

Targeted Food Surveillance on Pre-packaged Soups And Stock Cubes

Civic and Municipal Affairs Bureau
Food Safety Centre



Targeted Food Surveillance

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



Targeted Food Surveillance

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



Surveillance on Pre-packaged Soups And Stock Cubes

- A wide variety of pre-packaged soups and stock cubes are available in Macao because they are convenient and take less time to prepare.
- Food additives such as antioxidants and preservatives may be added to retain the colour and flavour and extend the shelf life of pre-packaged soups and stock cubes.
- In order to assess the safety of pre-packaged soups and stock cubes, the Food Safety Centre of IACM carried out this food surveillance.



Market Surveillance

Popularity

Covers pre-packaged soups, canned soups and stock cubes under various brand in the market.

Country or Region of Origin

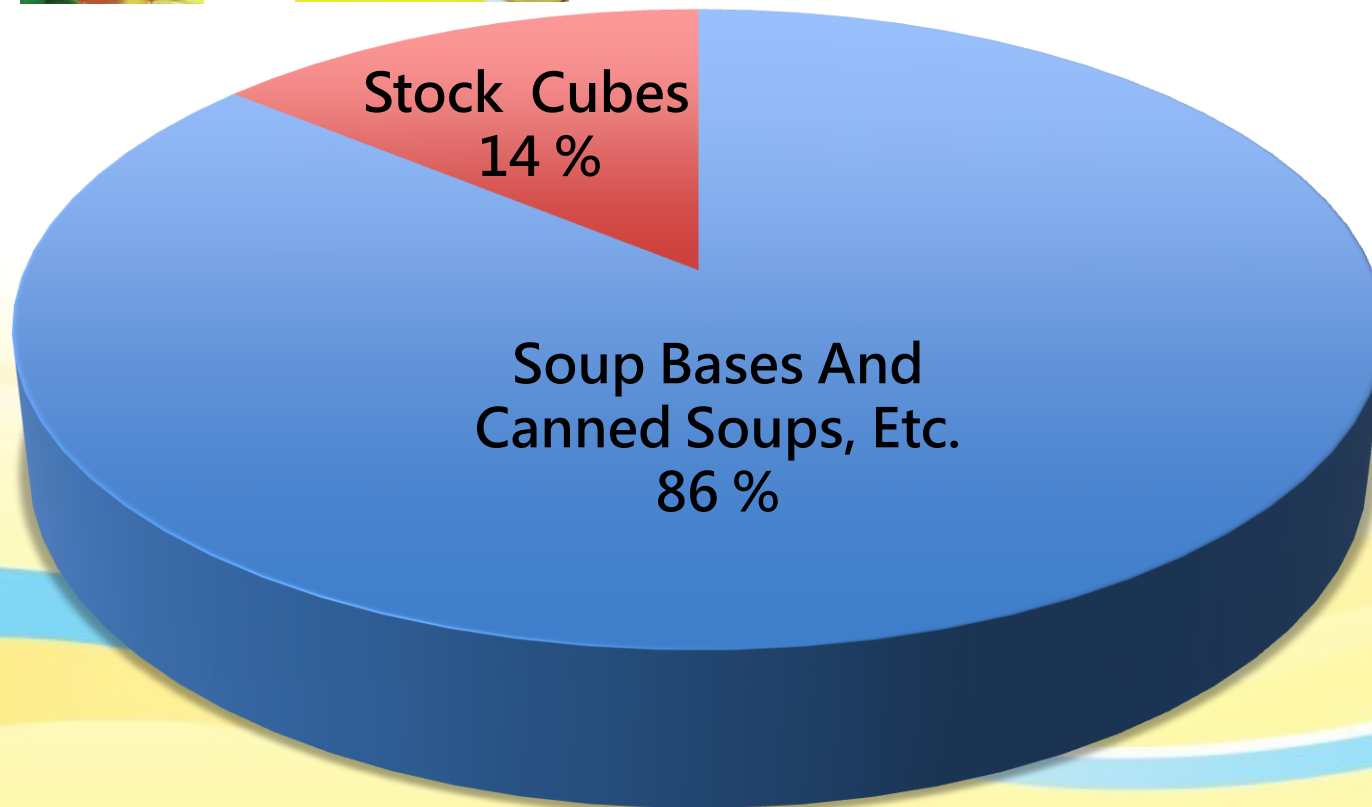
Mainland China, Taiwan, Japan, Korea, Thailand, US, Australia, UK, Germany, France, in total of 11 countries and regions.

Location

Local supermarkets and department stores.

Types of Samples

■ Collected a total of 50 samples of pre-packaged soups and stock cubes, which include:



Test Parameters

■ Food Additives

Propyl gallate, Tertiary butylhydroquinone, Butylated hydroxyanisole, Butylated hydroxytoluene, Benzoic acid and Sorbic acid, in total of 6 tests.



Information of Soup Base And Canned Soup

Samples Information (Partial)

Sample	Packaging Condition	Origin	Test parameters	Test Result
Soup Base for Satay Hot Pot	Pre-packaged	China	Propyl gallate, Tertiary butylhydroquinone, Butylated hydroxyanisole, Butylated hydroxytoluene, Benzoic acid and Sorbic acid	Satisfactory
Traditional (Chicken Noodle)	Pre-packaged	US		Satisfactory
Cream of Chicken Soup	Pre-packaged	UK		Satisfactory
Beef Broth	Pre-packaged	Japan		Satisfactory
Ginseng Chicken Soup with Abalone	Pre-packaged	Korea		Satisfactory
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Information of Stock Cube Samples (Partial)

Sample	Packaging Condition	Origin	Test parameters	Test Result
Chicken Cube	Pre-packaged	Thailand	Propyl gallate, Tertiary butylhydroquinone, Butylated hydroxyanisole, Butylated hydroxytoluene, Benzoic acid and Sorbic acid	Satisfactory
Chinese Ham Flavour Chicken Cube	Pre-packaged	Thailand		Satisfactory
Clam Cube	Pre-packaged	Taiwan		Satisfactory
Thai Tom Yum Soup Cube	Pre-packaged	Taiwan		Satisfactory
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Test Results

- All the samples were satisfactory. The overall **satisfactory rate was 100%** ;
- Although the results were satisfactory, but IACM reminded the public to maintain a balanced diet, and to consume pre-packaged soups and stock cubes in moderate to avoid excessive salt intake.

Reference :

CODEX STAN 192-1995 《General Standard For Food Additives》

Advice To The Public

When purchasing pre-packaged soups and stock cubes, you should:

- Purchase from approved and reliable sources;
- When purchasing pre-packaged food, check the package if it is intact and pay attention to the expiry date, store them according to the label instructions after purchase;
- Consume as soon as possible after opening;
- 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;
- Do not purchase or eat any food if there is any doubt about its safety or quality.

Advice To The Trade

- The trade should purchase food products from reputable suppliers, meet the 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 sell any food if there is any doubt about its safety or quality, e.g. the package is damaged, canned food appears to be bulged.



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		√	√



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