



Latest issue of E-News (2/1/2025):

**(1) Food Safety Focus (221th Issue, December 2024)**

The latest issue of Food Safety Focus is now available. The topics include:

- Metallic Contaminants in Food Part III – Proposed Changes to the Food Adulteration (Metallic Contamination) Regulations
- Sugar Alcohols – an Overview
- Salmonella and Tiramisu
- Beware of Mad Honey Poisoning

You are most welcome to read the publication at:

[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/multimedia\\_pub\\_fs.html](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fs.html)

**(2) CFS announces results of first report under Second Hong Kong Total Diet Study**

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department released the first report under the Second Hong Kong Total Diet Study on December 20. This report examined the levels of sulphites in food and the associated dietary exposure. The findings showed that the Hong Kong population's dietary exposure to sulphites was well below the Acceptable Daily Intake (ADI) allocated for sulphites, indicating a low health concern.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/programme/programme\\_firm/programme\\_tds\\_2nd\\_HKT\\_DS\\_report\\_Sulphites.html](https://www.cfs.gov.hk/english/programme/programme_firm/programme_tds_2nd_HKT_DS_report_Sulphites.html)

**(3) Roving Exhibitions on Food Safety in 2025**

CFS holds a series of exhibitions across the territory every year. Panels covering different topics such as food safety and nutrition are shown to enhance public knowledge on how to make safe and suitable food choices. Five roving exhibitions will be held in Jan 2025.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/whatsnew/whatsnew\\_act/whatsnew\\_act\\_roving\\_exhibition\\_2025.html](https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_roving_exhibition_2025.html)

**(4) CFS announces risk assessment study results on microbiological quality of packaged rice balls**

CFS announced the results of a risk assessment study on the microbiological quality of packaged rice balls on December 30. All samples were compliant with the microbiological food safety criteria for pathogenic bacteria (i.e. *Listeria monocytogenes*, *Staphylococcus aureus* and *Bacillus cereus*). The overall result was satisfactory.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/programme/programme\\_rafs/programme\\_rafs\\_fm\\_01\\_31.html](https://www.cfs.gov.hk/english/programme/programme_rafs/programme_rafs_fm_01_31.html)

Centre for Food Safety  
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