食物事故報表 Food Incident Post



食物安全中心 Centre for food Safety

Heading	Rappel Conso of France – A notice regarding a recall of			
	FRANPRIX brand CROTTIN DE CHAVIGNOL AOP 60g FRANPRIX			
	cheese product in France due to the presence of Shiga toxin-			
	producing Escherichia coli (STEC).			
The	Rappel Conso of France issued a notice regarding a recall of			
incident	FRANPRIX brand CROTTIN DE CHAVIGNOL AOP 60g FRA	IND CROTTIN DE CHAVIGNOL AOP 60g FRANPRIX		
	cheese product in France due to the presence of Shiga toxin-			
	producing Escherichia coli (STEC).			
	Recalled product:			
	CROTTIN DE CHAVIGNOL AOP 60g FRANPRIX (cheese product)			
	Product FRANPRIX			
	Model names CROTTIN DE CHAVIGNOL AOP 60g FRANPRIX			
	or references			
	Product <u>GTIN Lot Date</u>			
	identification 3263859356514 123-01 Minimum durabilit	ty date		
	29/06/2024			
		Blister of 1 cheese		
	Health mark FR 18.194.050 CE			
	Details of product being recalled are listed in the well	osite of the		
Source	Rappel Conso. Website of the Rappel Conso (in French)			
300100	https://rappel.conso.gouv.fr/fiche-rappel/14902/Intern	۹		
Position of				
CFS	available from the website of the Rappel Conso of I			
		Centre for Food Safety (CFS) is investigating whether the		
	affected product has been imported to Hong Kong and is			
	contacting the relevant authority for further information.			
	Preliminary investigation did not identify local sale or import of			
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the affected product.

	• Acquisition of the product through online purchase or
	international travel cannot be excluded.
	• Consumers should discard the product and not consume it.
	• CFS will remain vigilant and monitor for any new development
	and take appropriate actions when necessary.
	 Investigation by CFS is ongoing.
	• People contract E. coli, which is a gastro-intestinal infection,
	through consumption of contaminated water or undercooked
	and contaminated foods. Intestinal bleeding and serious
	complications such as haemolytic uraemic syndrome (HUS)
	may also develop in some people. Moreover, due to poor
	personal hygiene, person-to-person transmission of this
	pathogen is possible through oral-faecal route. E. coli cannot
	survive under high temperature and can be killed by thorough
	cooking.
Additional	NA
information	

Posted on: 2 July 2024