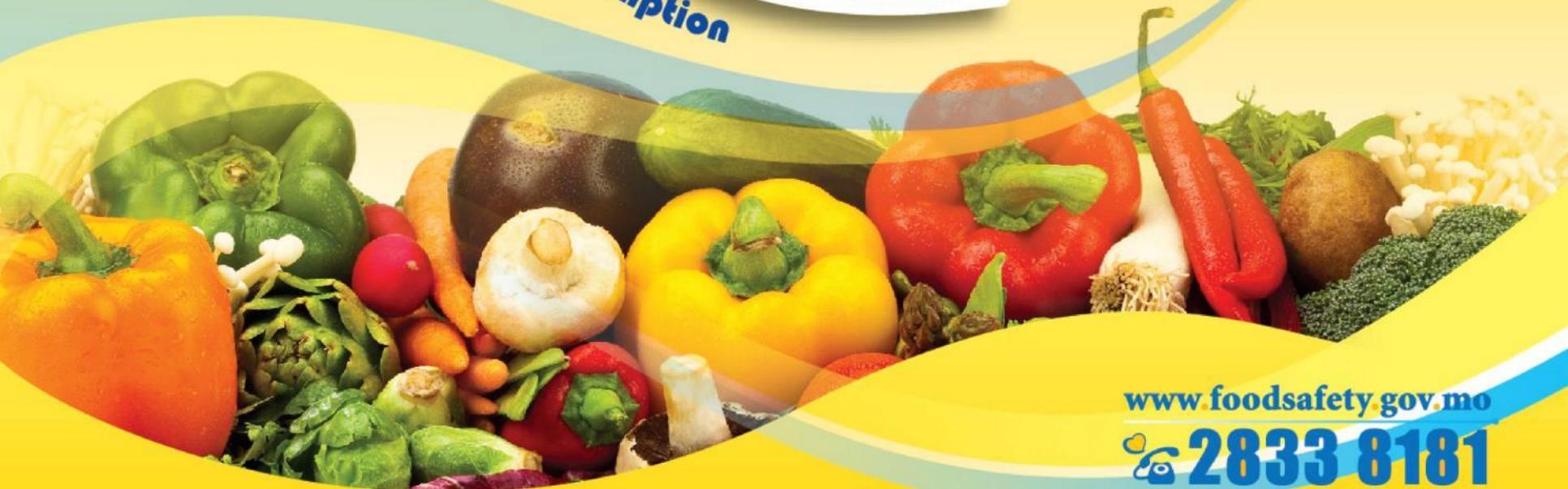


Alimentar-se com segurança e prazer
Safe Food. Safe Consumption

食品安全
食得安心



www.foodsafety.gov.mo

2833 8181

Targeted Food Surveillance of Hot Pot Food

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 residents.

Factors
taken into
consideration

Risk Level

Social Concern

Residents' Eating
Habits

Food Incidents in
the Past



Hot Pot Food

- Heavy metals are widely present in ore, water, soil and air, etc. in the environment. Plants inevitably absorb and accumulate heavy metals from the environment during their growth process, while food animals (including pigs, chickens, etc.) ingest from plants and water, leading to accumulation of heavy metals in food animals along the food chain.
- Since it is difficult for the body to metabolise heavy metals, prolonged intake of food containing excessive amounts of heavy metals may result in its accumulation in the body and pose risks to health.

Hot Pot Food

- In addition, a certain amount of preservatives may be used during the production of meat and aquatic products, soup bases and sauces in order to maintain the flavour of the food and extend the shelf-life.
- Therefore, the Department of Food Safety has carried out this targeted surveillance to examine the safety of hot pot food in order to safeguard public health .



Market Surveillance

Coverage

Various brands of hot pot food in the market, including meat and meat products, aquatic and related products, vegetables, hotpot soup bases and sauces.

