## 食物事故報表 Food Incident Post





Fried and Exploremental Hyghes (Reportment		5.55			
Heading	Rappel Conso of France – A notice regarding a recall of Prestige				
	de la Sarthe brand RILLONS meat product due to the detection				
	of Listeria monocytogenes.				
The	Rappel Conso c	el Conso of France issued a notice regarding a recall of			
incident	Prestige de la Sa	arthe brand RILLONS meat product due to the			
	detection of List	etection of Listeria monocytogenes.			
	Recalled product:				
	RILLONS (meat	product)			
	Product	Prestige de la Sarthe			
	brand name				
	Model names	Vacuum-packed rillons in packs of 8 Vacuum-			
	or references	packed rillons in packs of 2			
	Product	<u>GTIN</u>	<u>Batch</u>	<u>Date</u>	
	identification	3700155201259	14094	Best before date	
				19/05/2025	
		3700155206742	14094	Best before date	
				19/05/2025	
	Packaging	box of 6 UVC for vacuum-packed rillons by 8			
		box of 10 UVC for vacuum-packed rillons by 2			
	Health mark	FR 72 132 002 CE			
	Details of product being recalled are listed in the website of the				
Source	Rappel Conso.				
Source	Website of the Rappel Conso (in French)				
Position of	https://rappel.conso.gouv.fr/fiche-rappel/18218/Interne  The Contro for Food Safety (CES) is investigating whether the				
CFS	• The Centre for Food Safety (CFS) is investigating whether the affected product has been imported to Hong Kong and is				
CIS	contacting the relevant authority for further information.				
	Preliminary investigation did not identify local sale or import of				
	Tremminary investigation did not identify local sale of import of				

the affected product.

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- 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.
- 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: 14 May 2025