

食物事故報表 Food Incident Post



Heading	Rappel Conso of France – Notices regarding recall of BABYBIO brand OPTIMA 1 800G and OPTIMA 1 400G powdered infant formula products due to the potential presence of cereulide.			
The incident	Rappel Conso of France issued notices regarding recall of BABYBIO brand OPTIMA 1 800G and OPTIMA 1 400G powdered infant formula products due to the potential presence of cereulide.			
	Recalled products:			
	OPTIMA 1 800G (powdered infant formula product)			
	Product brand name	BABYBIO		
	Model names or references	OPTIMA 1 800G		
	Product identification	<u>GTIN</u>	<u>Batch</u>	<u>Date</u>
		3288131580319	894408	Expiry date: 09/07/2027
		3288131580319	900035	Expiry date: 12/08/2027
	Packaging	800g Box		
	OPTIMA 1 400G (powdered infant formula product)			
	Product brand name	BABYBIO		
	Model names or references	BABYBIO OPTIMA 1 400 G		
	Product identification	<u>GTIN</u>	<u>Batch</u>	<u>Date</u>
		3288131590318	900932	Expiry date: 18/08/2027
Packaging	400g box			

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	Details of products being recalled are listed in the website of the Rappel Conso.
Source	Website of the Rappel Conso (in French) https://rappel.conso.gouv.fr/fiche-rappel/21060/Interne https://rappel.conso.gouv.fr/fiche-rappel/21062/Interne https://www.babybio.fr/fr/
Position of CFS	<ul style="list-style-type: none"> The Centre for Food Safety (CFS) is contacting local importers and major retailers as well as the relevant authority for further information. Preliminary investigation revealed that no affected products have been entered into local markets. Acquisition of the products through online purchase or international travel cannot be excluded. Consumers should discard the products and not consume them. 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: 26 January 2026