Places of Origin

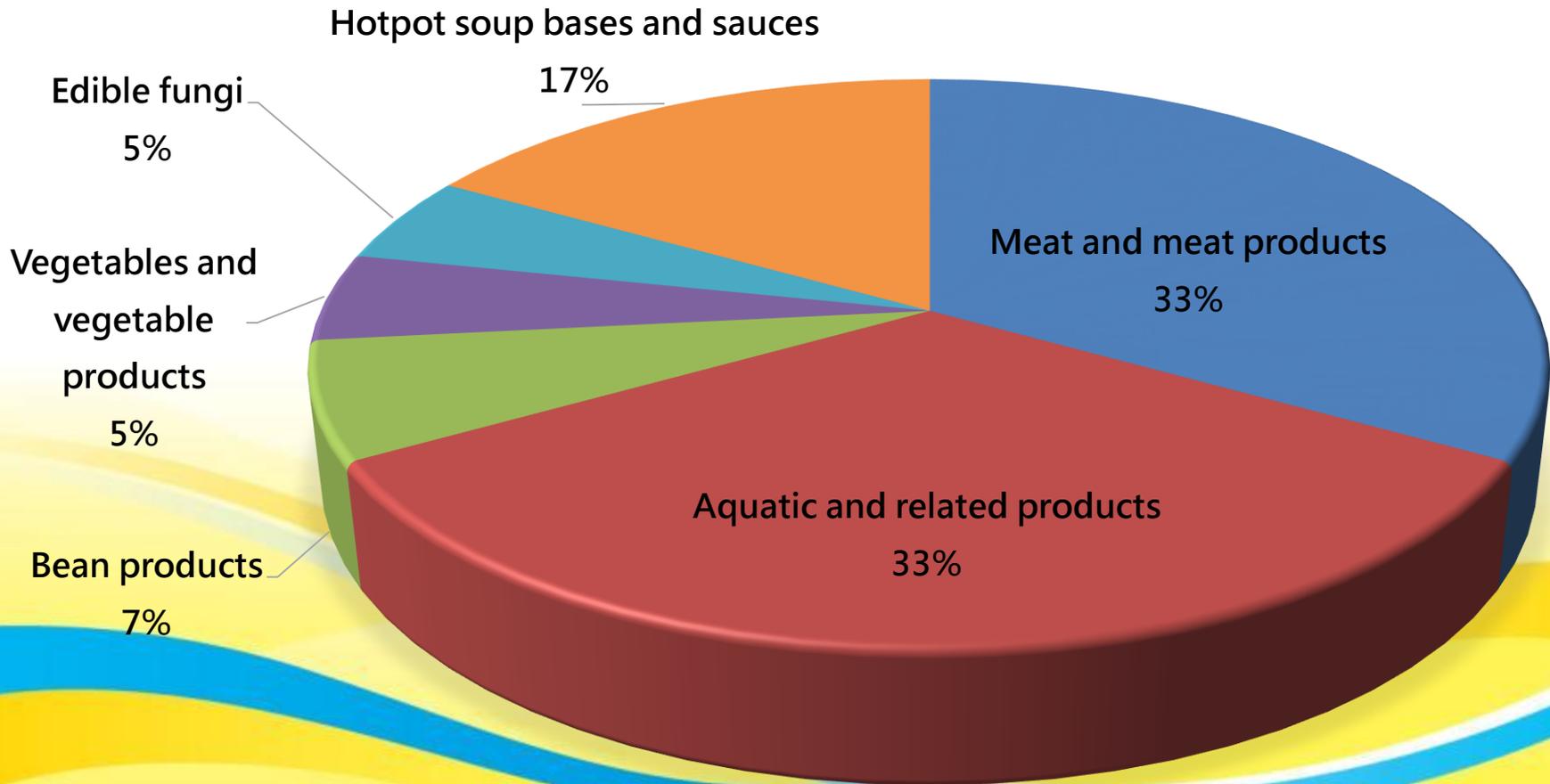
Countries and regions such as Mainland China, Hong Kong, Japan, Korea, Thailand, Portugal, Spain, France, United States and New Zealand.

Locations

Local department stores and supermarkets, etc.

Samples Tested

■ A total of 60 samples of hot pot food, including:



Test Parameters

- Heavy metals

Arsenic, cadmium, lead and mercury, a total of 4 tests.

- Food additives

Benzoic acid and sorbic acid, a total of 2 tests.



Food Samples of Hot Pot Food

(Some examples)

Sample Name	Place of Origin	Test parameters	Test Result
Chopped chicken leg	Mainland China	Arsenic, cadmium, lead and mercury	Satisfactory
Sliced lamb	New Zealand	Arsenic, cadmium, lead and mercury	Satisfactory
Stuffed pork balls	Hong Kong	Arsenic, cadmium, lead and sorbic acid	Satisfactory
Chicken sausage	United States	Arsenic, cadmium, lead and sorbic acid	Satisfactory
Sliced grass carp	Mainland China	Cadmium, lead and mercury	Satisfactory
Mussels	New Zealand	Cadmium, lead and mercury	Satisfactory

Food Samples of Hot Pot Food

(Some examples)

