

食物事故報表 Food Incident Post



Heading	The UK Food Standards Agency (FSA) – Recall of two condiment products in the U.K. by Mackays Ltd because they may contain undeclared sulphur dioxide.
The incident	<p>The FSA issued a notice regarding a recall of two condiment products in the U.K. by Mackays Ltd because they may contain undeclared sulphur dioxide.</p> <p>Product details</p> <p>Product name: Horseradish Sauce</p> <p>Brand Name: Mrs Bridges</p> <p>Jar size: 180g</p> <p>Best before end: July 2018</p> <p>Batch Code: 6195</p> <p>Product name: Caramelised Red Onion Marmalade with Chilli</p> <p>Brand Name: Mackays</p> <p>Jar size: 225g</p> <p>Best before end: July 2019</p> <p>Production Code: 6199</p> <p>Details of products being recalled are listed in the FSA website.</p>
Source	<p>FSA website</p> <p>https://www.food.gov.uk/news-updates/news/2016/15591/mackays-ltd-recalling-condiments-containing-sulphur-dioxide-not-mentioned-on-label</p>
Position of CFS	<ul style="list-style-type: none"> Information on product distribution outside the U.K. is not available from the FSA website. CFS is investigating whether the affected batches have been imported to Hong Kong and is contacting the U.K. authority for further information.

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	<ul style="list-style-type: none"> 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. Sulphur dioxide is a commonly used preservative in a variety of foods including dried vegetables, dried fruits, pickled vegetables and meat products. This preservative is of low toxicity. As it is water soluble, most of it can be removed through washing and cooking. However, for individuals who are allergic to this preservative, there may be symptoms of shortness of breath, headache and nausea. People should seek medical treatment if they fell unwell after consuming.
Additional information	NA

Posted on: 15 October 2016