

CLASS I RECALL
HEALTH RISK: HIGH
720-9113

Congressional and Public Affairs
Peggy Riek (202)

FSIS-RC-03-2008

VIRGINIA FIRM RECALLS CHICKEN PRODUCTS DUE TO UNDECLARED ALLERGENS

WASHINGTON, Jan. 26, 2008 – Perdue Farms, Inc., an Accomac, Va., establishment, is recalling approximately 24,710 pounds of boneless, skinless chicken breast products because they may contain an undeclared allergen. The products contain an Italian seasoning which includes milk, a known allergen, which is not declared on the label.

The following products are subject to recall:

- 28.8-ounce packages of “PERDUE Perfect Portions, 6 Individually Wrapped Boneless Skinless Chicken Breasts.” Each package bears the establishment number “EST. P-7903” inside the USDA mark of inspection as well as the UPC code “72745-06819.” Each package also bears a “Sell-by or Freeze-By” date of “FEB 02,” “FEB 03,” “FEB 04,” “FEB 05” or “FEB 06.”

The chicken products were produced on Jan. 19, 2008, and were distributed to retail establishments in Connecticut, Florida, Georgia, Illinois, Maryland, Massachusetts, New Jersey, New York, North Carolina, Pennsylvania and Virginia.

The problem was discovered by the company. FSIS has received no reports of illness due to consumption of these products. Anyone concerned about an allergic reaction should contact a physician.

Media with questions about the recall should contact company Vice President of Corporate Communication Julie DeYoung at (410) 543-3166. Consumers with questions about the recall should contact the Perdue Consumer Relations hotline at (800) 473-7383.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

#

NOTE: Access news releases and other information at FSIS' Web site at http://www.fsis.usda.gov/Fsis_Recalls/

USDA RECALL CLASSIFICATIONS

Class I This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.

Class II This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.

Class III This is a situation where the use of the product will not cause adverse health consequences.