



Foreign Agricultural Service

GAIN Report

Global Agriculture Information Network

Voluntary Report - public distribution

Date: 6/4/1999

GAIN Report #HK9054

Hong Kong

Market Development Reports

Hong Kong Meat Market Brief

1999

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Report Highlights:

U.S. meat exporters should focus on the chilled and frozen meat market, with major focus on white meat. Pork has been the major meat in the Hong Kong diet. This market is expected to grow and opportunities do exist if prices can be competitive. A niche and premium market segment may be established through specialty products penetration.

Includes PSD changes: No
Includes Trade Matrix: No
Unscheduled Report
Hong Kong [HK1], HK

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MEAT MARKET BRIEF**INTRODUCTION****# Methodology**

The goal of this report is to provide a brief on meat markets in Hong Kong as well as future developments.

For Hong Kong dollar currency figures, the exchange rate used US\$1 = HK\$7.78.

Main Findings

For USA meat exporters to Hong Kong, supply should be focused upon chilled and frozen meat instead of live animals because China practically dominates all live animal supply.

Hong Kong does not consume much of red meat. Therefore marketing should be focused on white meat.

The USA has a significant market position in beef supply to Hong Kong. However beef is a declining market as Hong Kong people reduce red meat consumption. Nevertheless USA suppliers should leverage on Hong Kong consumers' perception that USA meat is of premium quality to explore potentials for white meat supply.

Pork has been the major meat in the Hong Kong diet. The pork market is much larger than beef and it is growing. The market is also growing for ostrich and deer meat. Supply opportunities exist if prices can be competitive. A niche and premium market segment may be established through specialty products penetration (e.g. low fat cuts, etc.) However it should be cautioned that advertisement and marketing costs in Hong Kong are relatively high.

MEAT MARKET BRIEF**INTRODUCTION****# Market Access Statement****LABELLING REQUIREMENTS**

The Food and Drugs (Composition and Labelling) Regulations require food manufacturers and packers to label their products in a prescribed, uniform and legible manner. The following information is required to be marked on the label of all prepackaged food except for 'exempted items' as provided in the Regulations. Prepackaged food means any food packaged in such a way that the contents cannot be altered without opening or changing packaging and the food is ready for presentation to the ultimate consumer or a catering establishment as a single food item.

- 1 Name of the Food
 - a) Prepackaged food shall be legibly marked or labeled with its name or designation.
 - b) The food name should not be false, misleading or deceptive but should serve to make the nature and type of food known to the purchasers.

- 2 List of Ingredients
 - a) Preceded by an appropriate heading consisting of the words “ ingredients”, “composition”, “contents” or words of similar meaning, the ingredients should be listed in descending order of weight or volume determined when the food was packaged.
 - b) If an additive constitutes one of the ingredients of a food, it should be listed by its specific name or by the appropriate category (e.g. Preservative, artificial sweetener, etc.) Or by both name and category.

- 3) Indication of “best before” or “use by” date

Prepackaged food shall be legibly marked or labeled with the appropriate durability indication as follows:

- a) a “best before” (in Chinese characters as well) date; and
- b) in the case of a prepackaged food which, from the microbiological point of view, is highly perishable and is likely, after a short period, to constitute an immediate danger to human health, a “ use by” (in Chinese characters as well) date.

The words “use by” and “best before” in English lettering and Chinese characters followed by the date up to which specific properties of the food can be retained, to indicate the shelf life of the food. The “use by” or “best before” date should be shown either in Arabic numerals in the order of day, month and year (or month and year in certain circumstances) or in both the English and Chinese languages. For specific details refer to the Regulation.

Website: <http://www.info.gov.hk/justice>

MEAT MARKET BRIEF

INTRODUCTION

4) Statement of Special Conditions for Storage or Instruction for Use

If special conditions are required for storage to retain the quality, or special instructions are needed for prepackaged food use, a statement should be legibly marked on the label.

5) Name and Address of Manufacturer or Packer

Prepackaged food shall be legibly marked or labeled with the full name and address of the manufacturer or packer, except under the following situations:

a) The package is marked with an indication of the country of origin, and the name and address of the distributor or brand owner in Hong Kong, and the address of the manufacturer or packer of the food in its country of origin has been submitted in writing to the Director of Health.

b) The package is marked or labeled with an indication of its country of origin and with a code identifying the manufacturer or packer in that country, and particulars of the code and of the manufacturer have been submitted in writing to the Director of Health.

6) Count, Weight or Volume

The food label should include the numerical count or net weight or net volume of the food.

7) Appropriate Language

The marking or labelling of prepackaged food can be in either the English or the Chinese language or in both languages. If both the English and Chinese languages are used in the labelling or marking of prepackaged food, the name of the food and the list of ingredients shall appear in both languages.

Exempt from labelling regulations: Individually wrapped confectionery products and preserved fruits intended for sale as a single item; Prepackaged foods for sale to catering establishment for immediate consumption and those containing more than 1.2 percent alcohol by volume.

