
From: Stewart Parnell [stewparnell@peanutcorp.com]
Sent: Wednesday, May 25, 2005 7:43 AM
To: Richard Hutson
Cc: dkilgore@peanutcorp.com; 'Mabel Perlas'
Subject: Peanut Plant Inspection

Richard,

Hope all is going well for you & Nestle. You did an inspection on our Georgia Peanut Processing plant in September of 2002. We very much want to get our plant approved by Nestle in order to, "again" become a granulated peanut / peanut supplier specifically for your ice cream and other operations.

With the layout of our Georgia plant we had issues with air flow from our raw product to the roasted product. This was not easily corrected (\$). We just finished construction of a new peanut processing facility located outside of Lubbock, TX. We used your audit report during the layout and design of this new facility in an attempt to satisfy all the issues that were brought up during the audit of the Georgia plant.

As well, we are in an expansion of the Georgia facility which should eliminate your concerns with our processing in this plant.

With our strategic location in Southwest located in the main peanut growing region we feel we could be a real asset in on-time deliveries, frt. cost reduction, and a quality product for your facilities.

I am asking for your help in contacting the right person, (if not you), that could possibly set up another plant inspection for our Texas operation. We sincerely want to become a preferred supplier to Nestle again.

Kindest regards,

Stewart Parnell

Peanut Corporation of America

Main # (800) 680-6575
Sales Fax (800) 467-9122

Georgia Plant (800) 334-4939
Virginia Plant (866) 539-0221
Texas Plant (806) 288-0300

www.peanutcorp.com



From: unknown unknown [mailto:shasta1969@yahoo.com]
Sent: Monday, August 14, 2006 8:42 PM
To: Carrie Walker
Subject: Organic Valencias order from Peanut Corp of America

Dear Carrie Walker:

I PLEASE ask that your people not divulge that you received this email, as this is something your people could discover on your own. I need my job and would be fired very quickly for telling you this, but I do not want you to be ripped off as I have some ethics left.

Your plant in Rocklin CA has paid for and is about to receive a 44000-pound order of organic Valencia peanuts from Peanut Corp. Once you receive them, if you will take a close look you will see that they are 50% Valencia and 50% Spanish (a cheaper variety.) I believe management believes you will not be able to tell the difference since the skins are removed, but the size alone should alert anyone on your staff you has any knowledge of the industry. We were told to blend them half and half.

Once agin, please say you made this discovery on your own, please.

Do you Yahoo!?
Everyone is raving about the all-new Yahoo! Mail Beta.



Susan Damon

From: Wayne Hise [whise@bloomfieldbakers.com]
Sent: Thursday, October 05, 2006 8:24 AM
To: stew.parnell@peanutcorp.com
Cc: stewparnell@peanutcorp.com; 'Susan Damon'; jeff.mcfay@peanutcorp.com; 'Danny Kilgore'; 'Lou Bastien'; droysteriii@capitolfundsinc.com; 'George Chresaidos'; 'Arleen Tibayan'; 'Marci Navarro'; Bcrumby@bloomfieldbakers.com; 'Gary Marx'
Subject: RE: Peanut Samples

Good morning Stewart, We have done what you have listed below, and will get the numbers you are requesting on both finished and raw. Good news is none of this product we had made, made it into the market. We thought it important to notify you ASAP when we had gotten the verification from Silliker Labs in case this lot had gotten out to other consumers. We will forward the numbers as soon as we have them all compiled.

Regards,

Wayne

Wayne Hise

Director of purchasing

626-610-1526

Fax 626-610-1524

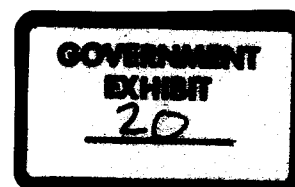
From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Thursday, October 05, 2006 8:00 AM
To: 'Wayne Hise'
Cc: stewparnell@peanutcorp.com; 'Susan Damon'; jeff.mcfay@peanutcorp.com; Danny Kilgore ; Lou Bastien; droysteriii@capitolfundsinc.com
Subject: RE: Peanut Samples
Importance: High

Wayne,

First I want to apologize for what is going on with these peanuts, I am dumbfounded by what you have found. It is the first time in my over 26 years in the peanut business that I have ever seen any instance of this. We run Certificates of Analysis EVERY DAY with tests for Salmonella and have not found any instances of ANY, even traces, of a Salmonella problem.

Anyway, we have a huge problem and want to get all the facts, our protocol straight, and everyone involved

10/9/2006



SW-L014-000745

communicating to resolve this property and as quickly as possible.

1) I assume that your Q.C. people have put all of the product whether finished or not on hold and marked and quarantined accordingly.

2) Danny Kilgore, (my plant manger), has requested samples sent directly from you to an outside third party laboratory for testing to verify your results.

3) We are going back into all our records and pulling third party tests from our retained samples as well as product that we may still have on our floor.

4) We would like a listing of exactly what you have in finished product and unused product still on hand.

5) We have other orders in-house as well as another order enroute to you know. We would like to know the status of how we should proceed with these. Even though we have a clean third party COA, (or it would not have shipped) run on the enroute order I would suggest you do your own outside testing before using this product.

6) I would like to entertain the idea of sending Danny Kilgore, my plant manager and myself to your facility at your earliest convenience to sit down and try to come to a resolve on this matter. As well we have notified our insurance carrier and they may want to bring in a professional from their firm to investigate as well.

Once again I would like to personally apologize and just want you to know that we will move quickly on getting to the bottom of this and resolve this issue ASAP.

Kindest regards,

Stewart Parnell
(800)680-6575

From: Wayne Hise [mailto:whise@bloomfieldbakers.com]
Sent: Thursday, October 05, 2006 9:29 AM
To: 'Danny Kilgore'
Cc: stewparnell@peanutcorp.com; 'Susan Damon'; jeff.mcfay@peanutcorp.com
Subject: RE: Peanut Samples

Got it.

Wayne Hise

Director of purchasing

626-610-1526

Fax 626-610-1524

10/9/2006

SW-L014-000746

From: Danny Kilgore [mailto:danny.kilgore@peanutcorp.com]
Sent: Thursday, October 05, 2006 6:27 AM
To: 'Wayne Hise'
Cc: stewpamell@peanutcorp.com; 'Susan Damon'; jeff.mcfay@peanutcorp.com
Subject: RE: Peanut Samples

Wayne,

We have been having some server problems you should have my email now, it shows that it went out this morning. In case you don't receive, the address is listed below. As we discussed yesterday, please send 1.5 – 2 lbs from each carton that Silika tested as positive. Again our UPS# is 384-692. Please send next day, Deibel is expecting samples and will process immediately. Thank you for cooperation.

Deibel Labs

Attn: John Zanarsdale

7120 North Ridgeway Ave

Lincolnwood, IL 60712

Danny Kilgore <><

Peanut Corporation of America

Blakely, Ga.

Ph. 229-723-3411

Fx. 229-723-5130

www.peanutcorp.com

From: Wayne Hise [mailto:whise@bloomfieldbakers.com]
Sent: Thursday, October 05, 2006 9:06 AM
To: danny.kilgore@peanutcorp.com
Subject: Peanut Samples

Danny, I didn't see an e-mail from you indicating where to send the peanuts. I figure maybe it didn't

10/9/2006

SW-L014-000747

go through. Use this as an e-mail link to resend.

Thanks Much,

Wayne

Wayne Hise

Director of purchasing

626-610-1526

Fax 626-610-1524

10/9/2006

SW-L014-000748

From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Thursday, October 05, 2006 3:36 PM
To: 'Grey Adams'
Subject: FW: Peanut Samples / Salmonella contamination

From: Louis B Basten III [mailto:lbasten@midstateins.com]
Sent: Thursday, October 05, 2006 4:00 PM
To: stew.parnell@peanutcorp.com
Cc: Nancy Tsoleas; whise@bloomfieldbakers.com
Subject: RE: Peanut Samples / Salmonella contamination

Stewart,

This issue has been forwarded to the Hartford Insurance Company. An adjuster located in their Sacramento Ca. office will handle. Hopefully they will be in touch with you by tomorrow afternoon, if not, please call 877-925-2652 and ask for the adjuster that is handling claim# GL6746297.

We appreciate the prompt notice.

Thanks.

Lou

Louis B. Basten III
Mid-State Insurance Agency, Inc.
2525 Rivermont Avenue
P O Box 3116
Lynchburg, Va 24503
Tel. 434-528-1001 Fax. 434-528-1257
E-Mail address: lbasten@midstateins.com

-----Original Message-----

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Thursday, October 05, 2006 11:00 AM
To: 'Wayne Hise'
Cc: stewparnell@peanutcorp.com; 'Susan Damon'; jeff.mcfay@peanutcorp.com; Danny Kilgore ; Lou Bastien; droysteriii@capitolfundsinc.com
Subject: RE: Peanut Samples
Importance: High

Wayne,

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Anyway, we have a huge problem and want to get all the facts, our protocol straight, and everyone involved communicating to resolve this properly and as quickly as possible.

- 1) I assume that your Q.C. people have put all of the product whether finished or not on hold and marked and quarantined accordingly.
- 2) Danny Kilgore, (my plant manger), has requested samples sent directly from you to an outside third party laboratory for testing to verify your results.
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- 6) I would like to entertain the idea of sending Danny Kilgore, my plant manager and myself to your facility at your earliest convenience to sit down and try to come to a resolve on this matter. As well we have notified our insurance carrier and they may want to bring in a professional from their firm to investigate as well.

Once again I would like to personally apologize and just want you to know that we will move quickly on getting to the bottom of this and resolve this issue ASAP.

Kindest regards,

Stewart Parnell
(800)680-6575

From: Wayne Hise [<mailto:whise@bloomfieldbakers.com>]
Sent: Thursday, October 05, 2006 9:29 AM
To: 'Danny Kilgore'
Cc: stewparnell@peanutcorp.com; 'Susan Damon'; jeff.mcfay@peanutcorp.com
Subject: RE: Peanut Samples

Got it.

Wayne Hise

Director of purchasing

626-610-1526

Fax 626-610-1524

From: Danny Kilgore [<mailto:danny.kilgore@peanutcorp.com>]
Sent: Thursday, October 05, 2006 6:27 AM
To: 'Wayne Hise'
Cc: stewparnell@peanutcorp.com; 'Susan Damon'; jeff.mcfay@peanutcorp.com
Subject: RE: Peanut Samples

Wayne,

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Deibel Labs

Attn: John Zanarsdale

7120 North Ridgeway Ave

Lincolnwood, IL 60712

Danny Kilgore <><

Peanut Corporation of America

Blakely, Ga.

Ph. 229-723-3411

Fx. 229-723-5130

www.peanutcorp.com

From: Wayne Hise [<mailto:whise@bloomfieldbakers.com>]

Sent: Thursday, October 05, 2006 9:06 AM

To: danny.kilgore@peanutcorp.com

Subject: Peanut Samples

Danny, I didn't see an e-mail from you indicating where to send the peanuts. I figure maybe it didn't go through. Use this as an e-mail link to resend.

Thanks Much,

Wayne

Wayne Hise

Director of purchasing

626-610-1526

Fax 626-610-1524

From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Tuesday, October 10, 2006 6:54 AM
To: 'Danny Kilgore'
Subject: FW: Salmonella in Peanuts

Danny ... since your are UGA would you give Mr. Doyle a call this morning.....

Stewart

From: Kim Carlyle [mailto:kcarlyle@uga.edu]
Sent: Monday, October 09, 2006 5:34 PM
To: stew.parnell@peanutcorp.com
Cc: mdoyle@uga.edu
Subject: RE: Salmonella in Peanuts

Hi Stewart,

I am one of the media contacts for the University of Georgia. I think someone who would be better able to answer your question would be Dr. Mike Doyle, who is Director of UGA's Center for Food Safety. He can be contacted directly at 770-228-7284 or email: mdoyle@uga.edu. Here is some more information about him: <http://www.ugacfs.org/faculty/doyle.html>. I will also cc: him on this message.

Please let me know if you need any additional information.

Thanks,
Kim Carlyle, Ph.D.
University of Georgia
Office of Public Affairs

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Monday, October 09, 2006 4:04 PM
To: kcarlyle@uga.edu
Cc: 'Danny Kilgore'
Subject: Salmonella in Peanuts

Kim,

I saw some of your work on a web-site (Salmonella Blog) and was trying to find more information on how to reduce the chance of Salmonella Contamination in processed (cooked) peanuts. I would appreciate any information or help you could give me on this...

Thanks!!

Stewart Parnell
(800) 680-6575

Fax (434) 384-9528

GA Plant: (229) 723-3411
TX Plant: (806) 288-0300
VA Plant: (757) 539-0221

www.peanutcorp.com



first.last

From: Danny Kilgore [danny.kilgore@peanutcorp.com]
Sent: Tuesday, November 14, 2006 3:05 PM
To: 'stew.parnell@peanutcorp.com'
Subject: RE: Monday 11/13/06 Problems

Stewart

I think that several of the problems are a result of poor communications. Order put in incorrectly, order that should have been sampled before a truckload of product was sent (assumed customer knows what they are ordering) and wrong item being requested to fill an order in Texas are examples of what I mean by poor communication. I have asked Grey to send to me a copy of the orders for Texas so that Joe and I will have them to refer too. This should help alleviate some of the questions on that end. I will make a specific point to set aside time daily to talk with Michael and give him every opportunity to ask me questions.

As to the Salmonella problem from yesterday again I think part of that was poor communication on my part not stressing to you my concerns about running the raw blanched product through our blanching room. I am the first to admit that our situation here is not very conducive to sanitary operations, but that was a crap shoot that we lost on. I don't think that we should take that chance again. With this situation in mind I have decided that we will not ship any granulated or peanut butter products prior to having a clean COA back in hand unless someone signs off. This is also another reason that we need to stress lead time on these products. I know that this is going to cause a warehousing problem but I do not see that it is worth the risk to send something out without that information in hand. I also think that to avoid having the same problem in Texas that they need to be testing all of their granulation products as well.

I hope you that I am committed to make this work. I can assure you that I will go over each of these items with my group and do everything that I can to reduce the possibilities of these things happening again.

Danny Kilgore <><

Peanut Corporation of America
Blakely, Ga.
Ph. 229-723-3411
Fx. 229-723-5130

www.peanutcorp.com

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Monday, November 13, 2006 9:24 PM
To: 'Ryan Williams'; dkilgore@peanutcorp.com; 'Michael Alexander'
Cc: 'David Voth'; droysteriii@capitolfundsync.com
Subject: Monday 11/13/06 Problems
Importance: High



1/31/2009

SW-L091-000303

I just wanted to sit down and go thru today with each of you so that we can sit back and analyze what is going right and what is going wrong....

When I got the office at 8:00 this morning, the phone, as usual, was ringing...

- 1) The load of Blanched Jumbo Runners had arrived at Klein's Naturals...Customer claimed peanuts were to small and not U.S. Grade Jumbo's, wants to ship them back.
- 2) Debbie Roy was calling David saying that Bergin Nut's peanuts were white spotted and probably had aflatoxin.
- 3) Grey was hollering at Ryan because Nansemond is billing us \$1,000 per week..\$4,000 per month for a storage bay that we thought we had cleaned out and left. She has to figure out how to pay for this.
- 4) Danny called to say that approximately 5,000 lbs. of peanuts shipped to GEL Spice have shown positive for Salmonella. What should we do, the truck was unloading at the customer as we spoke.
- 5) Country Home Bakers called saying we had shipped Medium Chop Granules instead of "medium peanuts", wants to return them at our cost and pickup what he says he ordered tomorrow.
- 6) David thinks Kamberg is broker on Klein's and calls him by mistake opening up can of worms. (David handled this problem himself very professionally)
- 7) Receive note from lab that peanuts returned because of rancidity checked 4.36 on peroxide scale (product produced in June) They want full credit.
- 8) Received picture from Jeff correcting picture that David sent to potential huge customer on Friday that looked like a 5 year old had taken.
- 9) Received email from Danny outlining his conversation with insurance company outlining Salmonella claim at Loven Oven
- 10) Received email from Steve Heiler at Ralcorp saying that load shipped was double in splits what his spec calls for, wants to return load and have it replaced.
- 11) Got call from Hugh saying peanuts that we had purchased for roasting by ABC did not pass so we have Rabbi coming tomorrow to supervise peanut butter run but we have no roasting stock..
- 12) Received email from Wylee at Falcon Trading saying that order that just arrived was way to high in salt even higher than last order that we shipped and he agreed to try and use and begged us to lighten up the salt on the next order...this shipment will come back...

Believe it or not this is just part of the problems I dealt with today and these listed above are not even the biggest problems..they just helped make my job that much worse.

Guys, I don't know where to start, each of you has a job where you control each of your own's destiny. I am sitting up here trying to solve problems, all day, every day. This company is in huge trouble primarily because of people mistakes that I trust each of you to prevent, fix, minimize.

We can go spend more money on new equipment and new buildings but I cannot be in Lynchburg and oversee each of you, hold your hand and try to get the job done correctly. Money will not solve people mistakes. I pay each of you very well to make these operations work.

Very, very soon I am going to have to either spend time on figuring out how to make money with this company or find someone who can "catch" and fix these problems before they get into the customers hands...

1/31/2009

SW-L091-000304

If you took the time to read this whole email I thank you...after today I just do not even know where to turn for help.....but you three guys on the top line of this email have got to manage your operation better, more efficiently ...after the problems just above will take about 2 weeks of production at all 3 plants just to recoup and break back even...

HELP!!!!!!!!!!!!!!!!!!!! I am open to discussion and suggestions.....

Stewart Pamell
(800) 680-6575

Fax (434) 384-9528

GA Plant: (229) 723-3411
TX Plant: (806) 288-0300
VA Plant: (757) 539-0221

www.peanutcorp.com

From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Thursday, November 16, 2006 4:13 PM
To: dkilgore@peanutcorp.com
Subject: FW: Favorite Foods

Danny

I would like for you to track our COA costing the next couple of months...pls get one of the girls or Jeff to do this...I would like to see a report

From: Parnell107@aol.com [mailto:Parnell107@aol.com]
Sent: Thursday, November 16, 2006 4:10 PM
To: stew.parnell@peanutcorp.com
Subject: Re: Favorite Foods

None unless requested. Most of the time I would ask the customer what test results they require. Truthfully if a customer called and needed one that was for say 2 pallets or so they would create one. Most of the time smaller people will accept one produced with your company heading on it that looked professionally done. The girl in TX was very good at white-out. And she was trained by the NC guy.

Michael Parnell
804-379-8485 Phone
804-986-4952 Cell
parnell107@aol.com
mike.parnell@peanutcorp.com



From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Thursday, November 16, 2006 4:05 PM
To: 'Danny Kilgore'; Parnell107@aol.com
Subject: RE: Favorite Foods

Mike - what did Houston's do for testing on granulated orders, like Wells etc.

From: Danny Kilgore [mailto:danny.kilgore@peanutcorp.com]
Sent: Thursday, November 16, 2006 4:04 PM
To: Parnell107@aol.com
Cc: stewparnell@peanutcorp.com
Subject: RE: Favorite Foods

Every order for peanut butter and granulated item is micro tested, even if the customer does not require COA. ALL have to have a neg Salmonella result before we can ship, no exceptions. Salmonella is a 30hr. test.

