



本地进口肉类可安全食用

谨答复《联合早报·交流站》于1月12日刊登的张润芳读者投函《新加坡是否进口莱猪》：

新加坡食品局与世界各地的食品安全部门一样，采用科学和风险管理的方法，来处理食品安全问题。

肉类被认为具有较高的食品安全风险。所有肉类必须从获批准国家的合格来源进口，以符合食品局的食品安全和动物健康要求。进口肉类必须满足食品局的进口要求，包括食品中所含物质的最高允许限量，并接受食品局的食品安全监督、检查和抽样检测程序。未能通过检查和食品安全检测的肉类将被禁止销售。

莱克多巴胺（Ractopamine）是一种兽药，它被添加到动物饲料中，以促进肉的生长，让所投入的同等资源可以生产更多的瘦肉。

给动物服用后，其肌肉组织中可能会出现低水平的残留物。莱克多巴胺已经过联合国粮食及农业组织，和世界卫生组织食品添加剂联合专家委员会

（JECFA）的广泛安全评估，以确保含有低水平莱克多巴胺的肉类和动物器官，可以长期安全食用。

食品局有留意到JECFA的安全评估，并采用了国际食品标准机构食品法典委员会（Codex Alimentarius Commission）针对肉类中莱克多巴胺含量所制定的监管标准。澳大利亚、日本、加拿大和美国等其他发达国家，也采用了类似的莱克多巴胺监管标准。迄今为止，在食品局所检测的肉类样品中，并没有检测到莱克多巴胺，或者检测到的含量极低。虽然没有食品安全问题，但消费者可以到www.go.gov.sg/raagractopamine，了解有关肉类中莱克多巴胺的更多信息。

食品局会继续关注有关肉类添加剂的最新科学发展，并继续定期检讨我们的监管标准，以确保食品安全。

新加坡食品局
国家食品科学中心署长
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Translation

SFA takes a science-based and risk management approach to food safety; Meat safe to consume

We refer to 张润芳's letter ("新加坡是否进口莱猪", 12 Nov).

The Singapore Food Agency (SFA) adopts a science-based and risk management approach to food safety, similar to food safety authorities around the world.

Meat is deemed to be of higher food safety risk. All imports of meats must be from approved sources in accredited countries that meet SFA's food safety and animal health requirements. Imported meat must fulfil SFA's import requirements, which include maximum allowable limits for substances found in food, and are subjected to SFA's food safety surveillance, inspection and sampling and testing programme. Meat that fail our inspection and food safety tests will not be allowed for sale.

Ractopamine is a veterinary drug that is added to animal feed to promote the growth of meat, allowing more lean meat to be produced with the same amount of resources. Low level of residues may occur

in tissues after it is administered to the animal. Ractopamine has undergone extensive safety evaluations by the Joint FAO/WHO* Expert Committee on Food Additives (JECFA) to ensure that meat and organs with low levels of the drug are safe for consumption over a prolonged period.

* This refers to the Food and Agriculture Organization of the United Nations (FAO) and World Health Organization (WHO).

SFA notes the safety assessment by the JECFA, and adopts the regulatory standards on the presence of ractopamine in meat set by the international food standards body, Codex Alimentarius Commission. Other developed countries such as Australia, Japan, Canada and USA have also adopted similar regulatory standards for ractopamine. To date, ractopamine was either not detected or detected in low levels in meat samples tested by SFA. While there is no food safety concern, consumers can learn more about ractopamine in meat at www.go.gov.sg/raagractopamine.

SFA will continue to keep abreast of the latest scientific developments surrounding additives in meat and will continue to review our regulatory standards regularly to ensure food safety.

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