

CFS urges public not to consume several kinds of imported peanut butter suspected to be contaminated with Salmonella

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (May 23) urged the public not to consume several kinds of imported peanut butter, as the products might have been contaminated with Salmonella, a pathogen. The trade should stop using or selling the products concerned immediately if they possess them.

Details of the products are as follows:

Product name: Creamy Peanut Butter

Brand: Jif

Place of origin: United States

Net weight: 454 grams per jar

Use-by dates: November 12, 2023; January 7, 2024; January 8, 2024; and February 11, 2024

Product name: Crunchy Peanut Butter

Brand: Jif

Place of origin: United States

Net weight: 454 grams per jar

Use-by dates: November 16, 2023; January 16, 2024; and February 7, 2024

Product name: Creamy Peanut Butter Portion Control Cup

Brand: Jif

Place of origin: United States

Net weight: 21 grams per cup

Use-by dates: October 13, 2022; November 5, 2022; and November 21, 2022

"The CFS, through its Food Incident Surveillance System, noted notices issued by the Food and Drug Administration of the United States (US) and the Canadian authorities respectively that certain Jif peanut butter products are under recall because they might have been contaminated by Salmonella. The affected products are produced in a facility in Lexington, Kentucky, US, with lot codes from 1274425 to 2140425 (alongside the use by date) and all end with 425," a spokesman for the CFS said.

Upon learning of the incident, the CFS immediately followed up with major local importers and retailers, and received a notification from importer Rainbow Asset Limited that the abovementioned products have been imported to Hong Kong. The importer concerned has stopped sale and removed from shelves the affected products and initiated a voluntary recall. Members of the public may call its hotline at 2898 3252 during office hours for enquiries about the recall of the concerned products.

"Salmonella infection may cause fever and gastrointestinal upset such as vomiting, abdominal pain and diarrhoea. The effects on infants, young children, the elderly and persons with a weak immune system could be more severe and may even lead to death," the spokesman said.

The spokesman urged consumers not to consume the affected products if they have bought any. The trade should also stop using or selling the products concerned immediately if they possess them.

Information on the affected products can be found at the CFS's Food Incident Post webpage (www.cfs.gov.hk/english/rc/subject/fi_list.html). The CFS will alert the trade to the incident, and will continue to follow up and take appropriate action. Investigation is ongoing.