



RECALL NOTIFICATION

The recall information shown below has been supplied by
The United States Department of Agriculture and the Food Safety and Inspection Service

New York Firm Recalls Sausage Products Due to Undeclared Allergens

Recall Release

FSIS-RC-047-2008

CLASS II RECALL

HEALTH RISK: LOW

Congressional and Public Affairs
(202) 720-9113
Roger Sockman

WASHINGTON, Dec. 2, 2008 - DeNunzio's Sausage, an Elmira, New York establishment, is recalling approximately 36,388 pounds of ready-to-eat Polish Kielbasa sausage products because they may contain an undeclared allergen, soy protein, the U. S. Department of Agriculture's Food Safety and Inspection Service announced today. Soy protein is a known allergen, which is not declared on the label.

The following products are subject to recall:

- 1-pound, 2-pound, and 4-pound jars of "DeNunzio POLISH KIELBASA, FULLY COOKED, READY TO EAT, PACKED IN VINEGAR."

Each label bears "Est. 18523" inside the USDA mark of inspection. The sausage products were produced on various dates between March 13 and Nov. 26, and were shipped to distributors in New York and Pennsylvania for further distribution to retail establishments.

The problem was discovered by a routine FSIS inspection. FSIS has received no reports of illness due to consumption of these products. Anyone concerned about an allergic reaction should contact a physician.

Media and consumers with questions about the recall should contact company owner James DeNunzio at (607) 732-2131.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.



www.fsis.usda.gov

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Food Safety Questions? Ask Karen!

FSIS' automated response system can provide food safety information 24/7

USDA Recall Classifications	
Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.