Under the amended Food and Drugs (Composition and Labelling) Regulations, it is illegal to sell any food after its “use by” date. Furthermore, any person who, other than the food manufacturer or packer or without their written authorization, removes or obliterates any information on the label required under these regulations also commits an illegal act.

MEAT MARKET BRIEF

INTRODUCTION

IMPORT DUTIES

Hong Kong is a free port which does not impose any import tariffs on products with the exception of four dutiable products: liquor, tobacco products, hydrocarbon oils and methyl alcohol. Local importers have to apply for a licence from the Hong Kong Customs and Excise Department for the importation of dutiable commodities. In addition, a licenced importer has to apply for a permit for each and every consignment. The current duties are as follows:

Cigarettes per 1000 sticks	US\$98.45
Cigars per kg	US\$126.74
Beer & liquor with less than 30% alcohol	: 30%
Liquor with more than 30% alcohol	: 100%
All wines	: 60%

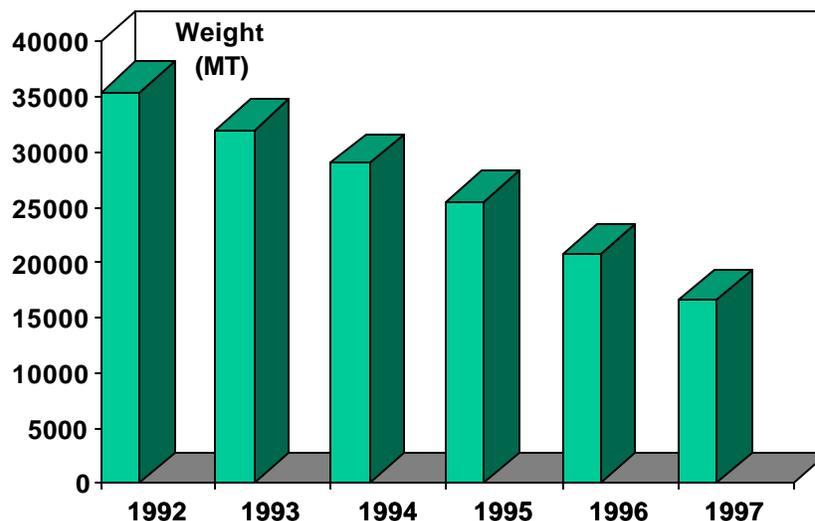
MEAT MARKET BRIEF**LIVE CATTLE SUPPLY AND CONSUMPTION**

- # Almost all live cattle in Hong Kong are imported from China.
 - C China supplied 58,899 live cattle to Hong Kong in 1997 which accounted for 99.9% of total supply.
 - C The other 0.1% is from local production (51).
 - C Total live cattle supply is therefore 58,950 in number or 16,560 MT in weight.

- # Historically there have been no other live cattle imports besides China.

- # There have been no re-exports of live cattle from Hong Kong, therefore import figures reflect local consumption.

- # Live cattle consumption has been seriously declining over the past five years.
 - C Hong Kong consumers have increasingly become health conscious and selective in food consumption. Beef is perceived as less healthy as it contains a higher level of fat compared to other meat.
 - C The departure of foreigners in 1995 and 1996 directly caused the decline in beef consumption.
 - C In 1997 beef consumption drastically declined due to the scare over “mad-cow” disease, consumers switched to pork and other forms of red and white meat.

Supply/Consumption of Live Cattle in Hong Kong

MEAT MARKET BRIEF**LIVE PIG SUPPLY AND CONSUMPTION**

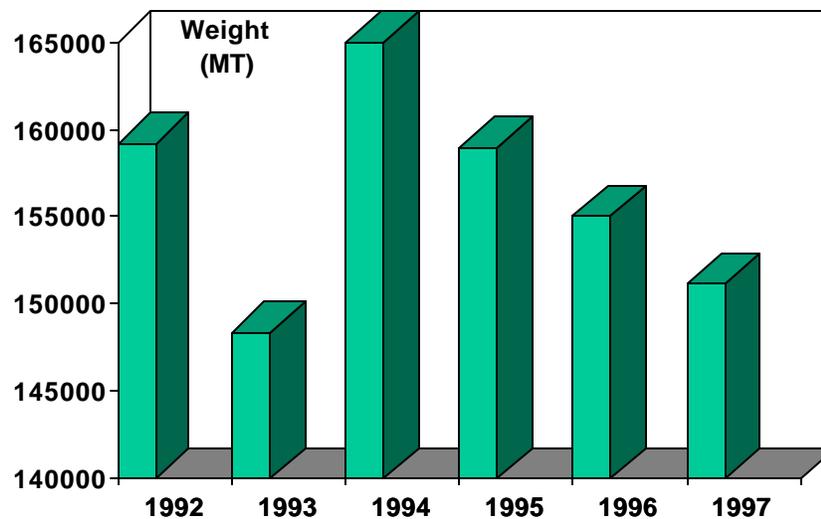
- # In Hong Kong, live pigs are almost exclusively from China.
 - C Historically there have been some Taiwanese imports, but the quantity has never been significant.

