

CFS urges public not to consume a kind of imported cheese suspected to be contaminated with bacteria

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (November 22) urged the public not to consume a kind of cheese imported from France due to possible contamination with *Yersinia enterocolitica*. The trade should stop using or selling the product concerned immediately if they possess it.

Product details are as follows:

Product name: Mont d'Or Fruitiere des Jarrons Cheese
Brand: Fruitiere des Jarrons
Place of origin: France
Importer: Noja Fine Trade Limited
Pack size: 500 grams
Best before date: December 16, 2024

A spokesman for the CFS said, "The CFS noted a notification from the French authorities that the above-mentioned product might have been contaminated with *Yersinia enterocolitica* and is being recalled. A preliminary investigation found that the above-mentioned importer had imported into Hong Kong the product concerned."

The importer concerned has stopped sales, removed from shelves the affected product and has initiated a recall. Members of the public may call the hotline of the importer at 2178 2229 during office hours for enquiries.

"*Yersinia enterocolitica* can cause Yersiniosis, which is characterised by common symptoms of gastroenteritis such as fever, diarrhoea (often bloody in young children) and abdominal pain. The bacterium is usually acquired by eating or drinking contaminated food, including undercooked meat, unpasteurised milk products or contaminated water. Anyone can get Yersiniosis, but young children, the elderly, and people with weak immune systems are at a higher risk," the spokesman said.

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