

FOOD INGREDIENTS *first*

FDA Issues Guidance for Food Manufacturers on Use of Peanut-Derived Product

Date: 13 Mar 2009

Summary: *This guidance is intended for manufacturers who use a peanut-derived product as an ingredient in a food product. Peanut-derived products include peanuts, peanut butter, peanut paste, peanut meal, and peanut granules.*

13/03/09 The U.S. Food and Drug Administration recommends that manufacturers obtain any peanut-derived ingredient only from suppliers who use production processes that have been demonstrated to adequately reduce the presence of Salmonella species (*Salmonella* spp.), or that they ensure that their own manufacturing process would adequately reduce the presence of Salmonella species.

The recommendations are in FDA's "Guidance for Industry: Measures to Address the Risk for Contamination by Salmonella Species in Food Containing a Peanut-Derived Product As An Ingredient"

This guidance is intended for manufacturers who use a peanut-derived product as an ingredient in a food product. Peanut-derived products include peanuts, peanut butter, peanut paste, peanut meal, and peanut granules. Recent Salmonellosis outbreaks such as the outbreak associated with *Salmonella* Typhimurium involving the Peanut Corporation of America (PCA) demonstrate the potential for foodborne illness from the consumption of foods containing peanut-derived products if those products are contaminated with *Salmonella*.

According to CDC, illnesses are still being reported among people who have eaten recalled peanut-derived products contaminated with *Salmonella* bacteria. The Agency is concerned that illnesses will continue to occur if people eat these peanut products that may still be on their shelves at home.

