



2020 Report on Results of Rice Dumplings

Municipal Affairs Bureau
Department of Food Safety
2020

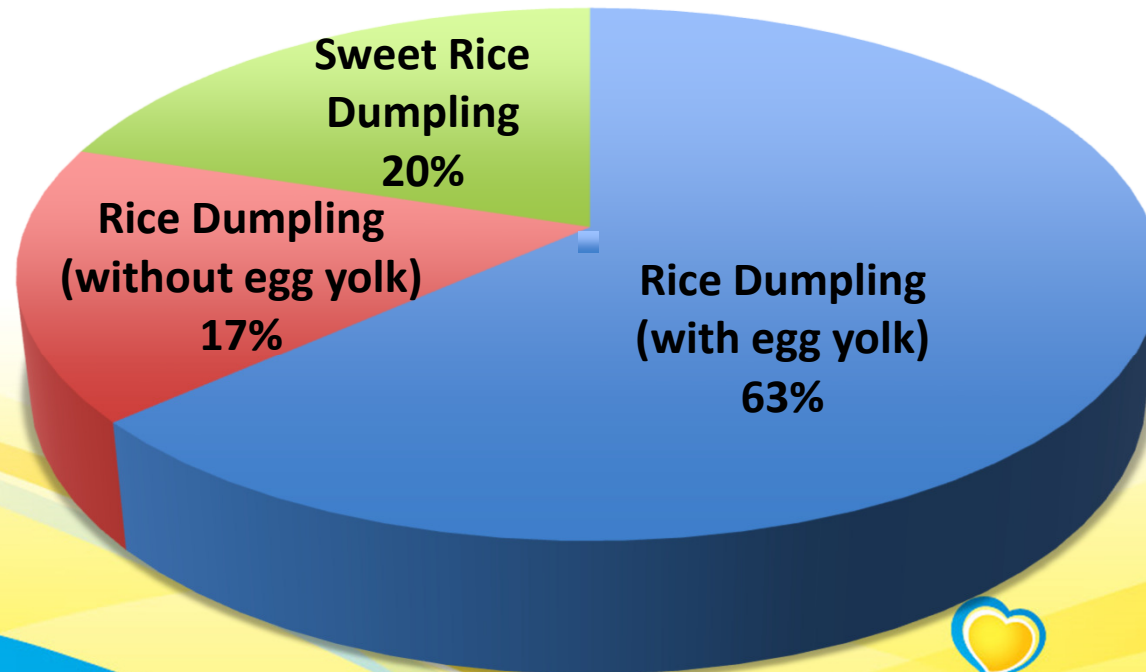
Background

- With Tuen Ng festival just around the corner, the Municipal Affairs Bureau (IAM) and the Consumer Council (CC) cooperated to collect a total of 30 samples of rice dumplings from Macau bakery shops, local eateries, retail stores and take-away shops for microbiological and chemical tests.
- All tested samples were satisfactory. The overall satisfactory rate was 100%.



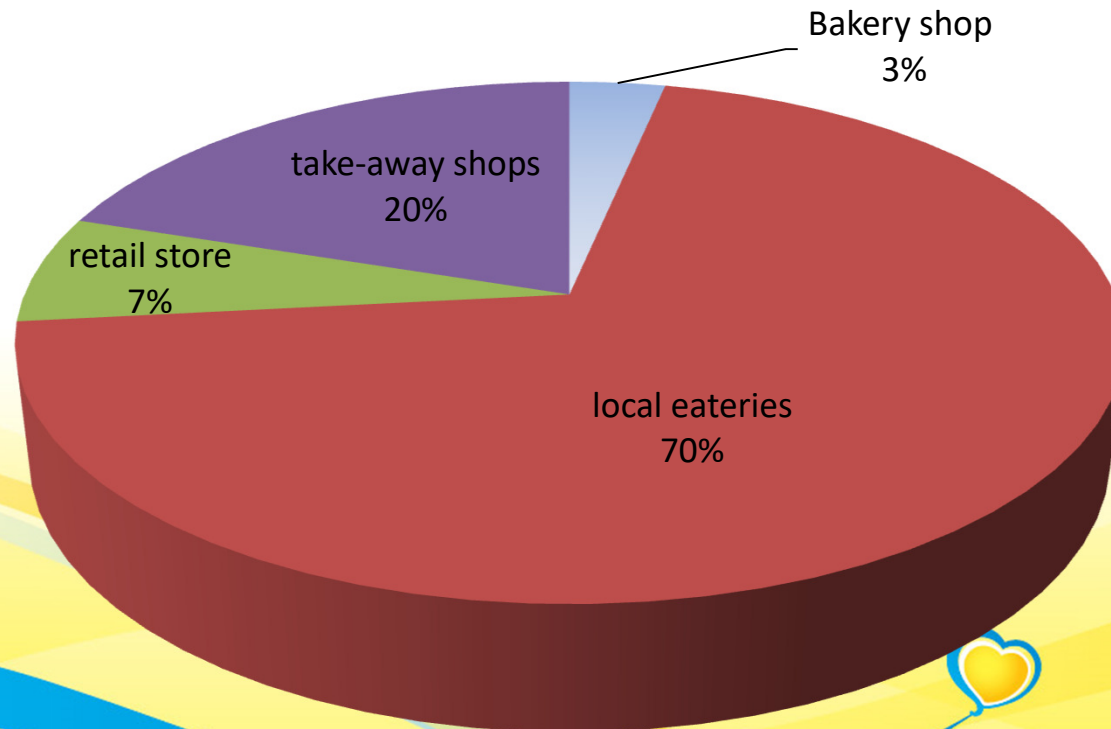
Types of samples

Collected a total of 30 samples, which included rice dumplings with egg yolk, rice dumplings without egg yolk, and sweet rice dumplings.