- # Local production amounted to 305,500 pigs or 19,000 MT, accounting for 12.6% of total supply.

- # There have not been re-exports of pigs, therefore local production plus imports represent local consumption.

- # Live pig consumption in Hong Kong has remained relatively stable over the past five years.
 - C Per capita consumption remained between 25-27kg.

- # It is important to note that there has been under declaration as well as non-declaration of pig imports. However the situation is not severe, especially compared to live poultry.
 - C Eastern Strategic estimated that the actual supply of live pigs should be about 5% higher than what is reflected in the statistics.

Supply/Consumption of Live Pig in Hong Kong

MEAT MARKET BRIEF

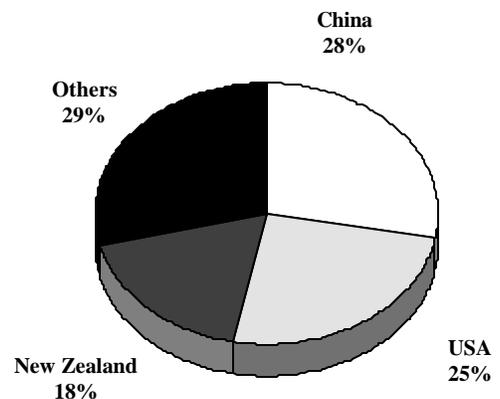
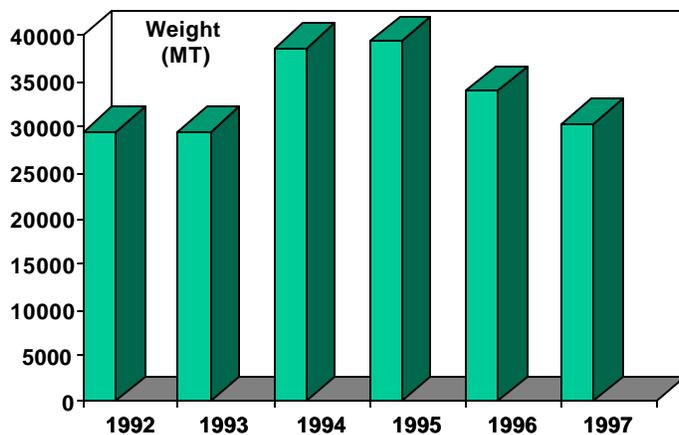
CHILLED AND FROZEN BEEF SUPPLY

- # Chilled and frozen beef are entirely by imports.
 - C Majority of imports are from China, USA, and New Zealand (totalled over 70% of imports).
 - C Beef imports from China significantly increased in the past two years as China improved on refrigerating facilities during transport.
 - C Likewise for live cattle, frozen beef supply is expected to further decline as consumption continues to fall.

- # There have been little re-exports of beef (6% of imports in 1997).
 - C Re-exports are mostly New Zealand and USA beef to Mainland China.

- # Since there is no local beef production, imports less re-exports reflects local consumption.

- # Beef consumption has declined in 1996 and 1997.
 - C The decline has been the result of both the effect of “mad cow” disease and the departure of foreigners.
 - C The near-term projection for beef is that consumption should further decline as the health perception sustains, also recently more beef displacement products like Ostrich and deer meat are being offered in the Hong Kong market, increasing competition to beef.



