



September 14, 2009

To our valued customers:

Muranaka Farm, Inc. issued a voluntary recall of 60 count bunched curly parsley this past Friday, September 11, 2009; the details of the recall are contained below.

Adams Produce did receive part of the affected product but ***we have contacted all customers that were affected by this voluntary recall. If you did not receive notification from us over the weekend, you did not receive any product that came from the lot associated with the recall.***

We will send out further information if necessary but at this point we have identified the product and contacted the affected customers as appropriate.

Thank you.

**FOR IMMEDIATE RELEASE** – September 11, 2009 – Muranaka Farm, Inc. of Moorpark, CA is recalling 1005 cases of 60 count bunched Parsley, because it has the potential to be contaminated with *Salmonella*, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with *Salmonella* often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with *Salmonella* can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis. As a result, the company is immediately implementing a voluntary recall of the 1,005 cases of the 60 count fresh bunched parsley Lot Code 0023909.

Product was distributed in the following 10 states: Arizona (30 cases), California (574 cases), Colorado (35 cases), Florida (60 Cases), Iowa (3 cases), Illinois (1 case), Missouri (7 cases), Tennessee (5 cases), Texas (278 cases) and Wisconsin (12 cases). These cases were distributed within both retail and foodservice outlets.

The product was shipped in a brown wax carton under the Muranaka Label with a parsley silhouette on the side. The bunches were banded using a red rubber band. The lot code 0023909 is on a sticker on the outside of the carton.

**No reports of illness have been reported.**

The recall was as the result of a voluntary sampling program conducted in cooperation with the FDA which revealed that the finished products contained the bacteria. Muranaka Farm, Inc. continues to work in cooperation with the FDA on this matter.

Consumers with questions may contact Muranaka Farm, Inc. at 805-529-0201 8AM-PM PST with any questions. We also urge consumers to visit their retailer to determine if the product they have purchased is from Muranaka Farm and is associated with Lot Code 0023909.

"The health of all consumers is of the utmost importance to every employee of our company. With that in mind, even though this product is over two weeks old and most likely past the useable shelf life, we have taken immediate actions to ensure that all product is accounted for and out of the supply chain. We are working with all of our customers to insure this product is no longer being distributed." said Greg Emi, President, Muranaka Farm, Inc.

Because of Muranaka Farm's trace recall program the company was able to immediately determine which customers purchased the product in question. Muranaka's food safety protocols also ensure the company was able to determine the amount of cases harvested, the crew harvesting the product, and the field on which the parsley was grown and harvested.