本地食物中之工業生產的反式脂肪含量

Industrially-produced *Trans* Fatty Acids (TFA) Content in Local Foods





背景 Background





不同類型的膳食脂肪 Different types of dietary fats

脂肪 Fats

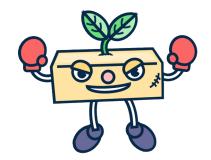
飽和脂肪Saturated fats (SFA)



不飽和脂肪 Unsaturated fats









食物中反式脂肪的來源 Sources of dietary TFAs

佔大部分 Major

天然的反式脂肪 Natural TFAs



工業生產的反式脂肪 iTFA

來自動物(如牛、羊)的肉及奶

From the animal's (e.g. cow, sheep) meat or milk



以氫化植物油

為材料(如植物起酥油、人造牛油)或作烹調的煎炸/烘培食品(如冬甩、酥皮批、薯條) Fried food and bakery products (e.g. doughnut, puff pastry/pie, French fries) in which hydrogenated vegetable oils are used as ingredients (e.g. vegetable shortening, margarines) or in the cooking process



Minor



攝入反式脂肪會... Trans fatty acid intake can...

- ♀「壞膽固醇」含量
- **月**「好膽固醇」含量
- **金**患心血管疾病風險

- "Bad" cholesterol level
- Good" cholesterol level
- Risk of cardiovascular diseases





是次研究 The Study





目的 Objectives

- 持續監察本地食物所含反 式脂肪的情況;
- 增加公眾對食物所含反式 脂肪含量的認識,從而幫 助公眾作出知情和適合個 人情況的選擇;和
- 鼓勵業界通過配方改良, 提供更低工業生產的反式 脂肪含量的較健康食品。

- Serve for continuous monitoring the changes of TFA level in foods;
- Inform the public on the TFA content in food, so as to enable informed choices which suit individual needs; and
- Encourage the trade to provide healthier food products with less industrially produced TFA content through recipe reformulation.



研究範疇 Scope of study

75款食品分為9類

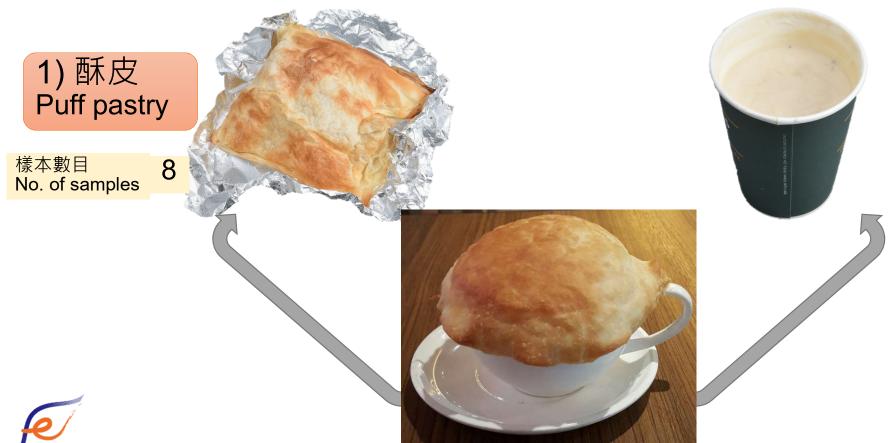
- 忌廉湯
- 雞批
- 蛋撻
- •咖哩角/酥皮卷
- 曲奇
- 蛋糕
- 中式/甜酥餅
- 其他

非預先包裝食品 (無需營養標籤顯示 反式脂肪含量) Non-prepackaged food (Not required to label TFA content on NL)

75 food samples: 9 items

- Puff pastry
- _Cream soup w/ puff pastry
- Cream soup
- Chicken pie
- Egg tart
- Samosa/ Meat stuffed pastry roll
- Cookies
- Cake
- Chinese/sweet pastry
- Others





