

食物事故報表 Food Incident Post



Heading	The Food Standards Australia New Zealand (FSANZ) and the Ministry for Primary Industry (MPI) of New Zealand – Notices regarding the recall of Brie Mon Sire cheese products in Australia by Bottega 1995 and in New Zealand by Sabato Limited due to the possible contamination with <i>Listeria monocytogenes</i> .
The incident	The FSANZ and the MPI issued notices regarding the recall of Brie Mon Sire cheese products in Australia by Bottega 1995 and in New Zealand by Sabato Limited due to the possible contamination with <i>Listeria monocytogenes</i>. Recalled products: <u>Australia</u> ■ Brie Mon Sire - 1 Kg ● Date Marking: Best Before 13/10/2026 <u>New Zealand</u> ■ Mon Sire Brie with a 'BEST BEFORE' of 26.09.26 ● The product was sold wrapped in paper or plastic film in various weights. Details of products being recalled are listed in the websites of the FSANZ and the MPI.
Source	Website of the FSANZ https://www.foodstandards.gov.au/food-recalls/recall-alert/bottega-1995-brie-mon-sire-1kg Website of the MPI https://www.mpi.govt.nz/food-safety-home/food-recalls-and-complaints/recalled-food-products/mon-sire-brand-brie
Position of CFS	• Information on product distribution outside Australia and New Zealand is not available from the websites of the FSANZ and the

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MPI. The Centre for Food Safety (CFS) is investigating whether the affected products have been imported to Hong Kong and is contacting the relevant authorities 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 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.

Posted on: 4 September 2026