



## **Statement Regarding FDA Lifting Food Safety Advisory Due to Multistate Outbreak of E. coli Linked to Romaine Lettuce**

Nov. 27, 2018 UPDATE

Bonduelle Fresh Americas received word from the U.S. Food & Drug Administration (FDA) that they have lifted the advisory for consumers not to eat romaine lettuce, clearing it to be processed and sold if it was harvested after Friday, Nov. 23, 2018 and grown outside of Calif.'s central coast growing regions or in Arizona, Florida or Mexico.

In its continuing investigation, the FDA identified the source of the outbreak to be romaine from fields in the Central Coast growing regions of central and northern California, but all other growing regions are safe to eat. The updated FDA announcement can be viewed [here](#) and the updated Centers for Disease Control (CDC) food safety alert can be viewed [here](#).

As part of the FDA lifting the advisory, a new voluntary labeling agreement was made with the produce industry which provides consumers information on where the romaine is grown and the approximate date on which it was harvested. Bonduelle Fresh Americas believes this labeling agreement is another great step in ensuring a safe supply chain for romaine lettuce. Please see below for examples of this labeling which will appear on all products containing romaine lettuce.

At Bonduelle Fresh Americas, the safety and quality of our products is our number one priority. We test all of our leafy greens (including romaine) in the fields prior to harvest. We are proud of our best-in-class food safety record and conduct rigorous food safety testing across our network.

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Images of labeling which provides consumers information on where the romaine is grown and the approximate date on which it was harvested:

