



November 21, 2016

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www.kanehealth.com

Sabra Dipping Co. issues recall of hummus products due to possible health risks

The Kane County Health Department is advising that Sabra Dipping Co., LLC is voluntarily recalling certain hummus products made prior to Nov. 8, 2016, due to concerns over *Listeria monocytogenes*,

The problem was identified at the manufacturing facility but not in tested finished product. The recall includes the products listed on the company's website, <http://sabra.com/recall>. The products were distributed to retail outlets, including food service accounts and supermarkets, in the U.S. and Canada.

Listeria monocytogenes is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy individuals may suffer only short-term symptoms such as high fever, severe headaches, stiffness, nausea, abdominal pain and diarrhea. Listeria infection can cause miscarriages and stillbirths among pregnant women. The company is issuing this recall out of an abundance of caution.

Consumers with any product with a "Best Before" date up through January 23, 2017, are urged to discard it. Consumers can find code and "Best Before" date on the lid of each package.

No other Sabra products are affected. In particular, Sabra products not included in the recall are: Sabra Organic Hummus, Sabra Salsa, Sabra Guacamole and Sabra Greek Yogurt Dips. Consumers can contact Sabra Consumer Relations at 1-866-265-6761 for additional information from 9:00 am to 8:00 PM eastern time. The company has subsequently taken steps to correct this matter.

The recall is being conducted with the knowledge of the U.S. Food and Drug Administration.

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