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## News & Events

### News Releases

#### Minnesota Firm Recalls Canned Chicken Products Due To Mislabeling And Undeclared Allergen

 Recall Release  
 FSIS-RC-050-2012

**CLASS II RECALL**  
**HEALTH RISK: LOW**

 Congressional and Public Affairs  
 Neil Gaffney  
 (202) 720-9113

**WASHINGTON, July 27, 2012** – Tony Downs Foods Company, a Madelia, Minn., establishment is recalling approximately 70,500 pounds of premium chunk chicken due to mislabeling and an undeclared allergen, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. The products may actually contain 'Beef with Gravy.' The canned beef product contains wheat, an allergen not declared on the canned chicken label.

The product subject to recall is:

- 12.5-oz. cans of "Tyson Premium Chunk Chicken."

The incorrectly labeled products subject to recall bear the code date of "8965 248A 12139" and "Best by May 18, 2015" ink-jetted on the bottom of each can. Each label bears the number P-65 inside the USDA mark of inspection. Correctly labeled cans are inkjetted with the code "1392TDM4600" and "P65" beneath a "Use By May 18 2015" date and are not subject to recall.

These products were produced on May 18, 2012, and were distributed to retail establishments nationwide.

The problem was discovered after the firm received customer complaints that the product was incorrectly labeled. 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 verify recalling firms notify their customers of the recall and to ensure that steps are taken to make certain that the product is no longer available to consumers.

Consumers with questions about the recall should contact the company's Tyson Consumer Hotline at 866-328-3156. Media with questions about the recall should contact Tyson Public Relations Manager, Worth Sparkman, at 479-290-6358

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://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.

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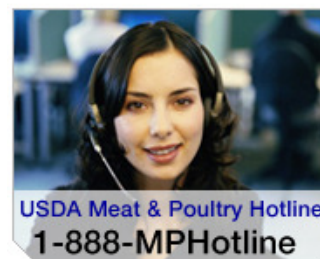
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Last Modified: July 27, 2012

| 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, 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.                                                                    |