Danny Kilgore <><

Peanut Corporation of America
Blakely, Ga.
Ph. 229-723-3411
Fx. 229-723-5130

www.peanutcorp.com

From: Parnell107@aol.com [mailto:Parnell107@aol.com]
Sent: Thursday, November 16, 2006 3:57 PM
To: danny.kilgore@peanutcorp.com
Subject: Re: Favorite Foods

I have been hearing about all of this testing going on. Every order? And for how long? Can you buy stock in the lab it has to be going up?

Michael Parnell
804-379-8485 Phone
804-986-4952 Cell
parnell107@aol.com
mike.parnell@peanutcorp.com

From: Parnell107@aol.com
Sent: Thursday, November 16, 2006 4:05 PM
To: danny.kilgore@peanutcorp.com
Subject: Re: Favorite Foods

I knew it was something. Thanks

Michael Parnell
804-379-8485 Phone
804-986-4952 Cell
parnell107@aol.com
mike.parnell@peanutcorp.com

From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Monday, February 19, 2007 11:35 AM
To: 'Jeff Mcfay'
Cc: 'Danny Kilgore'; 'David Voth'; 'Ryan Williams'; 'Michael Alexander'; Mike Parnell
Subject: FW: Peanuts in the Media for February 19, 2007

Jeff,

Please read the article carefully especially the last part about the bird remarks...thanks..

Stewart

From: Apc News [mailto:apcnews@peanutsusa.com]
Sent: Monday, February 19, 2007 11:33 AM
To: General Info
Cc: Louise Mckerchar; Andrew Craig; Anne ODonnell
Subject: FW: Peanuts in the Media for February 19, 2007



PEANUTS IN THE MEDIA
February 19, 2007

MANUFACTURER NEWS

Editor's note: Since February 14, purported salmonella contamination of Peter Pan and Great Value brands of peanut butter produced by ConAgra in their Sylvester, GA facility has dominated the media. Below is the initial Associated Press story, and press releases from ConAgra and the American Peanut Council which were sent to you on Feb. 15 & 16. Also below is the second press release from the Food and Drug Administration announcing the expanded recall. An update of coverage over the weekend follows those releases. An extensive report and interview just aired on ABC's Good Morning America this morning which raised safety concerns about all peanut butter; however, the food safety expert interviewed did an excellent job of allaying those fears. To see the segment go to <http://abcnews.go.com/Video/player/index?id=2886389>

CDC tracks peanut butter contamination

Government scientists struggled Thursday to pinpoint the source of the first U.S. salmonella outbreak linked to peanut butter, the kid favorite packed into millions of lunchboxes every day.

Nearly 300 people in 39 states have fallen ill since August, and federal health investigators said they strongly suspect Peter Pan peanut butter and certain batches of Wal-Mart's Great Value house brand — both manufactured by ConAgra Foods Inc.

Shoppers across the country were warned to throw out jars with a product code on the lid beginning with "2111," which denotes the plant where it was made.



How the dangerous germ got into the peanut butter was a mystery. But because peanuts are usually heated to high, germ-killing temperatures during the manufacturing process, government and industry officials said the contamination may have been caused by dirty jars or equipment.

"We think we have very strong evidence that this was the brand of peanut butter. Now it goes to the next step of going to the place where the peanut butter was made and focusing in on the testing," said Dr. Mike Lynch, an epidemiologist at the Centers for Disease Control and Prevention.

The suspect peanut butter was produced by ConAgra at its only peanut butter plant, in Sylvester, Ga., federal investigators said.

ConAgra said it is not clear how many jars are affected by the recall. But the plant is the sole producer of the nationally distributed Peter Pan brand, and the recall covers all peanut butter — smooth and chunky alike — produced by the plant from May 2006 until now.

"We're talking a lot of jars of peanut butter," said Dr. David Acheson, chief medical officer of the Food and Drug Administration's Center for Food Safety and Applied Nutrition.

FDA inspectors visited the now shut-down plant Wednesday and Thursday to try to pinpoint where the contamination could have happened. The FDA last inspected the plant in 2005. Testing was also being done on at least some the salmonella victims' peanut butter jars, but investigators said some may have already been discarded.

The highest number of cases were reported in New York, Pennsylvania, Virginia, Tennessee and Missouri. About 20 percent of all the ill were hospitalized, and there were no deaths, the CDC said.

About 85 percent of the infected people said they ate peanut butter, and about a quarter of them ate it at least once a day, the CDC's Lynch said. It was the only food that most of the patients had all recently eaten.

"We think there's very strong evidence that it was this brand of peanut butter," Lynch said.

Salmonella sickens about 40,000 people a year in the U.S. and kills about 600. It can cause diarrhea, fever, dehydration, abdominal pain and vomiting.

But most cases of salmonella poisoning are caused by undercooked eggs and chicken. The only known salmonella outbreak in peanut butter — in Australia during the mid-1990s — was blamed on unsanitary plant conditions.

ConAgra spokesman Chris Kircher said the company randomly tests 60 to 80 jars of peanut butter that come off its Sylvester plant's line each day for salmonella and other germs, and "we've had no positive hits on that going back for years." But he said the plant was shut down as a precaution for further investigation.

"We're trying to understand what else we need to do or should be doing," Kircher said.

An estimated 974 million pounds of peanut butter are sold each year in the U.S., and peanut butter and jelly is the most popular sandwich among children. Peter Pan is one of the nation's top three brands, though well behind market leader Jif. Great Value peanut butter is also produced by some other manufacturers for Wal-Mart.

In a measure of peanut butter's popularity, ConAgra's hot line was swamped with so many calls after the recall was announced on Wednesday that many people got a busy signal. School officials in Houston confiscated students' sandwiches from home and replaced them with those made at schools. And in Georgia, a lawmaker representing one of the nation's biggest peanut-producing areas warned colleagues to throw out jars of peanut butter that he recently handed out.

The outbreak was detected by the CDC and state health agencies when they noticed spikes in the cases of people sickened by an unusual type of salmonella, starting in August. Once peanut butter emerged as a link, the CDC notified the FDA.

Salmonella commonly originates in the feces of birds and animals, and could be introduced at a multitude of stages in the peanut butter-making process. But many safeguards are in place.

While rodents and birds commonly get into peanut storage bins, germs are killed when raw peanuts are roasted. When making peanut butter, the nuts are again heated — above the salmonella-killing temperature of 165 degrees — as they are ground into a paste and mixed with other ingredients before being squirted into jars and quickly sealed.

"The heating process is sufficient to kill salmonella, should it be present," said Mike Doyle (news, bio, voting record), director of the University of Georgia's Center for Food Safety, in the state that produces nearly half of the nation's peanuts.

Experts say the point in the process where salmonella could be introduced and survive would be as the product cools down, is placed in the jars and then sealed. At most plants, those steps take just minutes.

But "there is quite a lot that happens after that heat step ... before it's put in jars. So there's definitely an opportunity for contamination after the roasting," the FDA's Acheson said.

Acheson speculated a small, on-again, off-again source of contamination caused the outbreak, which would explain the relatively small number of illness. That "will make finding it in peanut butter difficult. But that's not going to stop us from looking," he said.

Other states reporting cases are Alaska, Alabama, Arkansas, Arizona, California, Colorado, Connecticut, Georgia, Iowa, Illinois, Indiana, Kansas, Kentucky, Massachusetts, Maryland, Maine, Michigan, Minnesota, Mississippi, Montana, North Carolina, Nebraska, New Jersey, New Mexico, Ohio, Oklahoma, Oregon, South Carolina, South Dakota, Texas, Vermont, Washington, Wisconsin and West Virginia.

The strain in this outbreak, Salmonella serotype Tennessee, is comparatively rare, as is salmonella contamination of peanut products, said Caroline Smith DeWaal, director of food safety at the Center for Science in the Public Interest.

"It's taken them a long time to identify peanut butter as the cause, but that may be because they had to get over their denial. It's just not one of the first things you'd suspect," Smith DeWaal said.

(Yahoo.com, February 15, 2007)

http://news.yahoo.com/s/ap/20070215/ap_on_he_me/peanut_butter_salmonella:_ylt=A9G_Rw.a4NRFL8MAuxtl2ocA

Peter Pan Peanut Butter and Great Value Peanut Butter Products Beginning with Product Code 2111 Recalled for Possible Salmonella Contamination

OMAHA, Neb.--(BUSINESS WIRE)--Feb. 14, 2007--ConAgra Foods today announced that it has taken the precautionary measure of voluntarily recalling all varieties of Peter Pan Peanut Butter and Great Value Peanut Butter beginning with product code 2111 imprinted on the lid of both brands. ConAgra Foods is working with the U.S. Food and Drug Administration (FDA) to investigate a statistical report from the U.S. Centers for Disease Control and Prevention (CDC) that these products may be linked to the foodborne illness salmonella.

While this affects Great Value Peanut Butter beginning with product code 2111, there are other manufacturers of Great Value Peanut Butter that are not affected by this recall.

"Although none of our extensive product tests have indicated the presence of salmonella, we are taking this precautionary measure because consumer health and safety is our top priority," said Chris Kircher, spokesperson for ConAgra Foods. "We are working closely with the FDA to better understand its concerns, and we will take whatever additional measures are needed to ensure the safety, quality and wholesomeness of our products."

If consumers have this product, they should discard it, but save the product lid. For a full refund, consumers must return the Peter Pan Peanut Butter or Great Value Peanut Butter product lid along with their name and mailing address to ConAgra Foods, P.O. Box 3768, Omaha, NE 68103.

Consumers with questions or concerns about the recall can call the 24-hour toll-free hotline at 866-344-6970. For more information about salmonella, visit www.ifc.org.

ConAgra Foods Inc. (NYSE:CAG) is one of North America's leading packaged food companies, serving grocery retailers, as well as restaurants and other foodservice establishments. Popular ConAgra Foods consumer brands include: Banquet, Chef Boyardee, Egg Beaters, Healthy Choice, Hebrew National, Hunt's, Marie Callender's, Orville Redenbacher's, PAM, and many others. For more information, please visit us at www.conagrafoods.com.

<http://investor.conagrafoods.com/phoenix.zhtml?c=97518&p=irol-newsArticlemedia&iD=963451&highlight=>

American Peanut Council's Position Statement on Recall of Peter Pan and Great Value Peanut Butter

2/15/2007 Alexandria, VA - The American Peanut Council is closely following investigations by the U.S. Food and Drug Administration (FDA) and ConAgra Foods of a statistical report from the Centers for Disease Control and Prevention (CDC) that Peter Pan and Great Value brands of peanut butter beginning with product code 2111 may be linked to the foodborne illness Salmonella.

ConAgra Foods today announced that it has taken the precautionary measure of voluntarily recalling all varieties of Peter Pan Peanut Butter and Great Value Peanut Butter beginning with product code 2111 imprinted on the lid of both brands. Although none of ConAgra Foods' extensive product tests have indicated the presence of salmonella, they are taking this precautionary measure because consumer health and safety is their top priority. The company is working closely with the FDA to better understand FDA's concerns, and it will take whatever additional measures are needed to ensure the safety, quality and wholesomeness of its products.

While this affects Great Value Peanut Butter beginning with product code 2111, there are other manufacturers of Great Value Peanut Butter that are not affected by this recall. And, no other brands of peanut butter are affected.

If consumers have this product, they should discard it, but save the product lid. For a full refund, consumers must return the Peter Pan Peanut Butter or Great Value Peanut Butter product lid along with their name and mailing address to ConAgra Foods, P.O. Box 57078, Irvine, CA 92619-7078. Consumers with questions or concerns about the recall can call the 24-hour toll-free hotline at 866-344-6970.

The U.S. peanut industry adheres to the highest levels of food safety practices. The American Peanut Council has adopted a Voluntary Code of Good Manufacturing Practices that includes recommended operating procedures for peanut processors. The recommended procedures include regular sampling, testing and verification of negative microbiological contamination in peanut manufacturing plants.

U.S. processed peanut butter continues to be a safe and nutritious product and only the affected products should be avoided. (A copy of this statement can be found on APC's website at:

http://admin.peanutsusa.com/documents/Document_Library/Peter%20Pan%20Recall%20Statement%20final_.pdf

FDA News

FOR IMMEDIATE RELEASE

P07-23

February 16, 2007

Media Inquiries:

Michael Herndon , 301-827-6242

Consumer Inquiries: 888-INFO-FDA

Update on Salmonella Outbreak and Peter Pan Peanut Butter and Great Value Peanut Butter

On February 14, 2007, FDA advised consumers not to eat any Peter Pan peanut butter purchased since May 2006 and not to eat Great Value peanut butter with a product code beginning with "2111" purchased since May 2006 because of risk of contamination with Salmonella Tennessee. Salmonella is a bacterium that causes foodborne illness, and "Tennessee" is a type of Salmonella. All Peter Pan peanut butter purchased since May 2006 is affected; only those jars of Great Value peanut butter purchased since May 2006 with a product code beginning with "2111" are affected. Although Great Value peanut butter with the specified product code has not been linked by CDC to the cases of Salmonella Tennessee infection, the product is manufactured in the same plant as Peter Pan peanut butter and, thus, is believed to be at similar risk of contamination. Great Value peanut butter made by manufacturers other than ConAgra is not affected.

Number of Cases and State Locations:

The Centers for Disease Control and Prevention (CDC) has identified 290 people from 39 states who have gotten sick from Salmonella Tennessee, the Salmonella type associated with this outbreak. Forty six (46) patients are known to have been hospitalized and there have been no reported deaths.

The 39 states with reported illness are: Alaska, Alabama, Arkansas, Arizona, California, Colorado, Connecticut, Georgia, Iowa, Illinois, Indiana, Kansas, Kentucky, Massachusetts, Maryland, Maine, Michigan, Minnesota, Missouri, Mississippi, Montana, Nebraska, New Jersey, North Carolina, New Mexico, New York, Ohio, Oklahoma, Oregon, Pennsylvania, South Carolina, South Dakota, Tennessee, Texas, Virginia, Vermont, Washington, Wisconsin and West Virginia.

Advice to Consumers:

FDA continues to advise consumers not to eat any Peter Pan peanut butter purchased since May 2006. FDA also continues to advise consumers not to eat any Great Value peanut butter purchased since May 2006 with product codes beginning with the numbers "2111" on the jar lid. All such products should be thrown out. If consumers cannot find a number on the jar lid or are unsure, the safest thing to do is to discard the product.

Individuals who have recently eaten the affected Peter Pan and Great Value peanut butter and who have experienced any symptoms of Salmonella infection should contact their health care provider immediately. Symptoms include fever, diarrhea and abdominal cramps. For persons in poor health or with weakened immune systems, Salmonella can invade the bloodstream and cause life-threatening infections.

Anyone who has a jar of the affected peanut butter and who has become ill also should report that they have a jar to state or local health authorities. Individuals who have eaten the affected peanut butter within the last week and who do not feel sick most likely will not get sick. However, persons who begin to have any of the symptoms outlined above should see a health care professional.

FDA Actions To-Date:

On February 13, 2007, FDA was notified by CDC and state health departments of data showing an outbreak of Salmonella Tennessee infection in people who reported having eaten certain jars of Peter Pan peanut butter. Since that time, FDA has been conducting an active investigation of Peter Pan and Great Value peanut butter made by ConAgra in the same facility.

On February 13, FDA contacted ConAgra officials. On February 14, ConAgra agreed to initiate a product recall.

On February 14, FDA took the following actions:

Notified the public of the findings related to the Salmonella outbreak and advised consumers not to eat peanut butter from jars with a certain product code.

Notified its counterpart agencies in Canada and Mexico, the World Health Organizations' INFOSAN Food Safety reporting program and the food safety authority at the European Commission.

Sent a team of microbiologists and experienced field investigators to begin its inspection of ConAgra's manufacturing plant in Georgia. The inspection will include collecting environmental, raw ingredient and product samples, and reviewing manufacturing and quality assurance records.

Next Steps:

- FDA laboratory personnel will analyze samples collected from the manufacturing plant.
- FDA will conduct a thorough inspection and assess its own inspectors' observations of the manufacturing plant for any necessary follow up actions. If international distribution is documented, FDA will inform and work with its counterpart agencies in those countries.
- FDA will continue to work closely with CDC and state health authorities to track any additional cases of Salmonella Tennessee illness.
- FDA will continue to work with ConAgra and inspect records to determine the distribution of the recalled product both within the United States and overseas.
- FDA will continue to provide regular updates to the public as this investigation unfolds.
- Recall Status and For More Information:

ConAgra is recalling all Peter Pan peanut butter and all Great Value peanut butter beginning with product code 2111 that already was distributed. The company also is destroying all affected products in its possession. The company has stopped production and is working to identify the cause of the contamination. ConAgra has advised consumers to destroy all Peter Pan peanut butter and any Great Value peanut butter beginning with product code 2111.

For more information see:

<http://www.fda.gov/bbs/topics/NEWS/2007/NEW01563.html>
(press releases) and <http://www.cfsan.fda.gov/~dms/pnutbuqa.html>
(questions and answers).

To see the original Feb. 14th FDA press release, go to: <http://www.fda.gov/bbs/topics/NEWS/2007/NEW01563.html>

Weekend Coverage:

Editor's note: There continues to be extensive print and on TV coverage of the situation. Most of the stories carry the information about the recall, comment on the flood of calls into their offices and to local health officials, and also interview local people who have become sick from the product. Some stories also feature local doctors or health officials who offer medical advice if you have consumed the product and a general explanation of salmonella and its symptoms. The following story from Channel 13 in Baltimore is typical of the many local stories in the news:
http://wiz.com/local/local_story_048201237.html

There also continues to be extensive coverage over the lawsuits that have just been filed against ConAgra from families in Texas, Missouri and New York who have become ill. Below is a link to the local Rochester TV station with a story on the lawsuit against ConAgra which has been filed there:

http://www.13wham.com/news/local/story.aspx?content_id=b4091d9a-8acd-4898-9ae2-75113aba84db&rss=102 Here is another story from the Dallas Morning News on the Texas case:
<http://www.dallasnews.com/sharedcontent/dws/dn/latestnews/stories/021807dnmetpeanutbutter.72f613f.html> And, here is a link to a story on CNN.com regarding the St. Joseph, MO lawsuit filed in federal court in Kansas City:
<http://www.cnn.com/2007/HEALTH/02/18/peanutbutter.lawsuits.ap/> If you would like a copy of the Complaint filed in court, please contact Patrick Archer at the APC.

