

食物事故報表 Food Incident Post



Heading	The Food Standards Australia New Zealand (FSANZ) – A notice regarding a recall of Vadilal Grated Coconut 312g in Australia by Datah International (Aust) Pty Ltd due to the presence of a viral (Hepatitis A) contamination.
The incident	<p>The FSANZ issued a notice regarding a recall of Vadilal Grated Coconut 312g in Australia by Datah International (Aust) Pty Ltd due to the presence of a viral (Hepatitis A) contamination.</p> <p>Recalled product:</p> <ul style="list-style-type: none"> ■ Vadilal Grated Coconut 312g <ul style="list-style-type: none"> ● Date Marking: JUL 2027 ● Batch Number: 003OUY0B <p>Details of product being recalled are listed in the website of the FSANZ.</p>
Source	<p>Website of the FSANZ</p> <p>https://www.foodstandards.gov.au/food-recalls/recall-alert/updated-120326-datah-international-aust-pty-ltd-vadilal-grated-coconut</p>
Position of CFS	<ul style="list-style-type: none"> • Information on product distribution outside Australia is not available from the website of the FSANZ. 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 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. • Hepatitis A is caused by hepatitis A virus (HAV) leading to

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inflammation of the liver cells. In some places, outbreaks have been associated with the consumption of contaminated raw/ inadequately cooked shellfish (e.g. oysters) or fresh produce (e.g. berry fruits). HAV can be transmitted via contaminated food, water or environmental objects, and through direct or indirect person-to-person contact. Furthermore, cross contamination and poor personal hygiene of food handlers may contribute to the spread of HAV.

- Foodborne hepatitis A infection could be prevented effectively by practising the “Five Keys to Food Safety”. The public and the trade are advised to maintain proper hygiene personally and during food preparation to prevent cross contamination, and to obtain food ingredients from reliable sources. Wash fruits with potable water before consumption to reduce the risk of hepatitis A infection. Thorough cooking, wherever applicable, remains the final critical step to destroy HAV.

Additional information

NA

Posted on: 12 March 2026