食物事故報表 Food Incident Post



会物安全中心 Centre for Food Safety

All from public promit					
Heading	Rappel Conso of France – A notice regarding a recall of				
	Reblochon fermier brand Reblochon fermier AOP cheese				
	product in France due to possible presence of Listeria				
	monocytogenes.				
The	Rappel Conso of France issued a notice regarding a recall of				
incident	Reblochon fermier brand Reblochon fermier AOP cheese				
	product in France due to possible presence of Listeria				
	monocytogenes.				
	Recalled product:				
	Reblochon fermier AOP (cheese product)				
	Product Reblochon fermier				
	brand name				
	Model names	Reblochon ferme AOP 450 g			
	or references				
	Product	<u>Lot</u>	<u>Date</u>		
	identification	10 SEPT 2024	Expiry date 10/09/2024		
	Packaging	Paper			
	Health mark	FR-74-280-419-CE			
	Details of product being recalled are listed in the website of the Rappel Conso.				
Source	Website of the R	appel Conso (ir	n French)		
	https://rappel.conso.gouv.fr/fiche-rappel/15739/Interne				
Position of	• 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.				
	Preliminary investigation did not identify local sale or import of				
	the affected product.				

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 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. Listeriosis is usually caused by eating food contaminated with <i>Listeria</i> which can be easily destroyed by cooking but can survive and multiply at refrigerator temperatures. Severe complications may occur, such as septicaemia, meningitis or even death in newborns, elderly and those with weaker immune systems; and miscarriages during pregnancy. 	Bygins Department	
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Posted on: 9 September 2024