

食物事故報表 Food Incident Post



Heading	Rappel Conso of France – A notice regarding a recall of PATURAGES COMTOIS brand TOMME VAL DE SAONE cheese product in France due to the detection of <i>Listeria monocytogenes</i> in another batch of product manufactured on the same day.			
The incident	Rappel Conso of France issued a notice regarding a recall of PATURAGES COMTOIS brand TOMME VAL DE SAONE cheese product in France due to the detection of <i>Listeria monocytogenes</i> in another batch of product manufactured on the same day.			
	Recalled product:			
	TOMME VAL DE SAONE (cheese product)			
	Product brand name	PATURAGES COMTOIS		
	Model names or references	TOMME VAL DE SAONE - approximately 1.3 kg		
	Product identification	GTIN	Batch	Date
		3324040112453	000000ZVAD1	Minimum durability date 05/08/2026
		3324040112453	00000BPBY1	Minimum durability date 08/09/2026
	Packaging	Cheese wrapped in plain white paper with a ring for cutting slices - 1.4 kg format. Product sold at the deli counter.		
	Health mark	FR 70 002 001 CE		
Details of product being recalled are listed in the website of Rappel Conso of France.				
Source	Website of Rappel Conso of France https://rappel.conso.gouv.fr/fiche-rappel/23419/Interne			

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Position of CFS

- Information on product distribution outside France is not available from the website of Rappel Conso of France. 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.
- 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: 7 September 2026