



## Let's understand food safety standards in Macao

In 2013, the Macao SAR Government enacted the "Food Safety Law" to safeguard food safety in Macao. Food safety standards have been established gradually with the cardinal principle of protecting food safety in Macao.

### Food Safety Standards in Force

Administrative Regulation No. 13/2013  
Maximum residue limits of  
veterinary drugs in foodstuffs

Administrative Regulation No. 6/2014  
List of prohibited substances for use in food

(Amended by Administrative Regulation No. 3/2016)

Administrative Regulation No. 16/2014  
Maximum limits of radionuclides in foodstuffs

Administrative Regulation No. 16/2015  
Limits of pathogenic microorganisms in  
powdered infant formulae

Administrative Regulation No. 2/2016  
Limits of pathogenic microorganisms in  
milk products

Administrative Regulation No. 13/2016  
Maximum limits of mycotoxins in food

Administrative Regulation No. 28/2016  
Nutritional requirements for infant formula

Administrative Regulation No. 30/2017  
Standard for uses of food coloring in foodstuffs

Administrative Regulation No. 12/2018  
Standard for uses of sweeteners in foodstuffs

Administrative Regulation No. 23/2018  
Maximum limits of heavy metal  
contaminants in food

Administrative Regulation No. 7/2019  
Standard for uses of preservatives and  
antioxidants in foodstuffs

Administrative Regulation No. 11/2020  
Maximum residue limits of pesticides in foodstuffs

(Amended by Administrative Regulation No. 2/2023)



齊來認識澳門  
食品安全標準

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[www.iam.gov.mo](http://www.iam.gov.mo)



「食品安全資訊」網頁：  
"Food Safety Information" website:  
<http://www.foodsafety.gov.mo>



食品安全資訊網 QR code  
QR Code of "Food Safety Information"  
website

食安專線

Linha aberta sobre Segurança Alimentar • Food Safety Hotline

 **2833 8181**


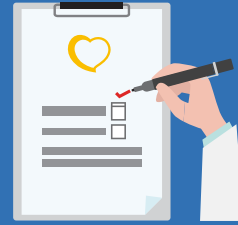
# Food safety standards




Food safety standards are a set of measures for controlling food safety risks on the premise of safeguarding residents' health. They act as the guidelines for good production practices for the industry to follow and the basis to assist the supervisory authorities with the enforcement of "Food Safety Law".

## Is exceeding the standard equal to an immediate hazard?


When a substance detected in a food sample exceeds the limit of food safety standard, it only represents a violation of the relevant regulation. The supervisory authorities must take timely action to control the spread of risk, and the producer must take on certain responsibilities.



**Scientific knowledge**



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Exceeding the standard is not equal to immediate hazard



However, it requires a risk assessment to determine whether the substance causes an immediate threat to human health.

Factors for consideration:

-  How much does the substance exceed the standard?
-  How much do we consume?
-  How often do we consume the food?
-  How is the "toxicity" of the excessive substance?



Therefore, don't be scared next time when you read online articles or news about "excessive substances". You should make a rational analysis first. It is more important to understand experts' opinions carefully and learn about food safety in an objective, rational and scientific way.