FOR IMMEDIATE RELEASE

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Kim Stryker, FSS Program Manager, (907) 269-7583

Ste Fromagere du Livradois Recalls Fournols Brand Raclette and Montboissie Cheeses for Salmonella Contamination

(JUNEAU, AK) Ste Fromagere du Livradois has issued a recall for Haut Livradois brand Raclette and Montboissie cheeses possibly contaminated with Salmonella.

Salmonella is an organism that can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain beginning 12 to 72 hours after infection. The illness usually lasts four to seven days. In rare circumstances, infection with Salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis, and arthritis. People exhibiting any of these symptoms should contact their healthcare providers.

The recalled product comes as a 13-pound wheel that is usually cut and wrapped at a retail establishment for consumers. The product was distributed nationwide to supermarkets and gourmet stores between March 10, 2014 and May 6, 2014.

<table>
<thead>
<tr>
<th>Product</th>
<th>Lot #</th>
<th>Size</th>
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</thead>
<tbody>
<tr>
<td>Raclette Cheese Wheel</td>
<td>350</td>
<td>13-lb wheel</td>
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<tr>
<td>Montboissie Cheese Wheel</td>
<td>350</td>
<td>13-lb wheel</td>
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Alaska DEC has confirmed these products were available in Alaska. To date, no illnesses or reactions have been reported in Alaska or elsewhere.

Customers who have purchased any of these cheeses should contact the distributor or retailer where they purchased it and may contact Ste Fromagere du Livradois at 201-448-8787, Monday through Friday from 9 a.m. to 5 p.m. EST.
For more information on this recall, visit:

For more information on recalls affecting Alaskans, visit DEC’s website: