

Commercial Food Surveillance on Mycotoxins Levels in Food

Civic and Municipal Affairs Bureau
Food Safety Centre
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Objective

- The Centre aims to conduct food surveillance on potentially hazardous food that are commonly consumed in Macao, the collected information will provide scientific data for future work.



Commercial Food Surveillance on Mycotoxins Levels in Food

- Mycotoxins are toxic metabolites produced by certain moulds.
- Mycotoxins are naturally occurring. Mycotoxins (aflatoxins, ochratoxin. etc.) can be produced by moulds infecting agricultural products such as cereals, nuts, fruits, during harvest, processing and storage, especially those under warm and humid conditions.
- Once the food is contaminated by mycotoxins, general processing or cooking might not completely eliminate mycotoxins in them, and excessive consumption of mycotoxin-contaminated food may cause adverse health effects.
- In order to collect information on mycotoxins levels in commercial food, Food Safety Centre of IACM carried out relevant food surveillances.

Market Surveillance

Popularity

Commercial foods,
including dairy
products, nuts,
grains, etc.

Country or Region of Origin

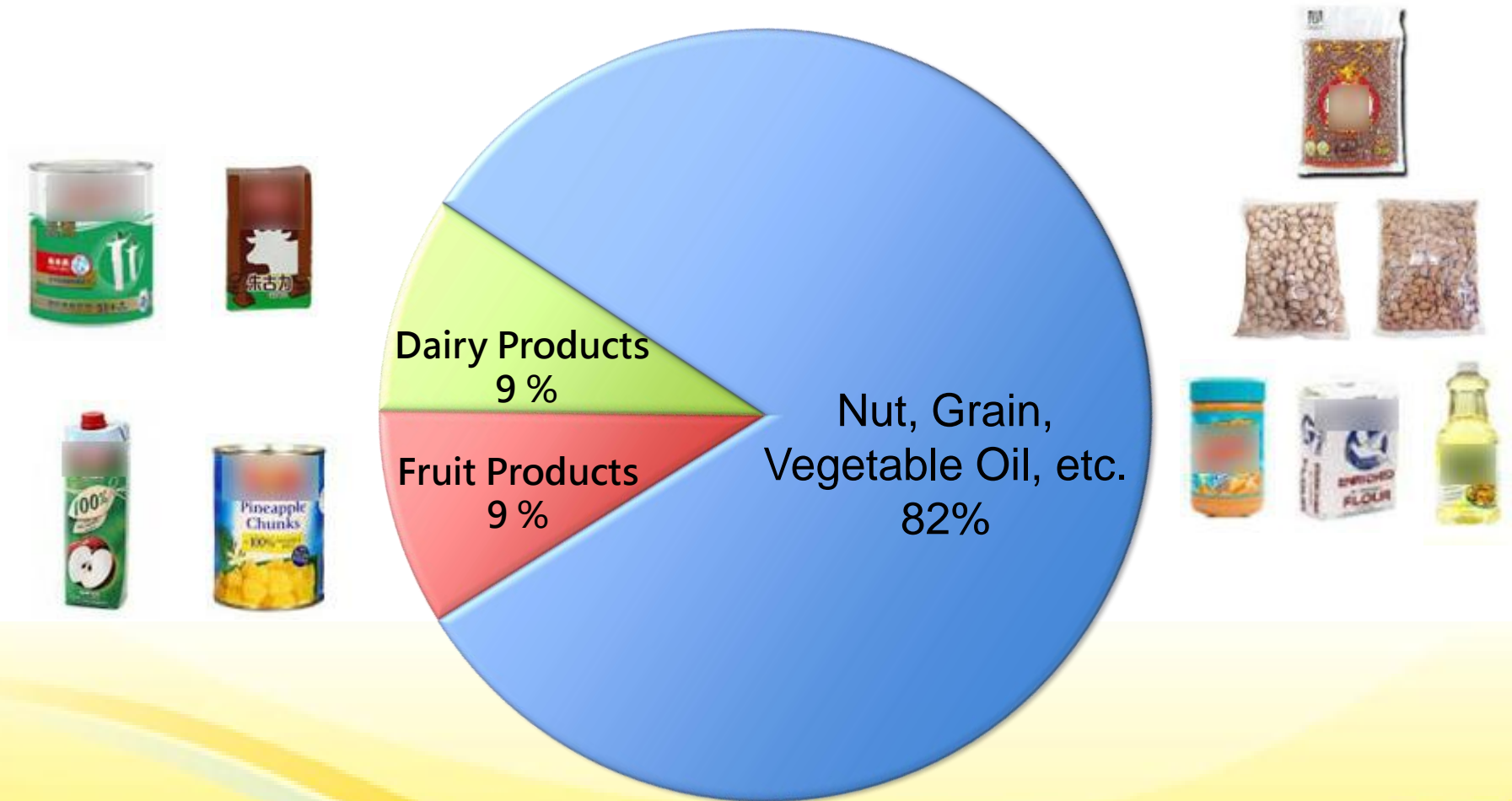
China, Taiwan,
Japan, Australia,
Portugal and Italy,
etc.

