

KERATAN AKHBAR

AKHBAR :	The Sun	TARIKH :	18-1-2017
TAJUK :	No sulphur dioxide on mandarins. DG	MUKA SURAT :	9

WITHOUT BORDERS | 09  
WEDNESDAY | JANUARY 18, 2017

## No sulphur dioxide on mandarins: DG

**KUALA LUMPUR:** The Health Ministry has confirmed that mandarin oranges sold in the country do not contain sulphur dioxide.

Health Director-General Datuk Dr Noor Hisham Abdullah said the confirmation was based on inspections conducted by the ministry from 2015 to 2016.

The ministry will, however, continue monitoring mandarin oranges sold in the market to ensure they are safe for consumption.

According to Noor Hisham, Food Regulations 1985 under the Food Act 1983 allows the use of sulphur dioxide as a preservative in certain food, including fresh fruits such as mandarin oranges, at a level not exceeding 30mg/kg.

"Sulphur dioxide has been analysed and confirmed safe for use in food at a certain level by the Joint FAO/WHO Expert Committee on Food Additives (JECFA).

"Sulphur dioxide is not hazardous to humans when used at permissible levels but it can cause breathlessness in people sensitive to the gas when inhaled or swallowed," he said in statement yesterday.

Noor Hisham said each container of food that has been treated with sulphur dioxide must be labelled with the words "Contains sulphur dioxide". - Bernama

The Sun 18 9

## KERATAN AKHBAR

AKHBAR : <i>Harian Metro</i>	TARIKH : <i>18/1/2017</i>
TAJUK : <i>Perkataan BP sudah hilang</i>	MUKA SURAT : <i>29</i>

### TEPUNG GANDUM BERPELUNTUR

# Perkataan BP sudah hilang

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**Kuala Lumpur**

**T** iada lagi tertera perkataan bahan peluntur Benzoyl peroxide (BP) pada bungkusan paket tepung gandum sejak ia heboh diperkatakan, baru-baru ini," demikian kata Ketua Aktivistis Persatuan Pengguna Islam Malaysia (PPIM), Datuk Nadzim Johan ketika ditemui, di sini, semalam.

Beliau berkata, ia berdasarkan tinjauan yang dilakukan pihaknya di beberapa premis perniagaan sebagai susulan pendedahan yang dilakukan sebelum ini.

"Memang tanda atau logo penggunaan BP tidak lagi tertera pada paket tepung namun PPIM tidak dapat memastikan sejauh mana kandungan sebenarnya.

"Sudah tentu pihak berwajib perlu melakukan siasatan rapi bagi memastikan sejauh mana tiadanya kandungan BP dalam tepung seperti yang tertera dalam paket," katanya.

Menurut beliau, bantahan mengenai penggunaan BP dalam tepung gandum sudah diutarakan sejak dulu lagi kepada Kementerian Kesihatan Malaysia (KKM).

"Bagaimanapun, alasan yang diterima kandungannya tidak melebihi sukatan yang dibenarkan menyebabkan penggunaan

BP diteruskan.

"PPIM tidak mempunyai kuasa yang besar untuk membantah penggunaan BP sebaliknya hanya menyuarakan pendapat berdasarkan keadaan semasa," katanya.

Tambah beliau, walaupun kandungannya sedikit, tetapi ia boleh menjadi banyak dan berbahaya pada masa akan datang.

"Malah, beberapa negara seperti Indonesia dan China juga mengharamkan penggunaan BP kerana boleh memudaratkan kesihatan," katanya.

Minggu lalu, PPIM mendedahkan beberapa jenama tepung gandum mengandungi bahan peluntur sekali gus boleh menyebabkan kanser.

## KERATAN AKHBAR

AKHBAR: Utusan Malaysia	TARIKH: 18/1/2017
TAJUK: Kilang China keluar produk jenama tiruan	MUKA SURAT: 13



SEBAHAGIAN daripada produk berjenama tiruan yang dirampas di beberapa kilang di Tianjin, China, baru-baru ini. -GAMBAR THE BEIJING NEWS

Produk mengandungi sisa makanan, garam industri

# Kilang China keluar produk jenama tiruan

■ BEIJING 17 JAN.

**H**AMPIR 50 buah kilang di Tianjin, China dikesan mengeluarkan produk berjenama tiruan dengan kandungan berbahaya termasuk sisa makanan serta garam yang digunakan untuk perindustrian.

Menurut *Channel News Asia* yang memetik laporan *The Beijing News* semalam, antara produk itu termasuk daripada jenama Lee Kum Kee, Haday, Nestle dan Knorr yang mengandungi sos serta perasa tiruan.

