

食物事故報表 Food Incident Post



Heading	The Food Safety Authority of Ireland (FSAI) – A notice regarding a recall of specific batches of Horgans and M&S Food Truffle Gouda cheese in Ireland due to the presence of <i>Listeria monocytogenes</i> .												
The incident	<p>The FSAI issued a notice regarding a recall of specific batches of Horgans and M&S Food Truffle Gouda cheese in Ireland due to the presence of <i>Listeria monocytogenes</i>.</p> <p>Recalled products:</p> <table border="1" data-bbox="375 958 1401 1205"> <thead> <tr> <th><u>Brand</u></th> <th><u>Product name</u></th> <th><u>Retailer</u></th> <th><u>Best-before date</u></th> </tr> </thead> <tbody> <tr> <td>Horgans</td> <td>Truffle Gouda</td> <td>Tesco Ireland</td> <td>02/10/2026, 09/10/2026, 24/10/2026</td> </tr> <tr> <td>M&S Food</td> <td>Truffle Gouda</td> <td>Marks & Spencer</td> <td>09/10/2026</td> </tr> </tbody> </table> <p>Details of products being recalled are listed in the website of the FSAI.</p>	<u>Brand</u>	<u>Product name</u>	<u>Retailer</u>	<u>Best-before date</u>	Horgans	Truffle Gouda	Tesco Ireland	02/10/2026, 09/10/2026, 24/10/2026	M&S Food	Truffle Gouda	Marks & Spencer	09/10/2026
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Source	Website of the FSAI https://www.fsai.ie/news-and-alerts/food-alerts/ecall-of-specific-batches-of-horgans-and-m-s-truff												
Position of CFS	<ul style="list-style-type: none"> Information on product distribution outside Ireland is not available from the website of the FSAI. 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 products. 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 												

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	<p>and take appropriate actions when necessary.</p> <ul style="list-style-type: none">• Investigation by CFS is ongoing.• Listeriosis is usually caused by eating food contaminated with <i>Listeria</i> 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: 7 July 2026