



**Statement by Peanut Corporation of America for Immediate Release: January 16, 2009**

**Peanut Corporation of America Expands Nationwide Recall of Peanut Butter  
Company Announces the Voluntary Recall of Peanut Paste Produced in Georgia Plant**

Lynchburg, Va. (January 16, 2009) –Peanut Corporation of America (PCA), a peanut processing company and maker of peanut butter for bulk distribution to institutions, food service industries, and private label food companies, today announced an expanded recall of peanut butter produced in its Blakely, Georgia processing facility as well as the voluntary recall of peanut paste produced in the same plant because these products have the potential to be contaminated with Salmonella. The company on January 13, 2009 previously announced the recall of 21 lots of peanut butter produced on or after July 1, 2008.

Today's announcement and voluntary recall affect all peanut butter produced on or after August 8, 2008 and peanut paste produced on or after September 26, 2008 at the Georgia facility. The peanut butter being recalled is sold by PCA in bulk packaging in containers ranging in size from five to 1,700 pounds. The peanut paste is sold in sizes ranging from 35 pound containers to tanker containers.

PCA is notifying customers who received the recalled product by telephone or in writing, as well as through the news media and a toll-free 24/7 hotline number. None of the peanut butter or peanut paste being recalled is sold directly by PCA to consumers through retail stores.

Today, the FDA informed PCA that new product samples in unopened containers tested positive for Salmonella, said Stewart Parnell, President of Peanut Corporation of America.

The FDA has not yet confirmed the DNA fingerprints of these positive samples to match the strains causing the outbreaks of food borne illness in several states.

PCA is immediately stopping all production at the Blakely, Georgia facility and notifying its customers to recall and retain all affected product produced during these dates at this plant.

We deeply regret that this product recall is expanding and our first priority is to protect the health of our customers. Our company has worked around the clock for the last week with federal regulators to help identify any potential problems. Our Blakely facility is currently not operating as we continue to work with federal food safety investigators, Parnell said.

Customers should call 1-877-564-7080 for further instructions on what to do with the product or visit the company web site at [www.peanutcorp.com](http://www.peanutcorp.com).

Eating food contaminated with Salmonella can result in abdominal cramping, diarrhea, and fever. Most people infected with Salmonella develop the symptoms 12 to 72 hours after infection. The illness usually lasts 4 to 7 days, and most people recover with treatment. However, in some persons, the diarrhea may be so severe that the patient needs to be hospitalized. For more information on Salmonella bacteria, please visit the Centers for Disease Control and Prevention's Website at <http://www.cdc.gov>.



Peanut Corporation of America is a family-owned and operated business since 1976 based in Lynchburg, VA and operating facilities in Blakely, GA, Suffolk, VA and Plainview, TX. The company prides itself on the quality and freshness of its products and strives constantly to maintain an environment in compliance with federal, state and local regulations and guidelines to provide a clean, safe product. For more information, visit Peanut Corporation of America's Website at [www.peanutcorp.com](http://www.peanutcorp.com).

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