

食品安全及品質管理 一站式食品業顧問及測試服務

技術顧問與測試服務

香港生產力促進局多年來為食品業界提供廣泛的支援服務，包括：

- 提供品質管理系統顧問服務
- 建立和轉移最新的食品加工技術
- 生產線自動化及技術改善
- 提供食品加工技術及管理的培訓和海外考察團
- 提供不同的測試服務等

建立最新的食品加工技術

本局積極開發最新的食品加工技術，例如射頻解凍技術。而最新的**液態冷凍系統**，則可將重量一噸的包裝食品，從 90°C 迅速於約 1 小時凍結至 4°C。該系統的優點包括減少凍結或冷凍時間，降低能源成本，大幅減少產品的收縮情況，最重要的是可減低食品安全的風險，本局已為本地多間連鎖快餐店之中央廚房建立此系統。



舉辦培訓和考察團

本局為公司進行內部培訓提供以下課程：

- 衛生經理及督導員訓練課程
- 食品衛生及微生物課程
- 食品加工及品質管理課程

本局定期舉辦海外考察團，參加食品科技展覽會，為本地從業員安排培訓，學習新技術，以及與外商進行聯繫參觀設施廠房，促進技術交流及貿易。

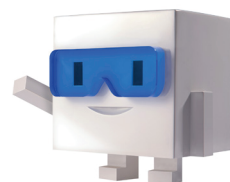
ISO 22000 食品安全管理系統

- ISO 22000 適用於所有食品行業及整個食品供應鏈上，從飼料生產、初級生產到食品生產商、運輸和儲藏單位、零售分銷商和食品貿易，以至食肆等。它是一套在品質管理體系 ISO 9000 的基礎上包含了 GMP 及 HACCP 這些針對食品安全的計劃，提供全面的食品安全管理。
- ISO 22000 符合現時國際食品貿易及客戶對食品安全之要求。除此之外，食物環境衛生署將會對獲發 ISO 22000 證書的持牌食物業處所實施經修訂的巡查制度及違例記分制：
 - (1) 被承認納入該計劃的食物業處所，可免受違例記分制的規管
 - (2) 該處所的巡查頻次為最少每五個月一次
- 自 ISO 22000 於 2005 年正式發行後，本局已為多間本地之食品製造商及連鎖食肆提供 ISO 22000 顧問服務，並成功協助他們獲取認證，有客戶更成為香港首批獲取該認證的企業之一。曾協助的客戶包括沙嗲王、樓上燕窩莊、冠珍興記醬園、加洲紅卡拉 OK、卡樂 B 四洲、香城玩品糖廠、燕之家、專業膳食機構 - 大快活集團成員等。

食品，食具及營養測試

- 營養標籤成份
- 食具及包裝材料分析
- 脂肪酸 (DHA, EPA)，膽固醇
- 抗氧化測試
- 農藥，防腐劑，重金屬測試
- 遷移性測試
- 鉛鎘溶出量測試 (瓷器)
- 微生物測試 (包括細菌總數，黴菌及酵母總數，大腸桿菌屬總數，沙門氏菌總數，李斯特菌總數，梭菌屬總數，乳酸菌總數等)

Enquiry 查詢: Tel 電話: (852) 2788 5525 | Fax 傳真: (852) 2788 5522 | E-mail 電郵: fpj@hkpc.org



Food Safety and Quality Management

One-stop consultancy and testing services
for food and catering industry

Consultancy and testing service

HKPC offers a wide range of supporting services for the food and catering industry

- Consultancy service on food safety management system
- New food processing technology development
- Automation of production line and technology advancement
- Training on hygiene and food processing technology
- New food processing technology development
- Overseas technology and management study missions and trainings
- Testing services for food and food packaging products

Development of new food processing technology

HKPC has been actively participating in the development of new food processing technology, e.g. RF thawing. Recently, HKPC has developed an Automated Liquid Freezing System which is capable of freezing one ton of food from 90°C to 4°C within one hour. The system has the advantages of reducing freezing and/or chilling time, reducing energy cost, minimizing product shrinkage, and most important of all, minimizing food safety risks. This system was adopted by the central kitchen of some local chain fast food restaurants.

Provision of training and study mission

Company in-house training and regular training course:

- Hygiene manager and supervisor training
- Food hygiene and microbiology training
- Food processing technology and quality management training

HKPC organizes overseas study missions on a regular basis to acquire new technology from food technology fairs, training sessions, and manufacturing plant visits. It provides a platform for technology advancement and facilitates trade development.

ISO 22000 food safety management system

- ISO 22000 is a new international food safety standard which can be applied on all food and catering industries for all stakeholders in the whole food chain (including animal feeds manufacturers, primary productions, food producers, logistics and storage units, retailers, exporters and restaurants, etc). The system is developed on the basis of ISO 9000 incorporated with other food safety and planning systems, i.e. GMP and HACCP.
- Food and Environmental Hygiene Department of HKSAR government is implementing a revised inspection regime and demerit points system to licensed food premises with ISO 22000 certification:
 - (1) Exclusion from Demerit Points System
 - (2) Freq. of inspection was reduced to once every 5 months.
- Since the publication of ISO 22000 in 2005, HKPC has already been providing ISO 22000 consultancy service for local food producers and chain stores; and successfully assisted them in accreditation. One of the clients is also the first enterprise in Hong Kong that gain accreditation. Clients that have been accredited including Satay King, Hing Kee Java Edible Bird's Nest, Koon Chun Soy Sauce, California Red Karaoke, Calbee Four Seas, Heng Shing Novelty Works, Home of Swallows, PIC-Members of Fairwood Holdings, etc.

Food, foodware and nutritional testing

- Composition in nutritional labeling
- Material analysis of food and packages
- Fatty acids (DHA, EPA), Cholesterol
- Anti-oxidants
- Pesticides, Preservatives
- Heavy Metals
- Leachable Lead and Cadmium
- Migration test
- Microbial count (Including Aerobic plate count, Mold and Yeast count, Coliform count, Salmonella count, Listeria count, Clostridium count, Lactobacillus count etc.)

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