

**Targeted Food Surveillance on
Microbiological and Chemical Analyses for
Pre-packaged Sauce**

Civic and Municipal Affairs Bureau

Food Safety Centre

2014



Targeted Food Surveillance

- **Objective:** The Centre proactively identifies potential risks of the targeted food items and monitors the safety of food items that are commonly consumed in Macao in order to safeguard food safety.



Targeted Food Surveillance

- The Centre conducts relevant analysis based on specific food categories. Priority will be given to the popular food items.

Factors

Risk Level

Social Concern

Eating Habits

Food Incidents



Targeted Food Surveillance for 2014

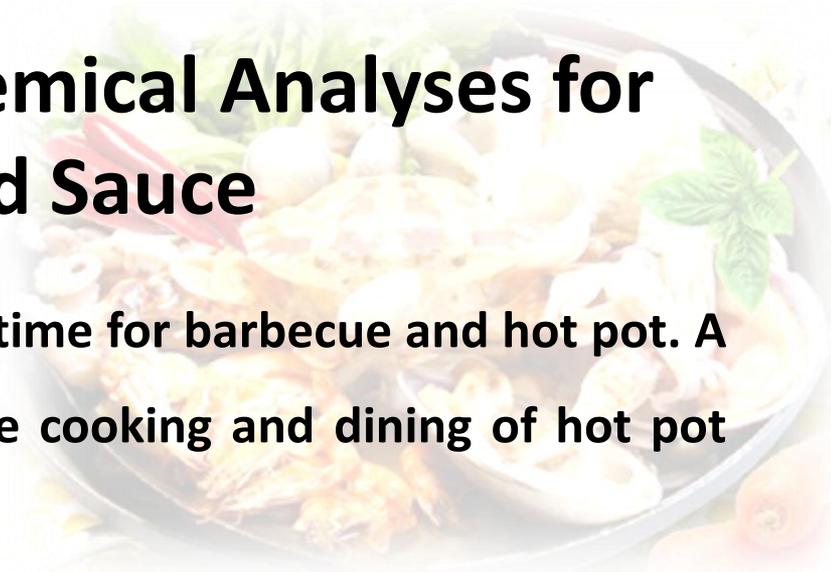
- 3 targeted food surveillances have been completed this year, include:
 - ◆ Microbiological and chemical analyses for bread and cake
 - ◆ Microbiological analyses for pre-packaged microwave re-heat food
 - ◆ Microbiological and chemical analyses for pre-packaged beverage



**** The food surveillance results have been published through press release.**

Microbiological and Chemical Analyses for Pre-packaged Sauce

- As autumn is approaching, it is a great time for barbecue and hot pot. A variety of sauces are often used in the cooking and dining of hot pot and barbecue.
- To ensure the pre-packaged sauces in Macao market comply with the requirements of food hygiene and safety standards, the center carried out a targeted food surveillance in November this year.



Market Surveillance

Types of Sauces

Seafood Sauce,
Ketchup,
Salad Dressing,
Soybean-based sauce,
etc.

Country or Region of Origin

China, Hong Kong,
Korea, Thailand, UK,
Italy, France and US,
etc.

