



Michael R. Pence
Governor

Jerome M. Adams, MD, MPH
State Health Commissioner

DATE: December 22, 2014
TO: All Local Health Departments
Attn: Chief Food Inspection Officer
FROM: *Laurie Kidwell*
Laurie Kidwell, RRT Supervisor
Food Protection Program
SUBJECT: Katadyn North American Foods, LLC - RECALL [Food]
AFFECTED PRODUCT: Spicy sausage pasta products

SUMMARY: Class III Recall; The products are being recalled due to misbranding. The label indicates that the product contains beef, but is actually formulated with pork sausage.

The Spicy Sausage Pasta products were produced on various dates from June 14 – November 13, 2014. The following products are subject to recall:

- 5 -oz. foil laminated pouches containing "ALPINEAIRE SPICY SAUSAGE PASTA."

The products subject to recall bear the establishment number "EST. 8132" inside the USDA mark of inspection.

They were shipped to retail locations nationwide.

SUGGESTED ACTION: Recommend notification of affected parties via phone, fax, or e-mail. Consumers and media with questions about the recall can contact Tim Pratt, General Manager, at (800) 322-6325 x-15. Furthermore, if any recalled products are found, notify this office at 317-233-3213.

Recall -- Firm Press Release

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

Recall Notification Report 085-2014 (Spicy Sausage Pasta)

Class III Recall 085-2014
Dec 19, 2014



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Congressional and Public Affairs
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WASHINGTON, December 19, 2014 – Katadyn North American Foods, LLC, a Rocklin, Calif. establishment, is recalling approximately 2,719 pounds of spicy sausage products due to misbranding, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The Spicy Sausage Pasta products were produced on various dates from June 14 – November 13, 2014. The following products are subject to recall: [\[View Label\]](#)

- 5 -oz. foil laminated pouches containing “ALPINEAIRE SPICY SAUSAGE PASTA.”

The products subject to recall bear the establishment number “EST. 8132” inside the USDA mark of inspection. They were shipped to retail locations nationwide.

The problem was discovered by FSIS inspection personnel during a label review. The label indicates that the product contains beef, but is actually formulated with pork sausage. Pork is not indicated on the label.

FSIS and the company have received no reports of adverse reactions due to consumption of these products. Anyone concerned about a reaction should contact a healthcare provider.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Consumers and media with questions about the recall can contact Tim Pratt, General Manager, at (800) 322-6325 x-15.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.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. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

Label, Recalled Product



Back of Package

Spicy Sausage Pasta

Directions:

1. Open pouch and remove oxygen absorber.
2. Prepare in pouch or other suitable container.
3. Add 1 1/2 cups (12 oz) boiling water to ingredients or you may crease / fold pouch at water line 7 then fill to water line 7
4. Stir completely and cover. Let stand 12-15 minutes.

INGREDIENTS: Instant Pasta (Durum Semolina (enriched with Niacin, Ferrous Sulfate, Thiamin Mononitrate, Riboflavin, and Folic Acid)), Freeze-Dried Cooked Sausage Crumbles, Sherry Wine Flavor (spray dried with Maltodextrin), Instant Nonfat Milk Powder, Potato Starch, Mixed Red & Green Bell Pepper, Sweet Cream Powder (Pasteurized Sweet Cream, Skim Milk Solids, Sodium Caseinate, Lecithin, BHT), Sharp Cheddar Cheese Powder (Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Disodium Phosphate, Annatto Extract), Parmesan Cheese Powder (Partially Skim Milk, Cheese Cultures, Salt, Enzymes, Disodium Phosphate), Chopped Onion, Garlic Granules, Chives, Thyme, Low Sodium Salt (Sodium, Chloride, Potassium), Oregano, Crushed Red Pepper, Lemon Juice Powder (Corn Syrup Solids, Lemon Juice Solids, Natural Flavors), Cayenne Pepper.

Contains Milk, Wheat.

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Nutrition Facts

Serving Size 2.5 oz (71g)
 Servings Per Container 2

Amount Per Serving	
Calories 300	Calories from Fat 100
% Daily Value*	
Total Fat 11g	17%
Saturated Fat 5g	26%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 440mg	18%
Total Carbohydrate 38g	13%
Dietary Fiber 3g	12%
Sugars 3g	
Protein 12g	

Vitamin A 35% + Vitamin C 110%
 Calcium 15% + Iron 10%

*Percent Daily Values are based on a diet of 2,000 calories per day. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	370g
Dietary Fiber		25g	30g

Calories per gram:
 Fat 9 • Carbohydrate 4 • Protein 4



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.