

# CFS urges public not to consume a kind of imported double cream detected with total bacterial count exceeding legal limit

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department (FEHD) announced today (March 29) that a sample of prepackaged pasteurised double cream imported from the United Kingdom (UK) was detected with total bacterial count exceeding the legal limit. The CFS urged the public not to consume the affected batch of the product. The trade should stop using or selling the batch of the product concerned immediately if they possess it.

Product details are as follows:

Product name: British Double Cream 300ml  
Brand: Marks & Spencer  
Place of origin: UK  
Importer: Alf Retail Hong Kong Limited  
Packing: 300ml per pack  
Use-by date: March 29, 2025

A spokesman for the CFS said, "The CFS collected the above-mentioned sample at the import level for testing under its routine Food Surveillance Programme. The test result showed that the total bacterial count for the sample was 394 800 per millilitre. According to the Milk Regulation (Cap. 132AQ), milk after heat treatment by means of pasteurisation should not contain more than 30 000 bacteria per millilitre."

The CFS has informed the importer concerned of the irregularity, and has temporarily suspended the permission to import for sale of the product concerned granted earlier to the importer. The importer concerned has stopped selling and removed from shelves the affected batch of the product upon the CFS's instructions and has initiated a recall. Enquiries about the recall can be made to the importer's hotline at 3656 2253 during office hours.

The spokesman said that the total bacterial counts exceeding the legal limit indicated that the hygienic conditions were unsatisfactory, but did not mean it would lead to food poisoning.

The CFS will inform the British authorities of the incident, and will continue to follow up on the case and take appropriate action.