

UPDATED FOR IMMEDIATE RELEASE

MARCH 10, 2017

VULTO CREAMERY, 44 WEST ST, WALTON, NY 13856

CONTACT PHONE NUMBER: 607-222-3995

**VULTO CREAMERY VOLUNTARILY EXPANDS THEIR RECALL OF
ALL RAW MILK CHEESES BECAUSE OF POSSIBLE LISTERIA MONOCYTOGENES
CONTAMINATION**

Vulto Creamery, Walton, New York, is out of an abundance of caution expanded the recall to include all lots for four additional cheeses which include, by name the following: Andes, Blue Blais, Hamden & Walton Umber. In summary, Vulto Creamery has recalled the following eight cheese items: Heinennellie, Miranda,, Willowemoc, Ouleout, Andes, Blue Blais, Hamden & Walton Umber due to potential contamination of *Listeria monocytogenes*. *Listeria monocytogenes* is a bacterium which can cause serious and sometimes fatal infections in young children, frail or elderly people, pregnant women and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea. Listeria infection can cause miscarriages, stillbirths and fetal infection among pregnant women.

The raw milk cheeses were distributed nationwide, with most being sold at retail locations in the Northeastern and Mid-Atlantic States, California, Chicago Illinois, Portland Oregon and Washington, D.C. Distribution of these products began [insert date] until [insert date]. Product photos of all Vulto Cheese products being recalled along with a brief description are attached.

Testing results from the US Food & Drug Administration (FDA) and the New York Department of Agriculture and Markets identified Ouleout product contamination. The particular strain of *Listeria monocytogenes* found in the New York Department of Agriculture and Markets was found to be similar to the strain isolated from a cluster outbreak of Listeriosis responsible for 6 illnesses and 2 confirmed deaths.

Consumers that have any of these cheeses from Vulto Creamery should return the cheese to the purchase location for a refund. Food and cheese wholesalers and retailers with any Vulto Creamery cheeses on hand should immediately remove these products from common storage coolers and quarantine these cheeses in a secured area of a cooler. Any wholesaler or distributor that has any of the eight Vulto Creamery cheeses should contact Vulto Creamery to receive instructions on what to do with the cheese. No recalled cheese should be destroyed until Vulto Creamery has been notified and agrees.

The production and distribution of all cheese products have been suspended while FDA and the company continue to investigate the source of the problem.

Consumers with any questions or seeking additional information can call 607-222-3995 normal hours of operations (Monday-Friday 9:00 am - 4:00 pm ET) or send an email to vultocreamery@gmail.com.

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Figure 1: Ouleout (OH-lee-out) is a semi-soft washed rind cheese. It is pungent and meaty with briny and savory notes and a soft and gooey paste. Washed Rind, Unpasteurized cows' milk



Figure 2: Ouleout (OH-lee-out) in its packaging.



Figure 3: Blue Blasé: Typical blue-cheese style soft cheese with heavy blue speckling on the exterior and lines of blue running through the cheese body.



Figure 4: Miranda is a small, rosy button of cheese. Its smooth and silky paste is locally produced with absinthe, savory yet sweet with notes of cultured butter and wet hay. Washed Rind, Unpasteurized cows' milk 0.5 lbs



Figure 5: Miranda in packaging



Figure 6: Andes is a mountain-style cheese aged 6-12 months, buttery and fruity with grassy and tropical notes. The paste is easily sliced, ideal for melting and perfect for fondue or raclette. Alpine Style, unpasteurized cows' milk, 12-13 lbs



Hamden is a "wild Ouleout" by taking Ouleout wheels and letting the rind develop naturally. The diversity of molds and yeasts on the rind adds an earthy crunch to the sensory experience.



Miranda, is washed in a locally produced absinthe with smooth and silky paste, savory yet sweet with notes of cultured butter and wet hay. Washed Rind, Unpasteurized cows' milk, 0.5 lbs



Walton UMBER is a simple tomme-style cheese, basket weave rind, aged 3 - 6 months, good melting properties, fruity & buttery young, notes of roasted vegetables and hazelnuts mature. Natural Rind, unpasteurized cows' milk, 4 lbs



Figure 5: Heinnellie: soft bark wrapped raw cow's milk cheese. This cheese comes in two sizes: 1.25 lbs @ 5" diameter and 2.00 lbs @ 7" diameter