

Outbreak of *Salmonella* Infections Linked to Tahini from Achdut Ltd.



Food Safety Alert

Posted November 28, 2018 at 4:00 PM ET

CDC, public health and regulatory officials in several states, and the [U.S. Food and Drug Administration \(FDA\)](#) are investigating a multistate outbreak of *Salmonella* Concord infections linked to tahini produced by Achdut Ltd.

Advice to Consumers, Restaurants, and Retailers

At A Glance

- [Reported Cases](#): 5
 - [States](#): 3
 - Hospitalizations: 0
 - Deaths: 0
 - Recall: No
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- On November 27, 2018, Achdut Ltd. in Ari'el, Israel [recalled](#) tahini products because they might be contaminated with *Salmonella*.
 - Do not eat, sell, or serve recalled tahini or products made with recalled tahini, such as hummus.
 - Achdut Ltd. recalled tahini products with expiration dates of April 7, 2020 to May 21, 2020.
 - Recalled tahini products were sold under several brand names, including Achva, Achdut, Soom, S&F, Pepperwood, and Baron's.
 - Recalled tahini products have lot codes ranging from 18-097 to 18-141 and were sold in the following sizes: 15oz, 16oz, 17.6oz, 635 oz (428g, 454g, 500g, 18Kg). For a full list of recalled tahini products, visit the [FDA website](#).
 - Return any recalled tahini products to the store for a refund or throw them away. Throw out any food made with recalled tahini, such as hummus. Even if some tahini was eaten and no one got sick, do not eat it.
 - Some recalled products may not have dates or may have labels written in Hebrew. If you do not know whether the tahini product has been recalled, do not eat it and throw it away.

- Wash and sanitize drawers or shelves in refrigerators where recalled tahini products were stored. Follow these [five steps to clean your refrigerator](#).
- Wash containers that held foods made with recalled tahini with hot, soapy water or clean in the dishwasher.
- Retailers and restaurants should not use any of the recalled tahini manufactured by Achdut Ltd. at their establishments. Retailers and restaurants should throw the product out.
- Contact a healthcare provider if you think you got sick from eating recalled tahini products.

Latest Outbreak Information

- Five people infected with the outbreak strain of *Salmonella* Concord have been reported from three states.
 - Illnesses started on dates ranging from June 16, 2018 to October 18, 2018.
 - No hospitalizations or deaths have been reported.
- [Epidemiologic and laboratory evidence](#) indicates that tahini products from Achdut Ltd. are the likely source of this outbreak.
- On November 27, 2018, Achdut Ltd. recalled tahini products because they might be contaminated with *Salmonella*.
- This investigation is ongoing, and CDC will provide updates when more information is available.

Symptoms of *Salmonella* Infection

- Most people infected with *Salmonella* develop diarrhea, fever, and stomach cramps 12 to 72 hours after being exposed to the bacteria.
- The illness usually lasts 4 to 7 days, and most people recover without treatment.
- In some people, the diarrhea may be so severe that the patient needs to be hospitalized. *Salmonella* infection may spread from the intestines to the bloodstream and then to other places in the body.
- Children younger than 5 years, adults older than 65 years, and people with weakened immune systems are more likely to have a severe illness.

Investigation Details

November 28, 2018

CDC, public health and regulatory officials in several states, and the U.S. Food and Drug Administration (FDA) are investigating a multistate outbreak of *Salmonella* Concord infections.

Public health investigators are using the [PulseNet](#) system to identify illnesses that may be part of this outbreak. PulseNet is the national subtyping network of public health and food regulatory agency laboratories coordinated by CDC. DNA fingerprinting is performed on *Salmonella* bacteria isolated from ill people by using techniques called [pulsed-field gel electrophoresis](#) (PFGE) and [whole genome sequencing](#) (WGS). CDC PulseNet manages a national database of these DNA fingerprints to identify possible outbreaks. WGS gives a more detailed DNA fingerprint than PFGE. WGS performed on bacteria isolated from ill people showed that they were closely related genetically. This means that people in this outbreak are more likely to share a common source of infection.

As of November 28, 2018, five people infected with the outbreak strain of *Salmonella* Concord have been reported from three states. A list of the states and the number of cases in each can be found on the [Map of Reported Cases page](#).

Illnesses started on dates ranging from [June 16, 2018 to October 18, 2018](#). Ill people range in age from 17 to 52 years, with a median age of 30. Sixty percent of ill people are male. Of five people with information available, no hospitalizations or deaths have been reported.

Illnesses might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 4 weeks. Please see the [Timeline for Reporting Cases of Salmonella Infection](#) for more details.

Whole genome sequencing analysis did not predict any antibiotic resistance in *Salmonella* bacteria isolated from three ill people. Testing of clinical isolates using standard [antibiotic susceptibility testing](#) methods by CDC's [National Antimicrobial Resistance Monitoring System \(NARMS\)](#) laboratory is currently underway.

Investigation of the Outbreak

[Epidemiologic and laboratory evidence](#) indicates that tahini products from Achdut Ltd. are the likely source of this outbreak.

In interviews, ill people answered [questions about the foods they ate and other exposures](#) in the week before they became ill. All five ill people were interviewed and reported eating tahini or hummus made with tahini. Three ill people ate tahini or hummus made with tahini in Hawaii and New

York. The other two ill people traveled to other countries where they ate tahini or hummus made with tahini.

FDA identified *Salmonella* Concord in a sample of tahini collected at the point of import. The tahini was Baron's brand manufactured by Achdut Ltd. Whole genome sequencing results showed that the *Salmonella* strain identified in imported tahini was closely related genetically to the *Salmonella* strain identified in ill people. These results provide more evidence that people in this outbreak got sick from eating tahini products from Achdut Ltd.

On November 27, 2018, Achdut Ltd. recalled tahini products because they might be contaminated with *Salmonella*. The FDA website has a [list of the tahini products](#) that were recalled. Consumers who have any recalled tahini products in their homes should not eat them. Return them to the store for a refund or throw them away. Restaurants and retailers should not serve or sell recalled tahini products or products made with them, such as hummus.

This investigation is ongoing, and CDC will provide updates when more information is available.