

EVANGER'S VOLUNTARY RECALL FAQs:

Q: Why are you issuing another recall?

A: This recall is not based on lab tests or any complaints. This was issued because we've learned that our supplier let us down on at least one occasion, and we need to be 100 percent confident in the safety and quality of our foods. The forthcoming voluntary recall covers products that this supplier's raw materials may have gone into.

Q: What products are affected?

A: Three products: Hunk of Beef, Braised Beef Chunks with Gravy, and Against the Grain Pulled Beef.

Q: What is Evanger's doing to make sure this never happens again:

A:

- 1) Evanger's has dropped that supplier, and is re-vetting all of its current suppliers. Each supplier will be required to sign a letter of guarantee that fiscally ties them to ensuring the product we receive is the product we ordered.
- 2) Evanger's has purchased pentobarbital test kits so that it can test all beef raw materials at its unloading dock.
- 3) Evanger's will continue random periodic testing for pentobarbital in its products.

Q: How do we know the other beef products are safe?

A: The contaminated beef has been traced back and isolated to one supplier. The other beef products came from other suppliers. We are spot testing their products as well, but have no reason to believe they have violated our contracts. Some tests for other loaf style beef products have already been completed and have come back negative for pentobarbital.

Q: Why did Evanger's test for horsemeat?

A: Evanger's has been making Hunk of Beef since 2002 without incident. There were missing pieces in the puzzle as to why these pugs got sick. When pentobarbital popped up, we did heavy research and found that it is not common practice to euthanize cows, but it is common practice to euthanize horses. Things just weren't adding up, and we wanted answers.

Q: If the FDA tested negative for horsemeat, why did you publish your test results?

A: Evanger's knew the announcement about horsemeat would have a negative impact, but felt transparency was best. We felt the right thing to do was to come out and tell the public of our findings, even though the FDA's findings detected only beef.

Q: Whose fault is this?

A: Our name is on the label, so it's our fault. However, we were deceived *by our supplier* who is responsible for introducing pentobarbital into our meat supply.

Q: Why hasn't the supplier been named?

A: We are taking legal action against them.

Q: Is that beef supplier USDA inspected?

A: Yes. Our former supplier is a USDA facility.

Q: Why did the FDA press release say they couldn't verify which products the beef went into?

A: We do not know. The inspectors asked in which products the meat is used, and were told that in the specific lot that was recalled, only Hunk of Beef was made. They were also told that we use this supplier's beef for three products: Hunk of Beef, Braised Beef Chunks with Gravy, and Against the Grain Pulled Beef. Any records that were requested were given to the FDA, and all records were available to them, if they asked.

Q: Are you the only pet food company that purchases from this supplier?

A: No, we know that there are at least two high-quality premium brands that purchase from this supplier.

Q: What changes will Evanger's make going forward/what is the silver lining?

A: There should have been a zero tolerance policy for pentobarbital when the FDA discovered it in pet foods in 1998, and there should be a zero tolerance policy now. Evanger's is leading a campaign to have the FDA put an end to allowing pentobarbital into pet food.

Q: Why did this happen with Hunk of Beef?

A: Hunk of Beef is a very unique product. Any of the natural (or unnatural) elements of the beef are in the can. Any pathogens are killed in the heat sterilization process, but because it is ONE INGREDIENT and not mixed with anything else, the product was more exposed than any blended product would have been.

Q: The FDA previously allowed pentobarbital in pet food?

A: To our dismay, yes. The FDA did two studies on pentobarbital in pet food. In 1998, of about 100 pet foods tested, about 50 contained pentobarbital. In 2001, the FDA did a follow-up study performed by the Center of Veterinary Medicine. They injected 10 Beagles for eight weeks at double the amount of pentobarbital that was present in the pet foods. The Beagles showed no adverse reactions, so the FDA determined the amount of pentobarbital typically found in a pet food, if present, is considered safe. The FDA did no long-term studies on the effects of those foods. The FDA probably never expected an innovative product like Hunk of Beef to come along.

Q: What should stores do with the recalled product?

A: Please return the recalled product to your distributor for credit. The upcoming recall is for all Hunk of Beef, Braised Beef Chunks with Gravy, and Against the Grain Pulled Beef with a December 2019 through December 2020 expiration date.

Q: The FDA wrote that there were "serious issues" at the facilities. Is this true?

A: Evanger's was not issued any violations as a result of the inspection. Evanger's has responded officially to the FDA about these comments. In some instances the investigators made observations without full knowledge of the operations of the firm, and other observations were made which are not true. An example of an untrue observation is that an inspector saw cracks in

our floor. The “cracks” were actually expansion joints that are put into all new floors to *prevent* cracking.

Q: Was there condensation dripping into the cans like the FDA reported?

A: NO. There was condensation in areas of the plant because the temperature in Chicago was 35 degrees, then jumped to 57 degrees the following day. Since we manufacture using steam, the steam combined with the extreme temperature swing caused condensation. However, no condensation would have or could have entered any of our raw materials or in-process product because all materials are covered and protected at all times.

Q: Was there pooling water in the plant?

A: NO. We use over 20,000 gallons of water per day and water is never stagnant in our facility. Water is frequently used and flowing during cleanup and sanitation procedures which happen throughout the day.

Q: Was a fly really observed?

A: There are no flies in Illinois in winter.

Evanger’s hosts plant tours annually. Please speak with your Evanger’s sales representative if you are interested in joining us.

Chelsea Sher

847.537.0102 | evangersdogfood.com | againstthegrainpetfood.com

Celebrating our 80th Year!

Proudly the oldest and only family-owned pet food cannery in the USA

[A Glimpse at the History of Evanger's and Modern Day Manufacturing - YouTube](#)

Named Top 40 under 40 in the pet industry!

THIS E-MAIL MAY CONTAIN CONFIDENTIAL OR PROPRIETARY MATERIAL FOR THE SOLE USE OF THE INTENDED RECIPIENT. ANY REVIEW, USE, DISTRIBUTION OR DISCLOSURE BY OTHERS IS STRICTLY PROHIBITED. IF YOU ARE NOT THE INTENDED RECIPIENT, OR AUTHORIZED TO RECEIVE THE INFORMATION FROM THE RECIPIENT, PLEASE CONTACT THE SENDER BY REPLY E-MAIL AND DELETE ALL COPIES OF THIS MESSAGE.

