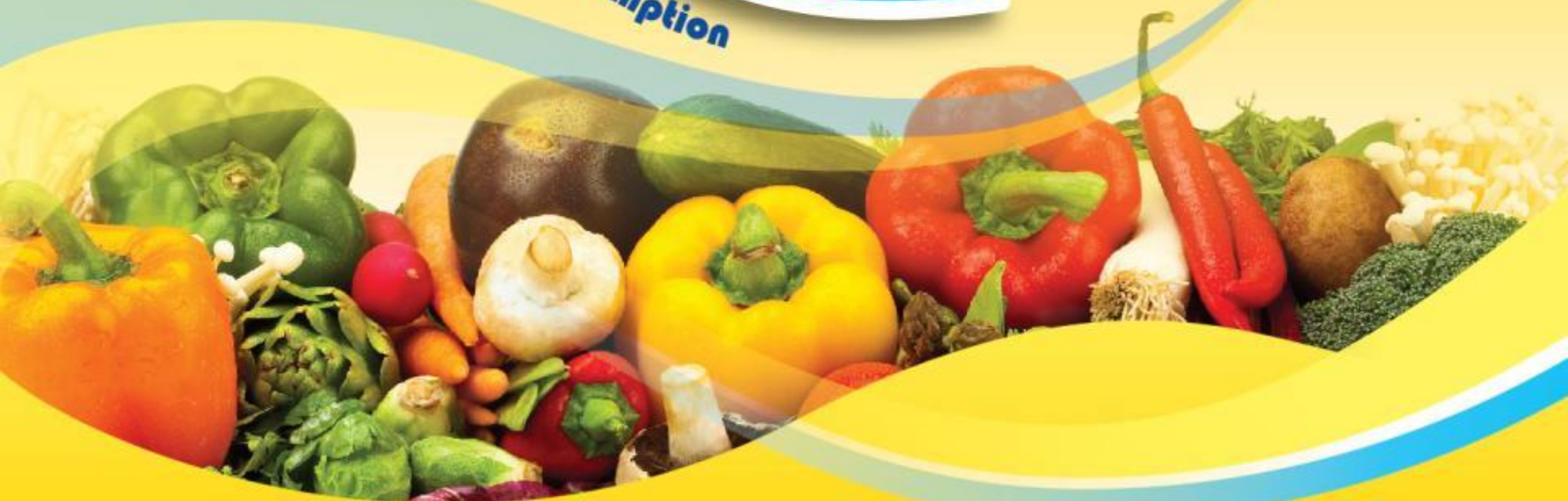




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INSTITUTO PARA OS  
ASSUNTOS CÍVICOS  
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Alimentar-se com segurança e prazer  
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# Targeted Food Surveillance on Foods from Portuguese-Speaking Countries

Civic and Municipal Affairs Bureau  
Food Safety Centre



# Targeted Food Surveillance

- **Objective:** The Centre proactively identifies the potential risks of 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 specific types of food. Priority will be given to the popular food items.

Factors

Risk Level

Social Concern

Eating Habits

Food Incidents





# Foods from Portuguese-Speaking Countries

Throughout the years, Macao, as the service platform for business and trade cooperation between China and Portuguese-speaking countries, has been active in serving communication purpose and functioning as a bridge. At present, the “Portuguese-Speaking Countries Food Products Database” on the “Economic and Trade Co-operation and Human Resources Portal between China and Portuguese-speaking countries” website has included more than ten thousands different types of food products from Portuguese-Speaking Countries, including meat products, dairy products, etc..



# Meat Products and Dairy Products

- Meat products and dairy products are perishable foods, and hence, improper handling during preparation, storage or transportation, may increase the risk of pathogenic contamination;
- Some trade may use a certain amount of food additives such as preservatives, in order to preserve colour, flavour and extend the shelf-life of meat products and dairy products;
- In addition, when aflatoxin-contaminated crops are fed to cows, the milk produced by the cows is likely to be contaminated with aflatoxin M1;
- Therefore, the Food Safety Centre has carried out this targeted surveillance on meat products and dairy products from Portuguese-speaking countries to investigate the microbiological quality, food additive and mycotoxin contents of such products, in order to safeguard public health .

