

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 NAN EXPERT PRO sans lactose (NAN EXPERT pro lactose-free) in Belgium due to a delivery error that led to the resale of products that had been recalled previously.
The incident	<p>The Federal Agency for the Safety of the Food Chain of Belgium issued a notice regarding a recall of NAN EXPERT PRO sans lactose (NAN EXPERT pro lactose-free) in Belgium due to a delivery error that led to the resale of products that had been recalled previously.</p> <p>Recalled product:</p> <ul style="list-style-type: none"> ■ NAN EXPERT pro sans lactose (NAN EXPERT pro lactose-free) <ul style="list-style-type: none"> ● Best before end date: 06.2027 ● Batch number: L-51520346AC (the batch number is located on the bottom of the box) ● Sales period: from 13/04/2026 ● Weight: 400g <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-afscs.be/fr/produits/mise-jour-de-nestle</p>
Position of CFS	<ul style="list-style-type: none"> • 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 affected product. • Acquisition of the product through online purchase or international travel cannot be excluded.

食物事故報表 Food Incident Post



- Consumers should discard the product and not consume it.
- CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.
- Investigation by CFS is ongoing.
- *Bacillus cereus* is commonly found in the environment. Unhygienic conditions in food processing and storage may give rise to its growth. Consuming food contaminated with excessive *Bacillus cereus* or its heat-stable toxins may cause gastrointestinal upset such as vomiting and diarrhoea.

Additional information

NA

Posted on: 26 May 2026