

Garden Cut remembers items including Jif peanut butter over Salmonella issues

Garden Cut, LLC, of Indianapolis, IN, is remembering Garden Cut items including 0.750 z Jif Peanut Butter Cup since of possible Salmonella contamination.

This recall follows J. M. Smucker Co.'s recall of lots of Jif peanut butter items since of a brand-new break out of infections from Salmonella Senftenberg. The complete recall can be seen here

Garden Cut has actually stopped producing and dispersing items including 0.750 z Jif Peanut Butter Cups.

The item was dispersed to 7 states: Kentucky, Illinois, Indiana, Michigan, Ohio, West Virginia, and Wisconsin.

Product Name	Item Number/ Code	Item UPC	Expiration Date
Sweet Apple Wedges with Peanut Butter 60 z/4ct	17443	053495119986	May 25 th, 2022– June 7th 2022
Tart Apple Wedges with Peanut Butter 60 z/4ct	17441	053495090186	May 25 th, 2022– June 7th 2022
Celery Bites with Peanut Butter 60 z/4ct	17449	053495080705	May 25 th, 2022– June 3rd 2022

If customers think they have actually bought a remembered product, they must deal with the item and not consume it or return it to the location of purchase for a complete refund.

About Salmonella infections

Food polluted with Salmonella germs does not generally look, odor, or taste ruined. Anybody can end up being ill with a Salmonella infection. Babies, kids, elders, and individuals with weakened body immune systems are at greater threat of major health problem due to the fact that their body immune systems are vulnerable, according to the CDC.

Anyone who has actually consumed any of the remembered items and established signs of Salmonella infection must look for medical attention. Ill individuals ought to inform their physicians about the possible direct exposure to Salmonella germs since unique tests are essential to identify salmonellosis. Salmonella infection signs can imitate other diseases, often resulting in misdiagnosis.

Symptoms of Salmonella infection can consist of diarrhea, stomach cramps, and fever within 12 to 72 hours after consuming infected food. Otherwise, healthy grownups are generally ill for 4 to 7 days. Sometimes, nevertheless, diarrhea might be so serious that clients need hospitalization.

Older grownups, kids, pregnant ladies, and individuals with weakened body immune systems, such as cancer clients, are most likely to establish a serious health problem and severe, in some cases dangerous conditions.

Some individuals get contaminated without getting ill or revealing any signs. They might still spread out the infections to others.

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Source: [Garden Cut remembers items including Jif peanut butter over Salmonella issues](#)