

# 食物事故報表 Food Incident Post



<b>Heading</b>	Rappel Conso of France – A notice regarding a recall of AMBROSI SPA brand GORGONZOLA ET MASCARPONE cheese product in France due to the detection of <i>E. coli</i> and <i>Listeria monocytogenes</i> .																
<b>The incident</b>	<p>Rappel Conso of France issued a notice regarding a recall of AMBROSI SPA brand GORGONZOLA ET MASCARPONE cheese product in France due to the detection of <i>E. coli</i> and <i>Listeria monocytogenes</i>.</p> <p>Recalled product:</p> <table border="1" data-bbox="375 1055 1386 1541"> <tr> <td colspan="2">GORGONZOLA ET MASCARPONE</td> </tr> <tr> <td>Product brand name</td> <td>AMBROSI SPA</td> </tr> <tr> <td>Model names or references</td> <td>GORGONZOLA AND MASCARPONE AMBROSI TRAYS 1.2 KG APPROX.</td> </tr> <tr> <td>Identification of products</td> <td> <table border="1" data-bbox="630 1301 1386 1444"> <thead> <tr> <th><b>Batch</b></th> <th><b>Date</b></th> </tr> </thead> <tbody> <tr> <td>262 with lifespan as of 18/11/23</td> <td>Use-by date between 07/10/2023 and 22/10/2023</td> </tr> </tbody> </table> </td> </tr> <tr> <td>Packaging</td> <td>Tray under film</td> </tr> <tr> <td>Health mark</td> <td>IT 01 86 CE</td> </tr> </table> <p>Details of product being recalled are listed in the website of the Rappel Conso.</p>	GORGONZOLA ET MASCARPONE		Product brand name	AMBROSI SPA	Model names or references	GORGONZOLA AND MASCARPONE AMBROSI TRAYS 1.2 KG APPROX.	Identification of products	<table border="1" data-bbox="630 1301 1386 1444"> <thead> <tr> <th><b>Batch</b></th> <th><b>Date</b></th> </tr> </thead> <tbody> <tr> <td>262 with lifespan as of 18/11/23</td> <td>Use-by date between 07/10/2023 and 22/10/2023</td> </tr> </tbody> </table>	<b>Batch</b>	<b>Date</b>	262 with lifespan as of 18/11/23	Use-by date between 07/10/2023 and 22/10/2023	Packaging	Tray under film	Health mark	IT 01 86 CE
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<b>Source</b>	Website of the Rappel Conso (in French) <a href="https://rappel.conso.gouv.fr/fiche-rappel/12669/Interne">https://rappel.conso.gouv.fr/fiche-rappel/12669/Interne</a>																
<b>Position of CFS</b>	<ul style="list-style-type: none"> <li>Information on product distribution outside France is not available from the website of the Rappel Conso of France. 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</li> </ul>																

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the affected product.

- Acquisition of the product through online purchase or international travel cannot be excluded.
- Consumers should discard the product and not consume it.
- CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.
- Investigation by CFS is ongoing.
- People contract *E. coli*, which is a gastro-intestinal infection, through consumption of contaminated water or undercooked and contaminated foods. Intestinal bleeding and serious complications such as haemolytic uraemic syndrome (HUS) may also develop in some people. Moreover, due to poor personal hygiene, person-to-person transmission of this pathogen is possible through oral-faecal route. *E. coli* cannot survive under high temperature and can be killed by thorough cooking.
- Listeriosis is usually caused by eating food contaminated with *Listeria* 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

Posted on: 6 November 2023