

**Recall of Pouligny Saint Pierre Fermier Brand Au Lait Cru  
(Raw Milk Goat's Cheese)**

The European Commission Rapid Alert System for Food and Feed (RASFF) has issued a notification that some batches of Pouligny Saint Pierre Fermier brand au lait cru (raw milk goat's cheese) has been recalled due to the presence of Shiga-toxin producing Escherichia coli (E coli).

2 As there is import of the implicated product into Singapore, the Singapore Food Agency (SFA) has directed the importer to recall the product. Six pieces of the product were imported and sold to a restaurant. Two pieces were consumed, and the remaining four pieces have been returned. The recall is complete.

Raw milk cheese

3 Consumers who choose to consume raw milk cheese, must be aware of the risks involved. Raw or unpasteurised milk is likely to contain more bacteria and other pathogens compared to pasteurised milk. 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. Consumers who do not feel well after consumption of raw milk cheese should seek medical attention.

4 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.

**Brand:** Pouligny Saint  
Pierre Fermier

**Implicated Product:**  
Au Lait Cru (Raw Milk  
Goat's Cheese)

**Marking:**  
lot J90800103

**Country of origin:** France



**Issued by the Singapore Food Agency**

17 April 2019