

Cambrooke Foods Voluntarily Recalls All Low Protein Imitation Cream Cheese Products Because of Possible Health Risk

Company Simultaneously Withdrawing All Peanut Butter™ Product As Precaution

Contact:

Cambrooke Foods, LLC

Recall Coordinator, 1-866-456-9776

FOR IMMEDIATE RELEASE -- December 12, 2008 -- Cambrooke Foods, LLC, of Framingham, MA, is announcing a voluntary recall of all batches of its Low Protein Imitation Cream Cheese ("Cheddar Wizard," "Herb & Garlic," and "Plain" flavors).

Cambrooke Foods® is undertaking this voluntary recall as a precaution because some of these products may be contaminated with *Listeria monocytogenes*, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, *Listeria* infection can cause miscarriages and stillbirths among pregnant women.

During routine batch testing before shipment, *Listeria* was detected in batches of Imitation Cream Cheese at the company's Randolph, MA facility. These batches of Imitation Cream Cheese products **were destroyed and never shipped to customers.**

No illnesses have been reported for any batch of Imitation Cream Cheese.

To be cautious and proactive, Cambrooke Foods® is also conducting a market withdrawal of all batches of its Low Protein Peanut Butter™ because it is produced using the same machinery used to produce the Imitation Cream Cheese products. Testing has not confirmed *Listeria* contamination in any batch of Low Protein Peanut Butter™ nor have any adverse events been reported as a result of its consumption. No other Cambrooke Foods® product is produced using this machinery.

These products are sold to customers with special dietary needs. These products are distributed directly to consumers and to a limited number of distributors in the U.S. and Canada.

The company has ceased the production and distribution of these products. Cambrooke Foods® is working directly with the Food and Drug Administration (FDA) to investigate the cause of the contamination.

Customers should discard all units in their possession and contact the company to have their account credited. Customers should register their notice of this recall with the company by visiting: http://www.cambrookefoods.com/information/product_recall.php. If there are questions, contact Cambrooke Foods® at 1-866-456-9776, ext. 1015, or via email at safetyfirst@cambrookefoods.com.