

食物事故報表 Food Incident Post



Heading	The UK Food Standards Agency (FSA) and the Food Safety Authority of Ireland (FSAI) – Recall of certain products made by Macsween of Edinburgh for Lidl and Marks & Spencer in the U.K. and Ireland due to possible <i>Clostridium botulinum</i> contamination			
The incident	The FSA and the FSAI issued notices regarding a recall of certain products made by Macsween of Edinburgh for Lidl and Marks & Spencer in the U.K. and Ireland due to possible <i>Clostridium botulinum</i> contamination			
	Product details			
	Brand	Product Name	Sizes	'Use by' Date
	Macsween of Edinburgh	Delicious Every Day Haggis	227g, 454g, 500g	Up to and including 18/08/2017
	Macsween of Edinburgh	In a Hurry Haggis	130g	Up to and including 18/08/2017
	Macsween of Edinburgh	Haggis	1kg, 1.36kg	Up to and including 18/08/2017

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	Macsween of Edinburgh	Traditional Haggis	454g, 907g	Up to and including 18/08/2017
	Macsween of Edinburgh	Delicious Every Day Haggis Gluten Free	454g	Up to and including 18/08/2017
	Macsween of Edinburgh	Haggis Canapes	All sizes	Up to and including 18/08/2017
	Macsween of Edinburgh	3 Bird Haggis	All sizes	Up to and including 18/08/2017
	Macsween of Edinburgh	In a Hurry Vegetarian Haggis	130g	Up to and including 18/08/2017
	Macsween of Edinburgh	Delicious Every Day Vegetarian Haggis	227g, 454g, 500g	Up to and including 18/08/2017
	Macsween of Edinburgh	Vegetarian Haggis	1.36kg	Up to and including 18/08/2017

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	Macsween of Edinburgh	In a Hurry Black Pudding	130g	Up to and including 18/08/2017
	Macsween of Edinburgh	Delicious Every Day Black Pudding	454g	Up to and including 18/08/2017
	Lidl Donald & Sons	Scottish Haggis	454	All date codes
	Lidl Donald & Sons	Haggis Slice	227g	All date codes
	Lidl Donald & Sons	Black Pudding	300g	All date codes
	Lidl Donald & Sons	Black Pudding Slices	227g	All date codes
	Lidl Warren & Sons	Sliced Black Pudding	227g	All date codes
	Marks & Spencer*	Scottish Haggis	454g	Up to and Including 26/07/2017

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	Marks & Spencer*	Scottish 2 Haggis Slices	130g	Up to and Including 26/07/2017
	Marks & Spencer*	Black Pudding	200g	Up to and Including 28/07/2017
	Marks & Spencer*	4 Black Pudding Slices	227g	Up to and Including 27/07/2017
	Marks & Spencer*	White Pudding	200g	Up to and Including 28/07/2017
	<p>Those marked in * are recalled in Ireland.</p> <p>No other Macsween of Edinburgh Ltd, Lidl and Marks & Spencer products are known to be affected.</p> <p>Details of products being recalled are listed in the FSA and FSAI websites.</p>			
Source	<p>FSA website https://www.food.gov.uk/news-updates/news/2017/16353/macswen-of-edinburgh-ltd-recalls-various-products-because-of-inadequate-procedures-to-control-clostridium-botulinum</p> <p>FSAI website</p>			

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	<p>https://www.fsai.ie/news_centre/food_alerts/recall_MS_haggis_puddings.html</p>
Position of CFS	<ul style="list-style-type: none"> Information on product distribution outside the U.K. and Ireland is not available from the captioned websites. CFS is investigating whether the affected batches have been imported to Hong Kong and is contacting the relevant 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. <i>C. botulinum</i> is a bacterium that produces heat-resistant spores which are widely distributed in the environment. When the conditions become favourable, for example in the absence of oxygen, the spores germinate, grow and excrete dangerous neurotoxins that can cause a rare but potentially fatal illness called botulism. Botulism is a rare but potentially life-threatening disease caused by a neurotoxin produced by the bacteria. Children aged over one and adults with normal gastrointestinal tract are normally resistant to colonisation by <i>Clostridium botulinum</i>. However, infants under one-year-old and immunocompromised adults, those using antimicrobials, or those with bowel abnormalities may predispose to colonisation after consuming the spores of the botulinum bacteria, which then grow in the intestine and release toxin, causing botulism (also known as intestinal botulism). Patients with intestinal botulism may present with constipation and poor feeding. Botulism is however not communicable from person to

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	<p>person. The disease may be life-threatening with serious complications.</p> <ul style="list-style-type: none"> ● People should seek medical treatment if they fell unwell after consuming.
Additional information	NA

Posted on: 17 July 2017