

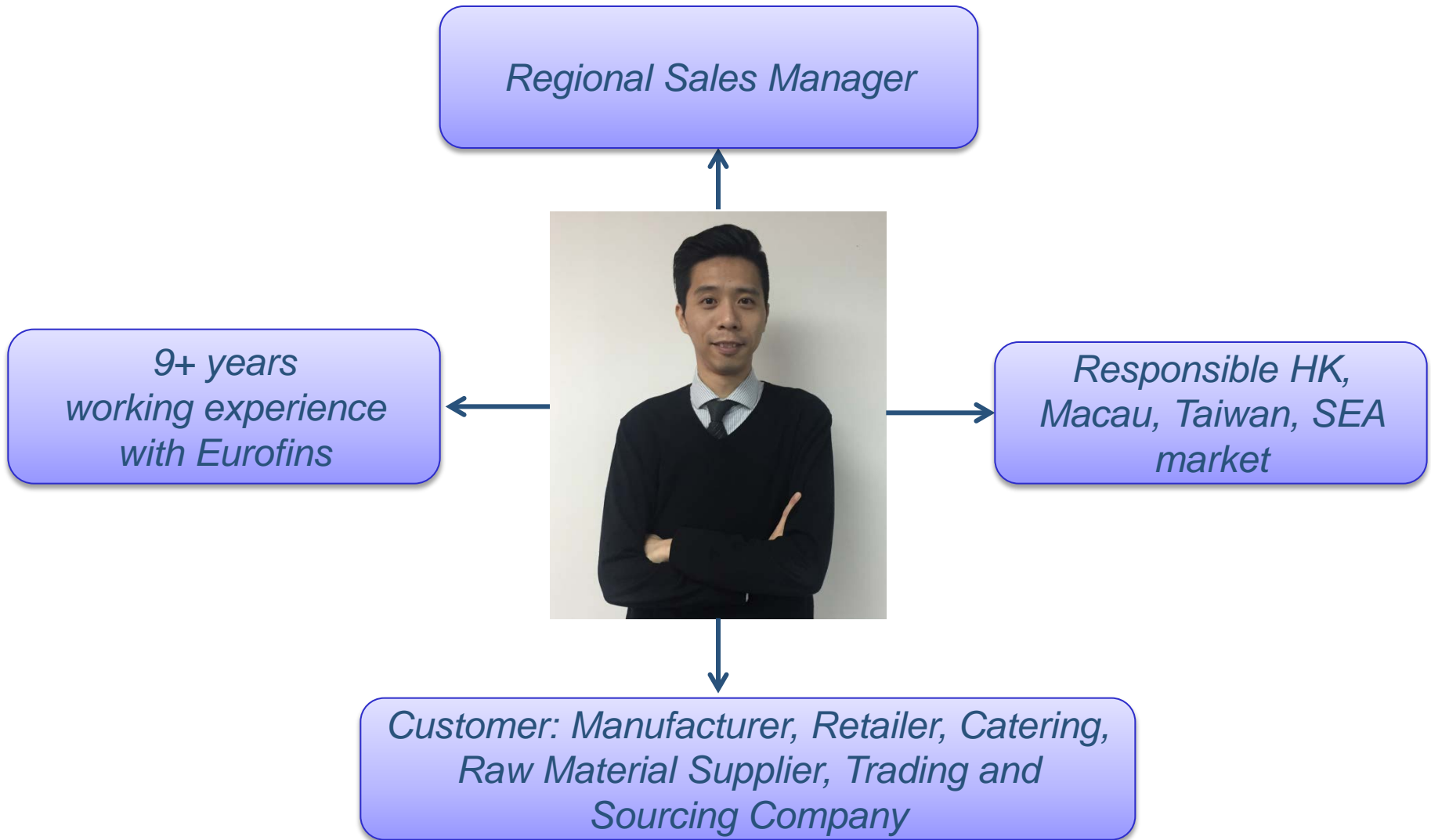


# Food Testing

## Eurofins Food Testing Hong Kong

**Enders Wong**  
**8 Dec 2016**

# Profile – Mr. Enders Wong



# Why Company Need Testing

- **Local/International Regulation**
- **Client Demand**
- **Supplier Check**
- **Internal Control**
- **Brand Protection**
- **Adhoc – Food Scandal**