Popularity

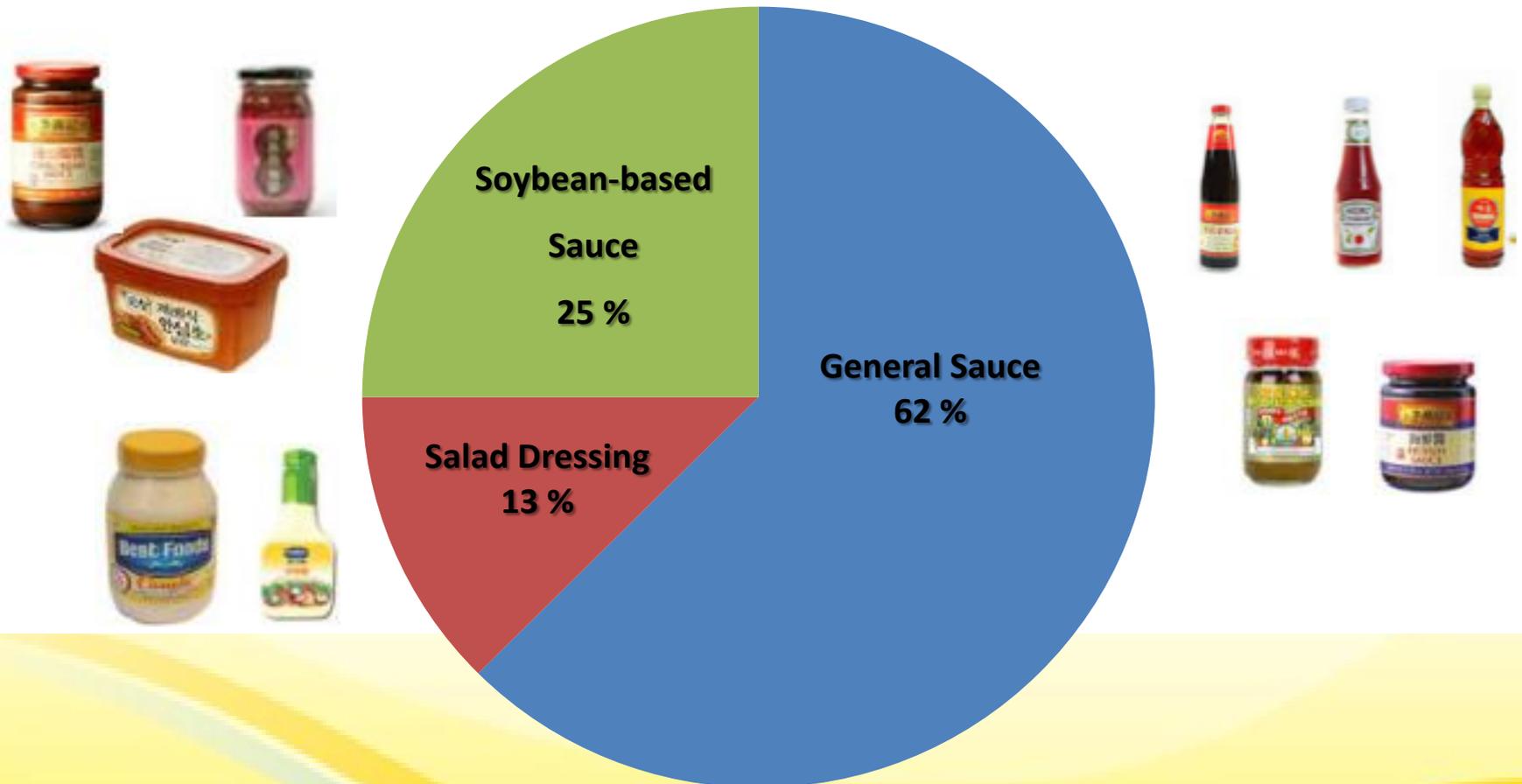
Products commonly
consumed. Includes
well-known brands.

