

COPPER CHLOROPHYLL AND EDIBLE OIL – FACTSHEET

銅葉綠素和食用油 – 基本資料

1. Copper chlorophyll is chlorophyll-derived compound which can be used as a (green) food colorant. It is a commonly used food additive and it is of no health concern.

銅葉綠素是一種葉綠素衍生的化合物，可被用作食品著色劑（綠色）。它是一種常用的食品添加劑，並且沒有健康疑慮。

2. Copper chlorophyll can occur naturally in certain types of edible oil: it is a substance that can be formed during the processing of olive pomace oil and grape seed oil. Consequently, detection of the presence of copper chlorophyll in these types of oil does not mean that it has been added.

銅葉綠素在某些類型的食用油中可以自然產生：它可以在橄欖粕油和葡萄籽油的加工過程中形成。因此，在這些類型的油中檢測到銅葉綠素，並不代表銅葉綠素是被添加至該油品中。

3. The international standard for olive oils (Codex Alimentarius and the International Olive Council, IOC) has set quality parameters for olive oil, together with testing methods.

橄欖油的國際標準（食品法典和國際橄欖理事會）已連同測試方法設立了橄欖油質量參數。

4. The international standard does not establish any limit for the natural presence of copper chlorophyll. It also does not establish any recognized testing method for copper chlorophyll.

國際標準並無針對自然存在的銅葉綠素設立任何定量限制，也無建立任何認可的銅葉綠素檢測方法。

5. International standards, and consequently applicable EU legislation, prohibit the addition of copper chlorophyll in edible oils, in order to avoid food fraud, because adding green colorant in oil can be used as a way to give lower quality oil the aspect of a higher quality one.

國際標準及因而適用的歐盟法令禁止在食用油中添加銅葉綠素，是為了防制食品詐欺，因為在油中加入綠色著色劑是一種以低品質油冒充高品質油的方法。

6. The EU applies a strict system of control on edible oils to ensure its safety for all consumers, within the EU and for the exported products.

歐盟採用嚴格的制度管理食用油，以替消費者確保歐盟內以及出口產品的安全。

7. The EU cooperates closely with the Taiwanese authorities to dispel their concerns, on the basis of international standards and scientific data, including organising a visit to Taipei of European chemist experts in January 2014.

歐盟以國際標準和科學數據為基礎與台灣當局密切合作，以期消除台灣方的疑慮。合作範圍包括 2014 年一月安排歐洲化學專家訪台。

8. The EU has been instrumental in obtaining an invitation for Taiwanese experts to attend the meeting of the IOC held in March 2014.

歐盟在為爭取國際橄欖理事會邀請台灣參加 2014 年三月會議扮演關鍵角色。

9. At the IOC meeting, held with the participation of Taiwanese experts, the IOC confirmed that there is currently no method that can make the difference between fraudulently added and naturally occurring copper chlorophyll.

在台灣專家參與的國際橄欖理事會會議中，國際橄欖理事會確認目前無檢測方法可辨識銅葉綠素是否為非法添加或自然產生。

10. The IOC continues to work on a possible method that could quantify the presence of copper chlorophyll in olive pomace oil, including through a collective review of an analytical testing method used by Taiwan's Food and Drug Administration.

國際橄欖理事會持續研究可將橄欖粕油中銅葉綠素量化的可行方法，其中包括集體檢測台灣食品藥物管理署使用的分析測試方法。

11. The IOC requested Taiwan to suspend the use of their analytical method as evidence for determining that copper chlorophyll has been fraudulently added to edible oils, awaiting the outcome of the on-going research referred to above, as this current method is not suitable to detect fraudulently added copper chlorophyll in olive pomace oil.

由於目前台灣採取的檢測方法不適用於偵測橄欖粕油是否含有人工添加銅葉綠素，國際橄欖理事會要求台灣停止以此分析測試方法做為判斷食用油品是否有添加銅葉綠素的依據，並等待國際橄欖理事會研究結果。

For further information, please refer to the IOC website:

<http://www.internationaloliveoil.org/news/view/666-year-2014-news/471-report-on-agenda-item-9-discussed-at-the-meeting-of-the-ioc-chemistry-experts-11-12-3-2014>

相關資訊請參考國際橄欖理事會網站:

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