The story is also making its way into trade journals such as Progressive Grocer.

http://progressivegrocer.com/progressivegrocer/headlines/article_display.jsp?vnu_content_id=1003546633&&&imw=Y

Not to be outdone, Congress is also getting into the act. APC staff with the assistance of JLA prepared a background paper for Congressional staff outlining HACCP, APC industry GMPs, and other food safety measures which are commonplace in peanut butter processing facilities to reassure legislators that this is an isolated incident and not emblematic of industry-wide shortcomings. This latest salmonella outbreak has prompted some members of Congress to call for more oversight of the food industry. See:

http://news.yahoo.com/s/nm/20070217/us_nm/salmonella_peanutbutter_dc_1

International Coverage:

APC's London office is tracking the story in both Europe and internationally. Given that the affected brands are not generally sold in Europe and that peanut butter is a much less common household staple, there has not been widespread coverage in Europe. However, where the product is sold, in Iceland for instance, there is media coverage. Coverage has also been picked up in Germany, The Netherlands, Australia, South Africa, India, and Argentina as well as widely discussed on blogs. Commissaries at U.S. military installations around the world are also emptying the product from its shelves. Since Great Value brand is sold in Mexico and Canada and Peter Pan is exported to Mexico, our agencies there have also prepared news releases and these have been posted on our Canadian and Mexican web sites and have been sent to our affected customers in those markets. See these links:

Canada:

http://www.peanutbureau.ca/index.cfm?fuseaction=NewsRelease.NewsReleaseDetail&news_release_id=278

Mexico:

[http://admin.peanutsusa.com/documents/Document_Library/Peter%20Pan%20and%20Great%20Value%20Recall%20Statement%20\(Español\).doc](http://admin.peanutsusa.com/documents/Document_Library/Peter%20Pan%20and%20Great%20Value%20Recall%20Statement%20(Español).doc)

APC will continue to monitor the situation. Please refer inquiries to the APC office in Alexandria, VA (703) 838-9500 or to the APC website:

http://admin.peanutsusa.com/documents/Document_Library/Peter%20Pan%20Recall%20Statement%20_final_.pdf

Hershey Plans to Cut Work Force by 1,500

The Hershey Co., whose name has been synonymous with U.S. candymaking for more than a century, is moving a bigger chunk of its production to Mexico.

A day after Valentine sweethearts across the country enjoyed bags of Hershey (nyse: HSY - news - people) Kisses, the company on Thursday announced a restructuring plan that will scale back its work force by 1,500 jobs and force some plants to close.

Hershey said the three-year blueprint would reduce the number of production lines by more than one-third while saving the company as much as \$190 million a year.

The maker of Hershey's Kisses, Reese's peanut butter cups and Mounds bars currently employs about 13,000 people at 20 plants in the United States, Canada, Mexico and Brazil. The planned cuts amount to 11.5 percent of that work force.

The proportion of Hershey's manufacturing done in the U.S. and Canada will shrink, from 90 percent currently to 80 percent, and the impact will vary from one plant to another.

"Some will be expanded, some will be downsized and some will close," said Hershey spokesman Kirk Saville. He declined to elaborate.

"We recognize this will involve considerable change over the next three years, and intend to make this transformation of our supply chain as smooth as possible for our employees and customers," said Richard H. Lenny, Hershey's president, chairman and CEO.

A union leader suggested that the planned new plant in Monterrey, Mexico, would make the job cuts in the United States and Canada particularly acute.

Dennis Bomberger, business manager for Chocolate Workers Local 464, which represents 2,500 workers at Hershey plants in Hershey and Reading, speculated that the actual job cuts could have to be deeper to achieve a net work force reduction of 1,500.

"They're going to gain some jobs in Mexico ... so there's going to be a higher number lost" in the U.S. and Canada, Bomberger said. "Whenever they move something out the country, that's not good news for any company from the workers' standpoint."

Saville declined to discuss any details about the job cuts or the Mexico plant. Hershey managers began holding meetings with employees Thursday to discuss the changes ahead.

"We will communicate with our employees and (their) union representatives," he said.

Hershey's stock rose 1.6 percent Thursday on the New York Stock Exchange, to close at \$52.10, up 80 cents.

Hershey, the nation's largest candy maker, reported a 10 percent drop in fourth-quarter earnings last month on lackluster sales. Results lagged due to weak merchandising, the company said, as well as a recall of products made at a plant in Canada last year after salmonella bacteria was discovered.

Reaction to Thursday's announcement among financial analysts was mixed.

"Bottom-line, this plan should provide (Hershey) with far more marketing firepower, behind which to invest in its core brands ... as well as new platforms," such as premium chocolate and dark chocolate, "while still delivering margin improvement," wrote Andrew Lazar of Lehman Brothers (nyse: LEH - news - people).

Wachovia (nyse: WB - news - people) Securities analyst Jonathan P. Feeney said the plan leaves fundamental problems unaddressed.

"We are skeptical that pulling capacity out of the system while allocating capital away from the core business accomplishes the critical mission, which is to reinvigorate consumer response to its core chocolate products," Feeney wrote.

The company said it will outsource production of low value-added items and that the new Mexico plant would help meet growing demand for its products in that country.

"The long-term benefits will include a significant, sustainable increase in investment behind Hershey's iconic brands and new product innovation, as well as targeted, profitable international expansion," said Chief Operating Officer David J. West.

Hershey reaffirmed its long-term target for sales growth of 3 percent to 4 percent.

(Forbes, February 16, 2007)

<http://www.forbes.com/feeds/ap/2007/02/16/ap3432949.htm>

Hampton Farms' Launch of Gourmet Roast Nuts a First for Sonoco's XCHB(TM) Series Thermoformed Tub

Unique shape and clear view of delectable roasted nuts inside deliver a one- two punch

Consumers with a taste for premium snacks have a new, eye-catching option: Hampton Farms' Gourmet Roast nuts packed in Sonoco's eXtra Clear High Barrier (XCHB(TM)) Series thermoformed tubs. The oval-shaped plastic tubs, a first for the nut segment, gives shoppers a clear view of the delectable roasted peanuts and cashews inside.

Hampton Farms, a premier roaster and marketer of in-shell peanuts in the United States, is the first to launch a nut product in Sonoco's XCHB Series high-barrier, multi-layer thermoformed tubs. Sonoco (NYSE: SON) is supplying Hampton Farms with a custom designed deep-drawn oval shaped tub that holds 16 ounces of product. The Gourmet Roast nut line includes chili limon, classic salted, BBQ and organic peanuts; along with organic and salted cashews.

Hampton Farms vice president of sales and marketing Tom Nolan says that the company is extremely pleased with its distinctive package and the role it is playing in the launch of the Gourmet Roast line. "Together with Sonoco, we have developed a unique package design that is not only new to the nut segment, but new to the snack market at large. The shape of the tub combined with the unimpeded view of our gourmet nuts allows us to differentiate ourselves from competing products."

In addition to shelf appeal, Sonoco's XCHB Series thermoformed tub delivers a number of consumer-friendly features. The easy-to-grip shape and wide mouth facilitate snacking. Consumers can dip their hands in without touching the sides of the package. A snap-on top helps keep the nuts fresh after the thermoformed tub is opened. The high barrier properties of the thermoformed tub give the product a 12-month shelf life. The package is recyclable, an added benefit for environmentally sensitive consumers.

"The new Hampton Farms' Gourmet Roast product brings together the best of our plastic packaging technologies, allowing us to supply a package that is functional, attractive and consumer-friendly," says Srinivas Nomula, Sonoco market segment manager. "What's more, Hampton Farms has the unique advantage of being first to market with a new packaging format, a true advantage with a product launch."

In preparation for the national launch of the Hampton Farms' Gourmet Roast nut line, Sonoco assisted Hampton Farms with the purchase of new production equipment that includes filling, nitrogen flushing, sealing, and capping machines. Sonoco also is providing vendor managed inventory services.

Sonoco's XCHB Series thermoformed tubs are suitable for food packaging applications that require oxygen, moisture and/or aroma barriers, including salty snacks, cookies and crackers, confections, cereals and granola, pet foods and treats, and other foods. The thermoformed tubs are designed with a flange suitable for heat-sealed membrane lidding for customers that want an extra layer of barrier protection. Sonoco offers stock and custom tub designs.

Hampton Farms Gourmet Roast Nuts in Sonoco's XCHB Series thermoformed tubs are available in the produce section of grocery stores, online and retail outlets across the country.

About Sonoco

Sonoco, founded in 1899, is a global manufacturer of industrial and consumer products and provider of packaging services, with more than 300 operations in 35 countries, serving customers in some 85 nations. For more information on the Company, visit <http://www.sonoco.com/>.

About Hampton Farms

Hampton Farms, the fastest growing peanut company in the country, was recently named the number one brand of in-shell peanuts in the United States. The family-owned company is committed to producing the finest snacks available. For more information, visit <http://www.hamptonfarms.com/>.

Website: <http://www.soncco.com/>

Website: <http://www.hamptonfarms.com/>

(PR Newswire, February 13, 2007)

<http://sev.prnewswire.com/paper-forest-products-containers/20070213/CLTU03213022007-1.html>

GROWER NEWS

Signs of peanut resurgence?

Last year Virginia peanut acreage dropped to its lowest level on record, 16,363 acres. But increased transportation costs and relevant research could be spelling a return of the Virginia-style peanut to the Old Dominion's farm fields.

"I'm hearing from conversations with other growers that peanut plantings will gradually make a comeback in the state," said Marvin Everett, a veteran peanut grower and chairman of the Virginia Farm Bureau Federation's Peanut Advisory Committee. "I'm thinking maybe this year the acres being planted will be between 25,000 and 30,000 acres, almost double last year's amount."

Everett said his family plans to put in 150 acres of peanuts after planting none in 2006.

Peanut acreage has dropped in Southeastern Virginia since the 2002 Farm Bill ended the federal peanut quota program and put Virginia growers at a financial disadvantage to growers in other states.

But Everett said shellers and manufacturers are discovering that the cost of shipping peanuts in from out of state is rising every year, in part because of higher fuel costs. So they're raising the price they're willing to pay local growers to raise peanuts.

"It's costing them about \$1,000 a truckload," to ship in peanuts from farther south, Everett said. "They're beginning now to realize that they'll have to offer a stronger contract. Everett said prices are already about \$100 more per ton than last year, up to about \$500 a ton for 2007.

Meanwhile, peanut growers have lobbied for and won research projects to help determine the best new direction for their crop. At a Feb. 27 grower's meeting at the Tidewater Agricultural Research and Extension Center, the results of a joint marketing study will be shared.

The study examined the potential markets for all grades of the Virginia-style peanut and opportunities for market expansion. Conducted by the Virginia Department of Agriculture and Consumer Services and an agribusiness management consulting firm, the study included interviews of farmers, shellers, processors and industry manufacturers.

"There are some good marketing opportunities out there if people are willing to be innovative," said Gail Milteer, VDACS marketing specialist.

At the same meeting, positive results will be shared regarding a test plot of organically produced peanuts. If organic peanuts can be raised successfully in Virginia, they might offer some producers a profitable niche market.

"Given some of the complications experienced by the researchers, who got a late start and didn't get enough rain, they were very pleased to see the yields that they had. And they were surprised to see that weed pressures didn't diminish the yields even more," said Charles Green, VDACS project manager for specialty agriculture.

Crop yields on a test plot at an organic farm in Northampton County averaged 2,800 pounds an acre, compared to the statewide average of 3,000 pounds an acre for conventionally-raised peanuts in 2005, Green said.

The free lunch meeting for interested peanut producers is scheduled to begin at 10 a.m.. Seating is limited; call 757-569-1100 to register.

(Virginia Farm Bureau, February 15, 2007)
http://www.vafb.com/news/2007/feb/021507_1.htm

Alabama Farmers and Corn Production Meeting

Last year's drought had a devastating affect on farmers throughout the region. This spring, the farming outlook is all about change.

This year, growers are expecting to plant more corn in place of cotton or peanuts.

Ethanol biofuel production is on the rise and the demand for livestock corn feed is still there, making corn more profitable than ever and Wiregrass farmers are taking notice.

Grower Curry Parker said, "It took us a little while. We still wanted to think peanuts, peanuts, peanuts. But we have changed that thinking. When there's a profit in corn, we'll go with corn. When there's a profit with soybeans, we've got to go with soybeans. If you've got the equipment, you've got to be very diversified."

Mr. Parker farms about 3500 acres in Henry and Houston County and this year, he plans to cut back on cotton and double his corn planting from 300 to 600 acres.

Parker says, "We really need the markets there, or seem to be there, so we need to produce this year. As a farmer, I don't need to let anything go unturned. I need to be on top of my game. And if the good Lord blesses us with water, this could be a very profitable crop."

However, water is a necessity. Researchers say last year brought some of the worst yields ever because of the drought. And, unpredictable rainfall patters in the Wiregrass makes corn a hit-or-miss crop.

Henry County Extension Coordinator Jimmy Jones said, "I think irrigation is going to be very important for farmers this year. Rotations are very important as well. That's where we get our yields up."

And growers are expected to be more diversified with their crops in 2007 than in the past several years.

Researchers say drought is not expected to be an issue this year because in the past, droughts are typically followed by a good season.

Those who will grow corn this year will begin planting in the next few weeks. There is a corn production update meeting Thursday night.

It will be held at the Extension and Research Center in Headland from 6 to 8:30PM. All are welcome to attend.

(WVTYNews4, February 16, 2007)
<http://www.wtvynews4.com/news/headlines/5830621.html>

PEANUT ALLERGY

Living On Edge, With Food Allergies

When basic foods such as milk and eggs become toxic for children or people of any age, an ordinary meal becomes risky.

Some 11 million Americans have food allergies, including three million kids, observed The Early Show national correspondent Tracy Smith in Part Two of a special series, "Safe Enough to Eat?" The series includes reports airing on the CBS Evening News.

From 1997 to 2002, peanut allergies alone doubled.

So, how do you feed kids with food allergies?

Smith visited a Kinnelon, N.J. family to find out.

In the Davin household, food allergies create a culinary obstacle course for every single meal, every mouthful, every day.

"My two youngest children have food allergies. ... It's challenging. ... It's just part of our daily lives now," says Grace Davin.

She makes two sets of meals — for her two kids with allergies, and the two without, always making sure there are enough goodies for Peter 6, and Allison, 9, both of whom have the same long list of foods they can't eat.

"I have to avoid milk, eggs, beef, peanuts, lamb, sesame, carrots, walnuts, and any kind of nuts," Allison says.

That means no pizza, no chocolate, no hamburgers, no ice cream, no cake or cookies, no peanut butter, no baked anything unless Mom makes it herself.

"A child and a child's family living with a food allergy is like living in a minefield," points out Dr. Scott Sicherer, a pediatric allergist who leads allergy research at New York's Mt. Sinai Hospital. "In reality, every moment of their day, they have to be thinking, 'What do I eat that's safe? Can I eat this, and if I did have an accident...?' Imagine the anxiety that's involved in treating a serious allergic reaction."

"I'll make myself scrambled eggs for breakfast," Grace says, "and I'll mix them up and think, 'This is poison.' "

The real fears begin when the kids leave the house.

"You work directly with the nurse, the school, the cafeteria, and you tell them what the allergies are and you make plans with them," Grace explains.

She says other parents are understanding, but even well-meaning friends can inadvertently make the kids sick: "The neighbors wanna help, so they're in there cutting up the meat for the kids and they're just about to cut up the chicken for my kids with the same utensils and you almost want to scream at them, 'Stop!' Sometimes you do feel like you're really paranoid about your children ... but these allergies can be life-threatening."

Anaphylaxis, a severe life-threatening allergic reaction, can happen at any time.

But for the Davin kids, reactions have been limited to vomiting and rashes, for the most part.

"We carry epinephrine with us," Grace says. "We carry Benadryl with us wherever we go and, according to our doctors, you never know when it might be an anaphylactic reaction."

Allison is trained with an epinephrine pen, or "epi pen," just in case.

She knows that if, "I can't breathe, or if it's hard to breathe, (I should) take the gray cap off, slam it into my thigh, and hold it for 10 seconds."

Allison can also read the labels on food packaging, labels that are now required by law to list potential allergens in clear, English terms.

The Davin youngsters seem to take their weird life in stride, Smith says, but eating can sometimes be downright stressful, and they frequently feel left out and isolated.

"When I get sick," Allison admits, "I wonder why its only me and not anybody else, like, 'Is it contagious, or is it for me and only me?'"

"Some people," remarked Peter Davin, "are allergic to nothing, so they could have everything. But I can't have everything, so I have to be kind of careful."

So far, says Smith, the Davins are managing with vigilance and a sense of humor, and Allison and Peter watch out for each other.

Grace is preparing both kids for their teen years, when the most allergy-related fatalities occur. Studies say teens take more risks with foods, and frequently forget to bring their medicine with them when they go out.

As for the rapid rise in the number of people with food allergies, Smith says one theory is that society has become so germ-conscious, so germo-phobic, that our immune systems don't have enough to do, so they attack the proteins in foods.

The series "Safe Enough to Eat?" continues Wednesday on the CBS Evening News with a look at how farm workers are suiting up like surgeons to keep the food chain contamination-free. The series continues Thursday on The Early Show, with a report on whether food served in school cafeterias make the grade.

If you are interested in participating in an allergy study go to:

[Consortium of Food Allergy Research](#)
[The Food Allergy & Anaphylaxis Network](#)
[The Food Allergy Initiative](#)

(CBS News, February 14, 2007)

<http://www.cbsnews.com/stories/2007/02/14/earlyshow/series/printable2474574.shtml>

IF YOU HAVE QUESTIONS, CONTACT CINDY STICKLES AT CSTICKLES@PEANUTSUSA.COM OR KATE JONES AT KJONES@PEANUTSUSA.COM. Responding to this email will not get a prompt response.

If you no longer wish to receive news releases from American Peanut Council reply to this email with UNSUBSCRIBE in the subject line.

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(703) 838-9508 fax
info@peanutsusa.com

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From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Monday, February 19, 2007 4:48 PM
To: 'Jeff Mcfay'
Subject: RE: Emailing: SALMONELLA OUTBREAK

Or anywhere around the peanut butter line and no roof leaks around any of the peanut butter line....thanks..

-----Original Message-----

From: Jeff Mcfay [mailto:jeff.mcfay@peanutcorp.com]
Sent: Monday, February 19, 2007 4:44 PM
To: stew.parnell@peanutcorp.com
Subject: RE: Emailing: SALMONELLA OUTBREAK

No water is used to clean Butter line.

Jeffrey McFay
Quality Assurance Director
Peanut Corp. of America
ph. 800-334-4939
fx. 229-723-5130

-----Original Message-----

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Monday, February 19, 2007 4:11 PM
To: 'Jeff Mcfay'; stew.parnell@peanutcorp.com
Cc: danny.kilgore@peanutcorp.com
Subject: RE: Emailing: SALMONELLA OUTBREAK

This is excellent...is it true or should it be true that we do not use any water in cleaning our peanut butter system....

-----Original Message-----

From: Jeff Mcfay [mailto:jeff.mcfay@peanutcorp.com]
Sent: Monday, February 19, 2007 4:06 PM
To: stew.parnell@peanutcorp.com
Cc: danny.kilgore@peanutcorp.com
Subject: Emailing: SALMONELLA OUTBREAK

Stewart,

We will be having a safety meeting in regards to the recent Salmonella outbreak. The attachment will be covered in this meeting. If you would like to add anything please feel free to do so. Thanks.

Jeffrey McFay
Quality Assurance Director
Peanut Corp. of America
ph. 800-334-4939
fx. 229-723-5130



Note: To protect against computer viruses, e-mail programs may prevent sending or receiving certain types of file attachments. Check your e-mail security settings to determine how attachments are handled.

