

Food Standards Agency (UK) 英國食品標準署

Update on melamine 三聚氰胺最新公告

<http://www.food.gov.uk/news/newsarchive/2008/sep/melamine>

Friday 26 September 2008 2008 年 9 月 26 日星期五



The European Commission has asked EU Member States to carry out checks on all products imported from China that contain over 15% milk. 歐盟執行委員會已經要求各盟國對含有 15%以上中國進口牛乳成份的所有產品進行檢查。

As part of their normal regime, local authorities at seaports and airports carry out regular checks on imported food to ensure that it meets strict EU food safety requirements. 依歐盟規定，係由各地方海、空港埠權責機關執行進口食物之常規檢查，以保障其符合歐盟嚴謹的食物安全要求。

All products from China containing more than 15% milk as an ingredient, or products where the percentage of milk content cannot be established, will be subject to documentary, identity and physical checks, including laboratory analysis, to determine that any levels of melamine present in the product do not exceed 2.5 mg/kg. Those products with more than 2.5mg/kg will be destroyed. 所有來自中國的產品含有 15%以上之牛乳成分或牛乳成分百分比不明者，均將接受包含檢驗分析在內之書面、出產證明及實品查驗，以確定該產品之三聚氰胺值不超過 2.5 毫克/公斤(譯註：即 2.5 ppm)。所有含有超過 2.5 毫克/公斤之產品均將被銷毀。

The Food Standards Agency works with port health authorities and local authorities to ensure EU controls are strictly enforced. There has been a longstanding ban on the import of milk and other products of animal origin from China as controls on the food industry in China do not meet the very strict requirements set in the EU. 食品標準署與各港埠衛生主管機關及地方權責機關合作，以確保歐盟之管制規定嚴格執行。由於中國食品工業的管控未能符合歐盟的嚴謹規範，中國牛乳及其他動物來源之製品已遭長期禁止進口。

At present, we have no evidence of contaminated products in the UK. Should any be found, we will take appropriate action and provide updates online. 目前我們沒有證據顯示英國國內產品有三聚氰胺之污染。若發現任何污染，我們將採取適當措施並在網路上提供最新資訊。

The Agency has today written to ports and local authorities across the country to alert them to this new testing regime. The letters can be found at the links below. 本署今日業以函件通知全國各港埠及地方權責機關，提醒此一新檢測規定。相關書函可自以下連結取得。(譯註：

<http://www.food.gov.uk/multimedia/pdfs/enfe08064.pdf> 及

<http://www.food.gov.uk/multimedia/pdfs/melamineovs.pdf>)

The European Food Safety Authority (EFSA) has confirmed that the risk from these composite products (food containing a proportion of milk product) is low. 歐盟食品安全機構(EFSA)已經確認此類混合產品（含部份乳製品之食物）之健康風險很低。

New Zealand melamine response update

紐西蘭三聚氰胺應變最新公告

<http://www.nzfsa.govt.nz/publications/media-releases/2008/26-sep-melamine-response-update.htm>

26 September 2008 2008 年 9 月 26 日

The New Zealand Food Safety Authority (NZFSA) has today been working with other international food safety and health authorities to determine the level of melamine in food that will present negligible risks to public health. 紐西蘭食品安全署(NZFSA)今日與國際食品安全及健康管理機關合作，訂定對民眾健康風險最小（微不足道之風險）之食品中三聚氰胺容許值。

“Since the identification of the problems in China, food safety authorities all around the world have been working to identify public health threshold levels for melamine. We know that the presence of this chemical is part and parcel of our life today, apparently leaching from plastics and contact materials during processing and packaging in trace quantities. **We also know that at low levels it causes us no harm. Determining just how high levels have to be before there is a risk is something we are all struggling with,**” says Dr Geoff Allen, NZFSA Director (Compliance & Investigation). 紐西蘭食品安全署稽查組主任傑夫艾倫博士說：「自從發現中國的三聚氰胺問題開始，全球食品安全權責機關皆努力於確定三聚氰胺對民眾健康的閾值（最低值）。我們知道此一化合物是我們現代生活中的不可分的一部分，其來源顯然係食品製造及包裝過程中塑膠及其他接觸材料之微量釋出。我們也明瞭此一物質在低劑量時對我們並無傷害。訂定可能發生風險之最高濃則是我們一直都很掙扎的事。」

