



Statement Regarding Reports of Contamination of Romaine Lettuce

Jan. 5, 2018

We have been closely monitoring reports of contamination of romaine lettuce from several agencies, including the Public Health Agency of Canada, Center for Disease Control and Prevention (CDC) and the U. S. Food and Drug Administration (FDA). We have not received any communications from them regarding any illness or actions to be taken, nor have any of our suppliers. To the best of our knowledge, we believe the recent statement by Consumer Reports is not based on any new information and is in direct conflict with the CDC notice last week.

At Bonduelle Fresh Americas (BFA) the safety and quality of our products is our number one priority. The company has a long history of providing fresh, ready-to-eat products that exceed industry best practices in food safety. All leafy green suppliers are required to meet and/or exceed all Leafy Greens Marketing Association (LGMA) and Global Food Safety Initiative (GFSI) GAP standards. All BFA facilities are audited on a regular basis and meet the highest level Safe Quality Food Institute (SQF) Certification. Additionally, all leafy greens are tested for pathogens prior to harvest, as are frequent random samples of our finished products.

We will continue to monitor the situation very closely and will follow any and all direction given by the governmental agencies involved.

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