Beef Consumption 1997
30,320 MT

Supply of Chilled and Frozen Beef Consumption in Hong Kong

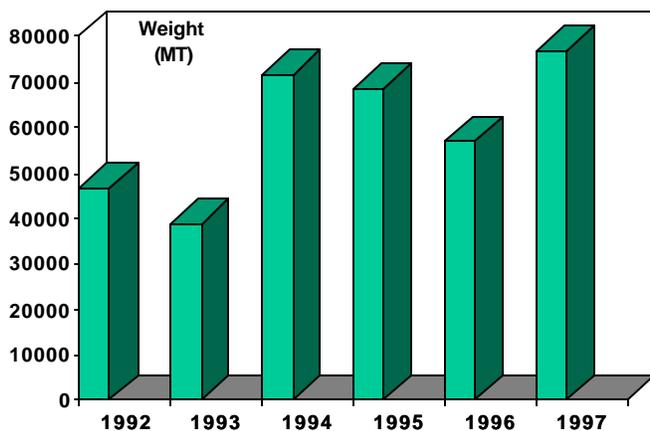
MEAT MARKET BRIEF

CHILLED AND FROZEN PORK SUPPLY

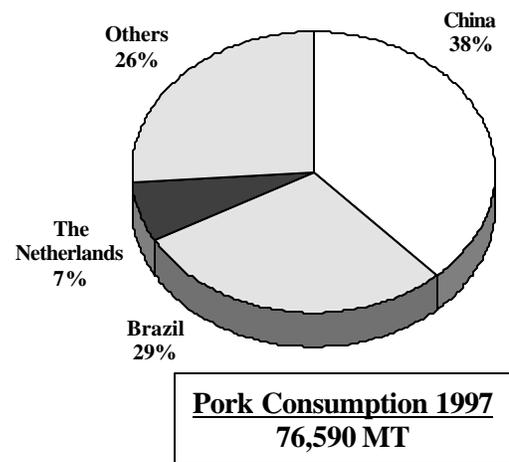
- # Like beef, chilled and frozen pork are entirely by imports.
 - C China and Brazil have been the largest pork exporters to Hong Kong, with China's supply share significantly increased over the past 3 years.
 - C China's supply increased as their suppliers improved upon refrigeration transport facilities.
 - C Pork supply in 1998 is expected to decrease as pork is experiencing disease-related tremor, and also a decline is expected due to over-consumption in 1997.

- # Re-exports have not been significant in recent years.
 - C Re-exports accounted for 9% of imports in 1997.

- # Local pork consumption in Hong Kong has been inconsistent, with a considerable increase in 1994 and 1997.
 - C The surge in 1997 was due to consumers switching from beef to pork and other meat.
 - C In the long run pork consumption is expected to remain stable.



Chilled and Frozen Pork Consumption in Hong Kong

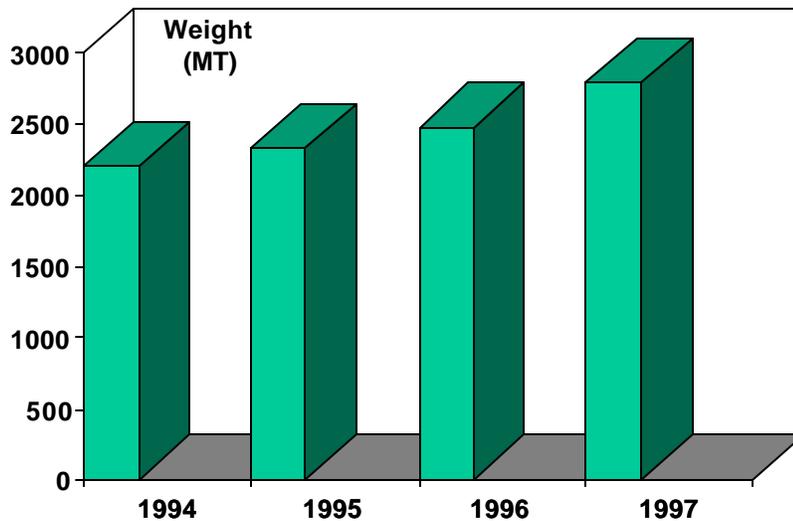


Pork Consumption 1997
76,590 MT

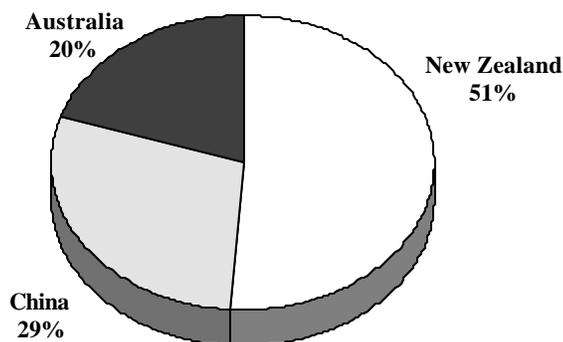
MEAT MARKET BRIEF

CHILLED AND FROZEN MUTTON SUPPLY

- # Supply of mutton in Hong Kong is largely from New Zealand which accounted for 51% of total supply in 1997.
- C China and Australia are the only two other suppliers.
- C There has been no other mutton supply.
- # Re-exports have not been significant (amounted to 1.2% of imports in 1997).



Chilled and Frozen Mutton Consumption in Hong Kong



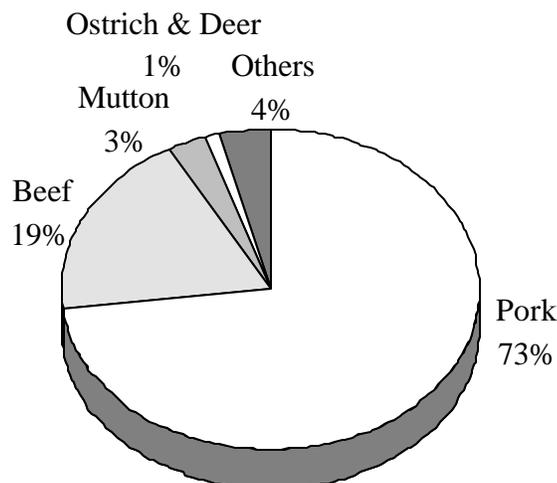
Mutton Consumption 1997

2,790 MT

MEAT MARKET BRIEF
MEAT CONSUMPTION AND SEGMENTATION

- # Eastern Strategic estimates that over 90% of meat consumed in Hong Kong is beef, pork and mutton.
- # Ostrich and deer were introduced in the Hong Kong market in early 1990s. Although they have not attained a significant market share, it is thought that these meats have the potential to acquire a more significant market position in 3 to 5 years.
- # There are a great variety of other red and white meats available in the Hong Kong market, but their quantities are insignificant.
 - C The others include meat of crocodile, rabbit, kangaroo, etc.
 - C Dogs and cats are seen eaten in Hong Kong, but the occurrence is rare as the government put a ban on their consumption.
- # The Hong Kong government bans the consumption of animals facing extinction like tiger, fox, etc.