2) 忌廉湯 Cream soup

樣本數目 No. of samples





3) 雞批 Chicken pie

樣本數目 No. of samples



4) 蛋撻 Egg tart

樣本數目 No. of samples



5) 咖哩角/酥皮卷 Samosa/ Meat stuffed pastry roll





6) 曲奇 Cookies

樣本數目 No. of samples

6



7) 蛋糕 Cake

樣本數目 No. of samples

8









9) 其他 Others

樣本數目 No. of samples

11



採樣 Sampling

抽取及化驗樣本時間

● 2018年11月至12月

地點

不同連鎖或獨立食肆,例如 快餐/外賣店、烘培店、餐廳 等

Sampling & testing period

Nov – Dec 2018

Location

 Different food premises (chain or individual), e.g. fast food/ takeaway shops, bakery shops, restaurants





測試項目 Tested items

- 測試由食物安全中心食物研究 化驗所進行
- 檢測樣本中的總脂肪、反式脂 防及飽和脂肪含量
- 產品中之工業生產的反式脂肪 含量: 根據丹麥的方法估算, 即摒除了來自動物的肉及奶的 反式脂肪

- Tested by Food Research Laboratory of the Centre for Food Safety
- Tested for total fat, TFA, and SFA contents
- Industrially produced TFA in foods: Estimated using the Denmark's deduction method, i.e. excluding TFA from animals meat/ milk





參考水平 Reference values

不超過此參考水平

Not more than this level

- 世衞反式脂肪每天攝取量 (以攝取2,000千卡能量計算)
 WHO daily TFA intake (Based on a 2,000 kcal diet)
- 世衞呼籲改良食品配方時,食物中工業生產的反式脂肪水平 (佔總脂肪比例)
 - WHO's recommendation on industrially produced TFA level in food (Based on total fat) when reformulating products
- 「高脂」食物 (以每100克食物總脂肪含量計)'High fat' food (Based on total fat in 100g food)

2.2 克/天 g/day

2%

20 克每100克食物 g/100g



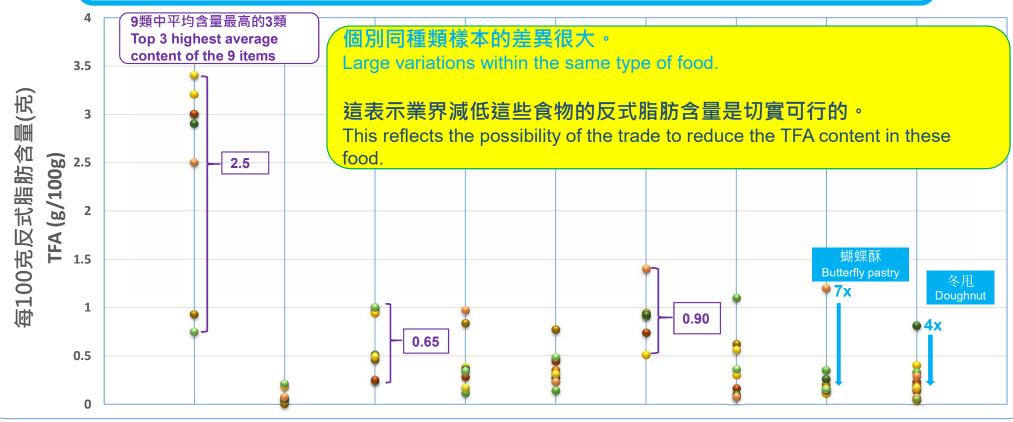


結果 Findings





食物中的反式脂肪含量分佈圖 Distribution chart of TFA content in food





酥皮 Pastry 忌廉湯 Cream soup 雞批 Chicken pie 蛋撻 Egg tart 咖哩角/酥皮卷 Samosa/ Meat stuffed pastry roll 曲奇 Cookies

