

食物事故報表 Food Incident Post



食物安全中心
Centre for Food Safety

Heading	The Federal Agency for the Safety of the Food Chain of Belgium – A notice regarding a recall of JEAN PERRIN brand cheese products in Belgium due to possible contamination of Shiga toxin-producing <i>Escherichia coli</i> (STEC).
The incident	<p>The Federal Agency for the Safety of the Food Chain of Belgium issued a notice regarding a recall of JEAN PERRIN brand cheese products in Belgium due to possible contamination of Shiga toxin-producing <i>Escherichia coli</i> (STEC).</p> <p>Recalled products:</p> <ul style="list-style-type: none">■ Product: plateau raclette 6 saveurs (cheese product)<ul style="list-style-type: none">● Brand: Jean Perrin● Best before dates and batch numbers: from 03/02/2025 to 23/04/2025● Weight: 650 gr■ Product: plateau raclette 3 saveurs (cheese product)<ul style="list-style-type: none">● Brand: Jean Perrin● Best before dates and batch numbers: from 03/02/2025 to 23/04/2025● Weight: 500 gr■ Product: Morbier AOP (cheese product)<ul style="list-style-type: none">● Brand: Jean Perrin● Best before dates and batch numbers: from 22/02/2025 to 08/03/2025● Weight: 200 gr■ Product: Morbier au lait cru (cheese product)<ul style="list-style-type: none">● Brand: Jean Perrin● Best before dates: 1/3/2025, 8/3/2025 and 22/3/2025

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- Item number: 23177
- Weight: 180 g
- Product: Morbier au lait cru (cheese product)
 - Brand: Jean Perrin
 - Best before dates: 1/3/2025, 8/3/2025, 15/3/2025 and 22/3/2025
 - Item number: 50799
 - Weight: 1.8 kg

Details of products being recalled are listed in the website of the Federal Agency for the Safety of the Food Chain of Belgium.

Source

Website of the Federal Agency for the Safety of the Food Chain of Belgium (in French)
<https://favv-afsca.be/fr/produits/rappel-de-lafsca-69>

Position of CFS

- The Centre for Food Safety (CFS) is contacting the relevant authority for further information.
- 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.
- 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

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	<p>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. <i>E. coli</i>, including STEC, cannot survive under high temperature and can be killed by thorough cooking.</p>
Additional information	NA

Posted on: 13 March 2025