Meat Type	Volume 1997 (MT)	Market Share
Pork	177760	73%
Beef	46880	19%
Mutton	2790	1%
Ostrich and Deer	7500	3%
Others	10000	4%
Total	244930	100%



MEAT MARKET BRIEF**MARKET SEGMENTATION**

Product Category	Historically Consumption (1992-1997)	Near-Term Outlook (1999-2000)	Rationale
Live Cattle	Decline	Slightly decline	<ul style="list-style-type: none"> C Consumers perceive beef as less healthy. C Increase product offering from other meat as displacement.
Live Pig	Stable	Stable	<ul style="list-style-type: none"> C No major change in consumption pattern. Chinese cooking uses considerable amounts of pork and the trend is not expected to change. C No major health concerns.
Beef	Decline	Slightly decline	<ul style="list-style-type: none"> C The poor economy affected consumer spending on imported beef which cost more than most other red meat. C Religion (Buddhism) has restricted any significant growth in beef consumption.
Pork	Stable	Stable	<ul style="list-style-type: none"> C No major change in consumption pattern. Chinese cooking uses considerable amounts of pork and the trend is not expected to change. C No major health concerns.
Mutton	Increase	Stable	<ul style="list-style-type: none"> C The Hong Kong people have never been large consumers of mutton. C Consumption is restricted to within a specific niche group of people. C Like beef, mutton is also perceived as less healthy.
Ostrich and Deer	Increase	Increase	<ul style="list-style-type: none"> C Caters to very limited niche market segments, some of which are illegal. C No specific trends developed.
Other Meat	Inconsistent	Inconsistent	<ul style="list-style-type: none"> C Potential displacement for beef, and to some extent, pork.

MEAT MARKET BRIEF**DISTRIBUTION**

- # Meat is separated into two different categories: live animals, and chilled/frozen meat. The distribution of each differs.
- # Meat from live animals is distributed through slaughter houses in Hong Kong.
- C A quarantine section is set up in each slaughter house by the Agriculture and Fisheries Department to inspect the animals upon arrival.
 - C The quarantine period is 24 hours minimum (for cattle, typically 2-3 days).
 - C After passing the quarantine, and before being slaughtered, each animal will be displayed in the auction section of the slaughter house, where wholesalers, better known as “buyers”, will bid on the animal.
 - C Upon successful bidding, the animal will be slaughtered and meat and parts collected by the buyer, who will arrange for transport and distribution.
 - C All live animals have to go through the above distribution process. However there have been some live pigs which were smuggled into Hong Kong from China that bypass the slaughter process.
 - C Smuggling of pigs has subsided in the past 2 years, and it does not applied to cattle.
- # There are five slaughter houses for cattle and four for pigs in Hong Kong

Cattle Slaughter House

Yuen Long Slaughter House
 Tsuen Wan Slaughter House
 Cheong Sha Wan Slaughter House
 Kennedy Town Slaughter House
 Kowloon City Slaughter House

Pig Slaughter House

Yuen Long Slaughter House
 Tsuen Wan Slaughter House
 Cheong Sha Wan Slaughter House
 Kennedy Town Slaughter House

