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Media Inquiries: Pat El-Hinnawy, 301-796-4763, Patricia.El-Hinnawy@fda.hhs.gov

Consumer Inquiries: 1-888-INFO-FDA

FDA warns consumers against eating mangoes from Agricola Daniella of Mexico

Farm's mangoes contain strains of Salmonella

[En Español](#)¹

Fast facts

- The FDA is warning consumers against eating mangoes from Agricola Daniella, a mango supplier with multiple plantations and a single packing house located in Sinaloa, Mexico. Testing by the FDA has found Salmonella in mangoes from this producer.
- The FDA has placed Agricola Daniella on Import Alert. This means that Agricola Daniella mangoes will be denied admission into the United States unless the importer shows they are not contaminated with Salmonella, such as by using private laboratories to test the mangoes.
- Consumers should not eat Daniella brand mangoes. If consumers have recently purchased Daniella brand mangoes they should throw them away. These mangoes should be identified by product stickers. For mangoes without stickers, consumers should ask their retailer for brand information. When in doubt, throw it out.
- Consumers should wash their hands with soap and warm water after handling these mangoes to remove any harmful bacteria that may have transferred to their hands.
- If consumers believe they have mangoes from this producer, they should not try to wash the harmful bacteria off the mangoes as contamination may be both on the inside and outside of the fruit. Cutting, slicing and dicing may also transfer harmful bacteria from the fruit's surface to the fruit's flesh.
- The Centers for Disease Control and Prevention has reported an outbreak of Salmonella Braenderup which has infected 105 people in 16 states. The California Department of Public Health has traced several illnesses of the outbreak strain of Salmonella Braenderup through the supply chain to Agricola Daniella.

What is the problem?

The FDA is warning consumers against eating mangoes from Agricola Daniella, a mango supplier with multiple plantations and a single packing house located in Sinaloa, Mexico. Testing by the FDA has found Salmonella in mangoes from this producer.

The FDA has placed Agricola Daniella on Import Alert. This means that Agricola Daniella mangoes will be denied admission into the United States unless the importer shows they are not contaminated with Salmonella, such as by using private laboratories to test the mangoes.

On August 29, 2012, certain lots of only the Daniella brand mangoes were recalled by Splendid Products, Burlingame, Calif. An importer in Canada also initiated a voluntary recall of only Daniella brand mangoes in that country as the result of illnesses from Salmonella Braenderup. Additionally, several firms that used Daniella brand mangoes supplied by Splendid Products in their cut fruit products, have also initiated recalls of those products.

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has traced several illnesses of the outbreak strain of Salmonella Braenderup through the supply chain to Agricola Daniella.

What should consumers do?

Consumers should not buy Daniella brand mangoes. If consumers have recently bought Daniella brand mangoes they should not eat them and should throw them away. These mangoes should be identified by product stickers. For mangoes without stickers, consumers should ask their retailer for brand information. When in doubt, throw it out.

If consumers believe they have this brand of mangoes, they should not try to wash the harmful bacteria off the mangoes as contamination may be both on the inside and outside of the fruit. Cutting, slicing and dicing may also transfer harmful bacteria from the fruit's surface to the fruit's flesh.

Consumers should wash their hands with soap and warm water after handling these mangoes to remove any harmful bacteria that may have transferred to their hands.

What are the symptoms of salmonellosis?

Most people infected with Salmonella develop diarrhea, fever, and abdominal cramps 12 hours to 72 hours after infection. The illness usually lasts four days to seven days, and most people recover without treatment.

However, in some people, the diarrhea may be so severe that the patient needs to be hospitalized. In these patients, the Salmonella infection may spread from the intestines to the blood stream, and then to other body sites and can cause death unless the person is treated promptly with antibiotics.

Who is at risk?

Children are the most likely to get salmonellosis. The rate of diagnosed infections in children less than five years old is higher than the rate in all other persons. Young children, the elderly, and those with compromised immune systems are the most likely to have severe infections. It is estimated that approximately 400 persons die each year with acute salmonellosis.

What is being done about the problem?

FDA has placed Agricola Daniella on Import Alert. This means that Agricola Daniella mangoes will be denied admission into the United States unless the importer shows they are not contaminated with Salmonella, such as by using private laboratories to test the mangoes.

The FDA is warning consumers not to eat mangoes from Agricola Daniella of Mexico. Testing by the FDA has found Salmonella in several samples of mangoes from this producer.

On August 29, certain lots of only the Daniella brand mangoes were recalled by Splendid Products, Burlingame, Calif. An importer in Canada also initiated a voluntary recall of only the Daniella-brand mangoes in that country as the result of illnesses from Salmonella Braenderup reported there. Additionally, several firms that used these Daniella brand mangoes supplied by Splendid Products in their cut fruit products have also initiated recalls of those products.

The Centers for Disease Control and Prevention has reported an outbreak of Salmonella Braenderup which has infected 105 people in 16 states. The California Department of Public Health has traced several illnesses of the outbreak strain of Salmonella Braenderup through the supply chain to Agricola Daniella.

Who Should be Contacted?

Consumers who show any signs of illness from salmonellosis should consult their health care provider. The FDA encourages consumers with questions about food safety to call 1-888-SAFEFOOD or consult the fda.gov website.

The information in this press release reflects the FDA's best efforts to communicate what it has learned from the manufacturer and the state and local public health agencies involved in the investigation. The agency will update the public as more information becomes available.

For more information:

- **FDA:** [FDA Investigates Multistate Outbreak of Salmonella Braenderup Infections Associated with Mangoes](#)³
- **CDC:** [Multistate Outbreak of Salmonella Braenderup Infections Associated with Mangoes](#)⁴
- **CDC:** [Salmonella](#)⁵
- FoodSafety.gov⁶
- **FoodSafety.gov:** [Salmonella](#)⁷

The FDA, an agency within the U.S. Department of Health and Human Services, protects the public health by assuring the safety, effectiveness, and security of human and veterinary drugs, vaccines and other biological products for human use, and medical devices. The agency also is responsible for the safety and security of our nation's food supply, cosmetics, dietary supplements, products that give off electronic radiation, and for regulating tobacco products.

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U.S. Food and Drug Administration
10903 New Hampshire Avenue
Silver Spring, MD 20993
Ph. 1-888-INFO-FDA (1-888-463-6332)
Email FDA



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