

Daniele, Inc.
Frequently Asked Questions (FAQs)

The Situation

Q: Which product is being recalled?

A: We are recalling our Pepper Coated Salame products, packages that contain them as well as three other products that may have been exposed to them during production because of reports of salmonella caused by black pepper. We are also recalling salame products sprinkled with red pepper due to concerns of salmonella contamination. The descriptions of the recalled products are as follows:

- Boar's Head Salame Panino, Salame Rolled in Mozzarella Cheese (8 ounce package) UPC 042421160710
- Daniele Italian Style Salame Panino, Hot Salame Rolled in Mozzarella Cheese (8 ounce package) UPC 736436809206
- Daniele Italian Style Salame Panino, Hot Salame Rolled in Mozzarella Cheese (Random weight packages)
- Dietz & Watson Artisan Collection Hot Salame Panino, Hot Salame Rolled in Mozzarella Cheese (8 ounce package) UPC 031506688041
- Daniele triple pack Fresh Mozzarella Panino 24oz (1 Salame Hot – 1 Prosciutto Basil – 1 Capocollo Basil) UPC 736436709582
- Daniele triple pack Fresh Mozzarella Panino 24oz (2 Prosciutto – 1 Salame with basil) UPC 736436859324
- Daniele Naturale Salame (Coated with Coarse Black Pepper) (3 oz) 736436504309
- Daniele Salame Grande (Coated with Pork Fat and Pepper) (approx. 6 lb. package)
- Daniele All Natural Salame (Coated with Coarse Black Pepper) (10 oz) 736436003802
- Daniele Brand Gourmet Pack (Emballage Assorti Gourmet Italian) (500 g) 736436707373
- Daniele Deli Selection (20 oz) 736436531024 / 736436854350
- Daniele deli Selection (32 oz) 736436720037
- Daniele Gourmet Combo Pack (16 oz) 736436707380
- Daniele Gourmet Deli Selection (Assortment De Fines Charcuterie Italienne) (400 g) 736436530131
- Daniele Gourmet Italian Deli Selection (600 g) 736436720051
- Daniele Italian Brand Gourmet Pack (16 oz) 736436707335 / 736436857313
- Daniele Italian Brand Gourmet Pack (8 oz) 736436847291
- Daniele Natural Salame Coated with Coarse Black Pepper (catch weight)
- Daniele Pepper Salame (catch weight) and EW. 736436303308
- Daniele Salame Bites Pepper Salame (7 oz) 736436200393
- Daniele Surtido Fino Italiano (340 g) 736436857092
- Daniele Surtido Fino Italiano (454 g) 736436707335
- Dietz & Watson Artisan Collection Baby Genoa Pepper Salame (catch weight)
- Dietz & Watson Artisan Collection Party Platter Pack (8 oz) 031506847103
- Boar's Head All Natural Salame (Coated with Coarse Black Pepper) (8 oz) 042421160758

- Black Bear Baby Genoa Pepper Salame (9 oz) 630003950226
- Calabrese Sopressata Flat Bulk, 3 - 3.5 lbs per piece Lot 271 with sell by dates of 12/16/10 and 12/18/10
- Hot Calabrese Sopressata Flat Bulk, 3 - 3.5 lbs per piece Lot numbers 465, 434, 228, and 333
- Boar's Head Hot Sopressata Calabrese, produced on 11/28/09 and 12/9/09

Q: Why were products recalled that did not contain the black pepper?

A: These products may have been exposed to the black pepper used to coat some of our products during production and may have tested positive for salmonella. A sample of the recalled product has been linked to an outbreak of salmonellosis. We have also recalled products sprinkled with red pepper obtained from the same suppliers because of concerns that the red pepper may also be contaminated with salmonella.

Q: This is the fourth announcement I've seen about your company in the past month. How can I trust any Daniele products on store shelves? Have all of the Daniele products been pulled from shelves?

A: Once the problem with salmonella in black pepper was discovered we recalled 1.2 million pounds of our products that had been exposed to black pepper after completion of the fermentation and drying process. While we believe only a small portion of these recalled products may have been contaminated, out of an abundance of caution we recalled a far larger amount of product. Later we discovered two other items which should have been included in the original recall and promptly recalled those as well. The problem with the red pepper was discovered over the past weekend, and we immediately expanded the recall.

We test all our spices, and our new food safety system verifies the safety and wholesomeness of all our products.

Q: Is this a new recall or an expansion of your old recall?

A: This is an expansion of the original recall.

Health Effects

Q: If I have eaten this product, should I go to the doctor?

A: If you or someone you know has eaten any of the recalled products and shown signs of illness, please seek medical attention immediately and return the products to the store for a full refund.

Q: What are the side effects of salmonella poisoning?

A: Symptoms of salmonella poisoning include diarrhea, fever, and abdominal cramps. They develop 12 to 72 hours after infection, and the illness usually lasts 4 to 7 days. Anyone experiencing these symptoms should seek immediate medical attention.

Q: Have there been any illnesses reported as a result of people ingesting the recalled product?

A: Yes. The Centers for Disease Control and Prevention identified illnesses due to contaminated black pepper. Testing for the red pepper is still underway may determine if it was also contaminated with salmonella. The CDC has more information on this investigation.

<http://www.cdc.gov/salmonella/montevideo/>

What's Being Done?

Q: Are you working with the USDA to address this situation?

A: Yes. The recall is being undertaken in cooperation with the U.S. Department of Agriculture.

Q: How did you discover the black pepper problem?

A: The outbreak was identified by several state health departments and the Centers for Disease Control and Prevention. Epidemiological investigations and the testing of products found the link to our products.

Q: How did you discover the red pepper problem?

A: The possible contamination of the red pepper was found by Daniele's own testing.

Q: How did this happen? What steps are you taking to ensure that this does not happen again?

A: Samples of the black pepper used to coat the finished products and to which other products may have been exposed during production have tested positive for salmonella. There are now also concerns that red pepper used on some other products was also contaminated with salmonella. We have terminated our relationships with the suppliers of our spices, and changed our specifications for spices. We are now using only irradiated spices.

Q: Is there a contaminant in the plant? How can I be sure other products aren't affected?

A: Our production environment has been fully sanitized and tested for salmonella and its cleanliness and sanitary condition is well documented.

Q: How can you be certain these are the only Daniele products contaminated?

A: Our production process has been tested and validated to eliminate all microbiological pathogens. Some of our finished products are coated with black pepper and others have red pepper added just prior to packaging. Some of this pepper has tested positive for salmonella. This establishes that only pepper coated items, items in the same package with sliced pepper coated products, other products which may have been exposed to them during production, and products sprinkled with crushed red pepper could have been contaminated.

Q: Do you not test foods before they are shipped to market? How was this not detected?

A: Yes, our products are tested extensively throughout the curing and packaging processes. We are currently conducting a thorough investigation to uncover any possible source of contamination.

Consumer Information

Q: Where is this product sold?

A: The products involved in this recall are sold through retailers across the United States.

Q: If I have some of the recalled product can I get a refund?

A: Yes, if you have any of the products included in this recall, please return them to the store for a full refund.

Q: Whom should I contact if I have additional questions?

A: If customers have any further questions, they may contact us at 888-345-4160.

Q: If I am a distributor or a retailer, what should I do with recalled product that is still in my store or warehouse?

A: We have asked all our distributors to contact all their customers that may have received the recalled products and alert them to the recall. We have asked distributors and retailers to follow their standard procedures for destruction of recalled meat products, making sure that all of the recalled product is destroyed in a manner that ensures it cannot re-enter commerce.