Sampling location

All collected test samples of rice dumplings were taken from Macau bakery shops, local eateries, retail stores and take-away shops.



Types of test

- **Microbiological analysis :**
 - Pathogen
(*Staphylococcus aureus*, *Salmonella*, *Bacillus cereus*)
- **Chemical analysis :**
 - Boric Acid
 - Sudan Red (samples containing egg yolk)



Test Results

- All tested samples were satisfactory. The overall satisfactory rate was 100%.



Advice for trade

- Purchase the ingredients of rice dumplings from reputable suppliers. Do not buy food from unknown sources.
- The food additives should be only used when necessary and in a reasonable and prudent manner.
- 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 trade

- The food trade should observe legislation requirements. When preparing rice dumpling, food additives should be only used when necessary and in a reasonable and prudent manner.
- According to Lei n.º 6/2014 (List of Prohibited Substances for Use in Food), as amended by Lei n.º 3/2016, **Sudan Red, Borax and Boric Acid** are **not permitted** to be used in food.
- Once the prohibited substance is detected in food, IAM will bring prosecutions under the food safety law.



Advice for consumers

- Purchase rice dumplings from reputable and hygiene stores.
- Pay attention to the hygiene conditions of the shops and the storage condition of the rice dumplings.
- Read carefully the label on the package of the pre-packaged rice dumplings before purchasing; pay attention to the information about the expiry date, the manufacturer, etc.
- After purchase, the rice dumplings should be consumed as soon as possible. Or, it should be stored in the refrigerator below 5°C. cooked food should be stored above raw food.
- Reheat rice dumplings until the internal temperature reaches 75°C or above; do not reheat rice dumplings more than once.
- Before eating, check the food carefully. If abnormal smell or moulds are found, discard the food immediately.
- The public should maintain a balance diet. Rice dumplings are high in calories, fat and sugar. Avoid excessive eating of rice dumplings.



Release Results and Enquiries

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

- Press Release

- Food Safety Information Website

(www.foodsafety.gov.mo) and Food Safety Information App



Food Safety Information App



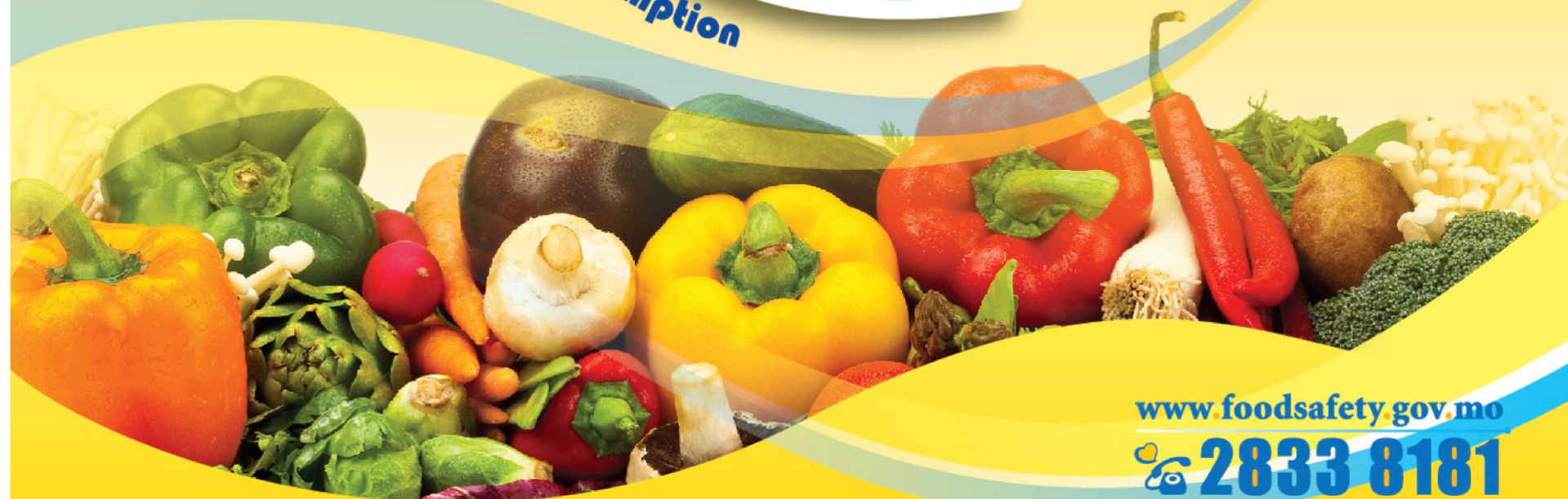
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Safe food. Safe Consumption



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