NZFSA has been in close contact with authorities in Australia, Canada, Europe and the United States and elsewhere since the issue with melamine adulteration in China became known. 自從中國摻雜三聚氰胺事件發生以來，紐西蘭食品安全署即與澳洲、加拿大、歐盟、美國及其他地區之權責機關密切聯繫。

“Over the past week, our scientists have been exchanging information with their international colleagues. Last night, the European Food Safety Authority updated its opinion on the estimated tolerable daily intake (TDI) of melamine and left it unchanged at 0.5 mg/kg bodyweight (ie, for every kg a person

weighs they can safely consume 0.5 mg every day – for a 20 kg child this is 10 mg; for a 70 kg adult the safe amount is 35 mg).” 「過去一週來，我國科學家已經與其國際同儕不斷交換意見。昨晚，歐盟食品安全機構更新其對三聚氰胺每日攝入之安全耐受量(TDI)之見解，維持在原有的 0.5 毫克/公斤體重（即，人體每一公斤體重每天可安全食入 0.5 毫克三聚氰胺 --- 對一個 20 公斤體重的兒童而言，其安全耐受量是每日 10 毫克；對於一個 70 公斤體重的成年人而言，其安全劑量則是 35 毫克。」

Based on this figure, which is very close to but lower than that of the United States, NZFSA has adopted a conservative threshold of 5 ppm for most foods. This means that it has been considered that foods containing up to 5 ppm of melamine do not pose a risk to human health. However **for starter infant formula, this level will be set to the current level of test detection of 1 ppm.** 根據此一數據 --- 一個非常接近但低於美國標準的數據，紐西蘭食品安全署對大部分食物採用 **5 ppm**（譯註：即 5 毫克/公斤）的一個保守的閾值。換句話說如果食品含有高達 5 ppm 之三聚氰胺，也不會對人體健康產生風險。但是對於嬰兒配方奶粉而言，此一數值將設定於目前所規定的 **1 ppm** 檢測值。

If NZFSA detects amounts above these levels, a risk assessment will be undertaken, taking into account how much melamine is in the food and how much is likely to be eaten in a day. If it is likely that anticipated consumption levels of the food will cause people to exceed the 0.5 mg/kg bodyweight tolerable daily intake, or there is a suspicion of adulteration, then the appropriate regulatory action will be taken. 如果紐西蘭食品安全署偵測到高於上述數值（之三聚氰胺），將會進行風險評估，並考量食品中含三聚氰胺之總量及每天有多少三聚氰胺可能被攝入。若該食品之預期攝入量將使使用者食入超過每公斤體重 0.5 毫克三聚氰胺之 TDI 值，或有人工添加三聚氰胺之疑慮者，本署將採取適切之法規程序。

The measures NZFSA has imposed at the border will provide further assurances that products containing contaminated Chinese dairy ingredients should not enter New Zealand. From Tuesday, Customs checks will identify risk consignments at the border. Identified risk consignments will be stopped on arrival and only released when they have been found to meet New Zealand test requirements. 紐西蘭食品安全署在國境所採行之管制措施，將進一步保障含有受污染之中國乳製品成分的產品無法進入紐西蘭。自星期二起，海關將於國境鑑定委運貨物之風險。一經確定為有（三聚氰胺）風險之物品，即禁止入埠，且只有經認定符合紐西蘭檢驗要求者始得放行。

