

COMPANY ANNOUNCEMENT

In Association with ADM Milling Co, King Arthur Flour, Inc. Expands Recall of Unbleached All-Purpose Flour (5 Lb & 25 Lb)

When a company announces a recall, market withdrawal, or safety alert, the FDA posts the company's announcement as a public service. FDA does not endorse either the product or the company.

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Summary

Company Announcement Date:

October 03, 2019

FDA Publish Date:

October 03, 2019

Product Type:

Food & Beverages
Bakery Product/Mix

Reason for Announcement:

E. coli O26

Company Name:

King Arthur Flour, Inc.

Brand Name:

King Arthur Flour

Product Description:

Unbleached All-Purpose Flour

Company Announcement

In association with ADM Milling Company, King Arthur Flour, Inc., announced today a voluntary national recall of specific lots of its Unbleached All-Purpose Flour (5 lb. & 25 lb.)

We are taking this voluntary precautionary step because of the potential presence of *E. coli* O26 which was discovered through sampling. King Arthur Flour has not received any confirmed reports of illnesses related to this product.

This flour was milled at an ADM Milling facility in Buffalo, NY, and was distributed by King Arthur Flour through retailers and distributors nationwide, and sold through our website, catalogue, and store in Norwich, VT.

The only product affected by this voluntary recall is our Unbleached All-Purpose Flour (5 lb. & 25 lb.) from the Best Used by Dates and Lot Codes listed below.

King Arthur Flour Unbleached All-Purpose Flour 5 lb. UPC: 071012010509

Best Used By:	Lot Code
12/04/19	L18A04A
12/05/19	L18A05A, L18A05B, L18A05C
12/09/19	L18A09B
12/10/19	L18A10A
12/13/19	L18A13B, L18A13C
12/20/19	L18A20A, L18A20B, L18A20C
12/21/19	L18A21A
12/27/19	L18A27A, L18A27B, L18A27C
12/28/19	L18A28A
01/02/20	A19A02B, A19A02C
01/03/20	A19A03A, A19A03B, A19A03C
01/05/20	A19A05A, A19A05B


Best Used By:	Lot Code
01/07/20	A19A07B, A19A07C
01/08/20	A19A08B
01/09/20	A19A09B
01/10/20	A19A10B
01/12/20	A19A12A
01/14/20	A19A14A, A19A14B, A19A14C
01/15/20	A19A15A, A19A15B

Best Used By and Lot Code information can be found on the bottom of the ingredient side panel of the 5 lb. Bag. Best Used By date **and** Lot Code, along with their location on the bag, must all match in order to represent flour affected by this recall.

King Arthur Flour Unbleached All-Purpose Flour 25 lb. UPC: 071012012503 Costco only
Best Used By: 12/04/19, 12/10/19, 12/20/19, 01/07/20, 01/15/20

This is an expansion of a recall announced June 13, 2019. The Lot Codes listed above join the previously voluntarily recalled Lot Codes on June 13:

<https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts/association-adm-milling-co-king-arthur-flour-inc-voluntarily-recalls-limited-quantity-unbleached-all> (<https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts/association-adm-milling-co-king-arthur-flour-inc-voluntarily-recalls-limited-quantity-unbleached-all>)

Consumers who have any of these affected products should throw them away and may submit a claim for a refund or replacement at [kingarthurflour.com/voluntaryrecall](http://www.kingarthurflour.com/voluntaryrecall) (<http://www.kingarthurflour.com/voluntaryrecall>)  (<http://www.fda.gov/about-fda/website-policies/website-disclaimer>), or by calling our King Arthur Flour Consumer Hotline at 866-797-9178.

Consumer safety is our top priority. Consumers are reminded to wash their hands, work surfaces, and utensils thoroughly after contact with raw dough products or flour, and to never eat raw dough or batter. The Centers for Disease Control (CDC) warns consumers to not consume raw products made with flour. E. coli O26 is killed by heat through baking, frying, sautéing, or boiling products made with flour.

For more information, refer to the following: <https://www.cdc.gov/features/no-raw-dough/index.html> (<https://www.cdc.gov/features/no-raw-dough/index.html>).

Symptoms of E. coli O26 illness include acute, often bloody diarrheal illness and abdominal cramps. Most people recover within a week. However, children, the elderly, and immunosuppressed individuals may develop hemolytic uremic syndrome (HUS), a severe illness which may cause the kidneys to fail.