From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Thursday, March 01, 2007 3:51 PM
To: 'Danny Kilgore'; 'Jeff Mcfay'; droysteriii@capitolfundsinc.com; [REDACTED]
Subject: FW: Inspectors find salmonella in ConAgra plant that made contaminated peanut butter

From: Birdsong, Warren [mailto:WBirdsong@Birdsong-Peanuts.com]
Sent: Thursday, March 01, 2007 3:46 PM
To: Stewart Parnell (E-mail)
Subject: FW: Inspectors find salmonella in ConAgra plant that made contaminated peanut butter

-----Original Message-----

From: Mayo, Jimmi
Sent: Thursday, March 01, 2007 3:12 PM
To: Birdsong, Charles; Birdsong, David; Birdsong, George; Birdsong, Mac; Birdsong, Warren; Deuell, Sonny; Huber, Steve; Johnson, Jeff; Spain, Jimmie
Subject: Inspectors find salmonella in ConAgra plant that made contaminated peanut butter

http://www.wvnet.com/news/topstories/stories/wvnet_medical_030107_conagra_inspection_b653b45.html



From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Thursday, March 08, 2007 5:44 PM
To: 'GLORIA PARNELL'; 'Danny Kilgore'
Subject: FW: Loven Oven / PCA

Just so you are aware where this Salmonella thing is headed

From: Bob Crumby [mailto:bcrumby@bloomfieldbakers.com]
Sent: Thursday, March 08, 2007 5:37 PM
To: stewart.parnell@peanutcorp.com
Cc: droysteriii@capitolfundsincc.com; hrothman@bloomfieldbakers.com
Subject: RE: Loven Oven / PCA

Stewart,
Thanks for your message and we also appreciate your time. We are honestly past the question of how the contamination got into the vacuum sealed boxes of peanuts. Our focus at this point is arriving at a settlement on the loss Lovin Oven has suffered. As Harold explained to you this morning, this is a one time opportunity for both parties to feel the pain of the loss on the pre-closing side of the Ralcorp transaction and not have the matter spill over to after the close. That's obviously in addition to avoiding future legal cost.

In your proposal you suggest a discount on purchases over the next two years; unfortunately that idea will not work given the pending sale of Bloomfield.

That's not to suggest to you that Bloomfield may not be able to reestablish you as a supplier after the sale is complete, but we cannot and will not make any commitments before closing that will obligate Ralcorp in any way. In his capacity with Ralcorp, Harold will be heavily involved with Bloomfield's continuing relationship with Clif in making recommendation around new products, supply partners, and processes. That may be reassuring for you looking forward.

To suggest a settlement of less than the current offer of \$125,000 just increases the amount we have already agreed to absorb and places the majority of the cost on Lovin Oven. To demonstrate our willingness to put this matter in the past, I can offer that if a settlement can be reached and funds transferred no later than next Tuesday, March 13 then we would be willing to accept a cash amount of \$110,000.

Please let me know if this is acceptable.

Regards,

Bob Crumby

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Thursday, March 08, 2007 12:55 PM
To: hrothman@bloomfieldbakers.com; bcrumby@bloomfieldbakers.com
Cc: droysteriii@capitolfundsincc.com
Subject: Loven Oven / PCA
Importance: High

Harold / Bob

Sincerely appreciated your time this morning and want to apologize again for the circumstances. After our conversations I still am at odds on how we got to this point. We still have in our possession retained samples of that lot that we have run countless tests and show absolutely no evidence of Salmonella. As well our Pathogen monitoring and "Swab Testing" in our plant has shown no evidence of any place Salmonella could have been introduced into our product.

Anyway I did research back and see that we have done about \$600,000 in business with Bloomfield / Loven Oven in the past 2 years. Apologies again, that is more than I had realized.

After discussing this with my partner we are prepared to offer as follows:

1



- 1) \$60,000 cash settlement
- 2) If Bloomfield / Lovin Oven continues to do business with PCA, we would offer \$0.10 cents per pound off invoice for Organic Product purchased from PCA and \$0.05 cents per pound off invoice on Conventional Product purchased from PCA over the next two year period (at agreed upon base pricing).

As well PCA would pick up costs of Micro Testing by Bloomfield / Lovin Oven BY Bloomfield / Lovin Oven PRIOR to introduction into its bars, cookies, etc.

This, based on the past two years business would amount to well over \$43,000.

Sincerely hope you will consider this...Congratulations on your new relationship with Ralcorp. They have a very good group of energetic people.

Kindest regards,

Stewart Parnell

From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Wednesday, March 14, 2007 6:59 PM
To: rmkarr@clifbar.com
Cc: 'Susan Damon'; david.voth@peanutcorp.com; 'Danny Kilgore '; jeff.mcfay@peanutcorp.com;
Subject: Organic Peanuts

Mr. Karr,

I am writing to ask if there is a possibility that we could set up a meeting with you with regards to some peanut problems we are experiencing thru Bloomfield Bakers. It seems that Bloomfield wants to eliminate us as their organic peanut supplier due to Salmonella Problems they have experienced with some Bars. We have done and always have done very, very thorough testing on all peanuts, especially Organic, that we process for any customer of ours. Every peanut that we have shipped has only left our facility upon successful negative testing for Salmonella and many other various micro testing procedures.

As well, we swab test our entire processing lines on a regular basis and this is audited by an outside (J. Leek) laboratory. We can find absolutely no evidence of instances of Salmonella. I have been in the peanut business for almost 30 years and as such have seen issues with Salmonella on raw peanuts but never, never in my experience have had a problem with this in a cooked peanut. This is not to say it could not be contaminated after cooking by poor handling procedures. But as well, all our people are trained and experienced in in good GMP practices and, as well , we do test for this just in case.

We feel we have been slighted as a potential supplier to Clif Bar and know that we may be approaching this from the wrong angle. But we would welcome a visit by yourself at our expense to our facility or again would love the opportunity to sit down with you and let us explain our process and why we feel confident that we have absolutely no problems with micros with our finished / processed peanut products.

Kindest regards,

Stewart Parnell
(800)680-6575

www.peanutcorp.com



From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Tuesday, March 13, 2007 12:42 PM
To: 'Dkilogore@Peanutcorp. Com'
Subject: FW: Salmonella

You may want to put his address in your contacts...

Stewart

-----Original Message-----

From: Mike Doyle [mailto:mdoyle@uga.edu]
Sent: Tuesday, March 13, 2007 9:35 AM
To: stew.parnell@peanutcorp.com
Cc: 'Dkilogore@Peanutcorp. Com'
Subject: Re: Salmonella

Stewart,
Thanks. Stay in touch.
Mike

On 12 Mar 2007 at 10:46, Stewart Parnell wrote:

Dr. Doyle,

Sincerely appreciated your time on the phone this morning, your input was very, very helpful to me. As any information regarding our discussion becomes available I will pass this on to you...please always feel free to call if you need anything with regards to peanuts from us...

Thanks again,

Stewart Parnell
(800) 680-6575

Fax (434) 384-9528

GA Plant: (229) 723-3411
TX Plant: (806) 288-0300
VA Plant: (757) 539-0221

www.peanutcorp.com

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu



From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Friday, March 16, 2007 9:58 AM
To: 'Danny Kilgore'; stew.parnell@peanutcorp.com; 'Danny Kilgore '; 'Jeff Mcfay'
Subject: RE: Heat Tolerance of Salmonella study

thanks, me too....this is scary

From: Danny Kilgore [mailto:danny.kilgore@peanutcorp.com]
Sent: Friday, March 16, 2007 10:49 AM
To: stew.parnell@peanutcorp.com; 'Danny Kilgore '; 'Jeff Mcfay'
Subject: RE: Heat Tolerance of Salmonella study

This blows everything anyone has ever told me (including AIB) out of the water.

Danny Kilgore <><

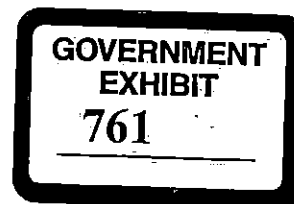
Peanut Corporation of America
Blakely, Ga.
Ph. 229-723-3411
Fx. 229-723-5130

www.peanutcorp.com

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Friday, March 16, 2007 9:10 AM
To: 'Danny Kilgore '; 'Jeff Mcfay'
Subject: FW: Heat Tolerance of Salmonella study

This is the most important paragraph in the whole thing.... some strains of salmonella can live at 190 F for up to 50 mins....that is much hotter than peanut butter...

The results in Figures 1 and 2 with the very high survival rates are consistent with previous observations that only a 1.5-log reduction of *Salmonella* in peanut butter was obtained after 196 min at 55_C, 48 min at 65_C, and 12 min at 74_C (14). Our main conclusion from this experiment is that *Salmonella* is likely to survive in peanut butter for the duration of the expected shelf life, as was previously shown (2), even after pasteurization. **Moreover, it can survive at temperatures as high as 90_C for 50 min.**



From: Danny Kilgore [danny.kilgore@peanutcorp.com]
Sent: Wednesday, March 21, 2007 2:04 PM
To: 'joe.sams@peanutcorp.com'
Subject: FW: FW: FW: C J Danimiller

Please see Stew's response.

Danny Kilgore <'///><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Wednesday, March 21, 2007 11:50 AM
To: 'Danny Kilgore'; stew.parnell@peanutcorp.com
Subject: RE: FW: FW: C J Danimiller

shit , just ship it , I cannot afford to loose another customer....call me about Nestle

From: Danny Kilgore [mailto:danny.kilgore@peanutcorp.com]
Sent: Wednesday, March 21, 2007 2:46 PM
To: stew.parnell@peanutcorp.com
Subject: RE: FW: FW: C J Danimiller

The Sal. (only) results for todays production which is required to fill the order will be available mid afternoon Friday. If it ships on Friday by common carrier BEST case will be delivery sometime on Tuesday.

Danny Kilgore <'///><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Wednesday, March 21, 2007 11:34 AM
To: 'Danny Kilgore'
Subject: RE: FW: FW: C J Danimiller

I thought the results would be here tomorrow??

From: Danny Kilgore [mailto:danny.kilgore@peanutcorp.com]
Sent: Wednesday, March 21, 2007 2:34 PM
To: stew.parnell@peanutcorp.com
Cc: joe.sams@peanutcorp.com
Subject: FW: FW: FW: C J Danimiller

Are they going to sign the waiver....this has to ship common carrier.



Danny Kilgore <'///><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com

From: Joe Sams [mailto:joe.sams@peanutcorp.com]
Sent: Wednesday, March 21, 2007 10:59 AM
To: 'Dkilgore@Peanutcorp. Com'
Subject: FW: FW: FW: C J Danimiller

What about the wavier?

From: HUGH PARNELL [mailto:hbparnell@hotmail.com]
Sent: Wednesday, March 21, 2007 1:55 PM
To: stew.parnell@peanutcorp.com; joe.sams@peanutcorp.com
Subject: RE: FW: FW: C J Danimiller

Stewart,

Jim says to have it there Monday morning.. his truck leaves @ 8 in the morning and it really doesn't matter if its there Friday or Monday now...

Thanks hbp

mobile-434-851-3027 office-434-384-3027 fax----434-384-3959 toll free-888-264-4124

From: "Stewart Parnell" <stewart.parnell@peanutcorp.com>
Reply-To: <stew.parnell@peanutcorp.com>
To: "HUGH PARNELL" <hbparnell@hotmail.com>
Subject: FW: FW: C J Danimiller
Date: Wed, 21 Mar 2007 13:37:49 -0400
MIME-Version: 1.0
Received: from mail26.opentransfer.com ([72.41.4.27]) by bay0-mc6-f9.bay0.hotmail.com with Microsoft SMTPSVC(6.0.3790.2668); Wed, 21 Mar 2007 10:37:49 -0700
Received: (qmail 16639 invoked by uid 399); 21 Mar 2007 17:37:47 -0000
Received: from unknown (HELO stewartp) (24.75.170.42) by mail26.opentransfer.com with SMTP; 21 Mar 2007 17:37:47 -0000

Hugh,

We need to get this signed to get his shipment delivered this week...I need to know soon to ship today...sorry

From: Danny Kilgore [mailto:danny.kilgore@peanutcorp.com]
Sent: Wednesday, March 21, 2007 12:31 PM
To: stew.parnell@peanutcorp.com
Cc: joe.sams@peanutcorp.com; jeff.mcfay@peanutcorp.com; grey.parnell@peanutcorp.com
Subject: RE: FW: C J Danimiller

We need to send a Release Form for them to request our shipment before internal testing is completed.

Danny Kilgore <'///><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Wednesday, March 21, 2007 7:44 AM
To: 'Joe Sams'
Cc: 'Danny Kilgore'; 'HUGH PARNELL'
Subject: RE: FW: C J Danimiller

just do the best you can and let Hugh know ,,if he does not require a coa let's ship it...

From: Joe Sams [mailto:joe.sams@peanutcorp.com]
Sent: Wednesday, March 21, 2007 9:51 AM
To: 'HUGH PARNELL'; stew.parnell@peanutcorp.com; david.voth@peanutcorp.com
Cc: 'Dkilgore@Peanutcorp. Com'
Subject: RE: FW: C J Danimiller

Micro results will not be back until Friday / maybe Monday – before we can ship

This is typically a volume common carrier move with 2 days transit / no guarantees service

We currently don't have anything to hook it with – on a pool truck

881 miles is a real push to cover with next day delivery – has to load early on a dedicated truck

Thanks,

From: HUGH PARNELL [mailto:hbparnell@hotmail.com]
Sent: Wednesday, March 21, 2007 9:35 AM
To: stew.parnell@peanutcorp.com; david.voth@peanutcorp.com
Cc: joe.sams@peanutcorp.com
Subject: RE: FW: C J Danimiller

Stewart,

I spoke to him on Monday and he said if it gets there this week he is fine.... Joe ... I need to know when he will receive, If you ship it tonight or tomorrow. If he is the first drop, wouldn't he get on Friday? ship the cheapest way.....

Thanks hbp

mobile-434-851-3027 office-434-384-3027 fax----434-384-3959 toll free-888-264-4124

From: "Stewart Parnell" <stewart.parnell@peanutcorp.com>
Reply-To: <stew.parnell@peanutcorp.com>
To: "'HUGH PARNELL'" <hbparnell@hotmail.com>, <david.voth@peanutcorp.com>
Subject: FW: C J Danimiller
Date: Wed, 21 Mar 2007 09:21:56 -0400
MIME-Version: 1.0
Received: from mail26.opentransfer.com ([72.41.4.27]) by bay0-mc6-f15.bay0.hotmail.com with Microsoft SMTPSVC(6.0.3790.2668); Wed, 21 Mar 2007 06:22:21 -0700
Received: (qmail 866 invoked by uid 399); 21 Mar 2007 13:21:53 -0000
Received: from unknown (HELO stewardp) (24.75.170.42) by mail26.opentransfer.com with SMTP; 21 Mar 2007 13:21:53 -0000

Hugh??????????

From: Joe Sams [mailto:joe.sams@peanutcorp.com]
Sent: Wednesday, March 21, 2007 9:15 AM
To: 'Dkilgore@Peanutcorp. Com'
Cc: stew.parnell@peanutcorp.com
Subject: FW: C J Danimiller

Are we going to get a waiver on this too?

Production was yesterday & today -- needs to ship today to have a chance of delivery this week.

Let me know,

Thanks,

From: HUGH B. PARNELL [mailto:HBPARNELL@HOTMAIL.COM]
Sent: Monday, March 19, 2007 11:28 AM
To: 'Joe Sams'; 'David Voth'; stew.parnell@peanutcorp.com
Subject: C J Danimiller

Jim @ C J says as long as he get his order this week everything is Ok So please ship cheapest way ...
hbp

It's tax season, make sure to follow these few simple tips

~~Dannemiller 7080-13~~

Exercise your brain! Try Flexicon.

From: Neel Stratton [nstratton@clifbar.com]
Sent: Thursday, March 22, 2007 1:50 PM
To: stew.parnell@peanutcorp.com
Cc: Harold Rothman; billybob4u@aol.com; Wayne Hise; jrincon@bloomfieldbakers.com; RM Karr; Ktriddellsales@aol.com; Danny Kilgore; Jeff Mcfay; David Voth; Connie Bell; RM Karr
Subject: RE: Loven Oven / Peanut Corp.

Stewart

Thanks for your email...I am glad to hear things have been resolved between you guys and the bakery. You obviously have done a great deal of due diligence in assuring the integrity of your facility and the product you produce. We unfortunately for now are committed else where. but would love to get you guys approved for possible future opportunities.. Most of our resources for the next quarter are tied up on an internal project, but hopefully later this year we can work on getting you re-approved.

Thanks so much for follow up and look forward to connecting in the future.

Thanks so much, neel

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Thursday, March 22, 2007 10:30 AM
To: Neel Stratton
Cc: 'Harold Rothman'; billybob4u@aol.com; 'Wayne Hise'; jrincon@bloomfieldbakers.com; RM Karr; Ktriddellsales@aol.com; 'Danny Kilgore'; 'Jeff Mcfay'; 'David Voth'
Subject: Loven Oven / Peanut Corp.

Neel,

I just received an email from Susan (Damon) with regards to Peanut Corp. approval with Bloomfield / Loven Oven. I just wanted to clarify where we feel are today. Peanut Corp. and Bloomfield / Loven Oven have come to an agreement with regards to the disposition of the product that was in question.

During this issue Peanut Corporation has hired the services of two independent outside firms to look at issues in our plants with regards to pathogens, micro issues, etc. We have done an extensive complete environmental swabbing as well as testing of all our retained samples and as well absolutely EVERY product that leaves our facility is sampled by an extensive sampling procedure formulated by J. Leek Laboratories. We have not found ANY instance of ANY micro issues in our facility or products at the point they leave our facility. We continue to monitor this constantly.

With that said, I was informed by Mr. Rothman and Mr. Ross at Bloomfield / Loven Oven that Peanut Corp would be put back on the list of approved vendors for Bloomfield / Loven Oven. At no time was it said that Clif would approve Peanut Corporation for it's Co-Packed products.

However, Peanut Corporation would be very pleased to offer a paid trip by yourself, Bloomfield Bakers personnel or other Q.C. employees to visit our facility in either Plainview, TX or Blakely, Georgia. We would love the opportunity to show our entire process as well as Quality Checks that we have in place to best prevent any type of contaminations.

As well, for Bloomfield / Loven Oven, Peanut Corporation has agreed to front the expense for any pre-testing before their process that they feel necessary to insure the purity of their products. Please accept my apologies if anything has been misrepresented by myself or Susan. Look forward to speaking to you in person in the near future.

Kindest regards,

Stewart Parnell
(800) 680-6575



Fax (434) 384-9528

GA Plant: (229) 723-3411

TX Plant: (806) 288-0300

VA Plant: (757) 539-0221

www.peanutcorp.com

From: Danny Kilgore [danny.kilgore@peanutcorp.com]
Sent: Thursday, April 05, 2007 3:51 PM
To: 'Joe Sams'; 'Jeff Mcfay'
Subject: FW: DOT foods

See below

Danny Kilgore <'//><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Thursday, April 05, 2007 9:12 AM
To: 'Danny Kilgore'
Subject: RE: DOT foods

SHIP

From: Danny Kilgore [mailto:danny.kilgore@peanutcorp.com]
Sent: Thursday, April 05, 2007 2:23 PM
To: stew.parnell@peanutcorp.com
Subject: DOT foods

We have a couple of items required on this weeks DOT order that we will produce today but will not have sal. Results back in time to ship tomorrow. Do you want us to short ship them again and wait for results or just ship? Items are 36 cartons of 50# Natural PB and 75 cases of 6/3/5 small chop (do not have results back from small chop production).

