## 食物事故報表 Food Incident Post





Heading	Rappel Conso of France – A notice regarding a recall of				
	unbranded Plateau Les Originales 540g assortiment de 3				
	fromages pour raclette cheese product due to possible				
	contamination of Shiga toxin-producing Escherichia coli (STEC).				
The	Rappel Conso of France issued a notice regarding a recall of				
incident	unbranded Plate	ded Plateau Les Originales 540g assortiment de 3			
	fromages pour raclette cheese product due to possible				
	contamination of Shiga toxin-producing Escherichia coli (STEC).				
	Recalled product:				
	Plateau Les Originales 540g assortiment de 3 fromages pour				
	· ·	tte (cheese product)			
	Product	Unbranded			
	brand name				
	Model names	Les Originales 540g platter assortment of 3			
	or references	cheeses for raclette			
	Product	<u>GTIN</u>	<u>Batch</u>	<u>Date</u>	
	identification	3589110396373	P50480064	Use-by date 03/03/2025	
			P50490078	Use-by date 04/03/2025	
			P50500060	Use-by date 05/03/2025	
			P50510067	Use-by date 06/03/2025	
			P50520074	Use-by date 07/03/2025	
	Packaging	Wood effect tray and cling film			
	Health mark	FR 01 304 001 CE			
	Details of product being recalled are listed in the website of the				
	Rappel Conso.				
Source	Website of the Rappel Conso (in French)				
Desilier of	https://rappel.conso.gouv.fr/fiche-rappel/17619/Interne				
Position of	The Centre for Food Safety (CFS) is investigating whether the affected product has been imported to Head Kong and in				
CFS	affected product has been imported to Hong Kong and is				

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contacting the relevant authority for further information.

- 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.
- Some strains of *E. coli* can cause diseases through the production of a toxin called Shiga toxin. These strains are called STEC. STEC infection is transmitted by faecal-oral route through contaminated food and water, or direct contact with STEC carrying animals. Moreover, due to poor personal hygiene, person-to-person transmission of this pathogen is possible through oral-faecal route. Symptoms of STEC infection include abdominal pain and watery diarrhoea that may in some cases progress to bloody diarrhoea. Fever and vomiting may also occur. Intestinal bleeding and serious complications such as haemolytic uraemic syndrome may also develop in some people. *E. coli*, including STEC, cannot survive under high temperature and can be killed by thorough cooking.

## Additional information

NA

Posted on: 6 March 2025