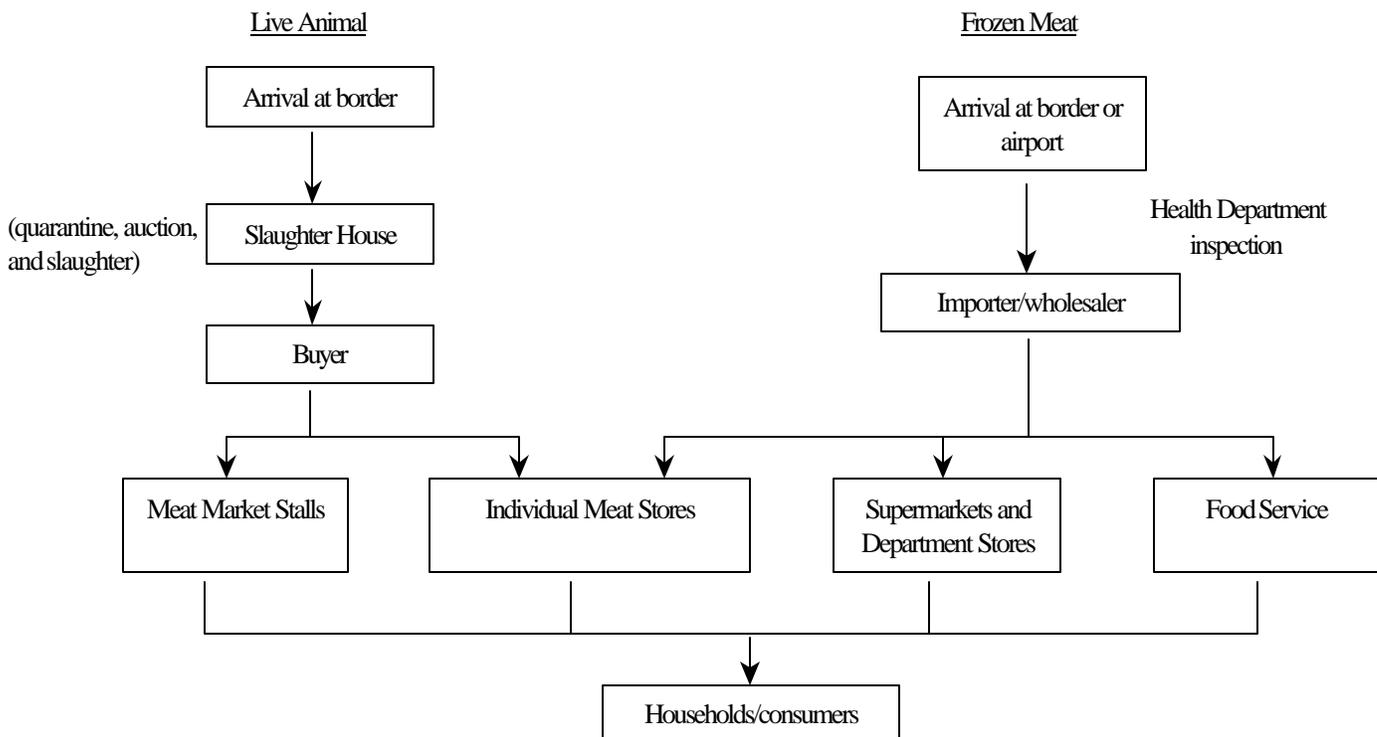
- # As for frozen meat distribution, the above process is not applicable.
- C Frozen meat imports require health certificates from the country of origin (refer to page 15 for details)
 - C Distribution is done mostly by importers/wholesalers to retailers/supermarkets.

MEAT MARKET BRIEF

DISTRIBUTION

- # Meat from live animals is distributed through buyers who serve as wholesalers. The meat is mostly distributed to wet market stalls and individual meat shops.
- # Frozen meat is mostly distributed by importers to supermarkets and individual meat-stores.
- C The wet market stalls rarely take frozen meat.

Hong Kong Meat Distribution



MEAT MARKET BRIEF

MAJOR DISTRIBUTORS

For live animals, the two dominant importers are Guangnan Holding and Ng Fung Hong Ltd.

C Guangnan Holding is responsible for bringing live cattle and pigs into Hong Kong from Guangdong Province, which amounted to about 10% and 20% of China's cattle and pig imports in 1997 respectively.

C Ng Fung Hong is responsible for the rest of China besides Guangdong.

Since live animals are almost exclusively from China, there have been no other major imports from other countries.

For frozen meat, there has been quite a number of distributors, without anyone dominating the market.

MEAT MARKET BRIEF

DISTRIBUTION BY SEGMENT

For beef and pork, about 60% is distributed through retail sector and 40% through the food service sector.

C The individual meat stores and wet market stalls are the most important distribution channels for fresh beef and pork.

C The supermarkets, and to a good extent, the individual stores, are important channels for chilled and frozen meat distribution.

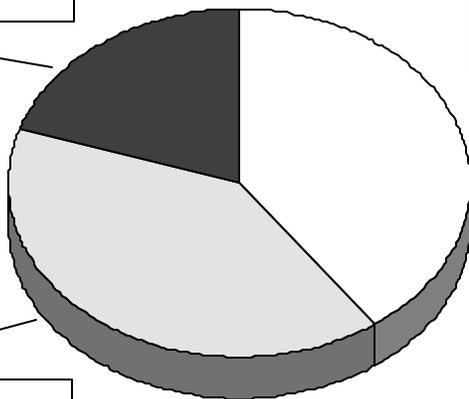
The food service sector has been and is expected to cause further decline of beef consumption as more displacement products like ostrich, deer, etc, are offered.

