

# 食物事故報表 Food Incident Post



Heading	Rappel Conso of France – A notice regarding a recall of GUIGOZ brand Guigoz Optipro Relais 1 (0-6 mois) infant formula product due to the potential presence of cereulide.			
The incident	Rappel Conso of France issued a notice regarding a recall of GUIGOZ brand Guigoz Optipro Relais 1 (0-6 mois) infant formula product due to the potential presence of cereulide.			
	Recalled product:			
	Guigoz Optipro Relais 1 (0-6 mois) (infant formula product)			
	Product brand name	GUIGOZ		
	Model names or references	Guigoz Optipro Relay 1 (0-6 months)		
	Product identification	GTIN	Batch	Date
		7613038317922	5347034 6AA	Minimum durability date 31/12/2027
Packaging	800g metal tin			
Details of product being recalled are listed in the website of the Rappel Conso.				
Source	Website of the Rappel Conso (in French) <a href="https://rappel.conso.gouv.fr/fiche-rappel/21166/Interne">https://rappel.conso.gouv.fr/fiche-rappel/21166/Interne</a>  Company website: <a href="https://www.nestle.fr/media/pressreleases/rappel-preventif-guigoz-fev26">https://www.nestle.fr/media/pressreleases/rappel-preventif-guigoz-fev26</a>			
Position of CFS	<ul style="list-style-type: none"><li>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 follow-up with Nestlé Hong Kong, local importers and major retailers did not identify local sale or import of the</li></ul>			

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	<p>affected product.</p> <ul style="list-style-type: none"> <li>• Acquisition of the product through online purchase or international travel cannot be excluded.</li> <li>• Consumers should discard the product and not consume it.</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: 5 February 2026