

食物事故報表 Food Incident Post



Heading	The Federal Agency for the Safety of the Food Chain of Belgium – A notice regarding a recall of ALNATURA brand Tofu fumé, non réfrigéré (200g) beancurd product in Belgium due to the possible presence of <i>Bacillus cereus</i> .
The incident	<p>The Federal Agency for the Safety of the Food Chain of Belgium issued a notice regarding a recall of ALNATURA brand Tofu fumé, non réfrigéré (200g) beancurd product in Belgium due to the possible presence of <i>Bacillus cereus</i>.</p> <p>Recalled product:</p> <ul style="list-style-type: none"> ■ Product Name: Tofu fumé, non réfrigéré (200g) (beancurd product) <ul style="list-style-type: none"> ● Brand: ALNATURA ● Barcode: 4104420094864 ● Best before date: 05/07/2026 <p>Details of product being recalled are listed in the website of the Federal Agency for the Safety of the Food Chain of Belgium.</p>
Source	<p>Website of the Federal Agency for the Safety of the Food Chain of Belgium (in French)</p> <p>https://favv-afsca.be/fr/produits/rappel-de-cora-6</p>
Position of CFS	<ul style="list-style-type: none"> • Information on product distribution outside Belgium is not available from the website of the Federal Agency for the Safety of the Food Chain of Belgium. The Centre for Food Safety (CFS) is investigating whether the affected product has been imported to Hong Kong and is contacting the relevant authority for further information. Preliminary investigation did not identify local sale or import of the affected product. • Acquisition of the product through online purchase or international travel cannot be excluded. • Consumers should discard the product and not consume it.

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	<ul style="list-style-type: none">• CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.• Investigation by CFS is ongoing.• <i>Bacillus cereus</i> is commonly found in the environment. Unhygienic conditions in food processing and storage may give rise to its growth. Consuming food contaminated with excessive <i>Bacillus cereus</i> or its heat-stable toxins may cause gastrointestinal upset such as vomiting and diarrhoea
Additional information	NA

Posted on: 5 November 2025