“New Zealand’s border measures are similar to those in place in Australia and at least equal to those announced yesterday by the European Union,” said Dr Allen. “While we are also continuing our testing programme of risk foods containing dairy products from China currently sold on the New Zealand market, to date we have found no further reasons for concern. We will continue to post the results on our website and to take action as appropriate. The bulk of the testing has now been completed and provides a high level of assurance for the key foods tested.” 艾倫博士說：「紐西蘭在邊境所採取之措施與澳洲相似並至少等同於歐盟昨日公布的規定。」「雖然我們仍繼續進行針對目前仍在紐西蘭市面上販售之含中國乳製品食物的查驗工作，但直到今天我們並未發現有進一步須擔心的理由。我們將繼續在網站上公佈我們的查驗結果，並採取適當的措施。大部分的檢驗工作已經完成，且對經檢測的主要食物類別皆能提供高度的保障。」

Should further results of concern be identified, NZFSA will again use the most appropriate regulatory tool or tools to quickly advise consumers of the risk and remove the product from supermarket shelves. 若發現有值得關切的結果，食品安全署將會再採行最適切之法規工具，以迅速提醒消費者可能之風險，並將該產品自超市下架。

“New Zealand law is quite clear that importers and retailers are responsible for ensuring the safety of the foods they sell, and are just as responsible for informing consumers and removing those products from shelves if required. NZFSA has powers to act to protect public health should those selling non-compliant products refuse to fulfil their legal responsibilities. We are pleased that, to date throughout this international problem, New Zealand importers and retailers that we are aware of are fully cooperating.” 「紐西蘭法律明文規定，進口商及零售商有責任確保其所販售食品之安全，也有同等責任告知消費者並在必要時將產品下架。若有任何違反法定責任而販售違規之食物者，食品安全署有權採取行動以保障民眾健康。我們很欣慰此一國際性問題發生到今天為止，我們所知的紐西蘭進口商及零售商均非常合作。」

NZFSA also today advised that it had completed its initial investigations and confirmed that the locally produced product that has been found to contain melamine is lactoferrin, a highly processed dairy product that is used as an ingredient in a range of products. 食品安全署今天也說明，已經完成初步調查，並確認國內製造產品中之乳鐵蛋白（lactoferrin）含有三聚氰胺；乳鐵蛋白是高度加工的乳製品，用於相當多的食品內。

“Melamine can be found in the food cycle in minute traces from a range of sources. Explanations for its presence in this case include leaching from plastic involved in processing or packaging, or other unintended outcome of the manufacturing process. At these low levels, it does not present any health risk for consumers,” said Dr Allen. “Further, because it is much diluted in the final product, it is unlikely it would even be detectable. In fact some of the products that we have already tested and cleared contain lactoferrin.” 艾倫博士說：「在不同來源的食物鏈中經常可以發現微量三聚氰胺。此種現象之解釋包括從加工或包裝食品的塑膠製品中溶離出來，或者其他製造過程中非蓄意產生的結果。在此種低劑量下，三聚氰胺並不會對消費者產生健康的危害。」此外，由於在成品中三聚氰胺的含量會被進一步稀釋，不太可能會被檢測出。事實上在部分我們測試過且清除之（含三聚氰胺）產品中含有乳鐵蛋白。」

NZFSA will continue monitoring the actions being taken by key food safety authorities in other countries and believes that our approach will ensure New Zealand consumers have confidence in the New Zealand food supply. 食品安全署將繼續監測其他主要國家之食品安全權責機關的動作，並相信我們的措施可以確保紐西蘭消費者對國內的食物供應有信心。

ENDS

**Further comment: Geoff Allen, Director (Compliance & Investigation),
029-894 2518**

**Further information: Gary Bowering, Manager (Communications),
029-894 2532**

All information on this website is subject to a [disclaimer](#).

Contact for enquiries

New Zealand Food Safety Authority
68-86 Jervois Quay
PO Box 2835
Wellington
NEW ZEALAND

Phone: +64 4 894 2500

Fax: +64 4 894 2501