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www.kanehealth.com

Multiple brands of Tahini recalled due to possible salmonella contamination

The Kane County Health Department is advising that Achdut LTD. of Ariel, Israel, is recalling its Tahini products of all packages and sizes produced on the following dates: April 7th to May 21st 2018, because it may be contaminated with *Salmonella*.

The recalled "Tahini" was distributed internationally in retail stores and through mail orders. The tahini products are Tahini, Whole Tahini, Organic Tahini and Seasoned Tahini. Container sizes: 15oz, 16oz, 17.6oz, 635 oz (428g, 454g, 500g, 18Kg), with lot numbers 18-097 to 18-141 or with expiration dates April 7th to May 21st 2020. The brand names of the products are: Achdut, Baron's, S&F, Pepperwood, Soom and Achva.

Achdut is collaborating with health officials in connection with a positive finding of *Salmonella* in a US import sample of Achdut Tahini linked to a *Salmonella* outbreak that is currently being investigated by FDA and public health officials.

The probable root cause for this recall is cross contamination. The company has eliminated the source of contamination and preventive steps were taken.

Salmonella is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with *Salmonella* often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with *Salmonella* can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis.

Consumers who have purchased the Tahini above are urged to return them to the place of purchase for a full refund. Consumers with questions may contact the company at 972-3-9068020, Sun-Thu 08:00-17:00 GMT+2.

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