## Common Tests in Hong Kong Food Industry

- **Microbiology**
  - **TPC, E.coli, Coliform, Salmonella, Listeria...etc**
- **Heavy Metal**
  - **Lead, Cadmium, Chromium, Antimony, Mercury, Tin, Arsenic**
- **Nutrition**
  - **Hong Kong Nutritional Label (1+7)**
- **Preservative and Colouring**
  - **Sorbic Acid, Benzoic Acid, SO<sub>2</sub>**
- **Contaminant**
  - **Melamine, Aflatoxin, Vet. Drug**



## Food Industry in HK

- Retailers (Supermarket)
  - Pesticide, Heavy Metal, Veterinary drug and Microbiology test
- Manufacturer
  - Pesticide, Heavy Metal, Veterinary drug, Contaminant, Nutrition and Microbiology test
- Hotel and Catering
  - Microbiology test
- Trading and Distributor (Pre-packed)
  - Nutrition Label

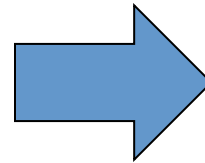
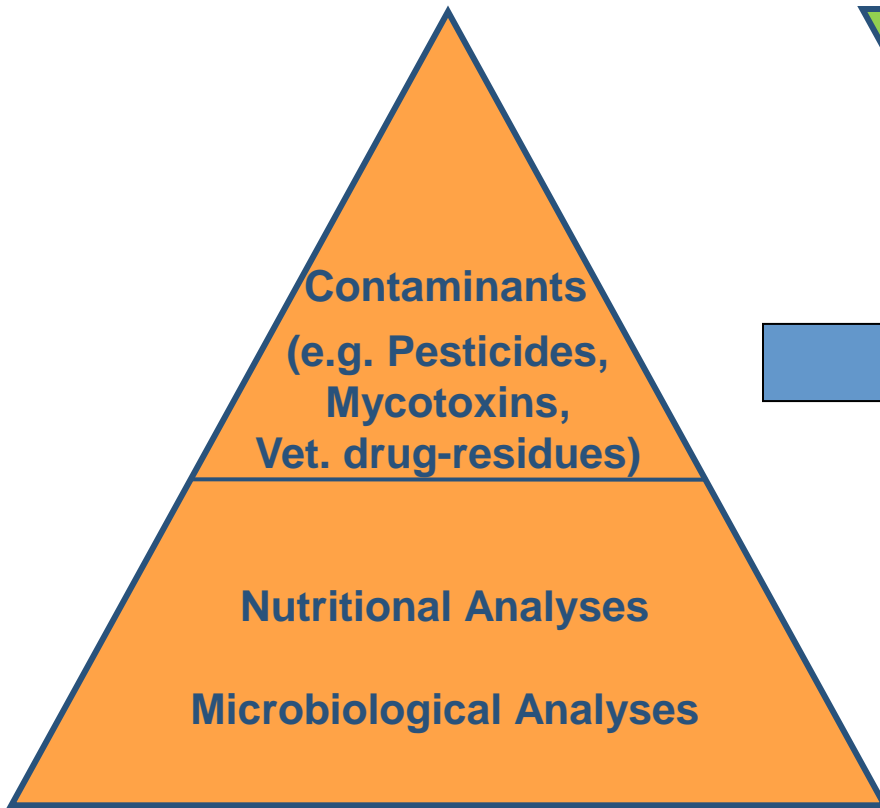


