

食物事故報表 Food Incident Post



Heading	The Food Safety Authority of Ireland (FSAI) – Recall of Creative Nature Apricot Kernels in Ireland due to high levels of hydrocyanic acid (cyanide).
The incident	<p>FSAI issued a notice regarding the recall of Creative Nature Apricot Kernels in Ireland due to high levels of hydrocyanic acid (cyanide).</p> <p><u>Products being recalled:</u></p> <ul style="list-style-type: none"> ● Product: Creative Nature Apricot Kernels ● Batch Code: 58997, best before date: 30/12/2018 ● Country Of Origin: Unknown <p>Please refer to FSAI website for details of products being recalled.</p>
Source	<p>FSAI website</p> <p>https://www.fsai.ie/news_centre/food_alerts/creative_nature_apricot_kernels.html</p>
Position of CFS	<ul style="list-style-type: none"> • Information on product distribution outside the Ireland is not available from the FSAI website. 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. • 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. • Swallowing only a few raw bitter apricot seeds may cause cyanide poisoning. Acute toxicity in human is characterised by symptoms such as vomiting, nausea, headache, dizziness, difficulty in vision, slow heart rate, convulsion, respiratory failure and may finally result in death. Symptoms of short term effects

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	usually occur within minutes after breathing cyanides or eating foods that contain them.
Additional information	<ul style="list-style-type: none"> • Raw bitter apricot seeds contain cyanogenic glycoside which can be transformed into toxic hydrogen cyanide during chewing or digestion. • Cyanogenic glycoside can be reduced to safe levels through proper preparation (i.e. cooking thoroughly in boiling water). • Eat them in strict moderation. <p>Please refer to CFS website for details:</p> <p>(1) http://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_88_02.html</p> <p>(2) http://www.cfs.gov.hk/english/programme/programme_rafs/programme_rafs_fc_02_05.html</p>

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