Supermarkets (20%)

- Focused on chilled and frozen beef only
- Promoting other displacements like ostrich and kangaroo meat

Wet Market and Private Stores (40%)

- Major focus is fresh beef
- Increasing product variety in recent years



Food Service (40%)

- Mostly frozen beef
- Main cause for consumption trend

MEAT MARKET BRIEF

DISTRIBUTION BY SEGMENT

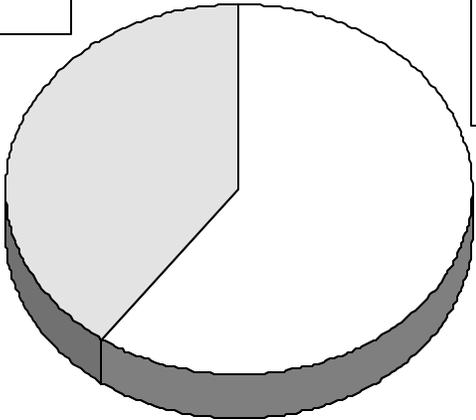
- # The food service sector plays a more prominent role in driving consumption and distribution of meat besides beef and pork.
- C There are many specialty restaurants, particularly offering and promoting unusual meat like that of deer, crocodile, kangaroo, and others.
- C Hong Kong consumers usually get their initial experience with these meat in restaurants, which is likely to promote further consumption.
- # It is estimated that at least 60% of other meat is distributed through the food service sector.
- # The wet market and private stores also offer less common meat products but generally they lack promotion and therefore cannot serve as market drivers.

Retail (40%)

- More restricted in terms of product offering
- Lack promotion
- Usually sells on ad hoc basis

Food Service (60%)

- Usually distribute with promotion programs
- Larger product variety offered
- Purchase directly from farmers



MEAT MARKET BRIEF**RETAIL DISTRIBUTION**

Segment	Key Players	Market Positioning and Comments
Department Stores	C Hong Kong Seibu	C Important segment in this channel
	C Jusco	C Market share remains consistent
	C Sogo	
Chain Supermarkets	C Wellcome	C Most important segment in this channel
	C Park N Shop	C Largely take-home purchases
	C Guangnan	C Wellcome and Park N Shop are serious competitors, and have similar market share. Together they constitute to about 75% of this sector
	C Dah Cheong Hong	C General strategy is to expand market reach by increased number of outlets
Wet Market	--	C Increasing market sales in 1998 driven by an increase in home cooking.

MEAT MARKET BRIEF**FOOD SERVICE DISTRIBUTION**

Segment	Players	Market Positioning	Outlook
Restaurants	<ul style="list-style-type: none"> - Big restaurants like Dun Wong, Palace, Hanbo, etc. - Presently Hong Kong has over 10,000 restaurants 	<ul style="list-style-type: none"> - Declining overall business in 1997 of 30 to 40% affecting sales - Many restaurants have closed by the end of 1997 	<ul style="list-style-type: none"> - Undesirable market sentiments likely to continue in 1998, expecting recovery in 1999 - Reducing role in seafood distribution
Hotels	<ul style="list-style-type: none"> - Presently total more than 1,500 in Hong Kong, of which over 120 are 3, 4, and 5-star hotels 	<ul style="list-style-type: none"> - Declining overall business in 1997 of 30 to 40% affecting sales 	<ul style="list-style-type: none"> - Undesirable market sentiments in 1998
Diners	<ul style="list-style-type: none"> - Diners are abundant in every district in Hong Kong 	<ul style="list-style-type: none"> - Stable and increasing business in 1997 and 1998 - As cheap alternatives to restaurants 	<ul style="list-style-type: none"> - Favourable market sentiments in the near-term

MEAT MARKET BRIEF

DISTRIBUTION BY SEGMENT

The price of beef and live cattle has slightly declined in 1996 and 1997 (averaged 4-5% each year).

C As cost of air freight decreased, prices of imported beef declined.

C However, current prices of chilled beef are still 60% higher than chilled pork, which is a primary cause of reduced consumption.

The price of pork increased 8-10% over the past two years.

C The increase is viewed as normal as the price index basically goes along with Hong Kong inflation rate.

Price of more exotic forms of meat are inconsistent, depending upon availability.

MEAT MARKET BRIEF

MARKETING AND PROMOTION

- # There have not been specific efforts in the promotion of meat in Hong Kong.

- # Guangnan Holding occasionally advertises the company on TV, but without specific focus on meat products.

- # Promotion of meat is mostly through supermarkets which issue discount coupons on a variety of products including meat for consumer purchases.

- # USA frozen meat has been well received in Hong Kong through historical market development.

- # The US Agricultural Trade Office in Hong Kong has helped US meat exporters and local distributors to promote their products by providing market intelligence, and to facilitate and organize seminars and conferences, as well as introducing business alliances.

Agricultural Trade Office
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Fax: (852) 2845-0943
E-Mail: ATOHongKong@fas.usda.gov
Internet Homepage: <http://www.usconsulate.org.hk>

MEAT MARKET BRIEF

RULES AND REGULATIONS

- # In 1998 all live meat imports have to go through a quarantine process established by AFD (see distribution page I-14).

- # For chilled and frozen meat, a health certificate is required to certify that:
 - C The products are packed under proper hygiene conditions as approved by the origin country and inspections were conducted by a method approved by that country (e.g. the agriculture department of various countries).

- # The local health department will conduct sampling and analysis upon arrival of food and beverage shipments. Therefore appropriate correspondence between the importer and the health ministry is necessary.

- # Packaging requirements must comply with the HK Food and Drug Regulations, which includes proper labelling of items, ingredients, shelf-life, storage and care instructions and other product specifications including volume and weight, and manufacturer's/packer's name and address.