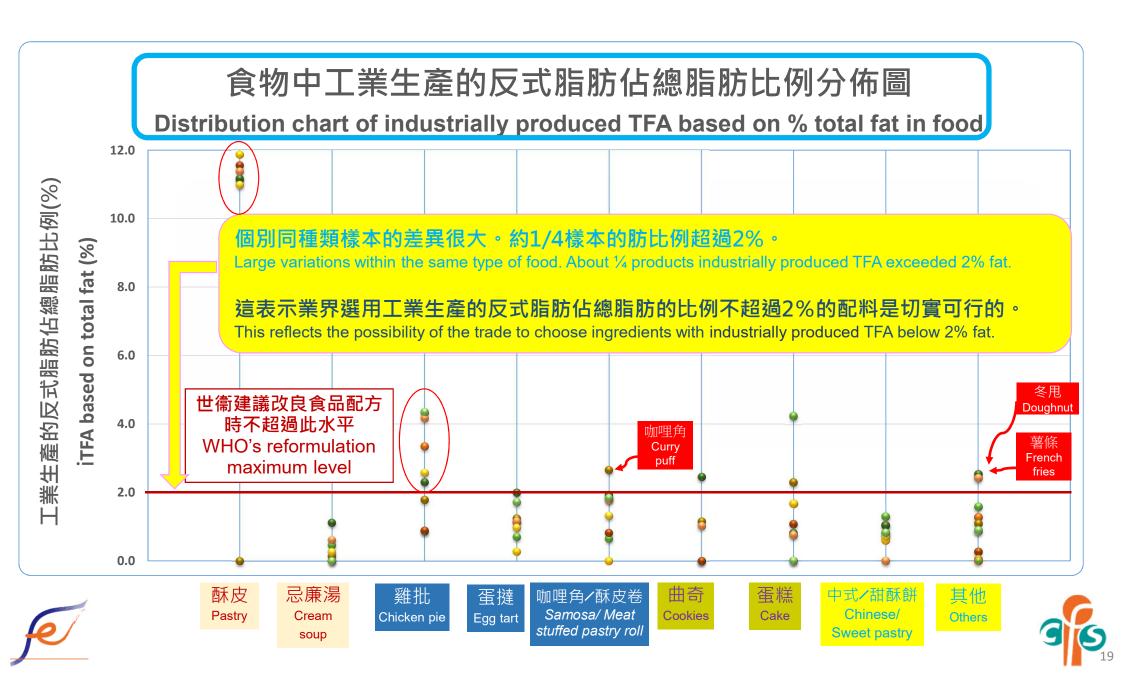
蛋糕 Cake 中式/甜酥餅 Chinese/ Sweet pastry 其他 Others



| 樣本 Food item | 數目 Item no. | 反式脂肪平均含量(範圍) (克/每100克食物) TFA Mean [Range] (g/100g food) |
|---|----------------|--|
| 酥皮 Pastry | 8 | 2.5 [0.75 – 3.4] |
| 忌廉湯 Cream soup | 8 | 0.082 [0.0036 – 0.21] |
| 雞批 Chicken pie | 9 | 0.65 [0.24 - 1.0] |
| 蛋撻 Egg tart | 8 | 0.43 [0.12 – 0.97] |
| 咖哩角/酥皮卷 Samosa/ Meat stuffed pastry roll | 9 | 0.38 [0.14 – 0.77] |
| 曲奇 Cookies | 6 | 0.90 [0.51 – 1.4] |
| 蛋糕 Cake | 8 | 0.41 [0.076 – 1.1] |
| 中式/甜酥餅 Chinese/ Sweet pastry | 8 | 0.32 [0.11 – 1.2] |
| 其他 Others | 11 | 0.25 [0.043 – 0.81] |







