



MEDIA ADVISORY
FOR IMMEDIATE RELEASE

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Salmonella identified in processed food ingredient

The Kane County Health Department is advising the public of a recall involving one company's supply of hydrolyzed vegetable protein (HVP), a common ingredient used most frequently as a flavor enhancer in many processed foods, including soups, sauces, chilis, stews, hot dogs, gravies, seasoned snack foods, dips and dressings.

The manufacturer of the affected product is Basic Food Flavors Inc in Las Vegas, Nevada. Only HVP manufactured by Basic Food Flavors is involved in this recall. The U.S. Food and Drug Administration conducted an investigation at the facility after a customer of Basic Food Flavors reported finding *Salmonella* Tennessee in one production lot of HVP to the new FDA Reportable Food Registry. At this time, there are no known illnesses associated with this contamination.

FDA collected and analyzed samples at the facility and confirmed the presence of *Salmonella* Tennessee in the company's processing equipment. The company is recalling all hydrolyzed vegetable protein in powder and paste form that it has produced since Sept. 17, 2009. "This situation clearly underscores the need for new food safety legislation to equip FDA with the tools we need to prevent contamination," said Dr. Jeff Farrar, associate commissioner for food protection, FDA's Office of Foods.

(MORE)

FDA is advising industry that the recalled bulk HVP product should be destroyed or reconditioned according to FDA-approved procedures. FDA is also recommending recalls of certain products that might be eaten by consumers without any processing or cooking steps to address the potential risk. FDA is recommending that consumers should:

- Check www.foodsafety.gov for a list of recalled products;
- Remember to follow cooking instructions for all foods.
- Report symptoms of *Salmonella* or other food-related illness to your local health care professional.

Salmonella is an organism that can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy people infected with *Salmonella* often experience fever, diarrhea (which may be blood), nausea, vomiting, and abdominal pain. Most healthy people recover from *Salmonella* infections within four to seven days without treatment. In rare circumstances, infection with *Salmonella* can result in the organism getting into the bloodstream and producing more severe illnesses, such as arterial infections (infected aneurysms), infection of the lining of the heart, and arthritis.

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