食物事故報表 Food Incident Post





Food and Emilyamental Rygina Department	18
Heading	Rappel Conso of France – A notice regarding a recall of
	MONOPRIX GOURMET brand CROTTIN DE CHAVIGNOL AOP 60g
	MONOPRIX GOURMET 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	MONOPRIX GOURMET brand CROTTIN DE CHAVIGNOL AOP 60g
	MONOPRIX GOURMET cheese product in France due to the
	presence of Shiga toxin-producing Escherichia coli (STEC).
	Recalled product:
	CROTTIN DE CHAVIGNOL AOP 60g MONOPRIX GOURMET
	(cheese product)
	Product MONOPRIX GOURMET
	brand name
	Model names CROTTIN DE CHAVIGNOL AOP 60g MONOPRIX
	or references GOURMET
	Product <u>GTIN</u> <u>Lot Date</u>
	identification 3350030112868 123-01 Minimum durability date 29/06/2024
	Packaging Blister of 1 cheese
	Health mark FR 18.194.050 CE
	Details of product being recalled are listed in the website of the
	Rappel Conso.
Source	Website of the Rappel Conso (in French)
	https://rappel.conso.gouv.fr/fiche-rappel/14904/Interne
Position o	f • Information on product distribution outside France is not
CFS	available from the website of the Rappel Conso of France. The
	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.

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Preliminary investigation did not identify local sale or import of 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 information

 $\mathsf{N}\mathsf{A}$

Posted on: 2 July 2024