# Market Surveillance

## Popularity

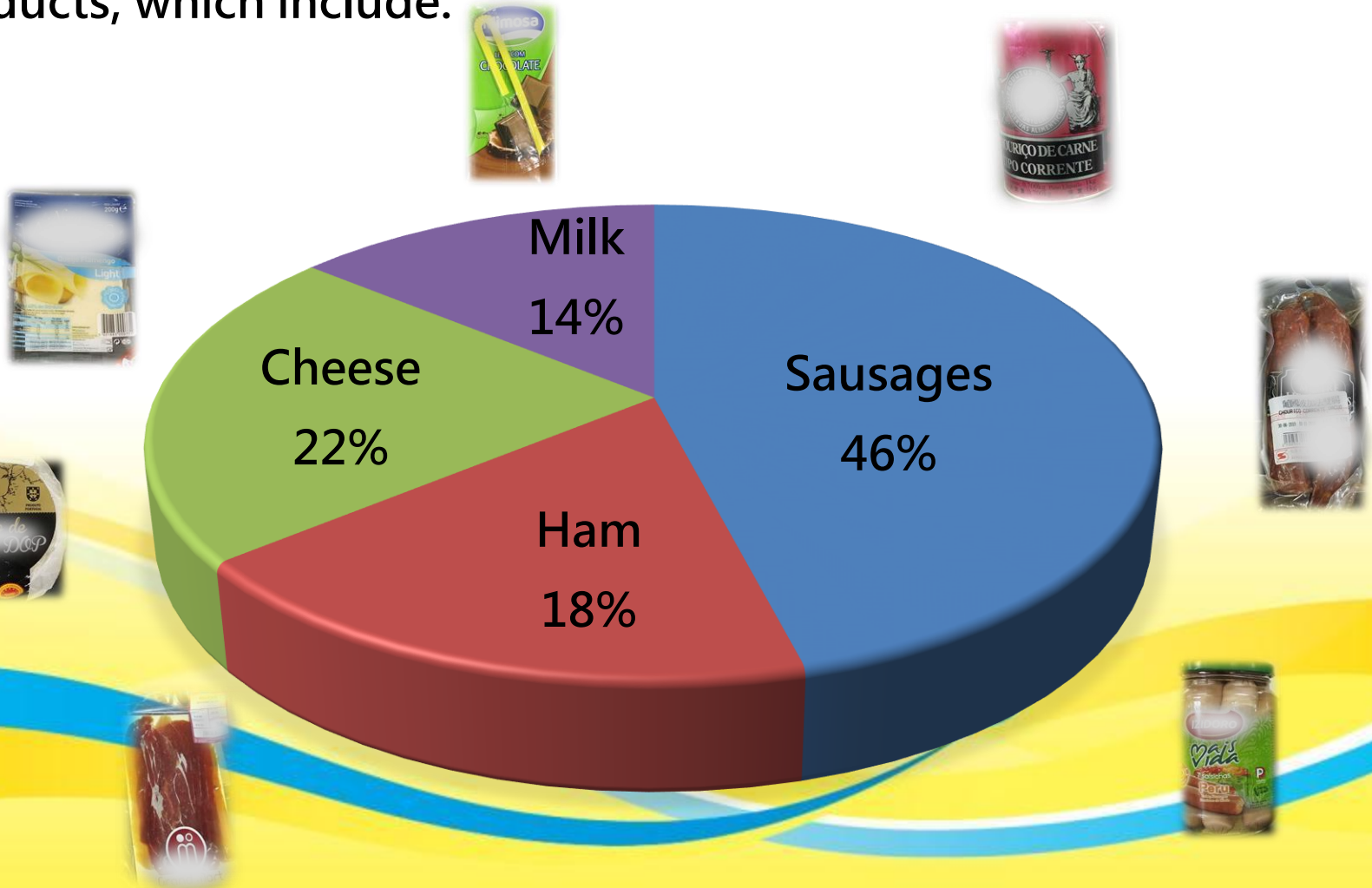
Covers meat products and dairy products from Portuguese-speaking countries in the market.

## Location

Local supermarkets.

# Types of Samples

■ Collected a total of 50 samples of meat products and dairy products, which include:





# Test Parameters

## ■ Pathogens

*Salmonella*, *Staphylococcus aureus* and *Listeria monocytogenes*, a total of 3 tests.

## ■ Food Additives

Sorbic acid, benzoic acid, nitrate and nitrite, a total of 4 tests.

## ■ Mycotoxins

Aflatoxin M1, a total of 1 test.



# Test Results of Foods from Portuguese-Speaking Countries (Partial)

Sample Name	Packaging Condition	Shops	Test parameters	Test Result
Chourico Corrente Vacuo	Packaged	Supermarket	<i>Salmonella, Staphylococcus aureus</i> and <i>Listeria monocytogenes</i> , sorbic acid, nitrates and nitrites.	Satisfied
Portuguese Sausage	Packaged	Supermarket		Satisfied
Esunto Cura Natural S Osso Inteiro	Packaged	Supermarket		Satisfied
Queijo De Ovelha Amanteigado	Packaged	Supermarket	<i>Salmonella, Staphylococcus aureus</i> and <i>Listeria monocytogenes</i> , and sorbic acid.	Satisfied
Leite Com Chocolate Milk	Packaged	Supermarket	<i>Salmonella, Staphylococcus aureus</i> and <i>Listeria monocytogenes</i> , sorbic acid, benzoic acid and aflatoxin M1.	Satisfied

# Test Results

- All the samples were satisfactory. The overall **satisfactory rate was 100%** ;
- Although the results were satisfactory, but some of the meat products and dairy products are high in fat and salt. The public is advised to maintain a balanced diet, and consume moderate amount of meat products and dairy products.
- In addition, people who are sensitive to food additives should read the food label carefully when purchasing food products.

## Referencing guidelines and standards:

Macao “Microbiological Guidelines for Ready-to-eat Food” (GL 009 CSA 2015), Regulamento Administrativo n.º 13/2016 “Limites máximos de micotoxinas em alimentos” (Maximum Limits of Mycotoxins in Food), CODEX STAN 192-1995 “General Standard For Food Additives” , China GB 2760-2014 “National Food Safety Standard for Uses of Food Additives” and Hong Kong “Preservatives in Food Regulation” .



# Advice to The Public

## When purchasing food products:

- Purchase from reputable shops;
- Pay attention to the expiry date and check whether the packaging is intact;
- Consume as soon as possible after purchase, or store the products properly according to the label instructions;
- When purchasing food online, it is not easy to verify whether appropriate measures have been put in place during production, storage and transport, etc. to ensure food safety. The public should avoid purchasing food online;
- Do not purchase or eat any food if in doubt about its safety or quality.





# Advice to The Trade

- The trade should import food products from reliable sources or suppliers;
- Store and display food properly, and ensure each stage of food processing such as transportation and storage comply with the hygiene and safety requirements;
- The trade should keep the purchase and sales records or relevant invoices for products tracing by the competent government authorities whenever necessary;
- Do not buy or sell any food if in doubt about its safety or quality, e.g. if the food is deteriorated or spoiled.



# Released Results And Enquiries

The Centre releases food surveillance results and precautions through the following channels:

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





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