



FOR IMMEDIATE RELEASE

No. 14-25

May 5, 2014

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**Hawaiian Coconut Pudding Haupia (Luau Dessert)
Recalled for Undeclared Milk Allergen**

(JUNEAU, AK) – NOH FOODS has issued a recall for its 2-ounce, 4-ounce, and 3-pound (48-ounce) packages of Hawaiian Coconut Pudding Haupia (Luau Dessert) because the labels do not state that the product may contain milk, a known allergen. People who are allergic or have a severe sensitivity to milk or dairy products run the risk of a serious or life-threatening allergic reaction if they consume this product.

The product may be identified by the UPC Code located on the back of the package.

Product	Size	UPC Code
Hawaiian Coconut Pudding Haupia (Luau Dessert)	2 oz.	073562000504
Hawaiian Coconut Pudding Haupia (Luau Dessert)	4 oz.	073562000559
Hawaiian Coconut Pudding Haupia (Luau Dessert)	48 oz. (3 lbs.)	073562000511

The recalled product was distributed through retail stores and mail order.

Alaska DEC has confirmed the product was available for sale in Alaska. To date, no complaints or illnesses have been reported in Alaska. One consumer complaint has been received outside of Alaska; however, no illnesses or allergic reactions have been reported.

Concerned consumers who have purchased any of these items are urged to return them to the place of purchase. Consumers with questions may contact NOH FOODS OF HAWAII at 808-944-0655 or 310-324-6770 between the hours of 8 a.m. through 5 p.m. Pacific Standard Time.

For more information on this recall, visit:
<http://www.fda.gov/Safety/Recalls/ucm395749.htm>.

For more information on recalls affecting Alaskans, visit DEC's website:
<http://dec.alaska.gov/eh/fss/recallsalerts.html>.


 FLAN HAWAÏANO DE COCO
 FLAN HAWAÏEN À LA NOIX DE COCO


HAWAIIAN
Coconut Pudding
HAUPIA
 LUAU DESSERT

Boil 1 cup of water in a small size pot. Add entire package of Coconut Pudding (Haupia) mix. Reduce to medium heat and continue to stir until mixture is smooth and creamy. Pour mixture into a shallow bowl or square pan. Let mixture cool and set. For best results, place in refrigerator for 1 hour.
 Other recipe ideas: Cake Topping: Makes an excellent topping for your favorite cake.
 Haupia Sundae: Use as a hot topping on Ice Cream.
 Hierva 1 taza de agua en una olla pequeña. Vierta todo el paquete de mezcla de Budin de Coco (Haupia). Baje el fuego a medio y siga agitando hasta que la mezcla esté suave y cremosa. Vierta la mezcla en un tazón bajo o en un molde rectangular. Deje que la mezcla se asiente y cuaje. Si quiere obtener mejores resultados, mézala al refrigerador durante 1 hora.
 Otras ideas de recetas: Cubierta de pastel: Constituye una excelente cubierta para su pastel preferido.
 Helado Haupia: Úsela como cubierta caliente sobre helado.
 Remplir une petite casserole avec 1 tasse d'eau. Faire bouillir. Ajouter tout le sachet de préparation en poudre de fan hawaïen à la noix de coco (Haupia). Baisser le feu à moyen et mélanger sans arrêt jusqu'à ce que la préparation soit lisse et crémeuse. Verser le mélange dans un plat peu profond ou une plaque de four. Laisser reposer pour refroidir et se figer. Pour obtenir les meilleurs résultats, placer au réfrigérateur pendant 1 heure. Pour servir de délicieux nappage sur un gâteau.
 Coupe glacée Haupia : Utiliser chaud comme garniture pour crème glacée.

INGREDIENTS: NATURAL CANE SUGAR, COCONUT POWDER, CORNSTARCH, LOCUST BEAN GUM, CARRAGEENAN, MALTODEXTRIN.
INGREDIENTES: AZÚCAR NATURAL DE CAÑA, POLVO DE COCO, FÉCULA DE MAÍZ, GOMA DE ALGARROBO, CARRAGENINA, MALTODEXTRINA.
INGRÉDIENTS : SUCRE DE CANNE NATUREL, POUDRE DE COCO, FÉCULE DE MAÏS, GOMME DE CAROLBIE, CARRAGHÉNANE, MALTODEXTRINE.

