Indiana State Department of Health
An Equal Opportunity Employer

Michael R. Pence
Governor

William C. VanNess II, MD
State Health Commissioner

DATE: May 5, 2014

TO: All Local Health Departments
Attn: Chief Food Inspection Officer

FROM: Laurie Kidwell, RRT Supervisor
Food Protection Program

SUBJECT: NOH FOODS - RECALL [Food]

AFFECTED PRODUCT: **"Hawaiian Coconut Pudding"**

SUMMARY: **Unclassified Recall; This recall has been initiated because they may contain undeclared dairy product.**

The product comes in a 2 ounce, 4 ounce, and 48 ounce yellow and white package with the following UPC numbers:

- **073562000504 for the 2 oz package**
- **073562000559 for the 4 oz package**
- **073562000511 for the 48 oz package (3 lbs)**

The recalled "Hawaiian Coconut Pudding" has been distributed nationwide in retail stores and through mail orders.

SUGGESTED ACTION: **Recommend notification of affected parties via phone, fax, or e-mail. Concerned consumers who have purchased any of these items are urged to return them to the place of purchase for a full refund. Consumers with questions may contact NOH FOODS OF HAWAII at 808-944-0655 or 310-324-6770 between the hours of 8 a.m. through 5 p.m. Pacific Standard Time. Furthermore, if any recalled products are found, notify this office at 317-233-8475.**

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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.

NOH Foods Of Hawaii Issues Allergy Alert On Undeclared Milk In Hawaiian Coconut Pudding Haupia (LUAU Dessert)

Contact:
Consumer:
808-944-0655

FOR IMMEDIATE RELEASE - May 1, 2014 - NOH FOODS OF HAWAII, of Honolulu, HI and Gardena, CA is voluntarily recalling its 2 ounce, 4 ounce, and 3 lb. (48 oz) packages of "Hawaiian Coconut Pudding" because they may contain undeclared dairy product.
People who have allergies to milk or dairy products run the risk of serious or life-threatening allergic reaction if they consume this product.

The recalled "Hawaiian Coconut Pudding" has been distributed nationwide in retail stores and through mail orders.

The product comes in a 2 ounce, 4 ounce, and 48 ounce yellow and white package with the following UPC numbers:

- 073562000504 for the 2 oz package
- 073562000559 for the 4 oz package
- 073562000511 for the 48 oz package (3 lbs)

The company received a consumer complaint and although no serious injury or illness was reported, they have initiated a voluntary recall of this product or the concern only to those individuals who have allergies to dairy.

Concerned consumers who have purchased any of these items are urged to return them to the place of purchase for a full refund. Consumers with questions may contact NOH FOODS OF HAWAII at 808-944-0655 or 310-324-6770 between the hours of 8 a.m. through 5 p.m. Pacific Standard Time

Production for the product has been corrected with notations "Contains: MILK"

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NOH
Foods of Hawaii

FLAN HAWAIANO DE COCO
FLAN HAWAÏEN À LA NOIX DE COCO
ハワイアンココナッツプディング
夏威夷椰香布丁粉

HAWAIIAN Coconut Pudding HAUPIA

LUAU DESSERT

DIRECTIONS: (Per 84 servings)
1) Boil 21 cups of water in a large pot.
2) Add entire package of NOH Coconut Pudding Haupia mix (3 lb. bag).
3) Reduce to medium heat and continue to stir until smooth and creamy.
4) Pour into shallow pans - approximately 1 1/2" thick (ie. large baking trays).
5) Set aside for a minimum of 3 hours. Product will cool and set at room temperature, or place in refrigerator and chill for minimum of 1 hour.
6) Cut into 1 1/2" squares and serve. Number of servings: 84.

Per scoop: Add 1 scoop (2 oz) to 1 cup of boiling water. Follow same cooking instructions. 1 Scoop makes 4 servings.

Excellent Cake Topping: Follow above directions and when mixture thickens, pour over a plain vanilla sheet cake. 1 bag of Haupia mix will top 2 full size cakes.

INSTRUCCIONES: (Para 84 porciones)
1) Hierva 21 tazas (5 L) de agua en una olla grande.
2) Agregue el paquete completo de mezcla para Budín de Coco Haupia (bolsa de 3 lb/1.4 kg).
3) Baje el fuego a medio y siga agitando hasta que esté suave y cremosa.
4) Vierta en charolas poco profundas, de aproximadamente 1 ½ pulg. (3.8 cm) de espesor (por ejemplo, charolas grandes para hornear).
5) Déjelo reposar al menos por 3 horas. El producto se enfriará y tomará la temperatura ambiente, o colóquelo en el refrigerador y enfríe al menos durante 1 hora.
6) Corte en cuadros de 1 1/2" (3.8 cm) y sirva. Cantidad de porciones: 84.

