

Company Announcement

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Vulto Creamery Issues Voluntary Recall of All Soft, Wash-Rind Raw Milk Cheeses Because of Possible Health Risk

For Immediate Release

March 7, 2017

Contact

Consumers

Vulto Creamery

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☎ (607) 222-3995

Announcement

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Vulto Creamery, Walton, New York, is recalling all lots of Ouleout, Miranda, Heinennellie, and Willowemoc soft wash-rind raw milk cheeses out of an abundance of caution due to testing result from the US Food & Drug Administration (FDA), which found Ouleout lot # 617 positive for *Listeria monocytogenes* and New York Department of Agriculture and Markets finding the possible contamination of Ouleout lot #623. *Listeria monocytogenes* is a bacterium which can cause serious and sometimes fatal infections in young children, frail or elderly people, pregnant women and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, *Listeria* infection can cause miscarriages, stillbirths and fetal infection among pregnant women.

Product photos of all four cheese items being recalled along with a brief description are shown. If you have any of this soft, wash-rind raw-milk cheese, please do not consume it. The soft raw milk cheeses were distributed nationwide, with most being sold at retail locations in the Northeastern and Mid-Atlantic States, California, Chicago, Portland and Washington, DC.

Consumers that have any of these soft raw milk cheeses from Vulto Creamery should return the cheese to the purchase location for a refund. Food and cheese wholesalers and retailers with any of the Vulto Creamery soft, wash-rind raw milk cheeses on hand should immediately remove these products from common storage coolers and quarantine these cheeses in a secured area of a cooler. Any wholesaler or distributor that has any of the four cheeses should contact Vulto Creamery to receive instructions on what to do with the cheese. No recalled cheese should be destroyed until Vulto Creamery has been notified and agrees.

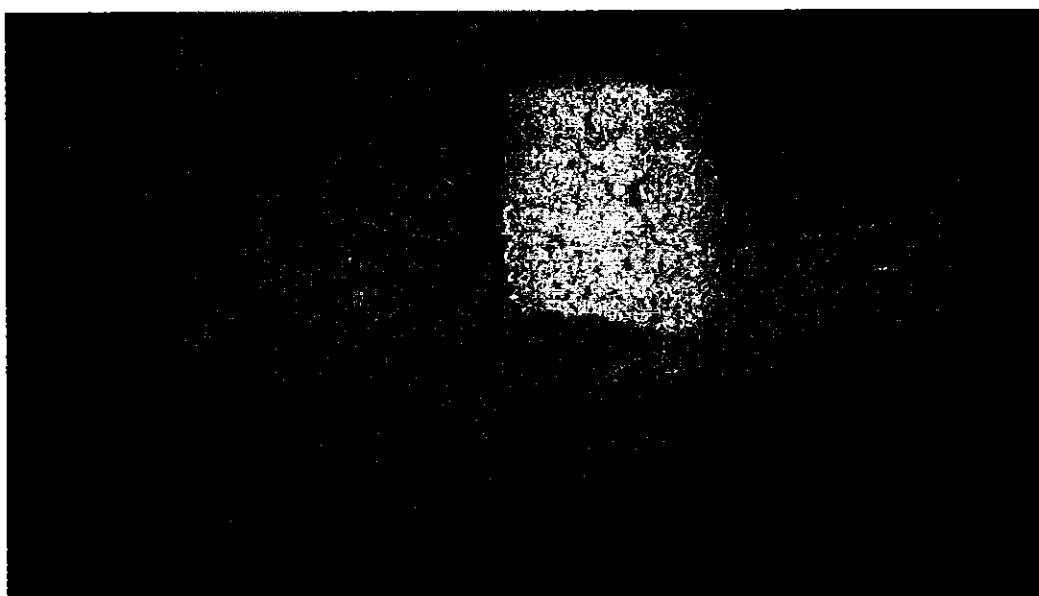
The production of the product has been suspended while FDA and the company continue to investigate the source of the problem. If you have any questions or seek additional information, please call 607-222-3995 during our normal hours of operations (Monday-Friday 9:00 am - 4:00 pm ET) or email us at vultocreamery@gmail.com. (<mailto:vultocreamery@gmail.com>)

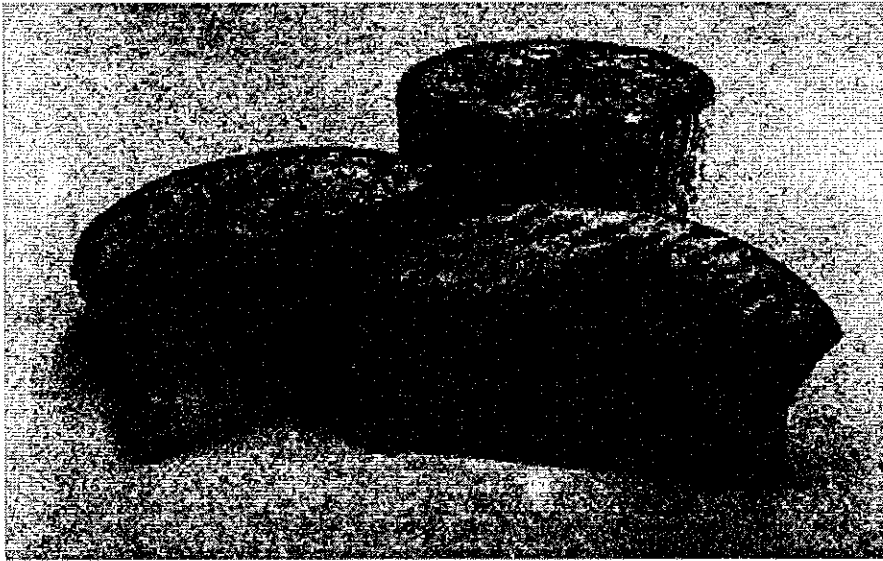
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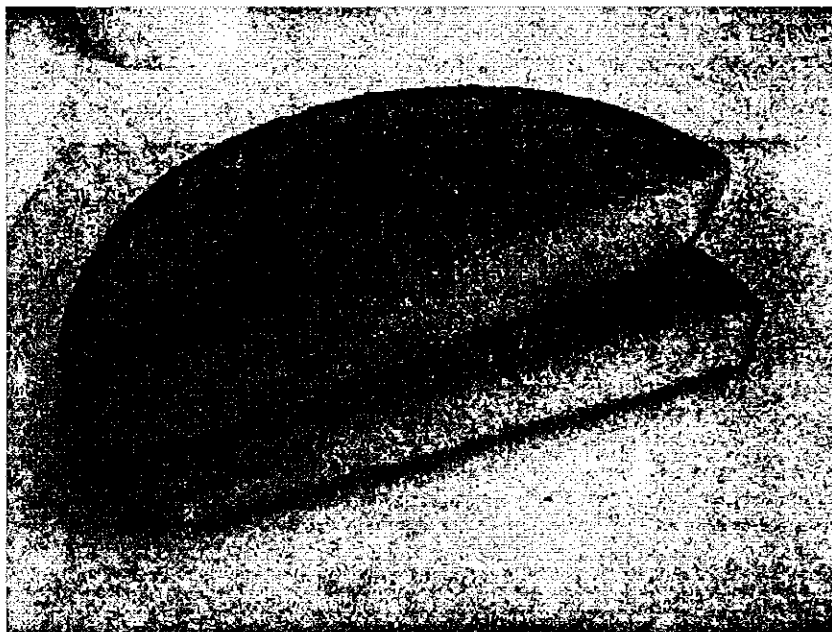
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