

# 食物事故報表 Food Incident Post



<b>Heading</b>	The US Food and Drug Administration (FDA) – A notice regarding a recall of Genova Yellowfin Tuna products in the US by Tri-Union Seafoods due to potential contamination with <i>Clostridium botulinum</i> .															
<b>The incident</b>	<p>The US FDA issued a notice regarding a recall of Genova Yellowfin Tuna products in the US by Tri-Union Seafoods due to potential contamination with <i>Clostridium botulinum</i>.</p> <p>Recalled products:</p> <table border="1"><thead><tr><th><u>Description</u></th><th><u>UPC</u></th><th><u>Can Code</u></th><th><u>Best if Used By Date</u></th></tr></thead><tbody><tr><td>Genova Yellowfin Tuna in Olive Oil 5.0 oz 4 Pack</td><td rowspan="2">4800073265</td><td>S84N D2L</td><td>1/21/2028</td></tr><tr><td></td><td>S84N D3L</td><td>1/24/2028</td></tr><tr><td>Genova Yellowfin Tuna in Extra Virgin Olive Oil with Sea Salt 5.0 oz</td><td>4800013275</td><td>S88N D1M</td><td>1/17/2028</td></tr></tbody></table> <p>Details of products being recalled are listed in the website of the FDA.</p>	<u>Description</u>	<u>UPC</u>	<u>Can Code</u>	<u>Best if Used By Date</u>	Genova Yellowfin Tuna in Olive Oil 5.0 oz 4 Pack	4800073265	S84N D2L	1/21/2028		S84N D3L	1/24/2028	Genova Yellowfin Tuna in Extra Virgin Olive Oil with Sea Salt 5.0 oz	4800013275	S88N D1M	1/17/2028
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<b>Source</b>	<p>Website of the FDA</p> <p><a href="https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts/tri-union-seafoods-identifies-additional-quantities-recalled-genovar-tuna-limited-retailers-due">https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts/tri-union-seafoods-identifies-additional-quantities-recalled-genovar-tuna-limited-retailers-due</a></p>															
<b>Position of CFS</b>	<ul style="list-style-type: none"><li>Information on product distribution outside the US is not available from the website of the FDA. The Centre for Food Safety (CFS) is investigating whether the affected products have 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 batches of the products.</li></ul>															

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- 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.
- Foodborne botulism is caused by ingestion of food containing very potent neurotoxin produced by *Clostridium botulinum*. Symptoms of intoxication include marked fatigue, weakness and vertigo, often followed by blurred vision and difficulty in speaking and swallowing. The toxin may paralyse the breathing muscles and cause death. Onset of symptoms is usually around 18 to 36 hours after the ingestion of the toxin, but may range from four hours to eight days.

## Additional information

NA

Posted on: 20 January 2026