

食物事故報表 Food Incident Post



Heading	Rappel Conso of France – A notice regarding a recall of PICARD brand PERSIL COUPE PLAT Surgelé in France due to possible <i>Shiga toxin-producing Escherichia coli (STEC)</i> contamination. (Update to Food Incident Post issued on 25 September 2026)			
The incident	Rappel Conso of France issued a notice regarding a recall of PICARD brand PERSIL COUPE PLAT Surgelé in France due to possible <i>Shiga toxin-producing Escherichia coli (STEC)</i> contamination.			
	Recalled product:			
	PERSIL COUPE PLAT Surgelé (Herbs and spices product)			
	Product brand name	PICARD		
	Model names or references	Frozen flat-cut parsley		
	Product identification	GTIN	Batch	Date
		3270160022779	26CD000307	Minimum durability date: 29/11/2027
		3270160022779	26CD000308	Minimum durability date: 29/11/2027
		3270160022779	26CD000309	Minimum durability date: 29/11/2027
		3270160022779	26CD000248	Minimum durability date: 05/11/2027
3270160022779		26CD000249	Minimum durability date: 06/11/2027	
Packaging	250g bag			
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/23647/Interne			
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.			

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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.
- Some strains of *E. coli* can cause diseases through the production of a toxin called Shiga toxin. These strains are called STEC. STEC infection is transmitted by faecal-oral route through contaminated food and water, or direct contact with STEC carrying animals. Moreover, due to poor personal hygiene, person-to-person transmission of this pathogen is possible through oral-faecal route. Symptoms of STEC infection include abdominal pain and watery diarrhoea that may in some cases progress to bloody diarrhoea. Fever and vomiting may also occur. Intestinal bleeding and serious complications such as haemolytic uraemic syndrome may also develop in some people. *E. coli*, including STEC, cannot survive under high temperature and can be killed by thorough cooking.

Posted on: 2 October 2026