



DATE: September 14, 2011

TO: All Local Health Departments
Attn: Chief Food Inspection Officer

FROM: A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program

SUBJECT: Ludwig Dairy Products, Inc. Recall

SUGGESTED

ACTION: **Unclassified Recall; Illinois Department of Public Health (IDPH) found pasteurizing equipment operating improperly, potentially allowing raw milk to be mixed with pasteurized milk and sold in dairy products; Information Provided in case of consumer inquiry.**

From the information provided by IDPH, the products being recalled were distributed in the State of Indiana. All recalled products are pulled from the shelves of one establishment that received these products in Lake County.

FOR IMMEDIATE RELEASE CONTACT:
September 2, 2011 Melaney Arnold (217) 558-0500
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Ludwig Dairy in Dixon Recalling All Products *Milk, cheese and other dairy products improperly pasteurized*

SPRINGFIELD – During a routine inspection at Ludwig Dairy Products, Inc., in Dixon, Illinois, the Illinois Department of Public Health (IDPH) found pasteurizing equipment operating improperly, potentially allowing raw milk to be mixed with pasteurized milk and sold in dairy products. Inspectors found a system controlled pump, designed to stop the production process if raw milk pressure exceeded pasteurized pressure, was bypassed and replaced with a pump not wired into the controls. Ludwig is currently taking its name brand products off store shelves, which are sold mostly in northern Illinois counties (Cook, DuPage, Kane, Lake, McHenry, Will), but also in Indiana, New Jersey and New York. A drinkable yogurt product is also sold under the Nuestro Queso brand. People who have purchased Ludwig (Dixon, IL) products should throw them out.

Ludwig is working with the Department to determine the extent of the improper pasteurization, but at this time the recommendation is not to consume any Ludwig (Dixon, IL) products until the pasteurizing equipment is operating correctly and has been inspected by IDPH.

No illnesses have been reported in connection with Ludwig (Dixon, IL) products.

Pasteurization is the process of heating raw milk to a high enough temperature for a long enough time to kill illness-causing bacteria contained in the milk. Raw milk and products made from it (such as cheeses and yogurts made with raw milk) can be contaminated with bacteria that can cause serious illness, hospitalization or death. Illness can include days of diarrhea, stomach cramping and vomiting. Less common and more serious illness can include kidney failure, paralysis and chronic disorders.

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