Produk-produk tersebut dilaporkan telah mula dijual ke seluruh China.

Sementara itu, sebuah lagi akhbar tempatan, *South China Morning Post* melaporkan, produk berjenama tiruan yang dianggarkan bernilai 100 juta yuan (RM64.6 juta) dihasilkan setiap tahun di pekan kecil Duliu di Jinghai dalam wilayah yang sama.



Antara produk itu termasuk daripada jenama Lee Kum Kee, Haday, Nestle dan Knorr yang mengandungi sos serta perasa tiruan.

## CHANNEL NEWS ASIA

Jelas akhbar tersebut, ekoran penghasilan produk dalam kuantiti yang besar, sesetengah daripada pengeluar berpeluang mengumpul kekayaan dan mampu membeli barangan mewah.

Akhbar tersebut yang memetik laporan khas wartawan *Beijing News* turut memperincikan bagaimana proses pengilangan dilakukan untuk menghasilkan produk berkenaan.

Menurut mereka, sesetengah

pengeluar menggunakan rempah ratus dan herba termasuk bunga lawang dan lada hitam serta dicampur biji tembikai yang telah diproses di kilang-kilang berhampiran Wangkou.

Bahan-bahan tersebut kemudian dikeringkan dan dikisar menjadi serbuk di beberapa premis usang yang tidak dilengkapi dengan kemudahan berkaitan.

Ada juga rempah ratus yang disimpan di tempat terbiar berhampiran kawasan timbunan sampah manakala pewarna makanan yang dilarang dilaporkan turut dijadikan sebahagian daripada bahan untuk menghasilkan produk-produk berkenaan.

Pendedahan terbaharu itu dianggap rentetan daripada beberapa skandal keselamatan makanan di China yang melibatkan hampir setengah juta pelanggaran peraturan penyediaan makanan dalam masa tiga suku pertama tahun lepas.

AKHBAR: KOSMO	TARIKH: 18-1-2017
TAJUK: 150 orang alami keracunan makanan di Arab Saudi	MUKA SURAT: 49
NAMA PETUGAS: Nurhazwan	

## 150 orang alami keracunan makanan di Arab Saudi

RIYADH - Pihak berkuasa Arab Saudi menyalahkan restoran di sebuah bandar kecil sebagai punca wabak keracunan makanan yang menjejaskan 150 orang dan memaksa darurat kesihatan diisytiharkan, lapor media tempatan semalam.

Insiden itu berlaku di Tura-bah, sekitar 100 kilometer ke timur Taif di barat daya Arab Saudi.

Agensi berita *Saudi Press* (SPA) melaporkan, seramai 150 mangsa mengalami keracunan selepas memakan hidangan di restoran berkenaan.

Menurut akhbar online, *Sabq*, seramai 175 orang jatuh sakit selepas memakan sandwich shawarma, makanan ruji di Asia Barat.

Gabenor Mekah, Putera Khaled Al-Faisal mengarahkan siasatan dilakukan dan berjanji hukuman maksimum

akan dikenakan terhadap pesalah, lapor SPA.

Tambahnya, seramai 45 pesakit berada di bawah pemantauan di Hospital Tura-bah dan 32 lagi di beberapa pusat perubatan lain.

Arab Saudi membuat pelaburan besar dalam sis-

tem perubatannya. Sekitar 15 peratus bajet negara pada tahun ini diperuntukkan bagi perbelanjaan kesihatan dan pembangunan sosial termasuk membina hospital dan pusat perubatan baharu di seluruh Arab Saudi.  
- AFP

AKHBAR: <i>Utusan Malaysia</i>	TARIKH: <i>18/1/2017</i>
TAJUK: <i>Restoran Makanan Segera diarah tutup</i>	MUKA SURAT: <i>27</i>
NAMA PETUGAS: <i>Rosliah Mohamed</i>	

## Restoran makanan segera diarah tutup

**SEREMBAN 17 Jan.** - Jabatan Kesihatan negeri mengarahkan hati dengan tahap kebersihan sebuah restoran makanan segera di sebuah pasar raya di sini, ditutup kerana tahap kebersihan tidak memuaskan selain menghadapi masalah kawalan serangga perosak.

Pengarah Kesihatan negeri, Dr. Abdul Rahim Abdullah berkata, pemeriksaan dijalankan selepas gambar minuman coklat yang dibeli di premis itu oleh seorang wanita didakwa mengandungi lipas, menjadi tular di laman sosial.

