



# NEWS RELEASE

## Alaska Department of Environmental Conservation

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### FOR IMMEDIATE RELEASE

#### **Alaskans warned not to drink Bolthouse Farms carrot juice**

*Four cases of botulism in the United States have been linked to the brand*

**October 3, 2006 – Anchorage** – The Department of Environmental Conservation (DEC) warns against consuming Bolthouse Farms Carrot Juice. In the southeastern United States, four reported cases of botulism, a life threatening illness, have been linked to the Bolthouse Farms carrot juice. The juice may not have been properly refrigerated, which allowed the *Clostridium botulinum* spores to grow and produce toxin. According to Bolthouse Farms, the juice may have been distributed in Alaska.

Bolthouse Farms issued a voluntary recall of the following 1 liter and 450 ml products with a “best if used by” date up to and including November 11, 2006:

- “Bolthouse Farms 100% Carrot Juice”,
- “Earthbound Farm Organic Carrot Juice”, and
- “President’s Choice Organics 100% Pure Carrot Juice”.

Consumers are advised to discard these products.

Botulism is a bacterial toxin that causes muscle paralysis. It is extremely rare in the United States, although not uncommon in Alaska due to improperly prepared and refrigerated home foods. According to the Centers for Disease Control and Prevention, the symptoms of botulism poisoning are double vision, blurred vision, drooping eyelids, slurred speech, difficulty swallowing, dry mouth, and muscle weakness. In foodborne botulism, symptoms generally begin 18 to 36 hours after eating contaminated food, but can occur as early as 6 hours or as late as 10 days. Anyone experiencing these symptoms should seek immediate medical attention.

Proper refrigeration is critical to preventing botulism. “Refrigerator temperatures should be no higher than 40°F, and freezer temperatures no higher than 0°F,” said DEC Food Safety & Sanitation Program Manager Ron Klein.

For additional recall information please visit DEC's Food Safety & Sanitation Program webpage at: [www.dec.state.ak.us/eh/fss/recalls/foodrecalls.htm](http://www.dec.state.ak.us/eh/fss/recalls/foodrecalls.htm).

Bolthouse Farms has posted a voluntary recall notice on their webpage at: [www.bolthouse.com/consumer\\_home.html](http://www.bolthouse.com/consumer_home.html)

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