



MEDIA ADVISORY  
FOR IMMEDIATE RELEASE  
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### **Ludwig Dairy in Dixon Recalling All Products**

#### ***Milk, cheese and other dairy products improperly pasteurized***

The Kane County Health Department is advising that Ludwig Dairy Products is currently taking its name brand products off store shelves. At this time, the recommendation to individuals is not to consume any Ludwig (Dixon, IL) products until the pasteurizing equipment is operating correctly and has been inspected by IDPH. People who have purchased Ludwig (Dixon, IL) products should throw them out.

During a routine inspection at Ludwig Dairy Products, Inc., in Dixon, Illinois, the Illinois Department of Public Health (IDPH) found pasteurizing equipment operating improperly, potentially allowing raw milk to be mixed with pasteurized milk and sold in dairy products. Inspectors found a system controlled pump, designed to stop the production process if raw milk pressure exceeded pasteurized pressure, was bypassed and replaced with a pump not wired into the controls.

Ludwig is currently taking its name brand products off store shelves, which are sold mostly in northern Illinois counties (Cook, DuPage, Kane, Lake, McHenry, Will), but also in Indiana, New Jersey and New York. A drinkable yogurt product is also sold under the Nuestro Queso brand. People who have purchased Ludwig (Dixon, IL) products should throw them out. Ludwig is working with the Illinois Department of Public Health to determine the extent of the improper pasteurization, but at this time the recommendation is not to consume any Ludwig (Dixon, IL) products until the pasteurizing equipment is operating correctly and has been inspected by IDPH.

No illnesses have been reported in connection with Ludwig (Dixon, IL) products.

Pasteurization is the process of heating raw milk to a high enough temperature for a long enough time to kill illness-causing bacteria contained in the milk. Raw milk and products made from it (such as cheeses and yogurts made with raw milk) can be contaminated with bacteria that can cause serious illness, hospitalization or death. Illness can include days of diarrhea,

stomach cramping and vomiting. Less common and more serious illness can include kidney failure, paralysis and chronic disorders.

For more information on food safety in Kane County, please visit the Health Department's website: [http://kanehealth.com/food\\_safety.htm](http://kanehealth.com/food_safety.htm)

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