



Targeted Food Surveillance of Pre-cut Fruit and Fruit Beverages

Department of Food Safety Municipal Affairs Bureau

Targeted Food Surveillance

Objective: To proactively identify the potential risks of targeted food items and monitor the safety of food items sold on the market in Macao in order to assess the safety of food products commonly consumed by residents.



Targeted Food Surveillance

The Department conducts relevant analysis based on specific types of food. Priority is given to food items frequently consumed by the public.



Pre-cut Fruit and Fruit Beverages

- As hand-shaken beverages have become popular in recent years, many hand-shaken beverage takeaway stores have emerged in Macao, providing a variety of drinks, such as freshly made fruit juices, tea beverages made with pre-cut fruit and fruit beverages made with a blend of chilled fruit juice or concentrated fruit juice.
 - Fruit platters and fresh fruit juices sold at department stores and supermarkets, as well as hand-shaken fruit beverages are generally made with pre-cut fruit.

Pre-cut Fruit and Fruit Beverages

- However, preparation of pre-cut fruit and fruit beverages involves multiple manual handling. Use of contaminated fruit, preparation or storage under inappropriate temperature will increase the risk of pathogenic microbial contamination.
 - Therefore, the Department of Food Safety has carried out this targeted surveillance to examine the safety of pre-cut fruit and fruit beverages in order to safeguard public health.

Market Surveillance

Coverage

Various types of pre-cut fruit and fruit beverages on the market.

Location

Local hand-shaken

beverage

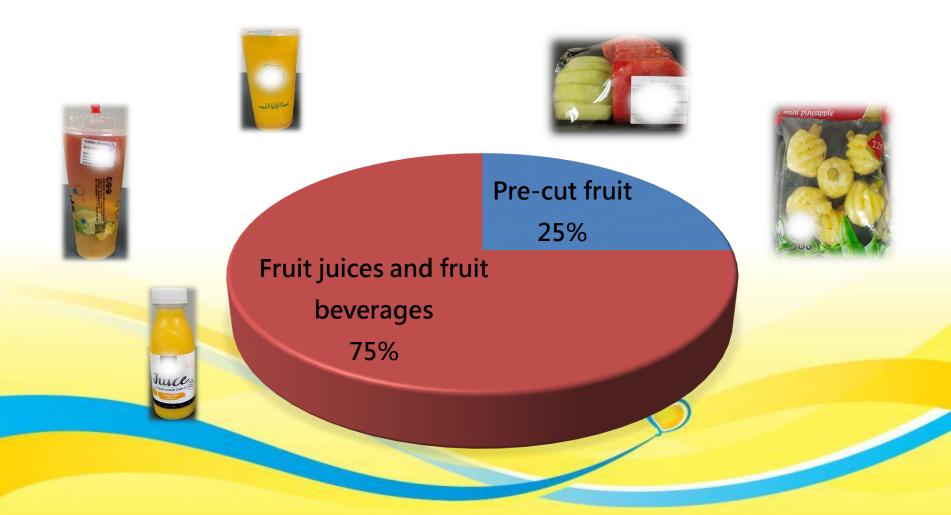
takeaway stores,

department stores,

supermarkets, etc.

Samples Tested

A total of 40 samples of pre-cut fruit and fruit beverages, including:



Test Parameters

Pathogens

Salmonella, *Staphylococcus aureus*, *Clostridium perfringens* and *Listeria monocytogenes*, a total of 4 tests.

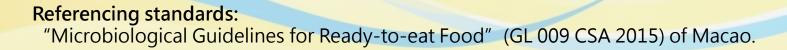


Food Samples of Pre-cut Fruit and Fruit Beverages (Some examples)

Sample Name	Packaging Condition	Test parameters	Test Result
Fruit platter (pre-cut fruit)	Packaged	Salmonella, Staphylococcus aureus, Clostridium perfringens and Listeria monocytogenes	Satisfactory
Pineapple (pre-cut fruit)	Packaged		Satisfactory
Kumquat lemon (hand-shaken beverage)	Packaged in cup		Satisfactory
Fruit tea (hand-shaken beverage)	Packaged in cup		Satisfactory
Orange juice (bottled beverage)	Bottled		Satisfactory

Test Results

- No abnormalities were observed. The overall satisfactory rate was 100%;
- Although the results were satisfactory, some of the fruit beverages are high in sugar. The public is advised to maintain a balanced diet, and drink a moderate amount of fruit beverages.



Advice for Public

When purchasing food products:

- Purchase products from reputable shops;
- Consume products as soon as possible after purchase;
- Keep fruit platters and fruit beverages below 5 °C if they are not consumed immediately;
- Do not purchase or eat any food if in doubt about its quality.

Advice for Trade

Import food products from reputable suppliers;

- Ensure each stage of food processing, such as handling and storage, is carried out in compliance with hygiene and safety requirements. For example, all food ingredients must be washed thoroughly, attention should be paid to the storage temperature and time of food, and overproduction of pre-cut fruit and fruit beverages should be avoided;
- The trade should keep the purchase and sales records or relevant invoices for source tracing by the competent government authorities whenever necessary;
- Do not buy or sell any food if its safety or quality is in doubt, e.g. if the food is rotten or spoiled.

Publication and Enquiries

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

- Press release;
- Food Safety Information website (<u>www.foodsafety.gov.mo</u>) and Food Safety Information App.





