



Mono County Health and Human Services

State Health Officer Advises Consumers Not To Eat Maranatha Sesame Tahini and 365 Organic Everyday Value Sesame Tahini due to Possible Salmonella Contamination

By: California Department of Health Services

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Sacramento. – The California Department of Health Services (CDHS) is advising consumers not to eat two brands of tahini, a paste made from sesame seeds, because the products could be contaminated with salmonella. No illnesses associated with these items have been confirmed to date.

According to a news release from nSpire Natural Foods, MaraNatha of San Leandro, California, is voluntarily recalling all Maranatha brand Sesame Tahini. Products affected are Organic Raw Sesame Tahini, Organic Roasted Sesame Tahini, Natural Raw Sesame Tahini and Natural Roasted Sesame Tahini. The recalled products are packaged in a 16-ounce glass jar, and 15-lb and 32-lb sizes and were distributed in California and nationwide through distributors, retail stores and mail order. Salmonella contamination was discovered during routine, random sample testing by the Canadian Food Inspection Agency. Consumers may contact the company at 1-800-883-8312.

According to a company news release, Whole Foods Market is voluntarily recalling 365 Organic Everyday Value brand Sesame Tahini that was distributed by Whole Foods Market retail stores throughout California. The recalled products are packaged in 16-ounce glass jars and labeled "365 Organic Everyday Value Sesame Tahini" with Best By Date of 10/02/07 or earlier located on the top of the jar, and UPC number 0009948240599. Consumers may contact the company at 1-512-477-5566, ext. 20656.

"Consumers should check their shelves or refrigerators for this product and destroy it or take it back to the place of purchase to ensure they do not become ill," Acting State Public Health Officer and deputy director of CDHS' Prevention Services Kevin Reilly said.

Tahini is commonly used in hummus.

Salmonellosis is an acute bacterial infection commonly characterized by diarrhea and fever. Symptoms usually develop within one to four days after eating contaminated food. Most ill individuals recover without the need for medical attention. However, in some persons the diarrhea may be so severe that the patient needs to be hospitalized. Salmonella can cause serious and sometimes fatal infections in young children, the elderly and those with weakened immune systems.



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