Bakers have trusted King Arthur Flour products in their kitchens for over 225 years and because of that trust we have issued this voluntary recall. We remain committed to providing our consumers safe and superior products.

This information can be found online at kingarthurfLOUR.com/voluntaryrecall. (<http://www.kingarthurfLOUR.com/voluntaryrecall>) [↗](http://www.fda.gov/about-fda/website-policies/website-disclaimer) (<http://www.fda.gov/about-fda/website-policies/website-disclaimer>) Consumers with any questions regarding this recall or King Arthur Flour products are encouraged to call the King Arthur Flour Consumer Hotline at 866-797-9178.

Company Contact Information

Consumers:

King Arthur Flour Consumer Hotline

☎ 866-797-9178

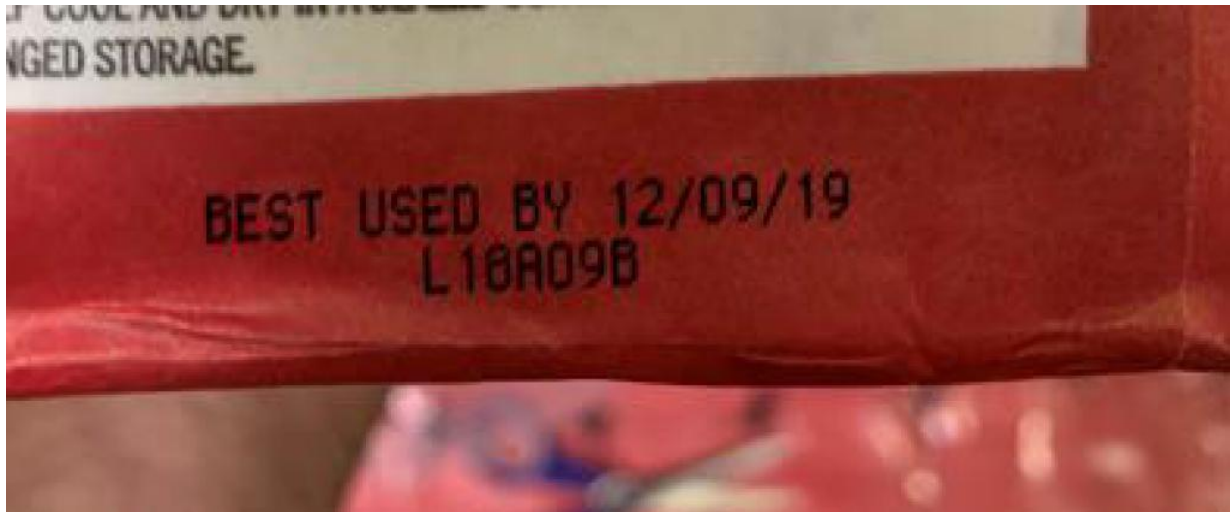
✉ ProductRecall@KingArthurFlour.com (<mailto:ProductRecall@KingArthurFlour.com>)

Media:

☎ 802-299-2244

✉ mediarelations@kingarthurfLOUR.com (<mailto:mediarelations@kingarthurfLOUR.com>)

Product Photos







Nutrition Facts

about 76 servings per container
 Serving size 1/4 cup (30g)

Amount per serving
Calories 110

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 23g	8%
Dietary Fiber <1g	3%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

*The % Daily Value tells you how much is in a serving of food compared to a daily diet. It just gives a tip to help you make better choices.


INGREDIENTS: Unbleached Hard Red Wheat Flour, Malted Barley Flour.

DISTRIBUTED BY
 THE KING ARTHUR FLOUR COMPANY, INC.
 NORWICH, VERMONT 05055
 KingArthurFlour.com | 800.827.6888

Never bleached, never bromated.[®]
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USE & STORAGE INSTRUCTIONS: Use in all your ready-to-eat recipes as recommended. Check for insect activity. Keep in original container until used. BATTERS IN THE FLAVOR DO NOT SET ON DISPLAY WITH SALES UNLESS KEPT UNDER 100°F AND SURFACE COVERED WITH ICE.

IF YOU SMELL, SEE, TASTE AND/OR FEEL A SIGN OF CONTAMINATION, DO NOT USE.

 [More Recalls, Market
Withdrawals, &
Safety Alerts \(/safety/recalls\)](#)