

# Food Safety Network Infosheet Halloween edition October 31, 2007

## Chocolates recalled after nuts contaminated with Salmonella



Production was halted at Fox's Confectionary on October 15, 2007 after traces of *Salmonella* were found in samples of chocolate. The company believes the outbreak originated from a batch of contaminated Brazil nuts, which are used to make one of the brand's best known products, **Just Brazils**.

### Other recent chocolate scares

**Kraft Foods Inc.** recalled 288,000 packages of white chocolate baking



squares on fears of *Salmonella* contamination in early October. The recall was for six-ounce packages of Baker's Premium White Chocolate Baking Squares.

Last year, candy giant **Cadbury Ltd.** recalled about one million chocolate bars in Great Britain because of a *Salmonella* outbreak that sickened 37. The outbreak was eventually traced to a candy factory where

wastewater was leaking from a pipe. Cadbury estimated that the disaster cost them £20 million. The company was fined about \$2 million this summer.

In November 2006, **Hershey** Canada announced a major recall in Canada and shut down its Smith Falls, Ontario, plant for three weeks after *Salmonella* was found in their products. The contamination was linked to lecithin, an ingredient used in chocolate production



Chocolate is a great Halloween treat and can harbor  
Salmonella because of its high fat content.  
Nuts and almonds have also been shown to carry Salmonella.