# Food Scandal

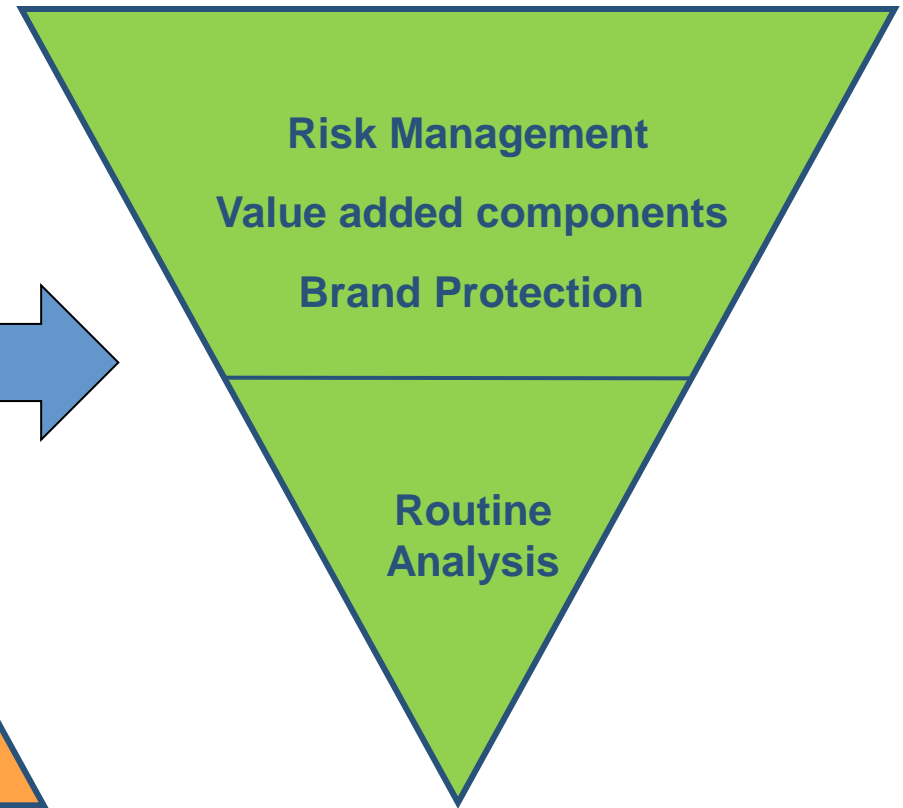
Year	Incident	Country
2009	Clenbuterol in pork	China
2011	Plasticizers (Phthalates)	Taiwan
2012	Dioxin in Egg	Europe
2013	Horse meat in beef burger	Europe
2014	Gutter oil	Taiwan
2015	E. Coli O157	USA
2016	Dioxin in Hairy Crabs	Hong Kong

# Traditional Testing Schemes Do Not Reflect Management Attention

## Traditional Testing Schemes



## Today's Management Focus



## Genetic Modified Organism (GMO)

- Corn, Soybean, Rice, Tomato, Papaya, Canola, Potato etc.
- Screening, Identification, Quantification
  - ✓ Screening: Promotor, Terminator and Marker
  - ✓ Identification: To find out GMO species (e.g. soy roundup ready)
  - ✓ Quantification: To quantify the positive GMO species

***Q: Why wheat sample will find positive result in GMO?***

***A: Cross contamination***





## Allergen

- Soy, Gluten, Tree nut, Sesame, Milk, Fish...etc.
- Source of contamination
  - ✓ Raw Material, Environment, Storage, Production...etc
- Why company will test allergens
  - ✓ To reduce consumer range



成分：味噌、砂糖、辣椒醬、大豆油、乙醯化己二酸二澱粉、麥芽糖、薑黃粉、糖酸- $\delta$  內酯、玉米糖膠。

內容量：400g  $\pm$  3%

製造日期/有效日期：如包裝上標示(西元年月日)

過敏原資訊：本產品含有大豆。生產處理本產品的設備也同時生產含有小豆、蠶豆、花生、花生、芝麻、椰子、麩質、其他核果類、牛奶及雞蛋等產品。消費者請留意。

Produced with: soybean, sugar, chili sauce, soybean oil, acetylated diacetyl starch, maltose, turmeric, sugar acid- $\delta$  lactone, corn sugar gum.

- **Dioxin**
  - ✓ **Fatty tissues of meat, poultry or seafood (Risk)**
- **Acrylamide**
  - ✓ **Food with starch and high temperature process (Risk)**
- **PAHs**
  - ✓ **Roasting and Grilling Food (Risk)**
- **Functional Fibre**
  - ✓ **GOS, FOS, Resistant Maltodextrin (Valued Added)**
- **Authenticity - DNA profiling**
  - ✓ **Species Identification (Brand protection)**



# Thank You



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