<u>CFS urges public not to consume a kind</u> of imported prepackaged sauce <u>suspected to be contaminated with</u> <u>Listeria monocytogenes</u>

â€<The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (May 23) urged the public not to consume two batches of prepackaged sauce imported from Australia due to possible contamination with Listeria monocytogenes, a pathogen. The trade should stop using or selling the product concerned immediately if they possess it.

Product details are as follows:

Product name: Miso & Edamame Dip Brand : Roza's Gourmet lace of origin: Australia Importer: Chef's Garden Limited Packing: 160 grams per pack Best-before dates: June 5, and June 21, 2019

"The CFS received a notification from the Australian authorities through the International Food Safety Authorities Network (INFOSAN) that the abovementioned batches of the affected product might have been contaminated with Listeria monocytogenes and is being recalled. According to the information provided by INFOSAN, the above local importer has imported the affected batches of the product into Hong Kong," a spokesman for the CFS said.

The CFS immediately contacted the importer concerned for follow up. Preliminary investigation showed that the importer had imported eight cartons of the abovementioned batches of the product and some of them were sold. The CFS has instructed the importer to stop sale and remove from shelves the affected batches of the product and initiate a recall. Enquiries about the recall can be made to the importer's hotline at 2501 5811 during office hours.

"Listeria monocytogenes can be easily destroyed by cooking but can survive and multiply at refrigerator temperature. Most healthy individuals do not develop symptoms or only have mild symptoms like fever, muscle pain, headache, nausea, vomiting or diarrhoea when infected. However, severe complications such as septicemia, meningitis or even death may occur in newborns, the elderly and those with a weaker immune system. Although infected pregnant women may just experience mild symptoms generally, the infection of Listeria monocytogenes may cause miscarriage, infant death, preterm birth, or severe infection in newborns," the spokesman said. The spokesman urged consumers not to consume the affected product if they have bought any. The trade should also stop using or selling the product concerned immediately if they possess them.

The CFS will alert the trade to the incident, continue to follow up and take appropriate action. Investigation is ongoing.