



**For Immediate Release**

**American Peanut Council joins FDA in urging consumers to postpone consumption of products made with peanut butter pending development of safe products list**

*Retail peanut butter brands are safe and need not be avoided*

**1/17/2009, Alexandria, VA** – The American Peanut Council today joined the U.S. Food and Drug Administration (FDA) in urging consumers to postpone eating products made with peanut butter pending information about which products contain ingredients produced by a plant in Blakely, Georgia. Products from that plant have been linked to salmonella contamination in Minnesota, Georgia and Connecticut. Retail peanut butter brands on grocery shelves are safe and need not be avoided. Consumers should visit [www.fda.gov](http://www.fda.gov) for a list of affected products in the days ahead.

“While approximately 99.9 per cent of peanut butter and peanut paste in America did not come from the Blakely plant, consumers must err on the side of safety until the FDA finds out exactly which products are and are not affected,” said Patrick Archer, President of the American Peanut Council. “This is the best way to ensure continued confidence in the safety, quality and nutritional benefits of American peanut products.”

The FDA has traced one likely source of salmonella contamination to a plant owned by Peanut Corporation of America (PCA), where the company manufactures peanut butter and peanut paste, a concentrated product consisting of ground, roasted peanuts. PCA has announced a voluntary recall of all peanut butter produced at the plant on or after August 8, 2008, all peanut paste produced on or after September 26, 2008, and 21 lots of peanut butter produced on or after July 1, 2008.

While none of this product was sold at retail to the general public, some of the peanut butter and peanut paste manufactured by PCA is used as ingredients in products such as cookies, crackers, cereal, candy and ice cream. Some of the peanut butter is also distributed in bulk for further manufacturing into products containing peanut butter and to large institutions, such as nursing homes and hospitals.

For more information about PCA’s recall, please visit [www.peanutcorp.com](http://www.peanutcorp.com). PCA has set up a toll-free hotline number 1-877-564-7080 to answer questions.

The U.S. peanut industry adheres to the highest levels of food safety practices. The American Peanut Council has adopted a Code of Good Manufacturing Practices that includes recommended operating procedures for peanut processors. These procedures include regular sampling, testing and verification of negative microbiological contamination in peanut manufacturing plants.

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