Danny Kilgore <'//><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com



From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Tuesday, April 17, 2007 11:17 AM
To: 'Grey Adams'; stew.parnell@peanutcorp.com; 'David Voth'; 'Joe Sams'
Cc: 'Michael Alexander'; 'Lisa Alexander'; 'LISA MERRILL'
Subject: RE: Meal In Plainview

The money is going to Blakely I believe?

-----Original Message-----

From: Grey Adams [mailto:grey.adams@peanutcorp.com]
Sent: Tuesday, April 17, 2007 12:05 PM
To: stew.parnell@peanutcorp.com; 'David Voth'; 'Joe Sams'
Cc: 'Michael Alexander'; 'Lisa Alexander'; 'LISA MERRILL'
Subject: RE: Meal In Plainview

I expect to receive the money for the peanut meal today or tomorrow. As soon as the money is in the account, I will have Joe arrange a truck to pick up the meal.

Each tote is marked that needs to be put on the truck. It should total 40,540 pounds (22 totes). Joe: Each tote is on a pallet.

PLEASE, PLEASE make sure someone air hoses off the totes before they are loaded on the truck. They are filthy on top.

Let me know if you have any questions.

Thanks.

Grey Adams
Peanut Corporation of America
Phone 434-384-7098
Fax 434-384-9528
www.peanutcorp.com

-----Original Message-----

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Thursday, April 12, 2007 11:53 AM
To: 'David Voth'
Cc: 'Grey Adams'; 'Michael Alexander'
Subject: RE: Meal In Plainview

Clean em all up and ship them,,,,,,where is the rat stuff coming from , we pay that pest control guy a fortune??

Stewart

-----Original Message-----

From: David Voth [mailto:david.voth@peanutcorp.com]
Sent: Thursday, April 12, 2007 11:50 AM
To: stew.parnell@peanutcorp.com
Cc: 'Grey Adams'
Subject: FW: Meal In Plainview



Stew, this is your call.

Thanks,

David

Peanut Corporation of America

434 384 7098
434 384 9528 fax
434 841 1499 mobile

-----Original Message-----

From: grey.adams@peanutcorp.com [mailto:grey.adams@peanutcorp.com]
Sent: Thursday, April 12, 2007 11:47 AM
To: David Voth
Cc: 'LISA MERRILL'
Subject: Re: Meal In Plainview

David:

Last night I counted 25 totes of meal. The oldest tote is dated 12-15-2006 and they go through March. Is that too old to ship to Turbeville? If that is not too old, I will go out and count the bags and choose which ones to send to him. They need to air hose the top off though because they are covered in dust and rat crap. I will get the pounds total and do a proforma (from here if I

can). Last order was .41/delivered...?...

THANKS!

Grey

Quoting David Voth <david.voth@peanutcorp.com>:

> How much meal is out there? I just sold a load to Jeff Turbville @
> \$0.395 delivered. He said if we can get him a proforma invoice today
> he will
> wire
> the money so we can get a truck tomorrow.
>
>
>
> Please fax the Proforma to Richard Bhill @ (229) 883-3525. If we
> need to generate the invoice here let me know.
>
>
>
> Thanks,
>
>
>
> David
>
>
>
> Peanut Corporation of America

>
>
>
> 434 384 7098
>
> 434 384 9528 fax
>
> 434 841 1499 mobile
>
>
>
>

From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Wednesday, June 27, 2007 12:50 PM
To: 'Danny Kilgore'
Subject: RE: Blakely Roof

no, I thought they were very impressive to show how the UV Coating has deteriorated and washed off... VERY SERIOUS

From: Danny Kilgore [mailto:danny.kilgore@peanutcorp.com]
Sent: Wednesday, June 27, 2007 1:48 PM
To: stew.parnell@peanutcorp.com
Subject: RE: Blakely Roof

Are you being sarcastic?? He called for me earlier when I was gone to Cold Storage to pick up some peanuts for the plant. I have called back and left message for him to call.

Danny Kilgore <'///><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Wednesday, June 27, 2007 1:42 PM
To: 'Danny Kilgore'
Subject: RE: Blakely Roof

that's very impressive..thanks for sending that to him...

From: Danny Kilgore [mailto:danny.kilgore@peanutcorp.com]
Sent: Wednesday, June 27, 2007 1:36 PM
To: droysteriii@capitolfundsinc.com; stew.parnell@peanutcorp.com
Subject: Blakely Roof

During the last couple of heavy rains we have noticed some significant leaks. I believe that the majority of the leaks are around the skylights and we have addressed those this week, thus far it has not rained again to see if those leaks are corrected. We also have a significant leak where the main roof discharges onto the blanching roof. It appears as though the foam has cracked allowing water to pool and seep between the joint.

As you can see in the attached photos the majority of the UV coating has washed off the roof and the foam seems to be acting like a sponge. These pictures were taken Tuesday morning after rain on Monday afternoon.

Danny Kilgore <'///><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com



From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Tuesday, July 17, 2007 10:52 AM
To: 'Danny Kilgore'; 'Jeff Mcfay'; 'Joe Sams '; 'Me'; 'Raymond Kimbrel'; 'Steve Hutto ';
grey.adams@peanutcorp.com
Cc: 'David Voth'
Subject: RE: COA & Shipment

this is CORRECT

From: Danny Kilgore [mailto:danny.kilgore@peanutcorp.com]
Sent: Tuesday, July 17, 2007 11:46 AM
To: 'Jeff Mcfay'; 'Joe Sams '; 'Me'; 'Raymond Kimbrel'; 'Steve Hutto '; 'Stewart '
Cc: 'David Voth'
Subject: COA & Shipment

Per my conversations with Stewart this morning, We will not hold shipments waiting on COA for customers who DO NOT require COA. Also if we are doing a specific run for a customer who DOES NOT require a COA then we will not do the testing. For all customers who do require COA we will still need to have waivers signed if customer requests shipment prior to our receiving results.

Danny Kilgore <'///><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com



From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Monday, July 23, 2007 12:43 PM
To: danny.kilgore@peanutcorp.com; Jesus Garrocho (Chuy) ; 'Cathy Mullins'; 'Jeff Mcfay'; David Royster III; 'David Voth'
Subject: Salmonella

If your favorite PB&J spread is Peter Pan brand, you'll have to wait a little longer before you'll see it back on the shelves again. ConAgra, the company that makes Peter Pan says it will not restart production of the peanut butter until it completes roofing and floor renovations to its plant in Georgia.

Investigators say a roof leak in that plant is what led to the salmonella contamination in "Great Value" and "Peter Pan" peanut butter brands earlier this year.

The plant hopes to reopen sometime in August.



From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Thursday, August 16, 2007 7:31 AM
To: Parnell107@aol.com
Cc: 'Danny Kilgore'; 'David Voth'
Subject: RE: peanut granules for NB Crunch

I would have just done that without asking and priced him accordingly..Their Q.C. will never figure that out....or allow that...it would change the "taste profile"

I will work on his price this morning

From: Parnell107@aol.com [mailto:Parnell107@aol.com]
Sent: Thursday, August 16, 2007 7:54 AM
To: stewart.parnell@peanutcorp.com
Subject: Fwd: peanut granules for NB Crunch

Stewart, I asked Wes if we use his Peanuts could we use his meal for his paste but no answer yet. I told him it would require adding some oil to the paste although.

Michael Parnell
804-379-8485 Phone
804-986-4952 Cell
parnell107@aol.com
mike.parnell@peanutcorp.com

Get a sneak peek of the all-new AOL.com.



SW-CL901-173054

From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Thursday, August 16, 2007 8:30 AM
To: 'Jeff Mcfay'
Cc: 'Danny Kilgore'; 'David Voth'
Subject: RE: Lab equipment

can you guarantee it will work and we will not get screwed...GET IT

these lab tests and COA's are fucking breaking me / us

From: Jeff Mcfay [mailto:jeff.mcfay@peanutcorp.com]
Sent: Thursday, August 16, 2007 9:18 AM
To: stew.parnell@peanutcorp.com
Cc: 'Danny Kilgore'
Subject: Lab equipment

Stewart,

Do you still want me to purchase the last piece of test equipment for our micro lab? I found one in the UK for \$600. New and slightly used are between 2000 & 5000 dollars. The one from the UK is an older model but still in good working condition. This is the last critical piece that is needed. How do you want me to proceed?

Jeffrey McFay
Quality Assurance Director
Peanut Corp. of America
ph. 800-334-4939
fx. 229-723-5130



From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Monday, October 22, 2007 3:55 PM
To: 'Parnell107@aol.com'
Subject: Peanut Butter Paste Costs
Attachments: Cost Analysis Paste.xls

Mike,

From the beginning I told you that this "paste deal" was just to help you get on your feet since Houston pulled them out from under you...We now have a history of what our actual cost are and what it is costing PCA. You can see from the above Spread Sheet that I am losing approximately \$600 for every 40,000 pounds that we ship..

This does not include anything to recoup the \$150,000 investment that PCA made to set up the line for you...Effective November 15th we will be raising the price to .115 cents per pound for the process. At some point in time I would like to at least get the margin where we could make a penny per pound but know at the present time the 1-1/2 cent per pound will be a large increase for Wes (or you) to swallow.

Anyway we are doing our best at trying to make this work for you..

Thanks for you cooperation

Stewart

From: Danny Kilgore [mailto:danny.kilgore@peanutcorp.com]
Sent: Monday, October 22, 2007 4:49 PM
To: stew.parnell@peanutcorp.com
Subject: Paste

Danny Kilgore <'////><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com



From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Monday, February 04, 2008 2:40 PM
To: 'Raymond Kimbrel'
Cc: 'Danny Kilgore'; jsams@peanutcorp.com; marywilkerson@peanutcorp.com; shutto@peanutcorp.com; 'david VOTH'; 'David Royster III'
Subject: RE: DAILY PRODUCTION LOG (version 1)
Importance: High

Raymond,

I am not sure anyone down there quite understands how SERIOUS this is....these are not peanuts you are throwing away

every day..IT IS MONEY.....IT IS MONEY.....IT IS MONEY... IT IS GOD

DAMN MONEY THAT WE DO NOT HAVE BECAUSE OF HOW LONG I HAVE ALLOWED you, your crew and everyone down there to let THIS GO ON.....

The idea is Not to have to rework it..... NOT TO HAUL IT NEXT DOOR, PAY STORAGE , PAY TO REWORK IT AND THEN GIVE IT AWAY..the idea is to STOP THE MONEY FROM BEEN CARRIED OUT THE BACK DOOR IN THE FORM OF WILDLIFE / Oil Stock / CHARITY.....

STOP THE MONEY FROM EVER GETTING OUT OF THE PRODUCTION FLOW.....!!!!!!!

WHAT CAN I SAY TO GET MY POINT ACROSS...we have got to stop our money from going out the door.....I don't need excuses that this is rework, etc. etc./...enough Bullshit...fix the problem or I will get someone who wants to handle this situation...all of our time is running out..

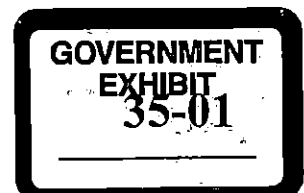
If you need further explanation please call me to explain how I am wrong or turn in your resignation...

Stewart

From: Raymond Kimbrel [mailto:raymond.kimbrel@peanutcorp.com]
Sent: Monday, February 04, 2008 2:29 PM
To: stew.parnell@peanutcorp.com
Cc: 'Danny Kilgore'; jsams@peanutcorp.com; marywilkerson@peanutcorp.com; shutto@peanutcorp.com; 'david VOTH'
Subject: RE: DAILY PRODUCTION LOG (version 1)

Done.

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Monday, February 04, 2008 1:48 PM
To: 'Raymond Kimbrel'; stew.parnell@peanutcorp.com
Cc: 'Danny Kilgore'; jsams@peanutcorp.com; marywilkerson@peanutcorp.com; shutto@peanutcorp.com; 'david VOTH'
Subject: RE: DAILY PRODUCTION LOG (version 1)



just label it **Waste** until it is recouped....

From: Raymond Kimbrel [<mailto:raymond.kimbrel@peanutcorp.com>]
Sent: Monday, February 04, 2008 1:45 PM
To: stew.parnell@peanutcorp.com
Cc: 'Danny Kilgore'; jsams@peanutcorp.com; marywilkinson@peanutcorp.com; shutto@peanutcorp.com; 'david VOTH'
Subject: RE: DAILY PRODUCTION LOG (version 1)

Left hand side of sheet, above the "pounds per man hours" Raw nut rework product 48 lbs, and Roasted nut rework product 1374 lbs, with the bulk of this being spice shake off from seasoned splits for Forward Foods...was told to give another name as will not be "waste" any longer, but rather product that will be reworked back into production at some point...R/

From: Stewart Parnell [<mailto:stewart.parnell@peanutcorp.com>]
Sent: Monday, February 04, 2008 9:22 AM
To: 'Raymond Kimbrel'
Cc: 'Danny Kilgore'; jsams@peanutcorp.com; marywilkinson@peanutcorp.com; shutto@peanutcorp.com; 'david VOTH'
Subject: RE: DAILY PRODUCTION LOG (version 1)

WASTE NUMBERS???

From: Raymond Kimbrel [<mailto:raymond.kimbrel@peanutcorp.com>]
Sent: Monday, February 04, 2008 9:16 AM
To: stew.parnell@peanutcorp.com
Cc: 'Danny Kilgore'; jsams@peanutcorp.com; marywilkinson@peanutcorp.com; shutto@peanutcorp.com
Subject: DAILY PRODUCTION LOG (version 1)

BULK OF ROASTED REWORK PRODUCT WAS SPICE SHAKE OFF FROM BLANCH RM.(D.B.S.)

P.C.A. DAILY PRODUCTION LOG

DATE : 2/1/2008 FRIDAY

=====

STYLE ROASTED	WGT.	ITEM #	STYLE ROASTED	LBS.	CASES
D/R SEASONED SPLITS	6,000	100B04SPL	30# SEA. SPLITS FORWARD	12420	414
FORWARD FOODS	16,000	100B04SPL	30# SEA. SPLITS FORWARD	8400	280
FROM ORGANIC SPLITS			35# ORGANIC OL FASH		
IN SYSTEM		551063	NUTRIN	7350	210
FROM GRANULATION STOCK		100TSM	BULK SMALLMEAL BTR. STK	1756	1
IN SYSTEM		551015	30# MEDIUM CHOP STOCK	12210	407
REWORK B16JR INTO			30# HOT AND SPICY		
HOT AND SPICY	600	100B06	STOCK	660	22
O/R U/S # 1 REDSKINS			2000# O/R U/S # 1 REDSKIN		
PRIMROSE	18160	100TORUS#1	PRIMROSE CANDY	17803	9

<hr/>		<hr/>		<hr/>		<hr/>		<hr/>		<hr/>		<hr/>		<hr/>		<hr/>		<hr/>		<hr/>	
RAW NUT REWORK PRODUCT		48 lbs																			
ROASTED NUT REWORK PRODUCT		1374 lbs																			
<hr/>		<hr/>		<hr/>		<hr/>		<hr/>		<hr/>		<hr/>		<hr/>		<hr/>		<hr/>		<hr/>	
POUNDS PER MAN HR:	PROD.	559 LBS	GRAN.	436 LBS	BUTTER	306 LBS															
2 ND. SHIFT MAN HR. #S	PROD.	172 LBS																			
<hr/>																					
TOTAL LBS. ROASTED	40760		TOTAL LBS FINISHED	60599		1343															

From: Danny Kilgore [danny.kilgore@peanutcorp.com]
Sent: Thursday, March 06, 2008 9:08 AM
To: stew.parnell@peanutcorp.com; Grey Adams'
Subject: FW: Peanut Corporation Of America BL-20072 PO 2602-5
Attachments: Carta Inst AA Peanut.xls; E5362.pdf; Packing List PASTA.doc

I hope we can stay up with them on payments.....I am going to release the next ones for a load a week, that way we can gain some on these peanuts being roasted for paste.

~~We are averaging 2-3 loads a week to Kellogg and mixing paste in at 50%~~

Danny Kilgore <'//><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com

-----Original Message-----

From: Monica Delcroix [mailto:mdelcroix@bksterling.com]
Sent: Thursday, March 06, 2008 8:56 AM
To: 'Joe Sams'; 'Danny Kilgore'
Cc: 'Karina Martinez'
Subject: Peanut Corporation Of America BL-20072 PO 2602-5

Good morning Joe:

Attached shipping documents of your P.O. 2602-5. It was shipped on 2/29/08.
As soon as I get transit report I will forward to you.

Thanks,

Mónica Delcroix
Sterling Corporation
11605 Haynes Bridge Rd. Suite 435
Alpharetta, GA 30004
Ph - 678-461-3500
Fax - 678-461-8844

No virus found in this outgoing message.

Checked by AVG Free Edition.

Version: 7.5.516 / Virus Database: 269.21.4/1313 - Release Date: 3/5/2008
9:50 AM



From: Danny Kilgore [danny.kilgore@peanutcorp.com]
Sent: Thursday, March 06, 2008 9:18 AM
To: 'Joe Sams'
Cc: 'parnell107@aol.com'
Subject: FW: Cert of analysis

Can you get these for Mike?

Danny Kilgore <'/><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com

From: parnell107@aol.com [<mailto:parnell107@aol.com>]
Sent: Thursday, March 06, 2008 9:08 AM
To: danny.kilgore@peanutcorp.com
Subject: Re: Cert of analysis

WHAT I NEED IS TRACKING NUMBERS. SUE HAS BEEN CALLING FOR THE PRODUCT. CAN YOU GET ME THOSE?

Michael Parnell
804-379-8485 Office Phone
804-379-3536 Office Fax
804-986-4952 Mobile

-----Original Message-----

From: Danny Kilgore <danny.kilgore@peanutcorp.com>
To: 'Joe Sams' <joe.sams@peanutcorp.com>; 'Mike Parnell' <mike.parnell@peanutcorp.com>; parnell107@aol.com
Cc: stew.parnell@peanutcorp.com
Sent: Thu, 6 Mar 2008 9:05 am
Subject: RE: Cert of analysis

Mike.....Attached is the COA for the last load of paste. You had said that this would be sufficient.....Just please notice the lot numbers don't match.....if YOU want to change them, then please do so and then forward to Kellogg.

Danny Kilgore <'/><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com



From: Danny Kilgore [danny.kilgore@peanutcorp.com]
Sent: Thursday, May 08, 2008 4:12 PM
To: 'stew.parnell@peanutcorp.com'
Subject: RE: Entry Number 112 - 2270017 - 4

I understand and agree. I just want us to be consistent with whatever documentation that the FDA may have. We did not have anything listing specifics on the return that would have been filled out on their end.

Danny Kilgore <*)>><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Thursday, May 08, 2008 4:04 PM
To: 'Danny Kilgore'
Subject: RE: Entry Number 112 - 2270017 - 4

the answer, I don't want to mention metal in a food product and we have \$30,000 or more worth of metal detectors

From: Danny Kilgore [mailto:danny.kilgore@peanutcorp.com]
Sent: Thursday, May 08, 2008 3:51 PM
To: stew.parnell@peanutcorp.com; 'David Voth'
Cc: 'Joe Sams'
Subject: RE: Entry Number 112 - 2270017 - 4

Is that the answer or a question?