Por cucharón: Añada 1 cucharón (56.70 g/62.4 g) a 1 taza (237 ml) de agua hirviendo. Siga las mismas instrucciones de preparación. 1 cucharón hace 4 porciones.

Excelente cobertura de pasteles: Siga las instrucciones indicadas y cuando la mezcla espese, viértala sobre un pastel rectangular de vainilla simple. 1 bolsa de mezcla Haupia cubre 2 pasteles de tamaño grande.

MODE D'EMPLOI: (pour 84 portions)
1) Faire bouillir 5 L (21 tasses) d'eau dans une grande casserole.
2) Ajouter tout le contenu d'un emballage de mélange NOH Coconut Pudding Haupia (sachet de 1,4 kg/3 lb).
3) Baisser le feu à moyen et mélanger sans arrêt jusqu'à ce que la préparation soit lisse et crémeuse.
4) Verser dans des moules peu profonds – moins de 3,8 cm (1,5 po) d'épaisseur (plateaux de cuisson larges).
5) Mettre de côté pendant au moins 3 heures. Le produit deviendra ferme en refroidissant à la température de la pièce; ou placer au réfrigérateur et refroidir pendant au moins 1 heure.
6) Couper en carrés de 3,8 cm (1,5 po) et servir. Nombre de portions : 84.

Par pelletée : Ajoutez 1 pelletée (62,4 g/2 oz) par 237 ml (1 tasse) d'eau bouillante. Suivre les mêmes instructions de cuisson. 1 pelletée donne 4 portions.

Excellente garniture à gâteau : Suivre les instructions ci-dessus. Une fois le mélange épaissi, le verser sur un grand gâteau rectangulaire à la vanille. 1 sachet de mélange Haupia peut glacer 2 grands gâteaux.

作り方：（84人分）
1）大きな鍋で水を21カップ沸騰させます。
2）NOHココナッツプディング ハウピアミックス（3ポンド/1.4 kg入り）を全て加えます。
3）弱火にしてダマにならないようにかき混ぜます。
4）浅めのトレイ（3.8 cm程の厚さ）に流し入れます。
5）3時間以上置きます。室温で冷ますか、冷蔵庫に入れて1時間以上冷やしてください。
6）1.5インチ（3.8 cm）四方に切り分けます。サービングサイズ：84。

スクープごと：1カップ（237 mL）の沸騰したお湯に1スクープ（2オンス/62.4 g）を入れます。同じ手順で調理してください。1スクープで4人分できます。

おいしいケーキトッピング：上記の手順に従って調理し、煮詰まってきたらバニラのシートケーキの上にかけます。1袋でフルサイズのシートケーキ2枚をトッピングできます。

制法：（适用84份）
1）用大锅煮开21杯水（5升）
2）将一袋NOH 椰香布丁混合粉（3磅/1.4公斤）全部倒水中。
3）减至中火，不断搅拌使均匀，粘稠。
4）倒入浅盘中（直径大约3.8厘米），（比如：大烤盘）。
5）等至少3小时，自然冷却至室温，或放入冰箱，冷却至少一小时。
6）切成1.5寸（3.8厘米）方块后食用，份数：84。

每勺：加1勺（62.4克/2.2盎司）调味料至1杯（237毫升）开水中，遵循上述烹调方法。1勺制4份。

最佳蛋糕配料：遵循上述步骤制作。当调料变稠后，倒在纯香草蛋糕上。1包椰香混合粉可做2个大蛋糕顶部装饰。

Nutrition Facts

Serving Size 2oz. (57g)
Servings Per Package about 84

Amount Per Serving	
Calories 100	Calories from Fat 35
	% Daily Value*
Total Fat 4g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	0%
Total Carbohydrate 16g	5%
Dietary Fiber 1g	4%
Sugars 9g	
Protein 1g	

Vitamin A 0% • Vitamin C 0%
Calcium 2% • Iron 0%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

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

INGREDIENTS: NATURAL CANE SUGAR, COCONUT* POWDER, CORNSTARCH, LOCUST BEAN GUM, CARRAGEENAN, MALTODEXTRIN.
INGREDIENTES: AZUCAR NATURAL DE CAÑA, POLVO DE COCO, FECULA DE MAIZ, GOMA DE ALGARROBO, CARRAGENINA, MALTODEXTRINA.
INGRÉDIENTS : SUCRE DE CANNE NATUREL, POUDRE DE COCO, FÉCULE DE MAÏS, GOMME DE CAROUBE, CARRAGHÉNANE, MALTODEXTRINE.
原材：天然蔗糖，ココナッツパウダー，コーンスターチ，ローカストビーンガム，カラギーナン，マルチデキストリン。
成分：天然蔗糖，椰子粉，玉米粉，刺槐豆胶，卡拉胶，麦芽糖糊精

MADE IN THE USA

0 73562 00051 1

poids net 1.36 kg

WRITE FOR FREE RECIPE BOOKLET

Distributed By
NOH FOODS OF HAWAII
www.nohfoods.com
P.O. BOX 8392 / HONOLULU, HAWAII 96830 • P.O. BOX 7513 / TORRANCE, CA 90504 USA

NOH OF HAWAII

DESSERT A LA NOIX DE COCO

PUDÍN DE COCO

HAWAIIAN
Coconut Pudding
HAUPIA
LUAU DESSERT

Other Recipe Ideas:

CAKE TOPPING
Makes an excellent topping/frosting on your favorite cake.