| 樣本 Food item | 數目 Item no. | 工業生產的反式脂肪佔總脂肪比例 平均含量[範圍] Industrially produced TFA /fat Mean [Range] | 超過2%的 No. of items exceeding 2% |
|---|-------------------|---|---------------------------------------|
| 酥皮 Pastry | 8 | 8.9% [0%-12%] | 7 |
| 忌廉湯 Cream soup | 8 | 0.32% [0%-1.1%] | 0 |
| 雞批 Chicken pie | 9 | 2.7% [0.87%-4.3%] | 6 |
| 蛋撻 Egg tart | 8 | 1.1% [0.28%-2.0%] | 0 |
| 咖哩角/酥皮卷 Samosa/ Meat stuffed pastry roll | 9 | 1.4% [0%-2.7%] | 1 |
| 曲奇 Cookies | 6 | 0.78% [0%-2.5%] | 1 |
| 蛋糕 Cake | 8 | 1.4% [0%-4.2%] | 2 |
| 中式/甜酥餅Chinese/ Sweet pastry | 8 | 0.80% [0%-1.3%] | 0 |
| 其他 Others | 11 | 1.0% [0%-2.5%] | 2 |
| | | | 9 |



早餐 Breakfast

- 1杯港式奶茶(200毫升,不加糖)
 - 攝入0.13克反式脂肪,佔每天攝入 上限6%
- 1件雞批(平均約重106克)
 - 攝入0.69克反式脂肪,佔每天攝入 上限31%
- 進食1件雞批加1杯奶茶
 - 早餐合計攝入上限37%

- A cup of milk-tea (200 ml, no sugar)
 - 0.13g TFA intake; 6% daily intake limit
- A piece of chicken pie (average weight ~106g)
 - 0.69g TFA intake; 31% daily intake limit
- Consumed chicken pie + milk tea
 - contributes 37% daily intake





下午茶 Afternoon tea

- 1杯港式咖啡(200毫升,不加糖)
 - 攝入0.066克反式脂肪,佔每天攝入 上限3%
- 1件蛋撻(平均約重67克)
 - 攝入0.29克反式脂肪,佔每天攝入 上限13%
- 進食1件蛋撻加1杯咖啡
 - 下午茶合計攝入上限16%

- A cup of coffee (200 ml, no sugar)
 - 0.066g TFA intake; 3% daily intake limit
- A piece of egg tart (average weight ~67g)
 - 0.29g TFA intake; 13% daily intake limit
- Consumed egg tart + coffee
 - contributes 16% daily intake









酥皮忌廉湯 Cream soup with puff pastry

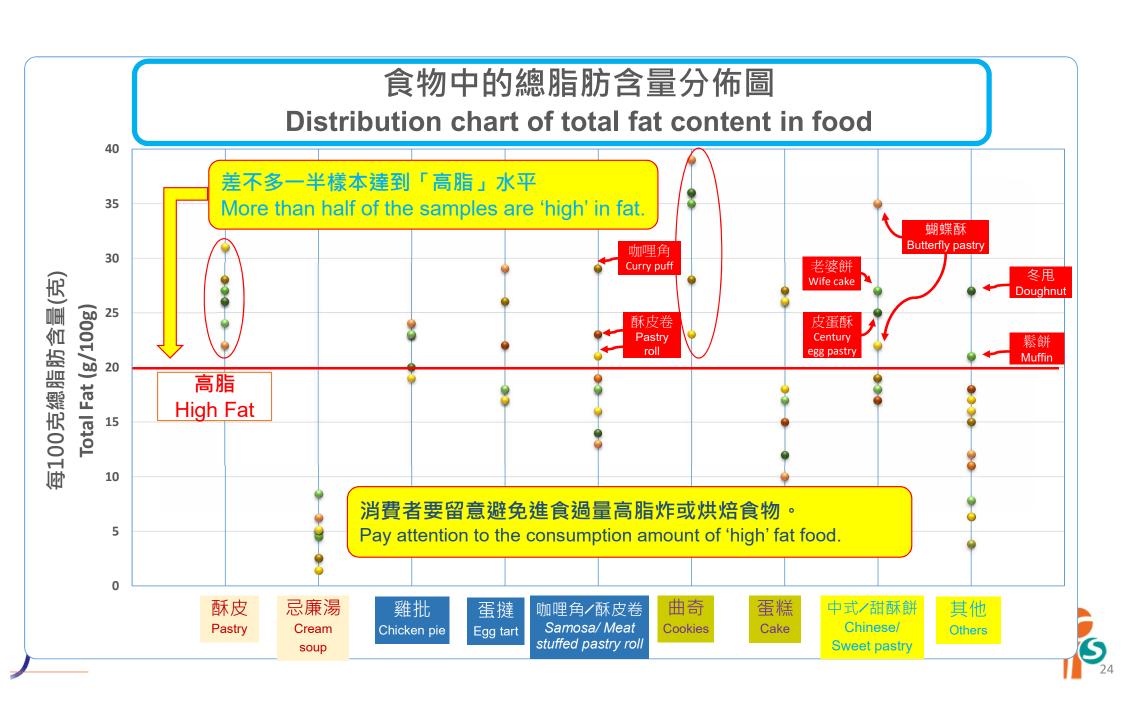
| 酥皮 Pastry | 反式脂肪攝入 TFA intake | 1.3 克/g |
|--------------|----------------------|----------|
| l astry | II A IIItako | |
| | 佔每天攝入上限 | ~59 % |
| | Daily contribution | |
| 湯 | 反式脂肪攝入 | 0.40 克/g |
| Soup | TFA intake | |
| | | 40.07 |
| | 佔每天攝入上限 | ~18 % |
| | Daily contribution | |