Danny Kilgore <*)>><
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Thursday, May 08, 2008 3:48 PM
To: 'Danny Kilgore'; 'David Voth'
Cc: stew.parnell@peanutcorp.com; 'Joe Sams'
Subject: RE: Entry Number 112 - 2270017 - 4

SIZE ISSUES OF THE CUT

From: Danny Kilgore [mailto:danny.kilgore@peanutcorp.com]
Sent: Thursday, May 08, 2008 3:47 PM



To: 'David Voth'
Cc: stew.parnell@peanutcorp.com; 'Joe Sams'
Subject: FW: Entry Number 112 - 2270017 - 4

David.....Can you please get a WRITTEN explanation on why Multi Bar returned this product across the border. I know what WE all know why, but the story that Joe got verbally was that the documented reason was a size issue and FM (metal) was not mentioned.

We all need to have our stories straight if and when we are questioned by the FDA. I'm afraid that conflicting stories would only delay release and raise questions.

Danny Kilgore <*)>>>{
Peanut Corporation of America
Ph 229-723-3411
Fx 229-723-5130

www.peanutcorp.com

From: Ward, Geoffrey B [mailto:geoffrey.ward@fda.hhs.gov]
Sent: Thursday, May 08, 2008 3:26 PM
To: Joe Sams
Cc: Danny Kilgore; Stewart Parnell
Subject: RE: Entry Number 112 - 2270017 - 4

Mr. Sams, we inquired in Buffalo as to the status of this entry and I can now tell you that the entry is being reviewed by Mr. Joe Farniglietti, CO. He should be in touch with you soon. Thanks for your patience.

Geoffrey B Ward
Consumer Safety Officer
Food And Drug Administration
NY District, Alexandria Bay RP
315-482-5762

From: Joe Sams [mailto:joe.sams@peanutcorp.com]
Sent: Thursday, May 08, 2008 10:29 AM
To: Ward, Geoffrey B
Cc: 'Danny Kilgore'; 'Stewart Parnell'
Subject: RE: Entry Number 112 - 2270017 - 4

I am sorry to say that our company has not been contacted.

Can you check to see what the status is of this shipment?

Thank you,

Joe Sams

From: Ward, Geoffrey B [mailto:geoffrey.ward@fda.hhs.gov]
Sent: Thursday, May 01, 2008 8:08 AM
To: Joe Sams
Cc: Stewart Parnell; Danny Kilgore
Subject: RE: Entry Number 112 - 2270017 - 4

Good morning Mr. Sams, I checked your entry and nothing has been done to it yet. I sent an email to my supervisor to check into what the timeframe is there. I will let you know when I hear something further. thanks for your patience.

Geoffrey B Ward
Consumer Safety Officer
Food And Drug Administration
NY District, Alexandria Bay RP
315-482-5762

From: Joe Sams [mailto:joe.sams@peanutcorp.com]
Sent: Thursday, May 01, 2008 7:31 AM
To: Ward, Geoffrey B
Cc: 'Stewart Parnell'; 'Danny Kilgore'; 'Joe Sams'
Subject: RE: Entry Number 112 - 2270017 - 4

Good Morning Mr. Ward,

My company has not been contracted.

Could you up date us on the status of this shipment?

Sincerely,

Joe Sams

From: Ward, Geoffrey B [mailto:geoffrey.ward@fda.hhs.gov]
Sent: Wednesday, April 16, 2008 4:17 PM
To: Joe Sams
Cc: Stewart Parnell
Subject: RE: Entry Number 112 - 2270017 - 4

Good afternoon Mr. Sams, the entry will be assigned to a compliance officer in Buffalo, NY. He/she will be in contact with the Importer (Multibar) and Peanut Corp. as the holder/owner of the goods to determine what the disposition should be and will let you know what your options are. In the meantime, this shipment must be held intact at a location in your control until you hear from the compliance officer. If you have any further questions, just let me know. You can reach me at the number below until 4:30 today or tomorrow.

Geoffrey B Ward
Consumer Safety Officer

Food And Drug Administration
NY District, Alexandria Bay RP
315-482-5762

From: Joe Sams [mailto:joe.sams@peanutcorp.com]
Sent: Wednesday, April 16, 2008 4:00 PM
To: Ward, Geoffrey B
Cc: 'Stewart Parnell'; 'Joe Sams'
Subject: Entry Number 112 - 2270017 - 4

April 16, 2008

RE: Entry Number 112 – 2270017 – 4

Good afternoon Mr. Geoffrey,

I am following up on notification that we received from FedEx Trade Networks giving us notice that the peanuts we received out of Canada were on hold pending FDA review. I am unfamiliar with the protocol with this. Can you help by giving us some kind of idea what we can expect?

Sincerely –

**Joe Sams
Logistics Manager – Peanut Corp of America**

Phone # 229 723 3411

From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Friday, June 06, 2008 2:47 PM
To: 'Mary Wilkerson'; 'raymond kimbrel'; 'Joe Sams'
Cc: 'David Voth'; stew.parnell@peanutcorp.com; qa.blakely@peanutcorp.com; 'Mary Wilkerson'; 'Jesus Garrocho'
Subject: RE: LOT# 8155CNPB

thanks Mary. I go thru this about once a week...I will hold my breathagain...

We need to talk next week about these C of A's

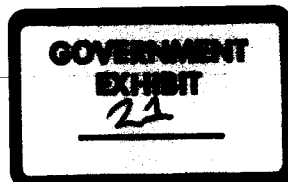
From: Mary Wilkerson [mailto:mary.wilkerson@peanutcorp.com]
Sent: Friday, June 06, 2008 3:11 PM
To: 'raymond kimbrel'; 'Joe Sams'
Cc: 'David Voth'; stew.parnell@peanutcorp.com; qa.blakely@peanutcorp.com; 'Mary Wilkerson'
Subject: LOT# 8155CNPB

LOT# 8155CNPB PUT ON HOLD!!!!!!!!!!!!!! I just spoke with Stephanie with J.K.A. this lot is presumptive on SALMONELLA!!!! I have spoke with Joe what is staged to go out today is being pulled. I have spoke with Catina in the lab and she is pulling another sample and sending it to Diebel Labs. We will not know anything on the second test from J.K.A. until Wednesday.

THANKS!!!

*Mary Wilkerson
Peanut Corporation
Blakely, GA 39823
P# 800-334-4939
F# 229-723-3411*

"Be quick to listen, slow to speak" James 1:19"



From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Friday, June 06, 2008 2:47 PM
To: 'Mary Wilkerson'; 'raymond kimbrel'; 'Joe Sams'
Cc: 'David Voth'; stew.parnell@peanutcorp.com; qa.blakely@peanutcorp.com; 'Mary Wilkerson'; 'Jesus Garrocho'
Subject: RE: LOT# 8155CNPB

thanks Mary. I go thru this about once a week...I will hold my breathagain...

We need to talk next week about these C of A's

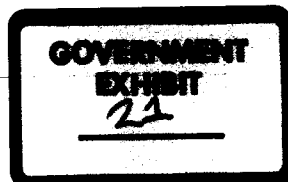
From: Mary Wilkerson [mailto:mary.wilkerson@peanutcorp.com]
Sent: Friday, June 06, 2008 3:11 PM
To: 'raymond kimbrel'; 'Joe Sams'
Cc: 'David Voth'; stew.parnell@peanutcorp.com; qa.blakely@peanutcorp.com; 'Mary Wilkerson'
Subject: LOT# 8155CNPB

LOT# 8155CNPB PUT ON HOLD!!!!!!!!!!!!!! I just spoke with Stephanie with J.K.A. this lot is presumptive on SALMONELLA!!!! I have spoke with Joe what is staged to go out today is being pulled. I have spoke with Catina in the lab and she is pulling another sample and sending it to Diebel Labs. We will not know anything on the second test from J.K.A. until Wednesday.

THANKS!!!

*Mary Wilkerson
Peanut Corporation
Blakely, GA 39823
P# 800-334-4939
F# 229-723-3411*

"Be quick to listen, slow to speak" James 1:19"



From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Monday, June 30, 2008 1:32 PM
To: 'Grey Adams'
Subject: RE: Active Membership Dues

lie about the sales if it saves us money

From: Grey Adams [mailto:grey.adams@peanutcorp.com]
Sent: Monday, June 30, 2008 2:28 PM
To: RBARKER@PTNPA.ORG
Cc: stewart.parnell@peanutcorp.com
Subject: Active Membership Dues

Russ:

I am in receipt of an invoice for the membership dues for the period of 10/1/08 through 9/30/09.

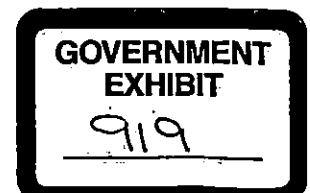
Peanut Corporation of America owns Tidewater Blanching and Plainview Peanut Company. In the past, Tidewater Blanching and Peanut Corporation have been paying dues separately.

Since they are owned by the same company, I will adjust the total sales for the entire operation and be sending one payment to represent Peanut Corporation and its subsidiaries as a whole.

If I need to update your records to reflect this, please let me know.

Kind regards,

Grey Adams
Peanut Corporation of America
434-384-7098 Phone
434-384-9528 Fax
www.peanutcorp.com



From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Thursday, August 21, 2008 12:31 PM
To: 'Sammy Lightsey'
Subject: RE: Micro

okay, let's turn them loose then...Stewart

From: Sammy Lightsey [mailto:sammy.lightsey@peanutcorp.com]
Sent: Thursday, August 21, 2008 1:27 PM
To: stew.parnell@peanutcorp.com
Subject: RE: Micro

We divided the retained sample up into Variegate and Butter. The results Deibel show the product to be clean and "in spec" for micro analysis. Results attached.

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Thursday, August 21, 2008 12:59 PM
To: 'Sammy Lightsey'
Subject: RE: Micro

any word back yet from Diebel?

From: Sammy Lightsey [mailto:sammy.lightsey@peanutcorp.com]
Sent: Tuesday, August 19, 2008 1:50 PM
To: 'Stewart Parnell'
Subject: Micro

- Samples are pulled every hour during the days production
- Samples are composited and analyzed for Micros
- Lab used is J.Leek in Albany GA
- Samples pulled on Monday, August 11, 2008 (8224) tested Positive for Salmonella.
- APC was 15 and coliforms was < 3. These numbers are abnormally low to be accompanied by a positive Salmonella.
- Retest on same sample by J. Leek tested Negative for Salmonella.
- J.Leek in process of determining if sample was contaminated by laboratory controls. Preliminary results do not indicate lab contamination. Analysis will be completed on Wednesday.
- We sent our retained samples to Deibel Laboratories for complete analysis.
- Production on August 11, 2008
 - We produced 147 cases of Creamy Stabilized for Perry's Ice Cream
 - We produced 138 cases of Creamy Stabilized for Stock.
 - We produced 218 Cases of Creamy Stabilized for Lofthouse.
 - Perry's Ice Cream and Stock Butter is in Inventory and on Hold.
 - 182 Cases of the Lofthouse butter was shipped and delivered yesterday.
 - 36 cases of Lofthouse on Hold at PCA.
- The Lofthouse order consisted of 792 cases of lot 8210 and 8220.
- Lot 8220 was completed on Monday, August 11, 2008.
- COA's accompanying order consisted of lots 8220 and 8210.
- There are manilla tickets on the pallets of product that was produced on August 11, 2008
- The ticket numbers are:
 - 78846 36 cases
 - 78847 36 cases



- o 78848 36 cases
- o 78845 36 cases
- o 78844 25 cases
- o 78849 13 cases

I would recommend contacting the customer and have them Hold the pallets above if they can identify them by production date and ticket number or the lot as a whole if they cannot identify product with tags above. J.Leek analysis will be completed tomorrow and we should have results on the retained samples sent to Deibel on Thursday at noon.

From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Tuesday, September 02, 2008 2:07 PM
To: 'Joe Sams'
Cc: 'Sammy Lightsey'; 'HUGH PARNELL'
Subject: FW: Hurricanes & Peanuts

FYI

Bisco Merica has never asked for a C of A...let's get it going ASAP and let me know

From: HUGH PARNELL [mailto:hbparnell@hotmail.com]
Sent: Tuesday, September 02, 2008 2:59 PM
To: stew.parnell@peanutcorp.com
Subject: RE: Hurricanes & Peanuts

we never give him c of a 's ..

mobile-434-851-3027 office-434-384-3027 fax----434-384-3959 toll free-888-264-4124

From: stewart.parnell@peanutcorp.com
To: hbparnell@hotmail.com
CC: joe.sams@peanutcorp.com
Subject: RE: Hurricanes & Peanuts
Date: Tue, 2 Sep 2008 14:54:12 -0400

no it has not shipped, we had to retest for Micro(s) Do you know if he even requires a C of A?

From: HUGH PARNELL [mailto:hbparnell@hotmail.com]
Sent: Tuesday, September 02, 2008 2:50 PM
To: stew.parnell@peanutcorp.com
Cc: JOE SAMS
Subject: RE: Hurricanes & Peanuts

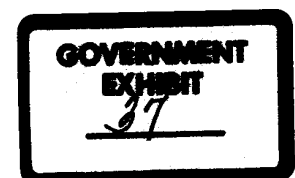
Joe ...didn't that ship on Friday ..with Speciality etc
hbp

mobile-434-851-3027 office-434-384-3027 fax----434-384-3959 toll free-888-264-4124

From: stewart.parnell@peanutcorp.com
To: sammy.lightsey@peanutcorp.com; jsams@peanutcorp.com
CC: hbparnell@hotmail.com; david.voth@peanutcorp.com
Subject: FW: Hurricanes & Peanuts
Date: Tue, 2 Sep 2008 14:46:46 -0400

Joe . I have talked to Nadi, please call me as soon as you get an ETA...

Stewart



From: nadi soltan [mailto:nsoltan@biscomerica.com]
Sent: Tuesday, September 02, 2008 2:05 PM
To: stewart.parnell@peanutcorp.com
Subject: Re: Hurricanes & Peanuts

Stewart, are we receiving the order that you have in house today?

----- Original Message -----

From: stewart.parnell@peanutcorp.com
To: nsoltan@biscomerica.com
Sent: Tuesday, September 02, 2008 10:34 AM
Subject: Hurricanes & Peanuts

Good Tuesday morning.
I hope you had a nice Labor Day weekend.
If you turned on the TV, anytime, you heard about Gustav.
Well, Hanna, Ike and #10 are lined up across the Atlantic like a parade.
Here are the maps with possible tracking of these storms.
No problem, yet. But we need to dry out to harvest the peanuts.
Have a great week. Let me know if you need more info.
Thanks Stewart

Be the filmmaker you always wanted to be—learn how to burn a DVD with Windows®. [Make your smash hit](#)

Be the filmmaker you always wanted to be—learn how to burn a DVD with Windows®. [Make your smash hit](#)

From: David Voth [david.voth@peanutcorp.com]
Sent: Wednesday, November 26, 2008 9:02 AM
To: 'Joe Sams'; 'Sammy Lightsey'
Subject: RE: Abbott Labs

Just spoke to Stewart...he said go ahead and ship it.

David

Peanut Corporation of America

434 384 7098
434 384 9528 fax
434 841 1499 mobile

From: Joe Sams [mailto:joesams@peanutcorp.com]
Sent: Wednesday, November 26, 2008 8:59 AM
To: 'David Voth'; 'Sammy Lightsey'
Subject: RE: Abbott Labs

Same deal as Multibar that just shipped / COA pending with out a sign off.

with Stewarts blessing -

I will call CH Robinson and schedule a truck

Please let me know asap -

From: David Voth [mailto:david.voth@peanutcorp.com]
Sent: Wednesday, November 26, 2008 8:34 AM
To: 'Sammy Lightsey'; 'Joe Sams'
Subject: FW: Abbott Labs

Here is the response I get from Abbott Nutrition about the waiver....i don't think they are going to sign it...even if the product ends up being out of spec we will know before the truck arrives and will have to pay the return shipping cost anyway...if we don't ship today the order will be late...

What are your thoughts?

David

Peanut Corporation of America

434 384 7098
434 384 9528 fax



434 841 1499 mobile

From: Lisa A. Wieland [<mailto:lisa.wieland@abbott.com>]
Sent: Wednesday, November 26, 2008 8:18 AM
To: david.voth@peanutcorp.com
Subject: Fw: Abbott Labs


David--

We put this order in in October, so I'm a little worried that with a two month lead time we can't get our material on time without signing the waiver. The FF QA team is really wanting us to make a conscious effort to try and steer away from signing these waivers as much as we can.

Based on the way the waiver is worded, if your material would be out of spec it sounds like you are holding us accountable for return charges, etc.

Please confirm.

Have a Great day,
Lisa

Lisa A. Wieland	Abbott Nutrition	Phone 614-624-6110	
Associate Buyer	625 Cleveland Avenue	Fax 614-727-6110	
Fairfield Plant	Columbus, OH 43215-1724	lisa.wieland@abbott.com	
Purchasing, 102300-BU3			

----- Forwarded by Lisa A. Wieland/COLUMBUS/ROSS PRODUCTS DIVISION/US on 11/26/2008 08:09 AM -----

"David Voth" <david.voth@peanutcorp.com>

To <lisa.wieland@abbott.com>, <Cynthia.North@abbott.com>

cc

11/25/2008 09:19 AM

Subject FW: Abbott Labs

We would like to ship this order to you for delivery by 12/1. With the holiday the lab is short staffed and we just heard your results for the COA document will not be back until after the Thanksgiving holiday.

Can someone return this waiver that allows us to ship prior to receiving results? We will get this item on the road. This is standard practice when the COA does not come back in time to meet the delivery date.

Thanks,

David

Peanut Corporation of America

434 384 7098
434 384 9528 fax
434 841 1499 mobile

From: Joe Sams [<mailto:joe.sams@peanutcorp.com>]
Sent: Tuesday, November 25, 2008 9:04 AM
To: davidvoth@peanutcorp.com
Subject: Abbott Labs

I am not sure who the broker is for them –

Our order # 15508

Po # IFPR0499

Finished yesterday –

859 pails / 24 pails / 32,983

Requested delivery 12/01 –

Need COA waiver signed / attached / COA will not be back until after Thanksgiving / I want to ship

From: Mary Wilkerson [mary.wilkerson@peanutcorp.com]
Sent: Wednesday, December 31, 2008 11:38 AM
To: stewart.parnell@peanutcorp.com; 'Sammy Lightsey'
Cc: 'Steve Hutto'
Subject: RE: AIB

Started AIB because of Charles Hood getting customer Flowers Baking Company and peanut butter in drums is what they were going to order. Separating the Peanut Butter Room from the rest of the plant would give us a better chance at passing at least one or the other. Hoping to pass both. Charles Hood pushed this because in order for us to get the Flowers Baking Business would depend how well our score was with AIB. Also, the Butter Room and the Paste Line are considered one area and all other part of the plant score. Having it separate was a good idea for peanut butter customer or roasting customers that require having a copy of our scores for their records. And if they wanted a full report and there happen to be a problem with the plant area and not the butter area our butter customers wouldn't have to know that. Especially Kellogg's. I don't think there is and extra charge for having two different reports. AIB just had to know ahead of time because of the paper work that has to be done.

Sorry, Sammy I know you ask Me early, but I just got the answer.

Mary

From: Stewart Parnell [mailto:stewart.parnell@peanutcorp.com]
Sent: Wednesday, December 31, 2008 10:08 AM
To: 'Sammy Lightsey'
Cc: 'Steve Hutto'; 'MARY WILKERSON ...'
Subject: RE: AIB

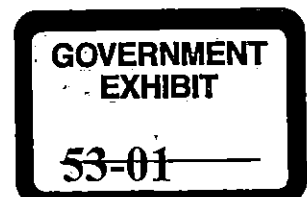
Steve or Mary should know I think it had something tod do with one of the customers??