"Berdasarkan pemeriksaan serta pemerhatian, secara ke-



**ABDUL RAHIM  
ABDULLAH**

seluruhannya kita tidak berpuas hati dengan tahap kebersihan malah mendapati tiada sebarang tindakan kawalan serangga diambil seperti yang dicadangkan.

"Tahap penilaian kebersihan hanya 57.5 peratus dan saya telah mengarahkan premis itu ditutup mengikut Seksyen 11 Akta Makanan 1983 selama dua minggu dan pengusaha boleh membuat rayuan selepas menyelesaikan isu kebersihan mengikut nasihat diberikan," katanya ketika dihubungi di sini.

Sementara itu beliau berkata, pihaknya juga sedang me-

nyiasat satu lagi rakaman video yang tular melibatkan seorang pelanggan yang menemui ulat dalam sos sambal di sebuah restoran di Bandar Baru Nilai, Ahad lalu.

Menurut Abdul Rahim, pemeriksaan pada Isnin lalu mendapati tempat penyimpanan makanan belum dimasak di premis berkenaan tidak memuaskan dan kompaun sebanyak RM1,000 mengikut Seksyen 32B Peraturan-Peraturan Kebersihan Makanan 2009 telah dikenakan.

"Sampel sol sambal di premis tersebut juga telah diambil dan dihantar ke makmal untuk di analisis sebelum tindakan lanjut diambil," katanya lagi.

AKHBAR: The Star	TARIKH: 18/1/2017
TAJUK: Expert: Many plastic food wrappers and containers unsafe	MUKA SURAT: 18
NAMA PETUGAS: Siti Syahraini binti Mahamed Rusdi	

## Expert: Many plastic food wrappers and containers unsafe

By LOH FOON FONG  
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**PETALING JAYA:** The Government should look into the use of paper wrappers for foodstuff to replace the plastics used now, a toxicologist said.

Universiti Malaya toxicologist Prof Dr Mustafa Ali Mohd said plastic wrappers were not only bad for the environment but many had compounds not yet verified as safe.

These compounds were Bisphenol A (BPA) and newer types Bisphenol B (BPB), Bisphenol S (BPS) and Bisphenol AF (BPAF), he said.

"These may affect the endocrine system in the long term and can also lead to fertility and thyroid problems, as well as diabetes," said Dr Mustafa, adding that phthalates, chemicals used in making plastics, had been linked to obesity.

He explained that Bisphenols make plastic stronger and prevent yellowing in the products but the substances could leach when in contact with fat, such as that in meat and milk.

"They can react with food having a strong acidic content, such as *assam* and lime juice.

"The chemicals can also leach when hot liquids, such as *teh tarik* or coffee, is poured into a plastic container," he added.

Although feeding bottles containing Bisphenol A (BPA) was banned in 2012, the chemical was still used in making other plastic

**These (plastic compounds) may affect the endocrine system in the long term and can also lead to fertility and thyroid problems, as well as diabetes.**

Prof Dr Mustafa Ali Mohd

products, such as containers and wrappers, said Dr Mustafa.

He also pointed out that BPA which is also still being used in most plastic material, cooking material and the lining in soft drinks can prevent rusting, was known to affect the estrogen receptor in women.

Dr Mustafa was speaking in response to the Selangor government banning polystyrene food packaging and plastic bags at retailers from this month.

He said a change to paper-based food wrappers and safer food containers would complement the ban.

He suggested the use of glass or Polyethylene Terephthalate (PET) bottles for keeping food.

PET was still a plastic but did not contain Bisphenol or phthalates, he said.



**Healthier way:** A 'char kway teow' seller putting an order into a plastic bag. Consumers in Selangor are advised to bring their own containers for takeaways as a safer option.

AKHBAR :	NST	TARIKH :	18-1-2017
TAJUK :	Nutella is not carcinogenic	MUKA SURAT :	14
NAMA PETUGAS :	Nurhazwan		

# 'NUTELLA IS NOT CARCINOGENIC'

Online reports distort the facts, says minister

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**R**EPORTS online alleging that Nutella, which is made with palm oil, contains carcinogens are a distortion of facts, Plantation Industries and Commodities Minister Datuk Seri Mah Siew Keong said.

