



Recall of Yangban brand Korean-made rice porridge with abalone

Issued on 9 April 2014

The Canadian Food Inspection Agency (CFIA) informed the International Food Safety Authorities Network (INFOSAN) that they had recalled Yangban brand Korean-made rice porridge with abalone from retail sales in Canada. The batch of product was recalled because it was found with *Clostridium botulinum* and it may potentially permit the growth of the bacteria. As there is import of the implicated product, the Agri-Food and Veterinary Authority of Singapore had informed the importers of the affected product to recall it from sale immediately.

AVA advises the consumers who have bought the implicated product to discard the product and not to consume it. Alternatively, consumers can return it to the retailer. Details of the affected product are as follows:

Product Name:	Yangban brand Korean-made rice porridge with abalone	
Package Details:	Package Description	Package Size
	Red round 288-gram container featuring Korean characters	288gm
Date Marking:	Expiry date	2015-01-24
Batch Identification:	Batch Code	09:46 YA-02

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Picture of Yangban brand Korean-made rice porridge with abalone



What is *Clostridium botulinum*?

Human botulism is a rare but potentially life-threatening disease caused by a neurotoxin produced by the bacteria, *Clostridium botulinum*, which can be found in soil, the environment and contaminated food. Symptoms associated with the ingestion of food contaminated with botulism toxin can include nausea, vomiting, fatigue, dizziness, blurred or double vision, dry mouth, respiratory failure and paralysis.

Issued by the Agri-Food and Veterinary Authority of Singapore

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