

# News Release

## Massachusetts Firm Recalls Raw Boneless Turkey Breasts Due To Misbranding and Undeclared Allergen

Class I Recall 049-2014  
Health Risk: High Jul 26, 2014  
[En Español](#)

Congressional and Public Affairs  
Joan Lindenberger  
(202) 720-9113

**WASHINGTON, July 26, 2014** – Puritan Foods Co., Inc., a Boston, Mass., establishment, is recalling approximately 2,476 pounds of raw boneless turkey breasts due to misbranding and an undeclared allergen, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today. The product contains milk, a known allergen, which is not declared on the product label.

The following product is subject to recall:

- Raw Boneless Turkey Breasts (various weights) with pack dates of June 11 and July 18, 2014

The product was produced on June 11, 2014, and July 18, 2014, and bears the establishment number “P-5933” inside the USDA mark of inspection. The product was distributed to a local distributor, which sold the product to hotels, restaurants and institutions in the New England area.

FSIS personnel discovered the problem while checking product labels. The source materials typically used by the firm do not contain milk. On the two dates in question, the source materials used declared they were “butter basted,” which was not carried over to the finished product label. Milk is a sub-ingredient in butter and must be noted on the label.

FSIS and the company have received no reports of adverse reactions due to consumption of these products. Anyone concerned about a reaction should contact a healthcare provider.

FSIS routinely conducts recall effectiveness checks to ensure that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at [www.fsis.usda.gov/recalls](http://www.fsis.usda.gov/recalls).

Consumers and media with questions about the recall should contact Christopher Mendez at (617) 596-4917.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov) or via smartphone at [m.askkaren.gov](http://m.askkaren.gov). The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

### USDA Recall Classifications

<b>Class I</b>	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious,
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	adverse health consequences or death.
<b>Class II</b>	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
<b>Class III</b>	This is a situation where the use of the product will not cause adverse health consequences.