

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs

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ILLINOIS FIRM RECALLS BEEF AND CHICKEN BASE PRODUCTS DUE TO UNDECLARED ALLERGENS

WASHINGTON, Dec. 6, 2007 – Custom Culinary, Inc., an Oswego, Ill., establishment, is recalling approximately 990 pounds of beef and chicken base products because they may contain undeclared allergens. The beef base product contains milk and soy, which are known allergens. Jars of the beef base product may be mislabeled as chicken base, which does not declare these allergens on the label.

The following products are subject to recall:

- Cases of 16-ounce jars of “US LOW SODIUM BEEF BASE PASTE NO MSG ADDED*.” Each case bears the product codes “191806” and “30381E” and the lot code “72108122481,” as well as the establishment number “EST. 2016” inside the USDA mark of inspection.
- 16-ounce jars of “US LOW SODIUM CHICKEN BASE PASTE NO MSG ADDED*.” Each jar label bears the product codes “191805” and “10381E” as well as the establishment number “P-1278” inside the USDA mark of inspection. The lot code “72108122481” is printed on the lower side of the jar.

The beef and chicken base products were produced on April 12, 2007, and were shipped to distribution warehouses in California, Colorado, Florida, Kentucky, Illinois, New Jersey, North Dakota, Texas, Virginia and West Virginia. These products were intended for food service and restaurant use and are not expected to be available for purchase in retail establishments.

The problem was reported to the company by a customer. 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 President Mark Duffy at (800) 346-9494. Consumers with questions about the recall should contact company Director of Quality Systems Scott Freitag at (630) 299-0501.

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.

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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.