Location

Local supermarkets,
grocery stores and
department stores

Types of Samples

- Collected a total of 110 samples, which include:



Test Parameters- Mycotoxins

■ Aflatoxin M1

For pre-packaged dairy products, such as fresh milk, chocolate milk and cheese, etc.

■ Patulin

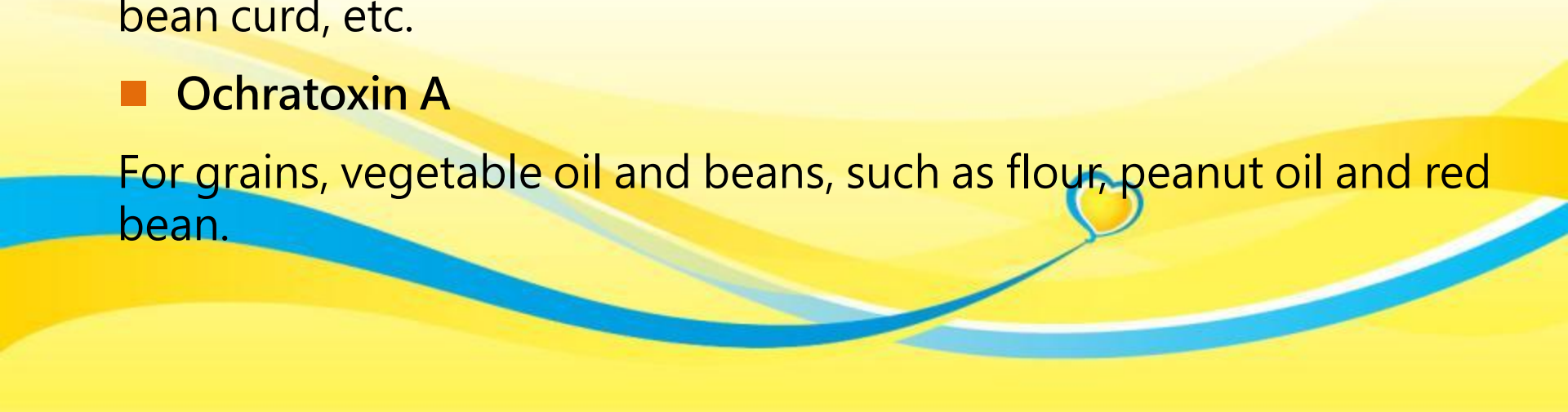
For pre-packaged fruit products, such as apple juice, apple puree, etc.

■ Total Aflatoxin

For nuts, grains, vegetable oil and soy products, such as peanut, rice, bean curd, etc.

■ Ochratoxin A

For grains, vegetable oil and beans, such as flour, peanut oil and red bean.



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.

Reference:

- CODEX STAN 193-1995 《CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD AND FEED》
- China GB 2761-2011 《Maximum Levels of Mycotoxins in Foods》
- Hong Kong 《Harmful Substances in Food Regulations》

Advice To The Public

When purchasing food:

- Purchase from approved and reliable sources;
- Food should be stored or displayed properly in cool, dry places and under appropriate temperature; check the packaging if it is intact and pay attention to the expiry date;
- Purchase food in the amount as needed, store the products properly and consume as soon as possible after opening;
- 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;
- It is difficult to verify whether the online food trading meets the food safety standards in various food processes, such as storage and transportation, the public should pay special attention to the nature of food and potential risks when purchasing food online.

Advice To The Trade

- The trade should purchase food products from reputable suppliers; comply with 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有關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 advices through the following channels:

- Press releases;
- Food Safety Information website and Food Safety Information App.





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INSTITUTO PARA OS
ASSUNTOS CÍVICOS
E MUNICIPAIS

Safe food. Safe Consumption

安全
食品
安心
食得

Alimentar-se com segurança e prazer