Stewart Parnell
(434) 384-7098

www.peanutcorp.com

From: Sammy Lightsey [mailto:sammy.lightsey@peanutcorp.com]
Sent: Wednesday, December 31, 2008 10:03 AM
To: stewart.parnell@peanutcorp.com
Subject: AIB

Do you have any idea why we separated the Peanut Butter Plant from the rest of the plant on our AIB audit last month?



From: Stewart Parnell [stewart.parnell@peanutcorp.com]
Sent: Wednesday, January 07, 2009 11:09 AM
To: 'Sammy Lightsey'
Cc: droysteriii@capitolfundsinc.com; 'Steve Hutto'
Subject: RE: Peanut Butter shipments

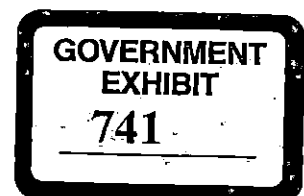
We need to get all the leaks fixed on the roof at any cost...

From: Sammy Lightsey [mailto:sammy.lightsey@peanutcorp.com]
Sent: Wednesday, January 07, 2009 11:06 AM
To: Kristin.Viger@state.mn.us
Cc: stewart.parnell@peanutcorp.com
Subject: Peanut Butter shipments

We produce 6/5/lb Peanut Butter in the King Nut, Parnell's Pride, and Generic containers. Below are shipments that were made in the last 6 months.

Item Number	Brand	Description	Customer	Quantity Shipped 6/1/08 through 12/31/08
551000	Parnell's Pride	6/5 lb Creamy Stabilized Peanut Butter	Asian Foods	819
551000	Parnell's Pride	6/5 lb Creamy Stabilized Peanut Butter	Niagara Distributors	18
551000	Parnell's Pride	6/5 lb Creamy Stabilized Peanut Butter	Twin Bakery	30
551000	King Nut	6/5 lb Creamy Stabilized Peanut Butter	King Nut	6245
551000	Parnell's Pride	6/5 lb Creamy Stabilized Peanut Butter	Dori Foods	3696
551000	Parnell's Pride	6/5 lb Creamy Stabilized Peanut Butter	Cheney Brothers	672
551000	Parnell's Pride	6/5 lb Creamy Stabilized Peanut Butter	Peanut Corporation of America	14
551000	Parnell's Pride	6/5 lb Creamy Stabilized Peanut Butter	Fischer Foods of New York	420
551000	Parnell's Pride	6/5 lb Creamy Stabilized Peanut Butter	Bake Mark Burlington	183
551000	Parnell's Pride	6/5 lb Creamy Stabilized Peanut Butter	A & R Wholesale Distribution	112
551000	Parnell's Pride	6/5 lb Creamy Stabilized Peanut Butter	Challenge Dairy	0.33
551000	Parnell's Pride	6/5 lb Creamy Stabilized Peanut Butter	Joel Bender	43
551000	Parnell's Pride	6/5 lb Creamy Stabilized Peanut Butter	City Blends Café/Earth Blends	12
551006	Generic	6/5 lb Crunchy Stabilized Peanut Butter	Asian Foods	36
551006	King Nut	6/5 lb Crunchy Stabilized Peanut Butter	King Nut	113
551006	Generic	6/5 lb Crunchy Stabilized Peanut Butter	Bake Mark Burlington	5
551006	Generic	6/5 lb Crunchy Stabilized Peanut Butter	Joel Bender	43

Please let me know if you have or need more information.
 Thank you,
 Sammy Lightsey
 229-723-3411



From: Sammy Lightsey [sammy.lightsey@peanutcorp.com]
Sent: Saturday, January 10, 2009 2:24 PM
To: 'Stewart Adams'
Subject: FW: Salmonella issue

From: stewart.parnell@peanutcorp.com [mailto:stewart.parnell@peanutcorp.com]
Sent: Saturday, January 10, 2009 2:19 PM
To: Sammy Lightsey
Subject: Fw: Salmonella issue

Sent from my BlackBerry® smartphone with SprintSpeed

From: stewart.parnell@peanutcorp.com
Date: Sat, 10 Jan 2009 18:58:36 +0000
To: Stewart Adams<stewartadams@peanutcorp.com>
Subject: Fw: Salmonella issue

Sent from my BlackBerry® smartphone with SprintSpeed

From: "Patrick Archer"
Date: Sat, 10 Jan 2009 12:14:43 -0500
To: <stew.parnell@peanutcorp.com>
Subject: Salmonella issue

Hello Stewart:

I have been following reports this morning of the salmonella in peanut butter problem in Minnesota. I just saw the King Nut Co. press release that said that the peanut butter was made by your company.

APC has a crisis communications team to help with this problem, including helping you with the writing of press statements. We are also in touch with the CDC, Minnesota Dept. of Health and others for further details of their investigation.

It would be very helpful if you could give me a call as soon as possible so that we can have a press statement ready by Monday morning. I expect we will get lots of press inquiries for a reaction to this problem. My office number is 703-838-9500 and my cell phone is 703-919-0732.

I look forward to talking to you.

Best regards,
Patrick

Patrick Archer
President
American Peanut Council



From: Lynchburg Office [Lynchburg.Office@peanutcorp.com]
Sent: Monday, January 12, 2009 3:19 AM
To: Sammy.lightsey@peanutcorp.com; mary.wilkerson@peanutcorp.com;
joe.sams@peanutcorp.com; sherry.davis@peanutcorp.com; 'Steve Hutto';
manuel.brubaker@peanutcorp.com; frank.hardrick@peanutcorp.com; 'Jesus Garrocho'; 'Lisa Ochoa'; blanca.pena@peanutcorp.com; brandy.serna@peanutcorp.com;
balde.ceniceros@peanutcorp.com; cathy.mullins@peanutcorp.com; 'Melissa Jones';
marc.poirier@peanutcorp.com; grey.adams@peanutcorp.com; 'Trish McBride';
lynette.sul@peanutcorp.com; GBParnell@aol.com; stewart.parnell@peanutcorp.com;
stewart.adams@peanutcorp.com
Subject: Salmonella Investigation
Attachments: PCA Press Release.pdf

Dear all:

Late last week, public health officials in Minnesota, while looking around a nursing home kitchen for the source of a salmonella food-sickness case, found salmonella in an already opened tub of our peanut butter made in Blakely and sold by King Nut under their brand. We suspect the salmonella could have been introduced by cross-contamination after the tub was opened. We do not believe the salmonella came from our facility. As you probably know, we send hourly PB samples to an independent lab to test for salmonella during production of peanut butter, and we have never found any salmonella at all.

No salmonella has been found anywhere else in our products or in our plants, or in any unopened containers of our product. It was found ONLY in an already opened container. The investigating agencies, the Food and Drug Administration and the Centers for Disease Control and Prevention, have NOT said they believe there is salmonella in any of our other product. They also have NOT stated that they believe we were the source of the salmonella found in the partially-used tub.

However, it is their responsibility to investigate thoroughly, and they are doing that right now.

Despite these minimal facts, news agencies are looking for a news story where there currently isn't one.

Please everyone: Media have the power to turn this open container misunderstanding into a disaster for this company's good name if we handle this wrong. If you get calls from media outlets (newspaper, TV, radio, etc..) DO NOT answer any questions, even though the urge is nearly irresistible. Here's what to do if the news media call and you answer:

1. Politely tell them that PCA is eager to answer their questions.
2. Do not give your name.
3. Inform them that Stewart Parnell or his designee will be the only point of contact, per PCA company policy.
4. Offer to fax them our official press release on the matter. This press release is attached to this email and is also available on our Website at www.peanutcorp.com.
5. Tell them that you would be happy to jot down their questions and they can be assured they will be FIRST to receive those answers from our single point of contact.

If possible, try to determine their deadline. When do they need these answers by? Please make good notes of their questions; we will use them to issue a Q&A document to answer all similar questions.

ALSO:

1. Never say "no comment." There's no worse thing to say to the media, ever. We DO have comments. We just want them to be accurate and from a single source.
2. Please inform all subordinates and coworkers that no one is to answer any media questions about anything, but politely send questioners to the Corporate Office or Stewart Parnell directly.
3. Media DO NOT have the right to enter our facility, or even to be on our property, unless specifically permitted by Stewart Parnell. We must, however, be polite to them.
4. Government investigators DO have the right to enter our facility.



5. DO make notes of what you notice we are doing right and wrong to handle this issue. We may face a similar misunderstanding again in the future and we want to use these lessons next time. Please keep and share your notes with the Lynchburg Office in the coming days.
6. Don't worry. We are well positioned to deal with this event no matter what happens. The most important thing for you to know is that we don't expect any surprises; our testing and safety procedures allow us to have great confidence that the opened container in Minnesota was contaminated long after it left our plant. That's all the government agencies have found after 3 days (so far) of examining our operations closely with Q-tips and magnifying glasses. PCA's products are well-tested and safe; we were not the cause of this food-sickness outbreak.

Thanks for your predictable professionalism in a challenging situation.

I look forward to talking with all of you as soon as we have more information.

Please email me (stewart.parnell@peanutcorp.com) with any media phone numbers or email addresses and their questions I need to answer.

Stewart Parnell, Gloria, Grey, and
everyone in the Lynchburg Office.

/SA

From: stewart.parnell@peanutcorp.com
Sent: Tuesday, January 13, 2009 11:45 AM
To: Mark Lynch; Joe Sams
Subject: Re: Positive Salmonella Kerry

Mark

Please get all this together and return to Blakely

Joe pls get this done asap

Stewart

Sent from my BlackBerry smartphone with SprintSpeed

From: Mark Lynch
Date: Tue, 13 Jan 2009 10:43:56 -0600
To: <stewart.parnell@peanutcorp.com>; <jesus.garrocho@peanutcorp.com>
Subject: Fw: Positive Salmonella Kerry

Stewart,

My name is Mark Lynch, I am the buyer at Kerry Ingredients. It is my understanding that my sales rep at Peanut Corp (David Voht) is no longer with your company and that you have assumed his responsibilities.

Today, I spoke to Jesus about an outstanding issue from this Fall. Peanut Corp had sent our Affton, MO plant some peanut meal that tested positive for salmonella. Going through the emails, it appears that PCA asked us to discard the product. However, we had requested but never received a root cause analysis and corrective actions report. Please send this immediately.

Additionally, Affton has some inventory of blanched runner splits that we intend to return to PCA. Javier Aguinagua, the Kerry Materials Manager at Affton will be contacting you with specifics. Please make arrangements to have this product picked up. Given the history on the peanut meal and in light of recent events, Kerry is unwilling to take on the risk of using any peanut material from PCA.

-Mark

Mark Lynch
Kerry Ingredients
100 East Grand Ave.
Beloit, WI 53511

Tel: 608-363-1200
Direct: 608-363-1271
Cellular: 608-201-1267
Fax: 608-363-1675
mark.lynch@kerry.com

----- Forwarded by Mark Lynch/US/Ingredients/Kerry on 01/13/2009 10:29 AM -----

Scott Langston/US/Ingredients/Kerry

To Mark Lynch/US/Ingredients/Kerry@KERRY

cc

01/13/2009 09:56 AM

Subject Re: Fw: Positive Salmonella Kerry [Link](#)

1

SW-CB807-015174

**GOVERNMENT
EXHIBIT
49-27**

So no substantive response. No apology, no investigation, no root cause, no corrective action.

Can we arrange to send all NT.111 in inventory back to them? The lack of response on the NT.192 issue and the current PB issue have me concerned.

Scott Langston
Director - Quality Assurance and Technical Services
Kerry Ingredients & Flavours
Americas Region
5115 Sedge Blvd.
Hoffman Estates, IL 60192
Mobile: 1-608-346-0771
Fax: 1- 847-645-7332
Email: scott.langston@kerry.com

Mark Lynch/US/Ingredients/Kerry
01/13/2009 09:42 AM

To Scott Langston/US/Ingredients/Kerry@Kerry
cc
Subject Fw: Positive Salmonella Kerry

This is what I received back in November.

----- Forwarded by Mark Lynch/US/Ingredients/Kerry on 01/13/2009 09:36 AM -----

"David Voth" <david.voth@peanutcorp.com>
11/10/2008 07:42 AM

To "Mark Lynch" <mark.lynch@kerry.com>
cc
Subject FW: Fw: Positive Salmonella Kerry

Mark,

Just received a response back on this lot number 8268. This was product that Peanut Corp asked Kerry to hold due to questionable results on a COA test. We aired on the side of caution and requested the product be destroyed and replaced at no charge.

Can you please confirm this? The buyer was Carolyn Hummel and the broker was Mazur and Hockman (Richard Barnhill).

Thanks,

David

Peanut Corporation of America

434 384 7098

434 384 9528 fax
434 841 1499 mobile

From: Sammy Lightsey [mailto:sammy.lightsey@peanutcorp.com]
Sent: Monday, November 10, 2008 8:37 AM
To: 'David Voth'
Subject: RE: Fw: Positive Salmonella Kerry

This is he old product that we told them to place on HOLD and they were to destroy.

From: David Voth [mailto:david.voth@peanutcorp.com]
Sent: Monday, November 10, 2008 8:35 AM
To: 'Sammy Lightsey'
Subject: FW: Fw: Positive Salmonella Kerry
Importance: High

Sammy,

Can you please look at this email below on Salmonella and get back to me? I want to know if this is the new product we did for them or if this is some of the old product we told them not to use...

Thanks,

David

Peanut Corporation of America

434 384 7098
434 384 9528 fax
434 841 1499 mobile

From: Mark Lynch [mailto:mark.lynch@kerry.com]
Sent: Friday, November 07, 2008 6:38 PM
To: david.voth@peanutcorp.com
Cc: Javier Aguinaga; Scott Langston
Subject: Re: Fw: Positive Salmonella

David,
Belay my last. Scott has indicated that we can't receive any replacement product from you until he has received a response from you identifying the root-cause and the corrective actions to be taken.

I am off next week so please work directly with Scott and Javier to resolve this.

-mark

Mark Lynch/US/Ingredients/Kerry

11/07/2008 03:56 PM

To david.voth@peanutcorp.com
cc Javier Aguinaga/US/Ingredients/Kerry
Subject Fw: Positive Salmonella

David,

See email below from our Divisional Quality Director regarding Salmonella found in Peanut meal from your company. Could you please make arrangements asap for pick-up of the tainted material and replace it with clean material. Please expedite the replacement load as this has jeopardized production and on-time delivery of our finished product to one of our customers.

Thanks in advance.

mark

----- Forwarded by Mark Lynch/US/Ingredients/Kerry on 11/07/2008 03:50 PM -----

Scott
Langston/US/Ingredients/Kerry

11/07/2008 03:33 PM

To DSellers@KERRYGROUP.com, Maria Crawford, TBomeman@KERRYGROUP.com, Mark Lynch/US/Ingredients/Kerry@KERRY
cc Melissa Willits/US/Ingredients/Kerry, Sebastian Fuentes/US/Ingredients/Kerry@KERRY, Don Gillum/US/Ingredients/Kerry@KERRY, Teresa Holliday/US/Ingredients/Kerry@KERRY, Kurt Thorsen/US/Ingredients/Kerry@KERRY
Subject Fw: Positive Salmonella

All:

NT.192, Peanut Meal, from Peanut Corp of America, Lot 8268.D, has tested positive for Salmonella at 1500g sample size.

This product was not used in production. It is going on hold/quarantine. I am passing along the information in case other facilities use this product.

Mark - We are going to need clean replacement product right away. This product will need to be removed from our facility.

Scott Langston
Director - Quality Assurance and Technical Services
Kerry Ingredients & Flavours
Americas Region

5115 Sedge Blvd.
Hoffman Estates, IL 60192
Mobile: 1-808-346-0771
Fax: 1- 847-645-7332
Email: scott.langston@kerry.com

----- Forwarded by Scott Langston/US/Ingredients/Kerry on 11/07/2008 03:21, PM -----

"Vandermark,Brei,DUBLIN,NQAC Micro
Analytical Services"
<brei.vandermark@us.nestle.com>

11/07/2008 02:30 PM

To "Schmidt,Barbara,BOISE,Quality Assurance - Nutrition Contract Manufacturing"
<barbara.schmidt@us.nestle.com>, "Leonard,Don,GLENDALe,Performance Nutrition"
<Don.Leonard@us.nestle.com>, <melissa.willits@kerry.com>, <drew.kavc@kerry.com>,
<scott.langston@kerry.com>

cc "Smoot,Leslie,DUBLIN,Quality Management" <leslie.smoot@us.nestle.com>

Subject Positive Salmonella

Good Afternoon,

Please be advised that NQAC has isolated and confirmed Salmonella from NT.192 (8268.D). A final report will be issued shortly and include the serotype identification (NQAC 0810-3068).

Please do not hesitate to contact me with additional questions or concerns.

Best Regards,

Brei Vandermark
Microbiology
Nestlé Quality Assurance Center
☎ phone: 614-526-5315
☎ fax: 480-379-6695
✉ brei.vandermark@us.nestle.com

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attention.

From: stewart.pamell@peanutcorp.com
Sent: Tuesday, January 13, 2009 11:46 AM
To: Jesus Garrocho; Joe Sams
Subject: Fw: Positive Salmonella Kerry

Importance: High

Sent from my BlackBerry smartphone with SprintSpeed

From: Mark Lynch
Date: Tue, 13 Jan 2009 10:43:56 -0600
To: <stewart.pamell@peanutcorp.com>; <jesus.garrocho@peanutcorp.com>
Subject: Fw: Positive Salmonella Kerry

Stewart,
My name is Mark Lynch, I am the buyer at Kerry Ingredients. It is my understanding that my sales rep at Peanut Corp (David Voth) is no longer with your company and that you have assumed his responsibilities.

Today, I spoke to Jesus about an outstanding issue from this Fall. Peanut Corp had sent our Affton, MO plant some peanut meal that tested positive for salmonella. Going through the emails, it appears that PCA asked us to discard the product. However, we had requested but never received a root cause analysis and corrective actions report. Please send this immediately.

Additionally, Affton has some inventory of blanched runner splits that we intend to return to PCA. Javier Aguinagua, the Kerry Materials Manager at Affton will be contacting you with specifics. Please make arrangements to have this product picked up. Given the history on the peanut meal and in light of recent events, Kerry is unwilling to take on the risk of using any peanut material from PCA.

-Mark

Mark Lynch
Kerry Ingredients
100 East Grand Ave.
Beloit, WI 53511

Tel: 608-363-1200
Direct: 608-363-1271
Cellular: 608-201-1267
Fax: 608-363-1675
mark.lynch@kerry.com

--- Forwarded by Mark Lynch/US/Ingredients/Kerry on 01/13/2009 10:29 AM ---
Scott Langston/US/Ingredients/Kerry

To Mark Lynch/US/Ingredients/Kerry@KERRY
cc

01/13/2009 09:56 AM

Subject Re: Fw: Positive Salmonella Kerry [Link](#)

So no substantive response. No apology, no investigation, no root cause, no corrective action.

Can we arrange to send all NT.111 in inventory back to them? The lack of response on the NT.192 issue and the current



PB issue have me concerned.

