FOR IMMEDIATE RELEASE May 5, 2014 Brehan Kohl, Acting FSS Program Manager, (907) 269-7636 No. 14-25

Hawaiian Coconut Pudding Haupia (Luau Dessert) Recalled for Undeclared Milk Allergen

(JUNEAU, AK) – NOH FOODS has issued a recall for its 2-ounce, 4-ounce, and 3-pound (48-ounce) packages of Hawaiian Coconut Pudding Haupia (Luau Dessert) because the labels do not state that the product may contain milk, a known allergen. People who are allergic or have a severe sensitivity to milk or dairy products run the risk of a serious or life-threatening allergic reaction if they consume this product.

The product may be identified by the UPC Code located on the back of the package.

Product	Size	UPC Code
Hawaiian Coconut Pudding Haupia (Luau Dessert)	2 oz.	073562000504
Hawaiian Coconut Pudding Haupia (Luau Dessert)	4 oz.	073562000559
Hawaiian Coconut Pudding Haupia (Luau Dessert)	48 oz. (3 lbs.)	073562000511

The recalled product was distributed through retail stores and mail order.

Alaska DEC has confirmed the product was available for sale in Alaska. To date, no complaints or illnesses have been reported in Alaska. One consumer complaint has been received outside of Alaska; however, no illnesses or allergic reactions have been reported.

Concerned consumers who have purchased any of these items are urged to return them to the place of purchase. Consumers with questions may contact NOH FOODS OF HAWAII at 808-944-0655 or 310-324-6770 between the hours of 8 a.m. through 5 p.m. Pacific Standard Time.

For more information on this recall, visit: http://www.fda.gov/Safety/Recalls/ucm395749.htm.

For more information on recalls affecting Alaskans, visit DEC's website: http://dec.alaska.gov/eh/fss/recallsalerts.html.





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THAT

Other Recipe

Ideas:



DESSERT A LA NOIX DE COCO

PUDÍN DE COCO

Coconut Pudding

LUAU DESSERT

CAKE TOPPING
Makes an
excellent topping)
frosting on your
favorite cake.

Bull 2 purps of water in a

favorite cake.

2 cups water
Bol 2 cups of water in a
medium size pot.
Add entire pudcage of Cocorut
Cocorum
Add entire pudcage of Cocorut
Add entire pudcag

ROYAL
ROYAL
HAWAIIAN
SUNDAE
Put a scoop of
ranilla ice cream
on a slice of
sound cake. Top
with hot haupia.
Sprinkle chopped
macadamia nuts,
grated coconut
and gamish with
a cherry.

WRITE FOR FREE RECIPE BOOKLET AVAILABLE IN LARGER SIZES 1 paquete (114g.) NOH Hawaiana del Pudin de Coco (Haupia) mezcla 2 tazas de agua

Ponga a hervir 2 tazas de agua en una ofía de tamaño mediano. Añada todo el paguete de Pudín de Coco (haupía).

r Reducir a una temperatura moderad y revolver continua y vigorasamente hasta que la mezcla se encuentre cremosa. Vierta la mezcla en un plato hondo o molde cuadrado. Deje que la mezcla se enfrir y se forme. Para mejoras revoltarios

一盒四安士夏威夷椰子布甸(盧)粉 設火兩杯加入(盧)粉混和 放入中大碗或撒盆內



Nutrition Facts Serving Size 1/8 of package (14g)

 Serving Size 1/8 of package (14g)

 Servings Per Package 8

 Amount Per Serving

 Calories 100
 Calories from Fat 35

 % Daily Value*

 Total Fat 4g
 6%

Protein 1g

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 0%

Precent Daly Values are based on a 2.000
caloire diet. Your daily values may be higher or lover depending on your caloire deed.

Calcress 2.000 2.500

Total Fat Less than 65g 65g

lories per gram: 19 • Carbohydrates 4 • Protein 4

NOH FOODS OF HAWAII • P.O. BOX 7513 • TORRANCE, CA 90504 USA • www.nohfoods.com

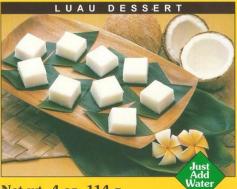




DESSERT A LA NOIX DE COCO

PUDÍN DE COCO

Coconut Pudding



Net wt. 4 oz. 114 g.

NOH FOODS OF HAWAII • P.O. BOX 8392 • HONOLULU, HAWAII 96830



iolds net 114 g

Sanata Sanata

INGREDIENTS:

INGREDIENTES: AZÚCAR, POLVO DE COCO, MAICENA, GOMA DE ALGARROBA,



