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137 Degreesâ?? products salicylic acid-free, reinforcing uncompromised quality

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Hong Kongâ??s 137 Degrees, a leading provider of high-quality plant-based milk products announced the testing results confirming the absence of salicylic acid in the 137 Degrees Almond Milk Original (1 Liter) and 137 Degrees Walnut Milk Original (1 Liter). These results were obtained from renowned global independent and reputable testing laboratories, SGS Thailand and SGS Hong Kong. Furthermore, the Government Laboratory has also conducted recent tests, further confirming the absence of salicylic acid in the aforementioned products.

In September 2023, 137 Degrees was notified by the Centre for Food Safety Hong Kong (CFS) regarding the detection of salicylic acid in informal samples of 137 Degrees Almond Milk Original (1 Liter) and 137 Degrees Walnut Milk Original (1 Liter) collected via an online store. To ensure the safety and quality of their products, 137 Degrees undertook a thorough investigation. Retained samples from the same production lots were sent to reputable testing laboratories, including SGS Thailand and SGS Hong Kong. After comprehensive analysis and thorough testing, both SGS Thailand and SGS Hong Kong confirmed the absence of salicylic acid in the products.

OnÂ 12 January 2024, 137 Degrees received a subsequent letter from the CFS, which stated that a follow-up test conducted onÂ 13 September 2023Â reported salicylic acid as "Not Detected" in 137 Degrees Almond Milk Original (1 Liter) and 137 Degrees Walnut Milk Original (1 Liter). The CFS also announced these findings.