



2019 Report on Results of Mooncakes

Municipal Affairs Bureau
Department of Food Safety
2019

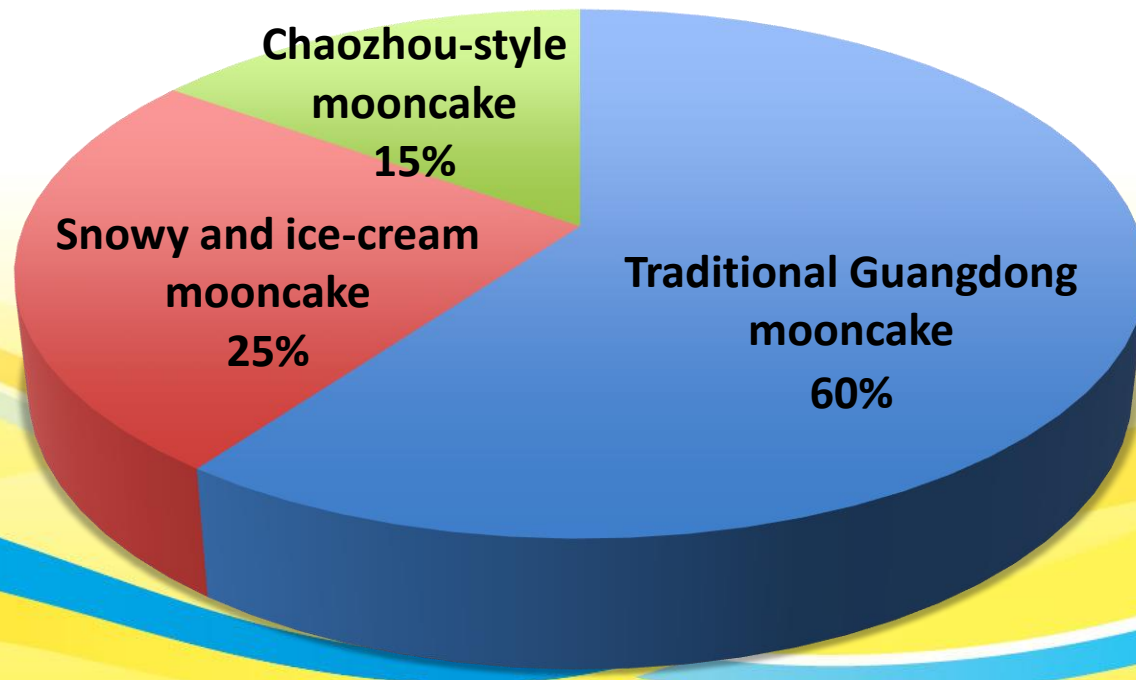
Background

- With the Mid-Autumn festival just around the corner, the Municipal Affairs Bureau (IAM), the Customs Service (SA), and the Consumer Council (CC) cooperated to collect a total of 40 mooncake samples from local eateries, restaurants, bakeries, supermarkets and retail stores 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 and ice-cream 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, Sorbic acid and its sodium salt, Methyl parahydroxybenzoate, Ethyl parahydroxybenzoate)
- Aflatoxin 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.
- The public should maintain a balance diet. Mooncakes are high in calories, fat and sugar. Avoid excessive eating of mooncakes.

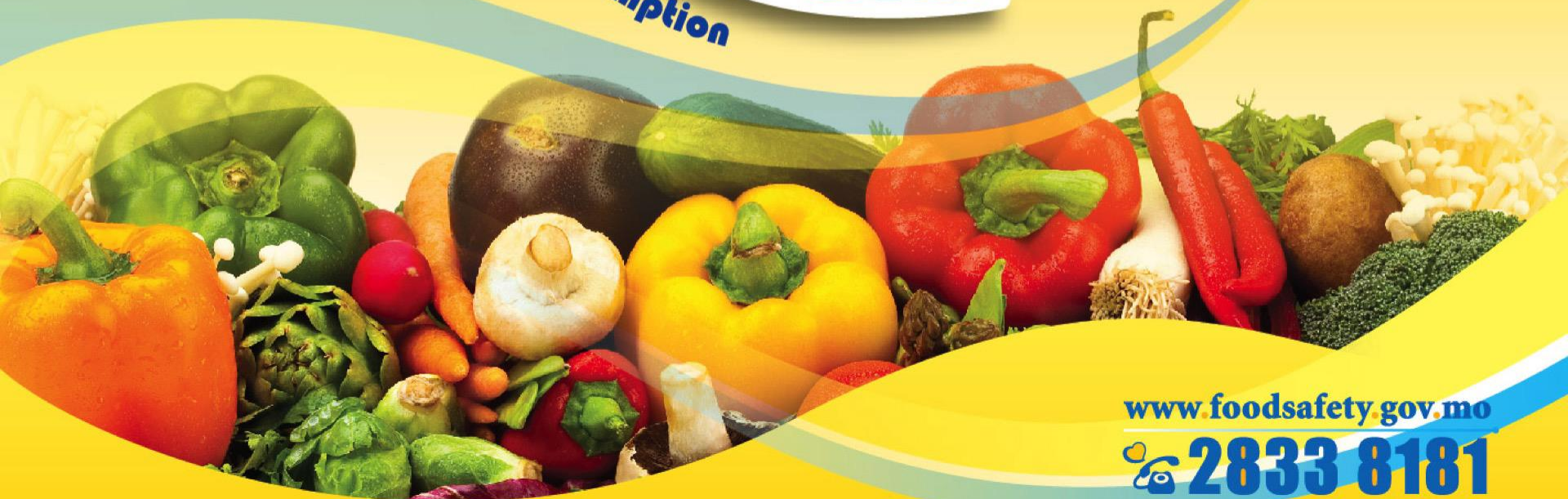


Release Results and Enquiries

Municipal Affairs Bureau Department of Food Safety release food surveillance results and information through the following channels:

- Press Release.
- Food Safety Information Website (www.foodsafety.gov.mo) and Food Safety Information App.





www.foodsafety.gov.mo

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