

STATE OF CONNECTICUT

DEPARTMENT OF PUBLIC HEALTH

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Environmental Health Section

EHS Circular Letter 2012-54

To: Local Directors of Health
Chief Sanitarians
Certified Food Inspectors

From: Tracey Weeks, MS, RS
Coordinator, Food Protection Program

Date: September 14, 2012

Subject: FDA Warns Consumers Not to Eat Agricola Daniella Mangoes

Please see the attached warning notice from FDA that was received today concerning mangoes from Agricola Daniella, a supplier located in Sinaloa, Mexico. At this time FDA is warning consumers not to eat any Daniella mangoes and has placed an import alert that will prevent entry of the product into the United States unless the importer can show proof that they are not contaminated with Salmonella. The mangoes have been linked to an outbreak of *Salmonella* Braenderup that has caused illness in 105 people in 15 states. To date, no illnesses related to this outbreak have been reported in Connecticut.

A previous notice, EHS Circular Letter #2012-49 dated September 4, 2012, included information about a recall of certain lots of Daniella mangoes. This warning notice now applies to **ALL** Daniella mangoes.

This notice is provided in case you should receive calls from consumers or industry concerning Daniella mangoes. Please see the attached guidance for consumers in the FDA warning notice. If consumers or food establishment operators are not able to determine the supplier of mangoes in their possession, the product should be discarded.

cc: Suzanne Blancaflor, M.S., M.P.H., Chief, Environmental Health Section
Ellen Blaschinski, R.S., M.B.A., Chief, Regulatory Services Branch



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FDA NEWS RELEASE

For Immediate Release: September 14, 2012

Media Inquiries: Pat El-Hinnawy, 301-796-4763, Patricia.El-Hinnawy@fda.hhs.gov

Consumer Inquiries: 1-888-INFO-FDA

FDA warns consumers against eating mangoes from Agricola Daniella of Mexico

Farm's mangoes contain strains of Salmonella

Fast Facts

The FDA is warning consumers against eating mangoes from Agricola Daniella, a mango supplier with multiple plantations and a single packing house located in Sinaloa, Mexico. Testing by the FDA has found *Salmonella* in mangoes from this producer.

The FDA has placed [Agricola Daniella on Import Alert](#). This means that Agricola Daniella mangoes will be denied admission into the United States unless the importer shows they are not contaminated with *Salmonella*, such as by using private laboratories to test the mangoes.

Consumers should not eat Daniella brand mangoes. If consumers have recently purchased Daniella brand mangoes they should throw them away. These mangoes should be identified by product stickers. For mangoes without stickers, consumers should ask their retailer for brand information. When in doubt, throw it out.

Consumers should wash their hands with soap and warm water after handling these mangoes to remove any harmful bacteria that may have transferred to their hands.

If consumers believe they have mangoes from this producer, they should not try to wash the harmful bacteria off the mangoes as contamination may be both on the inside and outside of the fruit. Cutting, slicing and dicing may also transfer harmful bacteria from the fruit's surface to the fruit's flesh.

The Centers for Disease Control and Prevention has reported an outbreak of *Salmonella* Braenderup which has infected 105 people in 16 states. The California Department of Public Health has traced several illnesses of the outbreak strain of *Salmonella* Braenderup through the supply chain to Agricola Daniella.

What is the Problem?

The FDA is warning consumers against eating mangoes from Agricola Daniella, a mango supplier with multiple plantations and a single packing house located in Sinaloa, Mexico. Testing by the FDA has found *Salmonella* in mangoes from this producer.

The FDA has placed Agricola Daniella on Import Alert. This means that Agricola Daniella mangoes will be denied admission into the United States unless the importer shows they are not contaminated with *Salmonella*, such as by using private laboratories to test the mangoes.

On August 29, 2012, certain lots of only the Daniella brand mangoes were recalled by Splendid Products, Burlingame, Calif. An importer in Canada also initiated a voluntary recall of only Daniella brand mangoes in that country as the result of illnesses from *Salmonella* Braenderup. Additionally, several firms that used Daniella brand mangoes supplied by Splendid Products in their cut fruit products, have also initiated recalls of those products.

The Centers for Disease Control and Prevention has reported an outbreak of *Salmonella* Braenderup which has infected 105 people in 16 states. The California Department of Public Health has traced several illnesses of the outbreak strain of *Salmonella* Braenderup through the supply chain to Agricola Daniella.

What should consumers do?

Consumers should not buy Daniella brand mangoes. If consumers have recently bought Daniella brand mangoes they should not eat them and should throw them away. These mangoes should be identified by product stickers. For mangoes without stickers, consumers should ask their retailer for brand information. When in doubt, throw it out. If consumers believe they have this brand of mangoes, they should not try to wash the harmful bacteria off the mangoes as contamination may be both on the inside and outside of the fruit. Cutting, slicing and dicing may also transfer harmful bacteria from the fruit's surface to the fruit's flesh.

Consumers should wash their hands with soap and warm water after handling these mangoes to remove any harmful bacteria that may have transferred to their hands.

What are the symptoms of salmonellosis?

Most people infected with *Salmonella* develop diarrhea, fever, and abdominal cramps 12 hours to 72 hours after infection. The illness usually lasts four days to seven days, and most people recover without treatment.

However, in some people, the diarrhea may be so severe that the patient needs to be hospitalized. In these patients, the *Salmonella* infection may spread from the intestines to the blood stream, and then to other body sites and can cause death unless the person is treated promptly with antibiotics.

Who is at risk?

Children are the most likely to get salmonellosis. The rate of diagnosed infections in

children less than five years old is higher than the rate in all other persons. Young children, the elderly, and those with compromised immune systems are the most likely to have severe infections. It is estimated that approximately 400 persons die each year with acute salmonellosis.

What is being done about the problem?

FDA has placed [Agricola Daniella on Import Alert](#). This means that Agricola Daniella mangoes will be denied admission into the United States unless the importer shows they are not contaminated with Salmonella, such as by using private laboratories to test the mangoes.

The FDA is warning consumers not to eat mangoes from Agricola Daniella of Mexico. Testing by the FDA has found *Salmonella* in several samples of mangoes from this producer.

On August 29, certain lots of only the Daniella [brand mangoes were recalled by Splendid Products](#), Burlingame, Calif. An importer in Canada also initiated a voluntary recall of only the Daniella-brand mangoes in that country as the result of illnesses from *Salmonella* Braenderup reported there. Additionally, several firms that used these Daniella brand mangoes supplied by Splendid Products in their cut fruit products have also initiated recalls of those products.

The Centers for Disease Control and Prevention has reported an outbreak of *Salmonella* Braenderup which has infected 105 people in 16 states. The California Department of Public Health has traced several illnesses of the outbreak strain of *Salmonella* Braenderup through the supply chain to Agricola Daniella.

Who Should be Contacted?

Consumers who show any signs of illness from salmonellosis should consult their health care provider. The FDA encourages consumers with questions about food safety to call 1-888-SAFEFOOD or consult the fda.gov website.

The information in this press release reflects the FDA's best efforts to communicate what it has learned from the manufacturer and the state and local public health agencies involved in the investigation. The agency will update the public as more information becomes available.

For more information:

FDA: [FDA Investigates Multistate Outbreak of Salmonella Braenderup Infections Associated with Mangoes](#)

CDC: [Multistate Outbreak of Salmonella Braenderup Infections Associated with Mangoes](#)

CDC: [Salmonella](#)

FoodSafety.gov: [Salmonella](#)

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