expiry date;
- After buying, store the products properly according to the label instructions. Consume as soon as possible after opening;
- It is difficult to verify whether the online food trading meet the food safety standard in various food processes, such as transportation and storage, the public should pay special attention to the food properties and potential risks when purchasing food online;
- Do not purchase or eat any food if there is any doubt about its safety or quality , or the products have gone mouldy or discoloration.



# Advice To The Trade

- The trade should purchase food products from reputable suppliers, meet the hygiene and safety requirements in various food processes such as transportation and storage, 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.
- Do not purchase or sell any food if there is any doubt about its safety or quality.



## 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進出貨紀錄或相關單據。本指引旨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，共同攜手保障本澳的食品安全。

### 適用範圍：

- 適用於所有擬供人食用的食品。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，以及在生產、配製及處理食品過程中所使用的所有成分。
- 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範者，則可沿用既有的規定。

### 保存紀錄的內容：

為有效追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：

1. 食品的日期(獲取食品的日期；以批發方式供應食品的日期)；
2. 食品的來源資料(公司或個人的名稱、地址及電話)；
3. 食品的數量；
4. 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.





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Safe food. Safe Consumption

安全  
食品  
安心  
食得

Alimentar-se com segurança e prazer