PIE FILLING
Makes an excellent filling. Follow directions on box and pour the hot creamy Haupia mixtures into a pre-made pie shell.

ROYAL HAWAIIAN SUNDAE
Put a scoop of vanilla ice cream on a slice of pound cake. Top with hot haupia. Sprinkle chopped macadamia nuts, grated coconut and garnish with a cherry.

WRITE FOR FREE RECIPE BOOKLET

AVAILABLE IN LARGER SIZES

1 pkg. (4 oz.) NOH Hawaiian Coconut Pudding (Haupia) mix
2 cups water

Boil 2 cups of water in a medium size pot.

Add entire package of Coconut Pudding (Haupia) mix.

Reduce to medium heat and stir continuously and vigorously until mixture is smooth and creamy.

Pour mixture into a medium size bowl or square pan.

Let mixture cool and set. For best results place in refrigerator for 1 hour.

一盒四安士夏威夷椰子布甸（盛）粉
兩杯開水加入（盛）粉混和
放入中大碗或盤混內
等涼凍後放入冰箱一個鐘

1 paquete (114g.) NOH Hawaiana del Pudín de Coco (Haupia) mezcla
2 tazas de agua

Ponga a hervir 2 tazas de agua en una olla de tamaño mediano.

Añada todo el paquete de Pudín de Coco (Haupia).

Reducir a una temperatura moderada y revolver continua y vigorosamente hasta que la mezcla se encuentra cremosa.

Vierta la mezcla en un plato hondo o molde cuadrado.

Deje que la mezcla se enfríe y se forme. Para mejores resultados, póngala en el refrigerador por 1 hora.

Nutrition Facts

Serving Size 1/8 of package (14g)
Servings Per Package 8

Amount Per Serving	
Calories 100	Calories from Fat 35
	% Daily Value*
Total Fat 4g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	0%
Total Carbohydrate 16g	5%
Dietary Fiber 1g	4%
Sugars 8g	
Protein 1g	
Vitamin A 0% • Vitamin C 0%	
Calcium 2% • Iron 0%	

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

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

0 73562 00055 9

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INGREDIENTS: SUGAR, COCONUT POWDER, CORN STARCH, LOCUST BEAN GUM, CARRAGEENAN, MALTODEXTRIN

INGREDIENTES: AZUCAR, POLVO DE COCO, MAICENA, GOMA DE ALGARROBA, CARRAGININA, MALTODEXTRINA.

INGREDIENTS: SUCRE, POUDRE DE COCO, FÉCULE DE MAÏS, GOMME DE CAROUBE, CERAGON, MALTODEXTRINE

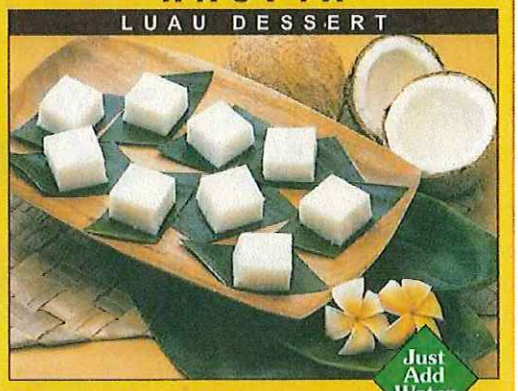
poids net 114 g

NOH OF HAWAII

DESSERT A LA NOIX DE COCO

PUDÍN DE COCO

HAWAIIAN
Coconut Pudding
HAUPIA
LUAU DESSERT



Net wt. 4 oz. 114 g.

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HAWAIIAN
Coconut Pudding
HAUPIA LUAU DESSERT

◀ Tear Here to Open

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FLAN HAWAIANO DE COCO
FLAN HAWAÏEN À LA NOIX DE COCO
ハワイアンココナッツプディング
夏威夷椰香布丁粉

HAWAIIAN Coconut Pudding

HAUPIA

LUAU DESSERT

Net wt. 48 oz.
(3 lbs.) 1.36 kg.
serving suggestion

1 Scoop
Makes 4
Servings

Taste the Flavor of Hawaii