



Nine people became ill in two different outbreaks of salmonellosis associated with consumption of raw, frozen, breaded, and pre-browned stuffed chicken entrees.

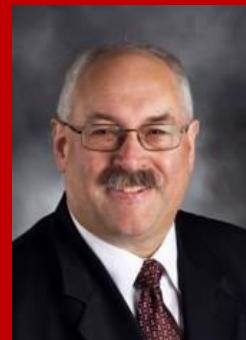
The following links report the human illnesses and product recalls of over 3.7 million pounds of breaded, raw chicken products from two different companies that were found to contain *Salmonella* Enteritidis (SE):

- [CDC report, July 15, 2015](#)
- [ABC News report, July 13, 2015](#)
- [USDA-FSIS News Release, July 15, 2015](#)

Even though the product labels on these products contain explicit instructions for proper cooking and verifying that the minimum temperature of 165°F must be reached during the cooking process, purchasers continue to microwave or minimally heat these products resulting in salmonellosis.

Product labels also clearly indicate that these products are raw and not to be microwave reheated and eaten (see example warning below).

***Salmonella* in chicken products: Outbreaks and recalls**



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SAFE HANDLING INSTRUCTIONS

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria (that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.
Thaw in refrigerator or microwave.



Keep raw meat or poultry separate from other foods.
Wash cutting surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers immediately or discard.



KEEP FROZEN

**RAW
PRODUCT**

FOR FOOD SAFETY, COOK
TO MINIMUM INTERNAL
TEMPERATURE OF 165°F
AS MEASURED BY USE OF
A MEAT THERMOMETER

These human outbreaks and product recalls continue to emphasize the importance of reduction of all serotypes of *Salmonella enterica* throughout the chain of product production, especially SE as it has been shown to be one of the most pathogenic *Salmonellae* of humans.

A growing body of published research has reported on the use of Diamond V Original XPC™ in growing birds as part of the total production program. Research has focused on reducing both *Salmonella* and *Campylobacter* in both broilers and turkeys going into the processing plant to allow the plant interventions to work more effectively.

For more information on the growing body of Original XPC pre-harvest food safety research, please contact a Diamond V representative.



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