

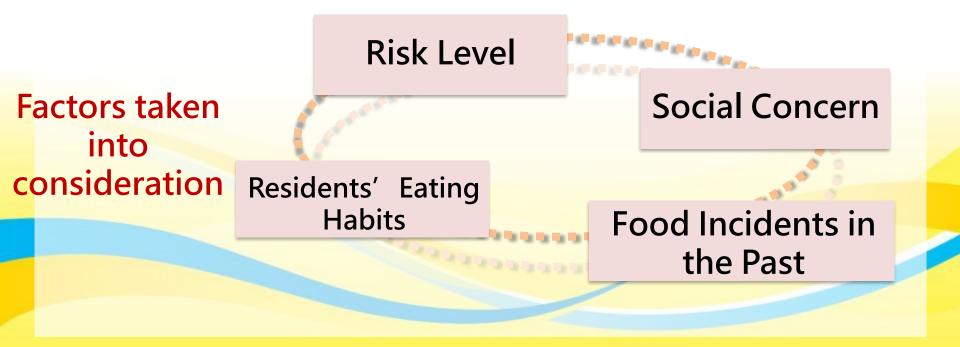


Targeted Food Surveillance on Food for Infants and Young Children

Department of Food Safety Municipal Affairs Bureau

Targeted Food Surveillance

The Department proactively identifies the potential risks of targeted food items. Priority is given to food items frequently consumed by the public, in order to assess the safety and hygiene conditions of food items commonly consumed in Macao to safeguard food safety.



- The term "infants and young children" refers to persons not more than 36 months of age.
- This surveillance mainly focuses on testing of complementary food for infants and young children. Complementary food for infants and young children is food specifically formulated with appropriate nutritional quality for infants and young children during the complementary feeding period. It provides extra energy and nutrients to complement family diet which are traditionally lack of nutrients or with insufficient nutrients for infants and young children.

In order to examine the safety of various types of food for infants and young children on the market, a total of **70 samples of food for infants and young children** (including cereal porridge, biscuits, fruit and vegetable products, etc.) were collected for **testing of heavy metals and mycotoxins**.

Background

- Metallic contaminants can be produced during the process of production, processing, packaging, storage, transportation, sales and consumption of food or brought in through environmental pollution. They are not chemical hazardous substances that are intentionally added to food.
- Although acute poisoning caused by consumption of food contaminated with heavy metals is uncommon, infants and young children are in rapid stages of growth and development, and their body organs are not fully developed. Thus, prolonged excessive intake of food contaminated with heavy metals may cause adverse health effects to them.

- As cereal is the main ingredient of food for infants and young children, improper storage of cereal is susceptible to aflatoxin B1 contamination. Normal cooking and heating processes cannot decompose or completely remove aflatoxin B1. Thus, toxins are still present in the final product.
- Therefore, the Department of Food Safety has carried out this targeted surveillance on food for infants and young children to examine the safety of such products, in order to protect the health of infants and young children.

Market Surveillance

Coverage

Various kinds and brands of food for infants and young children on the market, including cereal porridge, biscuits, fruit juices, vegetable puree, etc.

Place of Origin Countries and regions such as Japan, Korea, United Kingdom, France, Spain, Italy, Germany, United States, Australia and Taiwan.

Sampling Location

Local department stores, supermarkets, stores selling baby products, etc.

Test Parameters

Heavy metals

Inorganic arsenic, lead, total mercury and tin (for canned food for infants and young children only), a total of 4 tests.

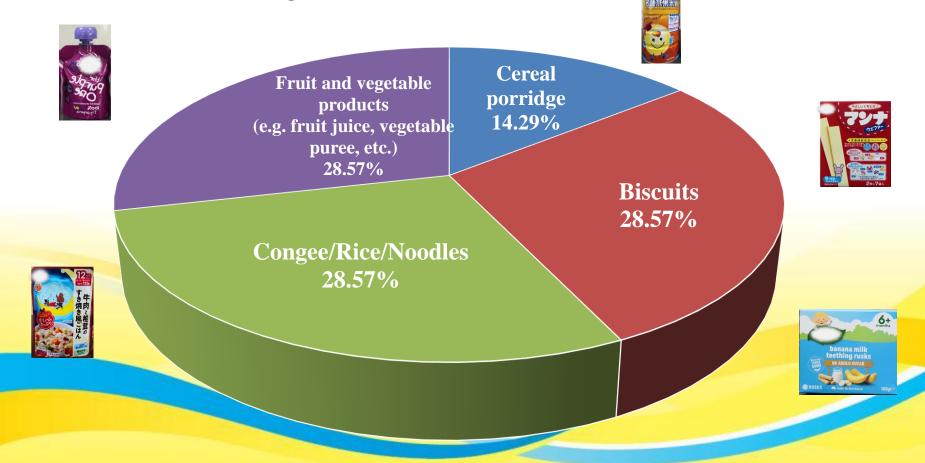
Mycotoxins

Aflatoxin B1 (for cereal based food for infants and young children only), a total of 1 test.



Samples Tested

A total of 70 samples of food for infants and young children, including:



Test Results

No abnormalities were observed. The overall satisfactory rate was 100%.

Table 1. Surveillance on Food for Infants and Young Children (Some examples)

Sample Name	Place of Origin	Test parameters	Test Result
Fruit Flavoured Rice Cereal (Canned)	Taiwan	Inorganic arsenic, lead, aflatoxin B1, total mercury and tin	Satisfactory
Organic Cereal with Quinoa (Canned)	France		Satisfactory
Teething Biscuits	Australia	Inorganic arsenic, lead and aflatoxin B1	Satisfactory
Wafers	Japan		Satisfactory
Spinach Noodles	Taiwan		Satisfactory
Quick Serve Rice Porridge	Korea		Satisfactory

Reference 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 13/2016 "Limites máximos de micotoxinas em alimentos" (Maximum Limits of Mycotoxins in Food) of Macao.

Advice for Public

When purchasing food for infants and young children:

- Purchase 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 instructions on the labels;
- When purchasing food online or via surrogate shoppers, it is not easy to verify whether appropriate measures have been taken during production, storage and transport, etc. to ensure food safety. The public should avoid purchasing food online or via surrogate shoppers;
- Do not purchase or eat any food if the quality is in doubt.

Advice for Public

- Due to differences in growth and development of infants and young children at each stage, parents should carefully read the instructions on the packaging and select food of the corresponding month or age when purchasing food for infants and young children. During feeding, parents should always pay attention to the condition of infants and young children for the sake of safety.
 - In addition, to further reduce the risk posed by intake of heavy metals and mycotoxins in food, parents should provide infants and young children with a variety of food for adequate nutrition, as well as reduce the potential risks posed from consumption of a single type of food.

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 time and temperature of the food;
- The trade should keep purchase and sales records or relevant invoices for tracing of food sources and distribution by the competent government authorities whenever necessary;
- Do not buy, sell or supply any food if the source, safety or quality is in doubt.

Publication and Enquiries

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

Press release;

Food Safety Information website (<u>www.foodsafety.gov.mo</u>).