Location

Supermarket,
Department Store and
Grocery Store

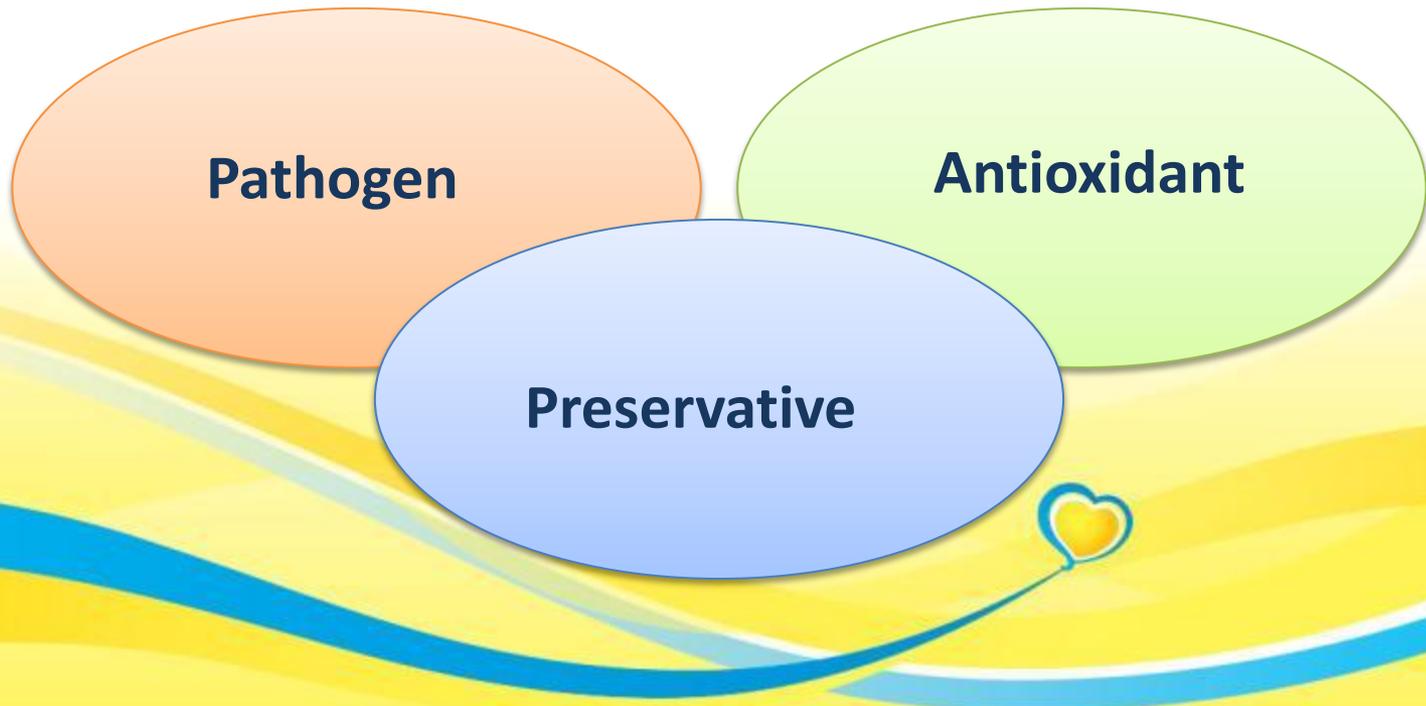
Types of Samples

- Collected a total of 40 samples of pre-packaged sauces, which include:



Types of Test

- The sauce ingredients, processing technology, the use of food additives and other differences were taken into account in the development of the surveillance.



Types of Test

■ Microbiological Analysis

Salmonella and *Staphylococcus aureus*, in total of 2 tests.

■ Chemical Analysis

(Preservatives) Benzoic acid, Sorbic acid, Methylparaben, Ethylparaben, Sulfur dioxide , in total of 5 tests.

(Antioxidants) Propyl Gallate (PG), Tertiary butylhydroquinone (TBHQ), Butylated hydroxyanisole (BHA) and Dibutyl hydroxytoluene (BHT), in total of 4 tests.



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.



Advice for consumers

When purchasing pre-packaged sauces, you should:

- Purchase from approved and reliable sources;
- Check the packaging if it is intact and pay attention to the expiry date;
- After buying, store the products properly according to the label instructions. Consume as soon as possible after opening.
- Do not purchase or eat any food if there is any doubt about its safety or quality.



Advice for trade

- The trade should purchase food products from reputable suppliers.
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.



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權限部門進行及時有效的食品溯源及跟進工作，共同攜手保障本國的食品安全。

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，保存紀錄的內容應涵蓋並涵蓋以下資料：

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. 食品的数量；
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 information through the following channels:

- Press release
- Food Safety Information website and Food Safety Information App





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INSTITUTO PARA OS
ALIMENTOS, SEGURANÇA
E BEM-ESTAR

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食品安全
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