Sample Name	Place of Origin	Test parameters	Test Result
Soya bean sticks	Mainland China	Lead	Satisfactory
Konjac noodles	Hong Kong	Lead	Satisfactory
Lettuce	France	Arsenic, cadmium, lead and mercury	Satisfactory
Enoki mushroom	Japan	Arsenic, cadmium, lead and mercury	Satisfactory
Hot pot soup base	Mainland China	Sorbic acid and benzoic acid	Satisfactory
Satay paste	Taiwan	Sorbic acid and benzoic acid	Satisfactory

Test Results

- No abnormalities were observed. The overall **satisfactory rate was 100%**;
- Although the results were satisfactory, meat and aquatic products, hotpot soup bases and sauces are high in fat and salt. The public is advised to maintain a balanced diet. Consume vegetables before other hot pot food, and consume a moderate amount of meat and aquatic and their products. Use less sauce and condiments as well ;
- In addition, people who are sensitive to food additives such as benzoic acid should read the food labels carefully when purchasing food products.



Referencing standards:

Regulamento Administrativo nº 23/2018 “Limites máximos de metais pesados contaminantes em géneros alimentícios (Maximum Limits of Heavy Metal” Contaminants in Food) and Regulamento Administrativo n.º 7/2019 “Normas relativas à utilização de conservantes e antioxidantes em géneros alimentícios” (Standard for Uses of Preservatives and Antioxidants in Foodstuffs) of Macao.

Advice for Public

When purchasing food products:

- Purchase products from reputable shops;
- Pay attention to the expiry date and check whether the packaging is intact;
- Consume products as soon as possible after opening, or store them properly according to the labelled instructions;
- Do not purchase hot pot food which is rotten or has abnormal smell;
- 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;
 - Pay attention to the storage temperature and time of the food;
 - The trade should **keep 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

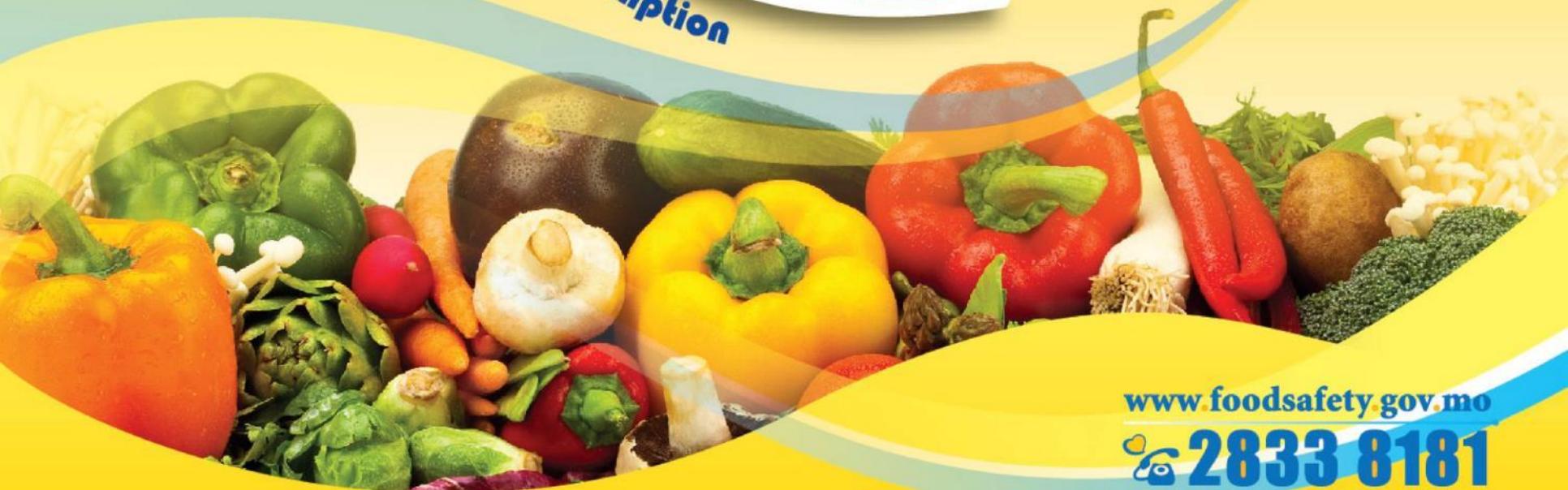
The Department of Food Safety releases food surveillance results and precautions through the following channels:

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



Alimentar-se com segurança e prazer
Safe food. Safe Consumption

食品安全
食得安心



www.foodsafety.gov.mo

2833 8181