



From The Buyer's Office
Re: Tomato Report:

June 9, 2008

There has been a the release of an advisory from the FDA on June 7 to warn consumers nationwide that a salmonellosis outbreak linked to consumption of **certain** raw red plum, red Roma, red round tomatoes, and products containing these raw, red tomatoes.

The FDA recommends that consumers not eat raw red plum, red Roma, red round tomatoes, and products containing these types of raw, red tomatoes **unless** the tomatoes are from the sources listed below. The FDA and other agencies are currently working with growers and distributors to find the exact source of the alleged contamination so that growers and shippers that are not found to be distributing contaminated product will be able to resume distribution as usual. Please remember; this is only an advisory and there is no mandatory recall nor is there a ban on fresh tomato consumption. It is up to each individual entity to decide whether or not to consume tomatoes. We will try to provide the updated information so that you can make your own decision as to how to proceed.

Here are the latest facts:

1. The FDA maintains that consumers should continue to eat grape, cherry, and tomatoes still attached to the vine as well as tomatoes grown at home.
2. They have published a list of states, nations, and territories where tomatoes are grown that are not associated with this outbreak; these areas are Arkansas, Belgium, California, Canada, Dominican Republic, Georgia, Guatemala, Hawaii, Israel, Netherlands, North Carolina, Puerto Rico, South Carolina, Tennessee, and Texas
3. Currently we have a limited amount of tomatoes from California growers; we are also in the process of sourcing other California products. The tomatoes we currently have available from California are Mixed Heirloom, Di Mare label large loose, and Rosso Bruno.
4. There are no Roma tomatoes or large size 2 layer tomatoes available to us except for fruit that was grown in Mexico; growers in Mexico are currently harvesting fruit in the Baja, California region rather than from Central Mexico where the alleged source of the contamination was thought to have occurred; we are confident that the FDA will be clearing Baja and make it an exempted growing region.

We are working with reputable growers that are very concerned about the safety of their product; all of our growers have food safety programs in place and are very forthcoming with documentation from independent labs showing their products to be free of salmonella. These growers include Jacobs Farm/Del Cabo, Di Mare, Andrew Williamson, and Los Pinos.