

## **Recall of "Crottin De Pays" Goat Cheese from France**

The European Commission Rapid Alert System for Food and Feed (RASFF) has issued a notification that 2 batches of "Crottin De Pays" Goat Cheese from France have been recalled due to high count of Escherichia coli (E. coli) bacteria.

2 As there is import of the implicated product into Singapore, the Singapore Food Agency (SFA) has directed the importer to recall the product. The implicated goat cheeses have not been distributed to the market for sale, and are stored in the importer's warehouse.

### Unpasteurised milk cheese

3 Consumers who choose to consume unpasteurised milk cheese must be aware of the risks involved. Unpasteurised milk is likely to contain more bacteria and other pathogens compared to pasteurised milk. This may include E. coli bacteria, which can cause food poisoning. As a precaution, vulnerable groups of people, especially young children, pregnant women, elderly persons, or people with chronic illness such as diabetes, should avoid consuming unpasteurised food products. Consumers who do not feel well after consumption of unpasteurised 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 unpasteurised milk or foods made from unpasteurised milk;
- Wash hands, utensils, or food preparation surfaces before and after handling raw food.

**Implicated Product:**  
"Crottin De Pays"  
Goat Cheese

**Marking:**  
Lot n° et DLC ou  
DLUO: 1908135 AU  
12/08/19

**Country of origin:**  
France



**Issued by the Singapore Food Agency**

9 July 2019