Scott Langston
Director - Quality Assurance and Technical Services
Kerry Ingredients & Flavours
Americas Region
5115 Sedge Blvd.
Hoffman Estates, IL 60192
Mobile: 1-608-346-0771
Fax: 1- 847-645-7332
Email: scott.langston@kerry.com

Mark Lynch/US/Ingredients/Kerry

01/13/2009 09:42 AM

To Scott Langston/US/Ingredients/Kerry@Kerry

cc

Subject Fw: Positive Salmonella Kerry

This is what I received back in November.

--- Forwarded by Mark Lynch/US/Ingredients/Kerry on 01/13/2009 09:36 AM ---

"David Voth" <david.voth@peanutcorp.com>

To "Mark Lynch" <mark.lynch@kerry.com>

cc

11/10/2008 07:42 AM

Subject FW: Fw: Positive Salmonella Kerry

Mark,

Just received a response back on this lot number 8268. This was product that Peanut Corp asked Kerry to hold due to questionable results on a COA test. We aired on the side of caution and requested the product be destroyed and replaced at no charge.

Can you please confirm this? The buyer was Carolyn Hummel and the broker was Mazur and Hockman (Richard Barnhill).

Thanks,

David

Peanut Corporation of America

434 384 7098
434 384 9528 fax
434 841 1499 mobile

From: Sammy Lightsey [mailto:sammy.lightsey@peanutcorp.com]
Sent: Monday, November 10, 2008 8:37 AM
To: 'David Voth'
Subject: RE: Fw: Positive Salmonella Kerry

This is he old product that we told them to place on HOLD and they were to destroy.

From: David Voth [mailto:david.voth@peanutcorp.com]
Sent: Monday, November 10, 2008 8:35 AM
To: 'Sammy Lightsey'
Subject: FW: Fw: Positive Salmonella Kerry
Importance: High

Sammy,

Can you please look at this email below on Salmonella and get back to me? I want to know if this is the new product we did for them or if this is some of the old product we told them not to use...

Thanks,

David

Peanut Corporation of America

434 384 7098
434 384 9528 fax
434 841 1499 mobile

From: Mark Lynch [mailto:mark.lynch@kerry.com]
Sent: Friday, November 07, 2008 6:38 PM
To: david.voth@peanutcorp.com
Cc: Javier Aguinaga; Scott Langston
Subject: Re: Fw: Positive Salmonella

David,
Belay my last. Scott has indicated that we can't receive any replacement product from you until he has received a response from you identifying the root-cause and the corrective actions to be taken.

I am off next week so please work directly with Scott and Javier to resolve this.

-mark
Mark Lynch/US/Ingredients/Kerry

11/07/2008 03:56 PM

To david.voth@peanutcorp.com
cc Javier Aguinaga/US/Ingredients/Kerry
Subject Fw: Positive Salmonella

David,
See email below from our Divisional Quality Director regarding Salmonella found in Peanut meal from your company. Could you please make arrangements asap for pick-up of the tainted material and replace it with clean material. Please expedite the replacement load as this has jeopardized production and on-time delivery of our finished product to one of our customers.

Thanks in advance.

mark

----- Forwarded by Mark Lynch/US/Ingredients/Kerry on 11/07/2008 03:50 PM -----

Scott

Langston/US/Ingredients/Kerry

11/07/2008 03:33 PM

To: DSellers@KERRYGROUP.com, Maria Crawford, TBorneman@KERRYGROUP.com, Mark Lynch/US/Ingredients/Kerry@KERRY

cc: Melissa Willits/US/Ingredients/Kerry, Sebastian Fuentes/US/Ingredients/Kerry@KERRY, Don Gillum/US/Ingredients/Kerry@KERRY, Teresa Holliday/US/Ingredients/Kerry@KERRY, Kurt Thorsen/US/Ingredients/Kerry@KERRY

Subject: Fw: Positive Salmonella

All:

NT.192, Peanut Meal, from Peanut Corp of America, Lot 8268.D, has tested positive for Salmonella at 1500g sample size.

This product was not used in production. It is going on hold/quarantine. I am passing along the information in case other facilities use this product.

Mark - We are going to need clean replacement product right away. This product will need to be removed from our facility

Scott Langston
Director - Quality Assurance and Technical Services
Kerry Ingredients & Flavours
Americas Region
5115 Sedge Blvd.
Hoffman Estates, IL 60192
Mobile: 1-608-348-0771
Fax: 1- 847-645-7332
Email: scott.langston@kerry.com

----- Forwarded by Scott Langston/US/Ingredients/Kerry on 11/07/2008 03:21 PM -----

"Vandermark,Brei,DUBLIN,NQAC Micro Analytical Services"
<brei.vandermark@us.nestle.com>

11/07/2008 02:30 PM

To "Schmidt,Barbara,BOISE,Quality Assurance - Nutrition Contract Manufacturing"
<barbara.schmidt@us.nestle.com>, "Leonard,Don,GLENDALE,Performance Nutrition"
<Don.Leonard@us.nestle.com>, <melissa.willits@kerry.com>, <drew.kavc@kerry.com>,
<scott.langston@kerry.com>

cc "Smoot,Leslie,DUBLIN,Quality Management" <leslie.smoot@us.nestle.com>

Subject Positive Salmonella

Good Afternoon,

Please be advised that NQAC has isolated and confirmed Salmonella from NT.192 (8268.D). A final report will be issued shortly and include the serotype identification (NQAC 0810-3068).

Please do not hesitate to contact me with additional questions or concerns.

Best Regards,

Brei Vandermark
Microbiology
Nestlé Quality Assurance Center
☎ phone: 614-526-5315
☎ fax: 480-379-6695
✉ brei.vandermark@us.nestle.com

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communication or for any delay in its receipt. If you received this in error, please contact the sender and delete the material from any computer. Thank you for your attention.

From: Grey Adams [grey.adams@peanutcorp.com]
Sent: Tuesday, February 03, 2009 8:25 PM
To: 'Mary Wilkerson'
Subject: RE: How are you coming on the other certificates?

You didn't maybe give Bob Nelligan your only copy did you?

From: Mary Wilkerson [mailto:mary.wilkerson@peanutcorp.com]
Sent: Tuesday, February 03, 2009 7:04 PM
To: 'Grey Adams'
Subject: RE: How are you coming on the other certificates?

8028 wasn't retested. The lab booked showed this marked through and then failed written beside it in red ink.

Still looking for Retest on 7206 & 7157. All of the test that I see for 8220 are attached.

Just letting you know I still here. Haven't forgot about ya!

Mary

From: Grey Adams [mailto:grey.adams@peanutcorp.com]
Sent: Tuesday, February 03, 2009 5:17 PM
To: 'Mary Wilkerson'
Subject: RE: How are you coming on the other certificates?

Keep looking please. I'm assuming they had to be given to the FDA if that is what is written in their report. I have looked through all the documents that were sent to Lynchburg 3 and 4 times, including the sets that are stapled for each lot and these specific retests are not included.

-Grey

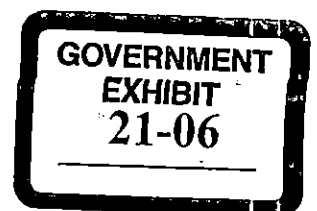
From: Mary Wilkerson [mailto:mary.wilkerson@peanutcorp.com]
Sent: Tuesday, February 03, 2009 4:20 PM
To: 'Grey Adams'
Subject: RE: How are you coming on the other certificates?

I know on the 8220 that was Lofthouse Production and should have been attached to the 8224 paper work.

I have scanned for 8028, 7206 and 7157 and can't find anything. Sammy is here and we are looking.

Mary

From: Grey Adams [mailto:grey.adams@peanutcorp.com]
Sent: Tuesday, February 03, 2009 2:57 PM
To: 'Mary Wilkerson'
Subject: FW: How are you coming on the other certificates?



From: Grey Adams [<mailto:grey.adams@peanutcorp.com>]
Sent: Tuesday, February 03, 2009 2:56 PM
To: 'Mary Wilkerson'
Subject: How are you coming on the other certificates?

Grey Adams
434-384-7098 Phone
434-384-9528 Fax
www.peanutcorp.com

From: Joe Sams [<mailto:joe.sams@peanutcorp.com>]
Sent: Wednesday, March 05, 2008 6:32 PM
To: 'Danny Kilgore'
Subject: Cert of analysis

100B15 – Kellogg

Lot # 8065

Air freighted order we had to do –

Supercharge your AIM. Get the [AIM toolbar](#) for your browser.



DEIBEL LABORATORIES

Internal Investigation of Peanut Corp Georgia Positive Salmonella
LI-080925-009-001

Managers involved: Tracey Buchholz QC Manager

Reason for the investigation:

8268ABCD Gran Pnts was received by Deibel Laboratories on 9/25/08 from Peanut Corp Georgia and set up for Salmonella VIDAS. Accordingly, the samples were enriched in Lactose and transferred to Tetrathionate and Selenite Cysteine Broths for further enrichment and later transferred to M Broth on 9/26/08. On 9/27/08 the M Broth was run on VIDAS and an RV value of 3.87 was recorded. Since the sample is considered presumptive, the Tet, Sel and M Broth were struck to BS, XLD, and HE plates. All plates displayed typical colony morphologies for Salmonella on 9/28/08. Therefore, three colonies were taken to confirmation, also using standard FDA BAM recommended biochemical testing media (TSI, LIA and M Broth for Poly-H). On 9/29/08, these samples were confirmed positive as salmonella by typical TSI, LIA biochemical reactions and a positive agglutination on poly-H antisera for all isolates. Furthermore, this sample was sent on 9/29/08 for speciation. The Peanut Corp salmonella was identified as *s.anatum* E(1): e, h;1,6. This sample does not correlate to any AOAC samples, or to our internal Salmonella house strain (*S. abetuteba*).

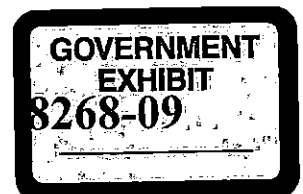
Date Rec'd: 9/25/08

Order ID: LI-080925-009-001

Description: 8268ABCD Gran Pnts.

Initial Testing: 9/25/08

- VIDAS: Presumptive 9/27/08
- BAM Confirmation: Presumptive 9/28/08
- TSI, LIA: Typical 9/29/08
- Poly H: Positive 9/29/08
- Speciation: sent to Madison 9/29/08 *s.anatum* E(1): e, h;1,6





DEIBEL LABORATORIES

Internal Investigation of Peanut Corp Georgia Positive Salmonella
LI-080925-009-001

Additional VIDAS Testing from resubmits: rec'd and tested 10-3-08

- Peanut Granules A1-A15 Negative 10/5/08
- Peanut Granules B1-B15 Negative 10/5/08
- Peanut Granules C1-C15 Negative 10/5/08
- Peanut Granules D1-D15 Negative 10/5/08
- Peanut Meal A1-A15 Presumptive 10/5/08
 - BAM Confirmation: Presumptive 10/6/08
 - TSI, LIA: Atypical 10/7/08
 - Poly H: Positive 10/7/08
- Peanut Meal B1-B15 Negative 10/5/08
- Peanut Meal C1-C15 Presumptive 10/5/08
 - BAM Confirmation: Presumptive 10/6/08
 - TSI, LIA: Atypical 10/7/08
 - Poly H: Positive 10/7/08
- Peanut Meal D1-D15 Negative 10/5/08

• **Verification of all Media sterility and growth promotion**

Date	Type of Media	Lot #	Positive Control Check SOP222	Sterility SOP 208
Year 2008				
9/23 or 9/24	Lactose	102,195#100	OK	OK
9/24 or 9/25	"Tet"	101,924#71	OK	OK
9/24 or 9/25	"Sel"	100,695#95	OK	OK
9/24 or 9/26	BS	101,247#92	OK	OK
9/24 or 9/26	XLD	101,562#11	OK	OK
9/24 or 9/26	HE	101,157#20	OK	OK
7/31	TSI	101,514#11	OK	OK
7/31	LIA	101,695#47	OK	OK
9/23	M Broth	101,802#50	OK	OK

Sterility:

Lactose—For each autoclave run of lactose, one blendo is placed in the 30-35°C for at least 24 hours. After incubation, one ml of lactose is pipetted onto a plate and poured with APC to be incubated again for two days before being read.

Broths—For each batch of media that is made on a given day a tube is placed on the QC rack in the 30-35°C incubator at least for two days



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Agar—For each batch of media that is made on a given day a plate is incubated for at least two days at 30-35°C.

Growth Promotion: For every newly open container of dehydrated media, a plate or tube is inoculated with the specific species that corresponds with that media. Thus, growth promotion is not done on each batch of media per Deibel Labs procedures.

- **Training**

- ✓ Training records for micro lab technicians are up to date. New employees are still in the process of training. Therefore, they are constantly supervised by other trained technicians or managers and were not involved in the testing of this product.
- ✓ Microbiologists have been trained by Charles Deibel to read confirmation testing.

- **Environmental Monitoring and Hand Sampling**

- ✓ Weekly at least 10 environmental sponges are taken throughout the main lab, as well as the media room, in accordance to DLI SOP 206 Environmental Monitoring by sponge sampling.
- ✓ Additionally, one technician's hand sample is analyzed for Salmonella in compliance to DLI SOP 207 Sampling Microbial flora of hands.
- ✓ In reference to QC form 206-1, *Environmental Monitoring in the Laboratory*, Salmonella has not been identified in the laboratory environment in the year 2008.

- **Cleaning and Disinfection**

- ✓ As per Deibel Cleaning SOP 227, the main lab is mopped in the morning using a rotating schedule of chlorine and quat solutions.
- ✓ Countertops are bleached before and after setting up samples, performing streaks, doing transfers, or any other lab activity. Both the Senior Technician and the Floor (Assistant) Manager were consulted, and both agreed that proper protocols are observed and being followed in the lab.
- ✓ Hands are washed frequently (anytime a technician changes jobs) in a sink with a foot-pedal such that potentially contaminated hands don't touch handles. Both the Senior Technician and the Floor (Assistant) Manager



DEIBEL LABORATORIES

Internal Investigation of Peanut Corp Georgia Positive Salmonella
LI-080925-009-001

were consulted, and both agreed that proper protocols are observed and being followed in the lab

- ✓ Lab coats are washed weekly and technicians wear disposable plastic aprons if the lab coats are not available.
- ✓ Weekly the lab is misted down with bleach. All drawers and cabinets are opened and sprayed with bleach, in addition to all shelves and any other surfaces in the lab. On 9/29/08 when the sample from Peanut Corp was confirmed as positive for Salmonella, lab activity was stopped and the lab was bleached down immediately. Both the Senior Technician and the Floor (Assistant) Manager were consulted, and both agreed that proper protocols are observed and being followed in the lab
- ✓ Bi-weekly all water baths are cleaned, as well as the VIDAS machine.

• Temperature Records

- ✓ DLI QC SOP 213 outlines the process of verifying thermometer accuracy. Accordingly, all refrigerators, incubators, and water baths have thermometers that were calibrated in January 08 and will be recalibrated in January 09.
- ✓ In house thermometers were calibrated with an NIST thermometer. As indicated in DLI QC SOP 215 NIST thermometer calibration, the NIST thermometer is calibrated by an outside source. Hence, Deibel Laboratories' NIST thermometer was checked against four different temperature points and calibrated 10/07.
- ✓ To follow protocol indicated in SOP QC 215 Temperature monitoring, all temperatures are recorded daily in the morning as well as in the afternoon. If a temperature reading fluctuates outside the acceptable range and the fluctuation can be attributed to a valid reason (i.e. hot media was added to a waterbath or an incubator door was left open), this valid reason is to be documented in comments. Additionally the temperature will be checked again at least an hour later to confirm the fluctuation is not due to equipment malfunction.
- ✓ Upon review of QC Form 215-1 by the Lab Quality Manager, all temperature readings have been acceptable since January 2008.

• Past Positive pathogens

- ✓ February 06—powder - *Salmonella agona*
- ✓ June 06—Finished ice cream - *Salmonella chingola*



DEIBEL LABORATORIES

Internal Investigation of Peanut Corp Georgia Positive Salmonella
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- ✓ July 06—Finished chocolate - *Salmonella anatum*
- ✓ April 07—Finished chocolate - *Salmonella tennessee*
- ✓ May 07—Finished cereal—*Salmonella species*
- ✓ July 07—Finished product—Ogroup: PolyF 51,53,54 H group
- ✓ August 07—Finished sugar candy-- *Salmonella mbandaka*
- ✓ October 07—Finished cereal—*Salmonella mbandaka*
- ✓ November 07 —Finished Powder—*Salmonella dessau*
- ✓ December 07—Finished nut blend—*Salmonella florian*
- ✓ September 08—Finished nut blend—*Salmonella larochelle*
- ✓ *Currently*—September 08—Granulated peanuts—*Salmonella anatum*

• Concerns about the Positive Control Room

- ✓ The positive control room is away from the main lab. This is where all positive pathogen testing takes place and all positive plates or tubes are stored. The positive control room is kept locked, as well as incubators and the refrigerator, at all times. Access to this room is limited to only a few trained Deibel Associates.
- ✓ It is standard Deibel Labs practice not to use positive controls (i.e Method Controls), to help prevent cross contamination.
- ✓ All positive pathogens are locked in the freezer or refrigerator in the positive control room, and media that is inoculated is kept in a locked incubator.
- ✓ On the front door there is a sign that states “DO NOT ENTER Authorized Personnel Only” as well as a biohazard sticker. As a result, those that have not been trained to work in this room will not enter.
- ✓ The Positive Control room door is always closed and LOCKED when not in use. Only few employees have access to this room with a code that would relate back to that employee.
- ✓ The biohazard garbage can is double bagged at all times and biohazard stickers have been placed on all four sides, thus unauthorized personnel will know that the garbage is contaminated.
- ✓ Incubators, as well as the refrigerator and freezer, are marked with biohazard stickers.
- ✓ Only trained personnel have access to the positive control room key, which is in a secure location



DEIBEL LABORATORIES

Internal Investigation of Peanut Corp Georgia Positive Salmonella
LI-080925-009-001

- ✓ All Positive Control room personnel have been trained on starting the autoclave.
 - In SOP 227 for cleaning, when garbage needs to be autoclaved only personnel trained to work in the positive control room will be in contact with the garbage.
 - Positive control room garbage is not taken through the microbiology lab. It is placed in an autoclavable bin, free of cracks, and taken through the chemistry lab to the autoclave room. Immediately the garbage is placed in the autoclave and the cycle is started. SOP DLI QC 2055 verifies who placed the positive control room garbage in the autoclave and what time the cycle started.
 - A checklist has been developed and incorporated into DLI SOP 227 to have documentation that the personnel throwing out the garbage has placed it in the autoclave and previous steps mentioned were taken.
- ✓ Disposable lab coats and gloves are worn at all times in the positive control room.
- ✓ A dedicated mop is used for cleaning the floors in the positive control room. This mop will not be used in any other part of the facility.
 - This is a Clorox mop with disposable pads using a bleach solution. After mopping the positive control room the pad is thrown into the biohazard garbage and is thrown out through previous steps mentioned.

• **Conclusion:**

Based on the investigation including technicians, media, and facility, nothing can be found at the lab/tech level that would suggest this as a cross-contamination or lab deviation.

QAU: Tracey Buckley Date: 10/18/09