

食物事故報表 Food Incident Post



Heading	The Rapid Alert System for Food and Feed (RASFF) of the European Commission – Market withdrawal and recall of certain lots of raw goat's milk cheese in France due to possible contamination with <i>Listeria monocytogenes</i> .
The incident	<p>RASFF issued a report concerning the market withdrawal and recall of certain lots of raw goat's milk cheese in France due to possible contamination with <i>Listeria monocytogenes</i>. The problem was identified by the producer during its own check. <i>Listeria monocytogenes</i> was detected in a batch of raw milk cheese (St Denis – lot 83, use-by 07/08/2017) at a level of 44000 CFU/g, exceeding legal standard (100 CFU/g) in EU.</p> <p><u>Products being withdrawn and recalled in France:</u></p> <p>Product name on label : Saint Denis</p> <p>Batches. : 72 to 171</p> <p>Producer : Fromagerie Blanc Eurl (Address : Rue Marcel Beau 11, Parthenay, France)</p>
Source	The RASFF of the European Commission
Position of CFS	<ul style="list-style-type: none"> • CFS is investigating whether the affected batches have been imported to Hong Kong and is contacting the RASFF for further information. • Acquisition of the product through online purchase or international travel cannot be excluded. • Consumers should discard the concerned 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 <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

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	even death in newborns, elderly and those with weaker immune systems; and miscarriages during pregnancy.
Additional information	NA

Posted on: 12 July 2017