

食物事故報表 Food Incident Post



Heading	<p>The Austrian Agency for Health and Food Safety and the media reported a recall of all kajmak (a type of cheese), drinking yogurt and cream cheese products in Austria by Käserei Gloggnitz due to potential <i>Listeria monocytogenes</i> contamination, which may be associated with a multi-year Listeria outbreak linking to three deaths in Austria.</p>
The incident	<p>Austrian Agency for Health and Food Safety and the media reported a recall of all kajmak (a type of cheese), drinking yogurt and cream cheese products in Austria by Käserei Gloggnitz due to potential <i>Listeria monocytogenes</i> contamination, which may be associated with a multi-year Listeria outbreak linking to three deaths in Austria.</p> <p>Recalled products:</p> <ul style="list-style-type: none"> ■ All Kajmak (a type of cheese), drinking yoghurt, cream cheese products <p>Details of products being recalled are listed in the websites of the Austrian Agency for Health and Food Safety and the media.</p>
Source	<p>Website of the Austrian Agency for Health and Food Safety (in German) https://www.ages.at/mensch/produktwarnungen-produktrueckrufe/produkt/kajmak-trinkjoghurt-frischkaese</p> <p>Website of the media https://www.foodsafetynews.com/2022/09/three-dead-in-austrian-listeria-outbreak/</p>
Position of CFS	<ul style="list-style-type: none"> • Information on product distribution outside Austria is not available from the websites of the Austrian Agency for Health and Food Safety and the media. The Centre for Food Safety (CFS) is investigating whether the affected products have been

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	<p>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 products.</p> <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.• 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 even death in newborns, elderly and those with weaker immune systems; and miscarriages during pregnancy.
Additional information	NA

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