

# 食物事故報表 Food Incident Post



<b>Heading</b>	Rappel Conso of France – Notices regarding recall of BABYBIO brand CAPREA 1 and OPTIMA 1 infant formula products due to the potential presence of cereulide.		
<b>The incident</b>	Rappel Conso of France issued notices regarding recall of BABYBIO brand CAPREA 1 and OPTIMA 1 infant formula products due to the potential presence of cereulide.  Recalled products:		
CAPREA 1 (infant formula product)			
Product brand name	BABYBIO		
Model names or references	CAPREA 1 800G		
Product identification	<u>GTIN</u>	<u>Batch</u>	<u>Date</u>
	3288131580517	899014	Minimum durability date 28/07/2027
	3288131580517	911057	Minimum durability date 17/09/2027
Packaging	800g Box		
OPTIMA 1 (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	Minimum durability date 09/07/2027
	3288131580319	900035	Minimum durability date 12/08/2027

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		3288131580319	907179	Minimum durability date 01/10/2027			
	Packaging	800g Box					
	Details of products being recalled are listed in the website of the Rappel Conso.						
<b>Source</b>	Website of the Rappel Conso (in French) <a href="https://rappel.conso.gouv.fr/fiche-rappel/21126/Interne">https://rappel.conso.gouv.fr/fiche-rappel/21126/Interne</a> <a href="https://rappel.conso.gouv.fr/fiche-rappel/21125/Interne">https://rappel.conso.gouv.fr/fiche-rappel/21125/Interne</a>						
<b>Position of CFS</b>	<ul style="list-style-type: none"><li>The Centre for Food Safety (CFS) is contacting local importers and major retailers as well as the relevant authority for further information. Preliminary no affected products have been entered into local market.</li><li>Acquisition of the products through online purchase or international travel cannot be excluded.</li><li>Consumers should discard the products and not consume them.</li><li>CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.</li><li>Investigation by CFS is ongoing.</li><li><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.</li></ul>						
<b>Additional information</b>	NA						

Posted on: 3 February 2026