



July 21, 2008

To our valued customers:

On Monday evening the U.S. Food & Drug Administration (FDA) announced that one jalapeno pepper sample is a positive genetic match with the Salmonella Saintpaul strain causing the current Salmonella outbreak.

The positive sample was obtained during an FDA inspection at a produce distribution center in McAllen, Texas. The pepper was grown on a farm in Mexico, however, that does not mean that the pepper was contaminated in Mexico.

The produce distribution center, Agricola Zaragoza, is working with FDA to voluntarily recall jalapeno peppers the company distributed since June 30, 2008.

Adams Produce has not purchased any product from Agricola Zaragoza but at this time is discontinuing selling all fresh jalapenos as a precautionary measure to align with the FDA's recommendation to stop consuming fresh jalapeno peppers or foods prepared from fresh jalapenos until additional direction is given.

Since a recall will not immediately remove all potentially contaminated peppers from the food supply, FDA is also asking consumers to avoid eating raw jalapeno peppers or foods made from raw jalapeno peppers until further notice in order to prevent additional cases of illness. This recommendation does not include cooked or pickled jalapeno peppers.

FDA is continuing to advise that people in high risk populations, such as elderly persons, infants and people with impaired immune systems, avoid eating raw serrano peppers or food made from raw serrano peppers until further notice.

FDA is continuing to investigate the other parts of the distribution chain to determine if there is any evidence that the contamination occurred on the farm in which the pepper was grown or at some other point in the supply chain before the distribution center in McAllen, TX.

We will continue to post all updated information on our website.