- # Details of import regulation can be obtained from the Hong Kong Government, Department of Health at Wu Chung house, 18th Floor, 213 Queen's Road East, Wanchai, Hong Kong.
 - C The Health Department also provides hotline for import regulation enquiries at (852) 2380-2580.

MEAT MARKET BRIEF**RECOMMENDATIONS**

- # Meat from live animals is supplied to Hong Kong almost exclusively from China. This is a geographical as well cost advantage that the Mainland offers.
 - C There has been ad hoc competition from overseas but so far penetration has not been successful.

- # American meat suppliers should focus upon supplying frozen meat to Hong Kong.
 - C For beef: The USA has secured a 25% supply share in Hong Kong. Unfortunately, beef is not a major local diet component and its consumption is expected to decline. USA beef is known to be of good quality, and command a premium price at the expense of increasing market share.
 - C For pork: USA has not been a significant pork supplier to Hong Kong. Opportunities in pork supply exist if prices can be competitive. A niche and premium market segment may be established through specialty products penetration (e.g. low fat cuts, etc.) However it should be cautioned that advertisement and marketing costs in Hong Kong are relatively high.
 - C Other meat: Ostrich and deer meat, although not yet popular in demand, are generally known and accepted by consumers. Significant potential exists if proper marketing and promotion programs are carried out.

- # Overall, Hong Kong does not consume much of red meat. Focus should be placed upon selected white meat.

MEAT MARKET BRIEF**CONTACTS****Agriculture and Fisheries
Department**

Census and Statistics Department
Wan Chai Tower One
12 Harbour Road
Tel: (852) 2582-4736/7
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Asian Food Industries (HK) Ltd.

7016-7025 East Roof Floor
TCL Centre, Berth 3
Container Terminal, Kwai Chung
New Territories, Hong Kong
Tel: (852) 2489-5888
Fax: (852) 2489-9627

Etak International Ltd

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Harcourt Road, Central
Hong Kong
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Fax: (852) 2868-0055

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1 Harbour Road, Wanchai
Hong Kong
Tel: (852) 2584-4333
Fax: (852) 2824-0249

Colorado Meat Co Ltd

14 Wellington Street
G/F, Central
Hong Kong
Tel: (852) 2523-9139
Fax: (852) 2745-1739

Angliss China Ltd

47-51 Kwai Fung Crescent
Kwai Chung, New Territories
Hong Kong
Tel: (852) 2481-5111
Fax: (852) 2489-8861

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North Point, Hong Kong
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Fax: (852) 2856-3611

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Fax: (852) 2796-8838

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Siu Lek Yuen, Shatin
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Fax: (852) 2635-0084

Asian Provisions Co Ltd

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Kwai Chung, N.T.
Hong Kong
Tel: (852) 2418-5700
Fax: (852) 2424-7111

AS Watson

Watson House,
1-5 Wo Liu Hang Road,
Fo Tan, NT, HK
Tel: (852) 2660-1688
Fax: (852) 2661-6215

Wellcome Co.

7/F, East Asia Terminal Centre-A,
Berth 3, Kwai Chung Terminal
Kwai Chung, NT, HK
Tel: (852) 2489-5805
Fax: (852) 2489-9627

MEAT MARKET BRIEF**CONTACTS****List of Important Government Web Sites and E-Mail Addresses**

Department	Web Site	E-Mail Address
Census and Statistics Department	http://www.info.gov.hk/censtatd/	genenq@censtatd.gcn.gov.hk
Company Registry	http://www.info.gov.hk/cr/	crenq@cr.gcn.gov.hk
Consumer Council	http://www.consumer.org.hk	cc@consumer.org.hk
Financial Secretary's Office Business and Services Promotion Unit	http://www.info.gov.hk/bspu/	bspuenq@bspu.gcn.gov.hk
Economic Services Bureau	http://www.info.gov.hk/esb	esbuser@esb.gov.hk
Trade and Industry Bureau	http://www.info.gov.hk/tib/	--
Department of Health Headquarters	http://www.info.gov.hk/gsd/index.htm	dhenq@dh.gcn.gov.hk
Clinical Genetic Service	--	cgs@hk.super.net
Government Virus Unit	--	wllim@hk.super.net
Special Preventive Program	http://www.info.gov.hk/health/aids	aids@health.gcn.gov.hk
Industry Department	http://www.info.gov.hk/id	industry@id.gcn.gov.hk
Trade Department	http://www/info.gov.hk/trade	dscsm@trade.gcn.gov.hk
Hong Kong Trade Development Council	http://www.tdc.org.hk	hktdc@tdc.org.hk
Foreign Agricultural Service, USDA	http://www.fas.usda.gov	--
Census and Statistics Department	http://www.info.gov.hk/censtatd/	genenq@censtatd.gcn.gov.hk
Custom and Excise Department	http://www.info.gov.hk/customs/	customeq@customs.gcn.gov.hk