

For Consumers: The HVP Recall

The FDA is taking steps to protect the public following the early identification of Salmonella in one company's supply of a common processed food ingredient.

At this time, no illnesses are known to be associated with this problem of contamination.

To prevent illnesses from occurring, FDA is advising industry about which products to recall and providing consumers with recommendations.

What is HVP?

HVP stands for hydrolyzed vegetable protein, a substance used in small amounts to add flavor to many commercially processed foods, such as soups, hot dogs, chilis, stews, dips, salad dressings, gravies, frozen dinners, and snack foods.

What products are affected?

FDA has posted a searchable website of products affected by the recall online at <http://www.foodsafety.gov/>. This website will be updated as more products are recalled.

What I can I do?

FDA is recommending that consumers should:

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- Check <http://www.foodsafety.gov/> for a list of recalled products;
- Remember to follow cooking instructions for all foods;
- Report symptoms of Salmonella or other food-related illness to your local health care professional.

Can I tell whether a product contains HVP from the ingredient list?

Consumers should not rely on the ingredient list to identify products that contain HVP. Consumers with questions about a particular product should contact the manufacturer or visit <http://www.foodsafety.gov/>.

How did FDA identify this problem?

FDA learned of this problem before any disease outbreak occurred. The agency received a report of contamination, inspected the facility and worked to put in place measures to instruct industry and protect consumers. FDA is continuing to assess the situation and may make additional recommendations as more information becomes available.

What is *Salmonella*?

Salmonella is the name of a group of bacteria and is one of the most common causes of bacterial foodborne illness in the United States. It most commonly fever, diarrhea (which may be blood), nausea, vomiting, and abdominal pain. Consumers who experience any of the symptoms of *Salmonella* should contact their health care professional.

For the basics on *Salmonella* (such as sources, symptoms, duration of illness), see the ***Salmonella*** page on FoodSafety.gov at:
<http://www.foodsafety.gov/poisoning/causes/bacteriaviruses/salmonella.html>.

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Additional Information

- [FDA Investigation Reveals Salmonella Tennessee at Plant that Makes Flavor Enhancers for Food Processors and Other Distributors](#)
- [HVP: Information for Industry](#)

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