

# 食物事故報表 Food Incident Post



<b>Heading</b>	The UK Food Standards Agency (FSA) – A notice regarding a recall of Wangzhihe (WZH White Bean Curd) in the UK by Interlink Direct Ltd due to microbiological contamination ( <i>Bacillus cereus</i> ).								
<b>The incident</b>	<p>The UK FSA issued a notice regarding a recall of Wangzhihe (WZH White Bean Curd) in the UK by Interlink Direct Ltd due to microbiological contamination (<i>Bacillus cereus</i>).</p> <p>Recalled product:</p> <table border="1" data-bbox="373 958 1348 1348"> <tr> <td colspan="2">Wangzhihe, (WZH White Bean Curd)</td> </tr> <tr> <td>Pack size</td> <td>240g</td> </tr> <tr> <td>Batch code</td> <td>all</td> </tr> <tr> <td>Best before</td> <td>28 August 2023</td> </tr> </table> <p>Details of product being recalled are listed in the website of the FSA.</p>	Wangzhihe, (WZH White Bean Curd)		Pack size	240g	Batch code	all	Best before	28 August 2023
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<b>Source</b>	<p>Website of the FSA</p> <p><a href="https://www.food.gov.uk/news-alerts/alert/fsa-prin-60-2022">https://www.food.gov.uk/news-alerts/alert/fsa-prin-60-2022</a></p>								
<b>Position of CFS</b>	<ul style="list-style-type: none"> <li>Information on product distribution outside the UK is not available from the website of the FSA. The Centre for Food Safety (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.</li> <li>Acquisition of the product through online purchase or international travel cannot be excluded.</li> <li>Consumers should discard the product and not consume it.</li> <li>CFS will remain vigilant and monitor for any new development</li> </ul>								

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and take appropriate actions when necessary.

- Investigation by CFS is ongoing.
- *Bacillus cereus* is commonly found in the environment. Unhygienic conditions in food processing and storage may give rise to its growth. Consuming food contaminated with excessive *Bacillus cereus* or its heat-stable toxins may cause gastrointestinal upset such as vomiting and diarrhoea.

**Additional  
information**

NA

Posted on: 1 December 2022