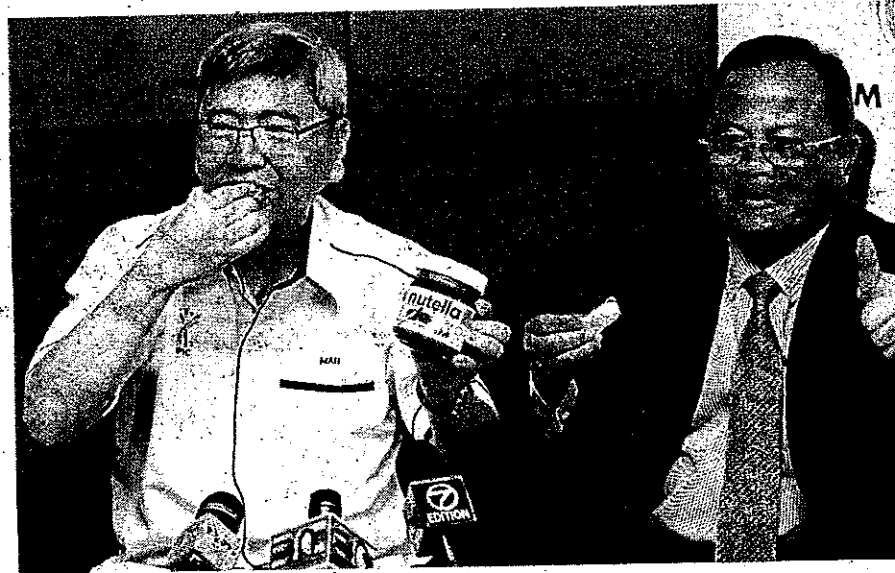
The glycidyl fatty acid esters (GE) and 3-monochloropropanediol (3-MCPD) chemicals, present in all vegetable oils, including olive oil, were not proven to be carcinogenic, he said.

He said this yesterday after officiating a palm oil economic review and outlook seminar organised by the Malaysian Palm Oil Board (MPOB).

Present were MPOB chairman Datuk Seri Ahmad Hamzah and director-general Dr Ahmad Kushairi Din.

Mah said the government had allocated RM50 million to find out more about alleged carcinogens in palm oil.

Last week, the European Food Safety Authority (EFSA) claimed that



Plantation Industries and Commodities Minister Datuk Seri Mah Siew Keong and Malaysian Palm Oil Board chairman Datuk Seri Ahmad Hamzah trying Nutella in Kuala Lumpur yesterday. PIC BY ASYRAF HAMZAH

palm oil, a major ingredient in Nutella, was potentially carcinogenic. An EFSA report released earlier this year suggested palm oil was more carcinogenic than other vegetable oils.

According to the report, palm oil produced GE and 3-MCPD when heated above 200°C. EFSA suggested that these chemical elements were genotoxic and carcinogenic.

Ferrero Group said Nutella was safe to eat due to the quality of ingredients used and the production processes, which were designed to limit the presence of "contaminants" to "minimum levels".

"The health and safety of consumers is an absolute and first priority for Ferrero, and we confirm that our products are safe," its group spokesman said.

"EFSA has analysed the presence of contaminants in a large number of products and oils, stating that the presence of contaminants depends on the oils and fats used, as well as the processes they are subjected to.

"Ferrero selects quality raw materials and applies industrial processes that limit their presence to minimum levels, in line with the pa-

rameters defined by EFSA."

While GE acids and 3-MCPD are present in all vegetable oils and in many processed foods, Mah expressed disappointment that the Western media had focused only on palm oil in Nutella spread.

Globally, a jar of Nutella is sold every 2.5 seconds and is one of Italy's biggest exports.

"On behalf of oil palm planters, I would like to express my appreciation to Ferrero Group, the world's third largest confectioner and maker of Nutella, for keeping to its recipe of using palm oil," Mah said.

AKHBAR : <i>The Sun</i>	TARIKH : <i>18-1-2017</i>
TAJUK : <i>RM 30m fund to promote mechanisation in oil palm sector</i>	MUKA SURAT : <i>13</i>
NAMA PETUGAS : <i>Nurhazwan</i>	

# RM30m fund to promote mechanisation in oil palm sector

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**KUALA LUMPUR:** The Plantation Industries and Commodities Ministry has established a RM30 million Oil Palm Mechanisation Fund to promote mechanisation activities within the industry.

Minister Datuk Seri Mah Siew Keong said the fund will be launched with an allocation of RM25 million from the government. He urged the private sector to contribute RM5 million to the fund, which would bring the total funding available to RM30 million.

"We already have one party from the private sector who has committed RM1 million

to the fund. This RM30 million is a start, to spur research into mechanisation for our smallholders throughout our estates, to reduce reliance on labour and increase productivity," he told reporters at the Palm Oil Economic Review and Outlook Seminar 2017 yesterday.

He said the aim is to fund mechanisation research activities in local and overseas

research organisations, acquisition of mechanisation technologies as well as modification of equipment and hosting competitions or related programmes.

The fund will be managed by the Ministry via Malaysian Palm Oil Board (MPOB) with participation from plantation firms, academia and others.

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