# 食物事故報表 Food Incident Post





#### **Heading**

The Ministry for Primary Industries in New Zealand (MPI) – Recall of smoked salmon slices in New Zealand by Prime Foods NZ Ltd due to possible contamination with *Listeria monocytogenes*.

### The incident

The MPI issued a notice regarding recall of smoked salmon slices in New Zealand by Prime Foods NZ Ltd due to possible contamination with *Listeria monocytogenes*.

### Product type:

Smoked Salmon (Ready-to-eat seafood)

### Name of product

- Prime Smoke brand Smoked Salmon Slices (50g)
- Prime Smoke brand Smoked Salmon Shavings (100g)
- Prime Smoke brand Smoked Salmon Mixed Pieces (500g)

Batch and date marking

Prime Smoke brand Smoked Salmon Slices (50g)

Batch code 18321507

Use by 25/08/2016

Prime Smoke brand Smoked Salmon Shavings (100g)

Batch Code 17621207

Use By 22/08/2016

Prime Smoke brand Smoked Salmon Mixed Pieces (500g)

Batch Code 17621207

Use By 22/08/2016

#### Package size and description

Sold in plastic vacuum packages of 50g, 100g and 500g.

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### Distribution

• The products are sold in retail outlets and supermarkets throughout New Zealand.

Notes This recall does not affect any other Prime Smoke products. Details of products being recalled are listed in the MPI website.

#### Source

#### MPI website

https://www.mpi.govt.nz/food-safety/food-safety-for-consumers/food-recalls/prime-smoke-brand-smoked-salmon-slices/

## Position of CFS

- Information on product distribution outside New Zealand is not available from the MPI website. CFS is investigating whether the affected batches have been imported to Hong Kong and is contacting New Zealand authority for further information.
- Acquisition of the products through online purchase or international travel cannot be excluded.
- Consumers should discard the products and not consume them.
- 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 Listeria 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.

# Additional information

NA

Posted on: 29 July 2016