poids net 57 grams

 0 73662 00030 4

Amount/Serving	% DV*	Amount/Serving	% DV*
Total Fat 4g	8%	Total Carb. 16g	5%
Sat. Fat 3g	15%	Dietary Fiber 1g	4%
Trans Fat 0g		Sugars 9g	
Cholest. 0mg	0%	Protein 1g	
Sodium 15mg	0%		

* Percent Daily Values (DV) are based on a 2,000 calorie diet. Vitamin A 0% • Vitamin C 0% • Calcium 2% • Iron 0%

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www.nohfoods.com


 FLAN HAWAÏANO DE COCO
 FLAN HAWAÏEN À LA NOIX DE COCO


HAWAIIAN
Coconut Pudding
HAUPIA
 LUAU DESSERT

ALL NATURAL

JUST ADD WATER



Taste the Flavor of Hawaii

Net wt. 2oz. 57g
 serving suggestion

DESSERT A LA NOIX DE COCO
PUDÍN DE COCO

HAWAIIAN Coconut Pudding HAUPIA

LUAU DESSERT

NOH OF HAWAII

Other Recipe Ideas:

CAKE TOPPING
Makes an excellent topping/frosting on your favorite cake.

PIE FILLING
Makes an excellent filling. Follow directions on box and pour the hot creamy Haupia mixtures into a pre-made pie shell.

ROYAL HAWAIIAN SUNDAE
Put a scoop of vanilla ice cream on a slice of pound cake. Top with hot Haupia. Sprinkle chopped macadamia nuts, grated coconut and garnish with a cherry.

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AVAILABLE IN LARGER SIZES

1 pkg. (4 oz.) NOH Hawaiian Coconut Pudding (Haupia) mix
2 cups water
Boil 2 cups of water in a medium size pot.
Add entire package of Coconut Pudding (Haupia) mix.
Reduce to medium heat and stir continuously and vigorously until mixture is smooth and creamy.
Pour mixture into a medium size bowl or square pan.
Let mixture cool and set.
For best results place in refrigerator for 1 hour.

1 paquete (114g.) NOH Hawaiana del Pudin de Coco (Haupia) mezcla
2 tazas de agua
Ponga a hervir 2 tazas de agua en una olla de tamaño mediano.
Añada todo el paquete de Pudin de Coco (Haupia).
Reducir a una temperatura moderada y revolver continuamente y vigorosamente hasta que la mezcla se encuentre cremosa.
Vierta la mezcla en un plato hondo o molde cuadrado.
Deje que la mezcla se enfríe y se forme. Para mejores resultados, póngala en el refrigerador por 1 hora.

壹磅西士夏威夷椰子布丁 (盧) 粉
裝大兩杯加入 (盧) 粉混和
放入中大鍋或煎盆內
等滾滾後放入冰箱一小時

Nutrition Facts
Serving Size 1/8 of package (14g)
Servings Per Package 8

Amount Per Serving		% Daily Value*	
Calories 100	Calories from Fat 35		
Total Fat 4g		8%	
Saturated Fat 3g		15%	
Trans Fat 0g			
Cholesterol 0mg		0%	
Sodium 15mg		0%	
Total Carbohydrate 15g		5%	
Dietary Fiber 1g		4%	
Sugars 9g			
Protein 1g			
Vitamin A 0%	Vitamin C 0%		
Calcium 2%	Iron 0%		

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Total Fat 4g Less than 50g 80g
Saturated Fat 3g Less than 20g 25g
Cholesterol 0mg Less than 300mg 300mg
Sodium 15mg Less than 2,400mg 2,400mg
Total Carbohydrate 15g 30g 37.5g
Dietary Fiber 1g 25g 36g
Sugars 9g
Protein 1g

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HAWAIIAN Coconut Pudding HAUPIA LUAU DESSERT

DESSERT A LA NOIX DE COCO
PUDÍN DE COCO

NOH OF HAWAII

HAWAIIAN Coconut Pudding HAUPIA

LUAU DESSERT

NOH OF HAWAII

Just Add Water

INGREDIENTS:
SUGAR, COCONUT POWDER, COCO STARCH, LOCUST BEAN GUM, CARRAGEENAN, MALTODEXTRIN.

INGREDIENTS:
AZÚCAR, POLVO DE COCO, MAICENA, GOMA DE ALGARRROFA, CARRAGININA, MALTODEXTRINA.

INGRÉDIENTS:
SUCRE, POUDRE DE COCO, FÉCULE DE MAÏS, GOMME DE CAROUBE, CÉRÉON, MALTODEXTRINE.

