

Recall of Graindorge Petit Camembert Au Lait Cru from France due to presence of shigatoxin-producing *E.coli*

The European Commission Rapid Alert System for Food and Feed (RASFF) has issued a notification on the recall of Graindorge Petit Camembert Au Lait Cru (raw milk cheese) from France due to the presence of shigatoxin-producing *E.coli* (STEC).

2 The implicated product was imported into Singapore by Indoguna (Singapore) Pte Ltd. The importer has confirmed that the product has been recalled and is no longer available for sale. Consumers who feel unwell after consuming the implicated product may wish to seek medical attention.

3 STEC infection can occur by consuming contaminated food, particularly raw or unpasteurised milk. Food contaminated with STEC may not look or smell spoilt but can still cause serious infections. Symptoms of STEC infection can include diarrhoea, stomach cramps and vomiting.

Raw milk cheese

4 Consumers who choose to consume raw milk cheese must be aware of the risks involved. Raw or unpasteurised milk and milk products is likely to contain more bacteria and other pathogens compared to pasteurised milk and milk products. This may include *E. coli* bacteria. As a precaution, vulnerable groups of people, especially young children, pregnant women, elderly persons, or people with chronic illness such as diabetes, should avoid eating raw food.

5 The key to preventing foodborne illnesses lies in good food hygiene and food safety practices. Consumers are advised to:

- Thoroughly cook raw food from animal sources;
- Keep raw food separate from vegetables, fruits, cooked and ready-to-eat food;

- Avoid raw (unpasteurised) milk or foods made from raw milk;
- Wash hands, utensils, or food preparation surfaces before and after handling raw food.

6 Details of the products are as follows.

Implicated product:

Product name: Graindorge Petit Camembert Au Lait Cru x 6 (150 g)

Best before: 28/03/2021

Country of origin: France



Issued by the Singapore Food Agency

31 March 2021