

食物事故報表 Food Incident Post



Heading	<p>The Food Safety Authority of Ireland (FSAI) – An updated notice regarding a recall of all batches and all best before dates of Golden Lily Dried Apricot Seeds in Ireland due to the high levels of hydrocyanic acid (Cyanide).</p> <p>(Update to Food Incident Post issued on 26 May 2022)</p>				
The incident	<p>The FSAI issued an updated notice regarding a recall of all batches and all best before dates of Golden Lily Dried Apricot Seeds in Ireland due to the high levels of hydrocyanic acid (Cyanide).</p> <p>Recalled product:</p> <table border="1"> <tr> <td>Product</td><td>Golden Lily Dried Apricot Seeds; pack size: 100 g</td></tr> <tr> <td>Batch Code</td><td>All batches and all best before dates</td></tr> </table> <p>Details of product being recalled are listed in the website of the FSAI.</p>	Product	Golden Lily Dried Apricot Seeds; pack size: 100 g	Batch Code	All batches and all best before dates
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Batch Code	All batches and all best before dates				
Source	<p>Website of the FSAI</p> <p>https://www.fsai.ie/news_centre/food_alerts/additional_batches_hydrocyanic_acid_golden_lily_apricot_seeds.html</p>				
Position of CFS	<ul style="list-style-type: none"> Members of the public are advised to soak bitter apricot seeds in water and then cook them thoroughly in boiling water before consumption and when using them to prepare drinks. Cooking bitter apricot seeds thoroughly in boiling water can release the toxic hydrogen cyanide. In this way, the level of the toxin can be reduced making them safe for consumption. Acquisition of the product through online purchase or international travel cannot be excluded. CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary. 				

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	<ul style="list-style-type: none">Investigation by CFS is ongoing.
Additional information	NA

Posted on: 27 June 2022