



2020 Report on Results of Mooncakes

Municipal Affairs Bureau
Department of Food Safety
2020



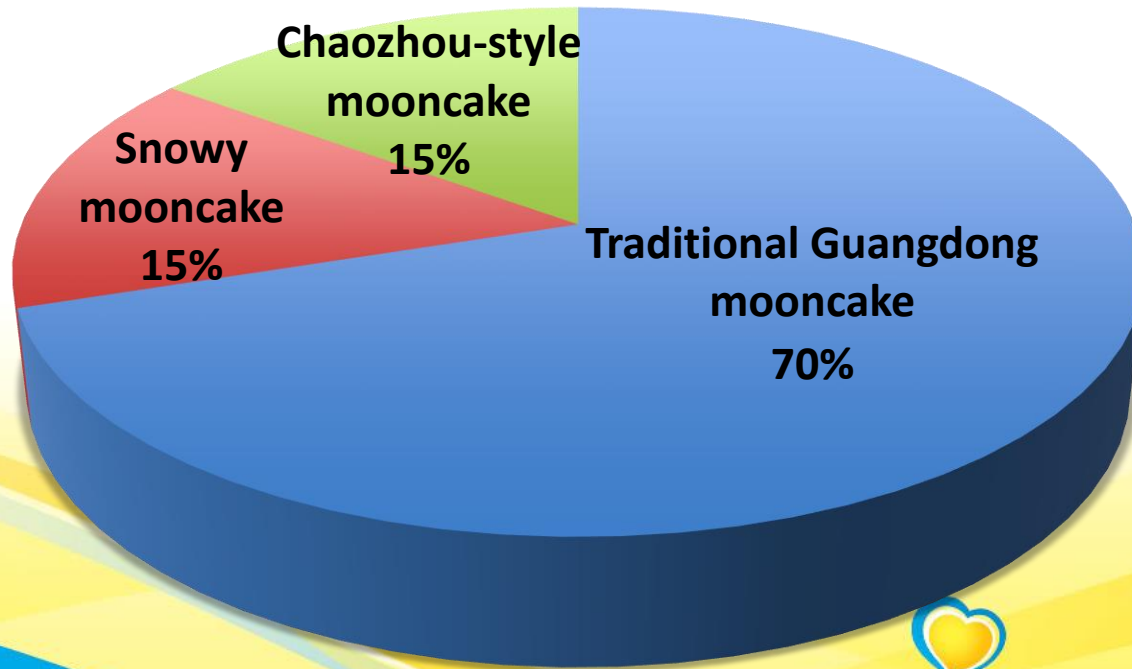
Background

- With the Mid-Autumn festival just around the corner, the Municipal Affairs Bureau (IAM), and the Consumer Council (CC) cooperated to collect a total of 40 mooncake samples from local bakeries, supermarkets, eateries, restaurants, and retail store etc., for microbiological and chemical tests.
- All tested samples were satisfactory. The overall satisfactory rate was 100%.



Types of samples

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



Types of test

- **Microbiological analysis :**

- Pathogen

(Clostridium perfringens, Listeria monocytogenes, Staphylococcus aureus (and other coagulase-positive staphylococci), Bacillus cereus (and other pathogenic Bacillus), Salmonella)

- **Chemical analysis :**

- Preservatives (Benzoic acid and its sodium salt, Methyl parahydroxybenzoate, Ethyl para-hydroxybenzoate)
- Sweetener
- Alfatoxin B1
- Sudan Red (samples containing egg yolk)



Test Results

- All tested samples were satisfactory. The overall satisfactory rate was 100%.



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.
- 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

- Before eating, check the food carefully, especially if any abnormal smell or moulds are found, or the expiry date has passed.
- Consumers should be conscious of food safety when purchasing mooncakes or frozen pastry food from online stores or overseas via buying-on-your behalf agents, especially for some foods that must be stored in low temperature (such as snowy mooncakes or ice-cream mooncakes, 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.
- Consumers should maintain a balance and wide range diet for reducing the risk of being a partial eater.

Release Results and Enquiries

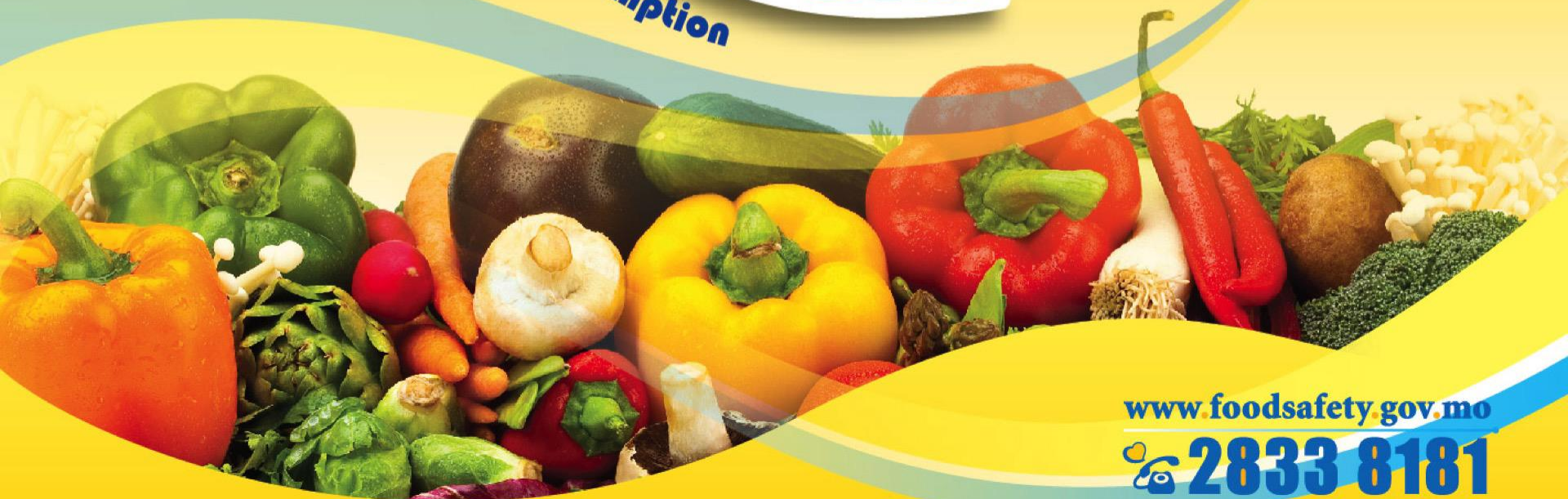
The Department of Food Safety releases food surveillance results and information through the following channels:

- Press Release

- Food Safety Information Website

(www.foodsafety.gov.mo) and Food Safety Information App





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