Net wt. 4 oz. 114 g.

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FLAN HAWAIIANO DE COCO
FLAN HAWAÏEN À LA NOIX DE COCO
ハワイアンココナッツプディング
夏威夷椰子布丁粉

NOH Foods of Hawaii

HAWAIIAN Coconut Pudding HAUPIA

LUAU DESSERT

ALL NATURAL
Excellent Taste

JUST ADD WATER

Taste the Flavor of Hawaii

Net wt. 48 oz. (3 lbs.) 1.36 kg. serving suggestion

1 Scoop Makes 4 Servings

DIRECTIONS: (Per 84 servings)
1 Boil 2 cups of water in a large pot.
2 Add entire package of NOH Coconut Pudding Haupia mix (8.4 oz. bag).
3 Reduce to medium heat and continue to stir until smooth and creamy.
4 Pour into shallow pans - approximately 1 1/2" x 6" (or large baking trays).
5 Set aside for a minimum of 5 hours. Product will cool and set in room temperature, or place in refrigerator and set for minimum of 1 hour.
6 Cut into 1 1/2" squares and serve. Number of servings: 84.
Per scoop: Add 1 scoop (2 oz) to 1 cup of boiling water. Follow same cooking instructions. 1 Scoop makes 4 servings.

Excellent Cake Topping: Follow above directions and when mixture thickens, pour over a plain vanilla sheet cake. 1 bag of Haupia mix will top 2 full sizes.

INGREDIENTS: (Para 84 porciones)
1 Hervir 2 tazas (513 ml) de agua en una olla grande.
2 Agregar el paquete completo de mezcla para Pudin de Coco Haupia (8.4 oz. 238 g. bolsa).
3 Bajar el fuego a medio y siga agitando hasta que esté suave y cremoso.
4 Vierta en charolas poco profundas, de aproximadamente 1 1/2" x 6" (o en bandejas para hornear).
5 Déjese reposar al menos por 5 horas. El producto se enfriará y tomará la temperatura ambiente, o colóquelo en el refrigerador y enfrié al menos durante 1 hora.
6 Corte en cuadros de 1 1/2" (3.8 cm) y sirva. Cantidad de porciones: 84.
Por cucharada: Añada 1 cucharada (56.7 g) a 1 taza (237 ml) de agua hirviendo. Siga las mismas instrucciones de preparación. 1 cucharada hace 4 porciones.

Excelente cobertura de pastel: Siga las instrucciones indicadas y cuando la mezcla espese, viértala sobre un pastel rectangular de vainilla simple. 1 bolsa de mezcla Haupia cubre 2 pastales de tamaño estándar.

MODE D'EMPLOI: (pour 84 portions)
1 Faire bouillir 2 tasses d'eau dans une grande casserole.
2 Ajouter tout le contenu d'un emballage de mélange NOH Coconut Pudding Haupia (contenu de 114 g).
3 Baisser le feu à moyen et mélanger sans arrêt jusqu'à ce que la préparation soit lisse et crémeuse.
4 Verser dans des moules peu profondes - moins de 3,8 cm (1,5 po).
5 Laisser refroidir pendant au moins 5 heures.
6 Mettre de côté pendant la nuit ou 1 heure. Le produit deviendra ferme en refroidissant à température de la pièce, ou placer au réfrigérateur et refroidir pendant au moins 1 heure.
7 Couper en carrés de 3,8 cm (1,5 po) et servir. Nombre de portions: 84.
Par pelée: Ajouter 1 pelée (56,7 g) à 1 tasse (237 ml) d'eau bouillante. Suivre les mêmes instructions de cuisson. 1 pelée donne 4 portions.

Excelente garnitura à gâteau: Siga las instrucciones o-dessus. Una libe la mezcla espesa, le vierte por un gran plato rectangular de vainilla simple. 1 bolsa de mezcla Haupia cubre 2 platos grandes.

MADE IN THE USA

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ハワイアンココナッツプディング
夏威夷椰子布丁粉

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HAWAIIAN Coconut Pudding HAUPIA

LUAU DESSERT

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Servings Per Package 24

Amount Per Serving		% Daily Value*	
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Trans Fat 0g			
Cholesterol 0mg		0%	
Sodium 15mg		0%	
Total Carbohydrate 15g		5%	
Dietary Fiber 1g		4%	
Sugars 9g			
Protein 1g			
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