~80%









是次研究與2012年研究比較 Comparison with 2012 study

食物中脂肪含量(總脂肪、飽和脂肪、反式脂肪、及工業生產的反式脂肪佔總脂肪比例)沒有明顯下降趨勢
Fats (Total fat, SFA, TFA, & industrially produced TFA/fat) in food have no obvious downward trends





總結與建議 Summary & Advice





總結 Summary

- 部分樣本(酥皮和雞批)的反式脂肪含量仍偏高,進食一份或已達每天攝入上限2.2克約80%。
- 個別同種類樣本的反式脂肪含量 差異很大。業界減低這些食物的 反式脂肪含量是切實可行的。
- 25%食物的工業生產的反式脂肪 佔總脂肪超過2%,尤其是酥皮和 雞批。響應世衞的呼籲,業界可 考慮先改良此類食品的配方。

- The TFA content of some products (e.g. puff pastry, chicken pie) remains high; consuming one portion of which could contribute to 80% of TFA daily intake limit.
- TFA content varies greatly within the same type of food. It is feasible for the trade to reduce the TFA content in these food.
- 25% of tested food industrially produced TFA exceeded 2% total fat, especially in pastry and chicken pie. To support WHO's calling, trade could prioritise reformulating these types of foods.



給消費者的建議 Advice to Consumers

- 保持均衡及多元化的飲食。
- 限制食用油炸或高脂的烘焙食品,以及含有工業生產的反式脂肪的零食和食品(例如酥皮 忌廉湯的酥皮、雞批、冬甩/沙翁、蛋糕、餡餅、曲奇、餅乾)的分量。
- 購買預先包裝食品時,應參閱 營養標籤,查看反式脂肪、飽 和脂肪及總脂肪含量。

- Maintain a balanced & varied diet.
- Limit the consumption of baked/ fried foods and snacks that contain industrially produced TFA (e.g. pastry of cream soup with puff pastry, chicken pie, doughnuts, cakes, pies, cookies, and biscuits).
- Read the nutrition label to note the content of TFA, SFA, and total fat when buying prepackaged foods.





給業界的建議 Advice to Trade

- 留意所供應食物中的反式脂 防、飽和脂肪及總脂肪含 量,會否對公眾健康構成影
- 選用不含部分氫化油的配料 和原材料。
- 改良食品配方,使用較健康 的替代油來調整配方。

- Be aware of the content of TFA, SFA and total fat in foods on sale as they have public health implications.
- Choose ingredients without partially hydrogenated oils.
- When reformulating food products, replace the use of edible oil/fat with healthier alternatives.







謝謝! Thank you!



