

UNCLASSIFIED



DEFENSE LOGISTICS AGENCY
TROOP SUPPORT
700 ROBBINS AVENUE
PHILADELPHIA, PENNSYLVANIA 19111-5092

DLATS-FTW
ALFOODACT 2025-017

March 31, 2025

MEMORANDUM FOR RECORD

SUBJECT: Cargill Kitchen Solutions Recalls Liquid Egg Products Due to an Unapproved Substance

1. REFERENCE: DHA-MSR 6025.01/AR 40-660/ DLAR 6025.01/NAVSUPINST 10110.8D/AFI 48-161_IP/MCO 10110.38D, DOD Hazardous Food & Nonprescription Drug Recall System, 6 September 2018.

2. COMPANY ANNOUNCEMENT: Cargill Kitchen Solutions, a Lake Odessa, Michigan establishment, is recalling approximately 212,268 pounds of liquid egg products that may contain a cleaning solution with sodium hypochlorite, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall bear establishment number "G1804" ink-jetted on the carton. These items were shipped to distributor locations in Ohio and Texas and for foodservice use in Arizona, California, Colorado, Florida, Illinois and Iowa. There is a possibility that the products were distributed nationwide.

The problem was discovered when FSIS received a tip about the potential contamination of these products. After conducting an investigation and thorough assessment of the contents of the cleaning solution, FSIS scientists concluded that use of this product should not cause adverse health consequences, or the risk is negligible, resulting in a Class III recall.

FSIS is concerned that some product may be in consumers' or foodservice refrigerators or freezers. Consumers who have purchased these products are urged not to consume them and foodservice locations are urged not to serve them. These products should be thrown away or returned to the place of purchase.

3. PRODUCTS AFFECTED: The liquid egg items were produced on March 12 and 13, 2025. The following products are subject to recall:

- 32-oz. (2-lb.) carton containing "egg beaters ORIGINAL LIQUID EGG SUBSTITUTE" and USE BY AUG 10 2025.

UNCLASSIFIED

- 32-oz. (2-lb.) carton containing “egg beaters CAGE-FREE ORIGINAL LIQUID EGG SUBSTITUTE” and USE BY AUG 09 2025.
- 32-oz. (2-lb.) carton containing “egg beaters CAGE-FREE ORIGINAL FROZEN EGG SUBSTITUTE” and “egg beaters NO ENJAULADAS ORIGINAL SUSTITUTO DE HUEVO CONGELADO” and USE BY MAR 07 2026.
- 32-oz. (2-lb.) carton containing “Bob Evans Better’n Eggs Made with Real Egg Whites” and USE BY AUG 10 2025.

4. PRODUCT LABELS/PICTURES: Please see link below for product picture.

https://www.fsis.usda.gov/sites/default/files/food_label_pdf/2025-03/Recall_009_2025A_Labels.pdf

5. CONTACT INFORMATION: Consumers and members of the media with questions about the recall can contact Chuck Miller, Cargill Kitchen Solutions, at 1-844-419-1574 or media@cargill.com.

6. POSITIVE AND NEGATIVE FINDINGS:

a. Army Veterinary Services and Air Force Public Health Personnel: Report negative and positive findings in the Veterinary Service Information Management System (VSIMS) Subsistence Recalls application. If you are not in one of these two groups, please use the instructions below (paragraphs b-d).

b. Navy:

1) SHIPS AT SEA: Must report positive and negative findings to supporting Veterinary Service unit. Are authorized to destroy or dispose of recalled products utilizing the procedures and reporting requirements outlined in NAVSUP P-486 Paragraph 5302 and 6000(4), to include completion of a DD Form 200 and Standard Form 364. Procedures for completing the DD Form 200 are found in NAVSUP P-486 Paragraph 6001. Procedures for completing Standard Form 364 are found in NAVSUP P-486 Paragraph 5300(2)(c).

2) SHIPS IN PORT/HOMEPORTED/ASHORE GALLEYS: Supporting Veterinary Service unit will conduct inspection and report positive and negative findings in VSIMS Subsistence Recalls application. Contact the appropriate DLA Account Manager via Regional NAVSUP Fleet Logistics Center (NAVSUP FLC) to arrange pickup of recall items. Contact your supporting (NAVSUP FLC) for any issues regarding PV Pickup. Proceed with the same guidance in the paragraph above.

c. Defense Logistics Agency (DLA) Contractors: Report positive and negative findings to your Contracting Officer, Contracting Specialist, TVLS, and dscpconssafofc@dla.mil within 72-hours. Positive Response Information required: (Vendor must provide all the following

information):

- 1) ALFOODACT 202X-XXX
- 2) DLA Contract Number:
- 3) Unit of Measure:
- 4) Quantity Currently in Stock:
- 5) List of customers that received product AND (a-h) for each customer:
 - a) Customer name and location:
 - b) DLA Purchase Order Number:
 - c) Vendor Invoice Number:
 - d) Item Stock number (LSN, NSN):
 - e) Quantity Shipped:
 - f) Date Shipped:
 - g) Value of Affected Product:
 - h) Amount of credit due:

d. AAFES, MWR, NEX, MCCS, DeCA, DLA, dining facilities, and all other agencies, report your findings and follow recall disposition in accordance with the procedures outlined by your agency.

7. If you know of others who need to receive Subsistence Recall messages, click Subscribe (Add the following to an email if the link does not work; Subject: Subscribe to Subsistence Recall Notifications, Email address: usarmy.jbsa.medcom.mbx.medcom-vsims@health.mil). If you no longer need to receive Subsistence Recall messages, click Unsubscribe (Add the following to an email if the link does not work; Subject: Unsubscribe from Subsistence Recall Notifications, Email address: usarmy.jbsa.medcom.mbx.medcom-vsims@health.mil).

8. Previous recalls are available on the DLA-TS Food Safety Office website:
<https://www.dla.mil/TroopSupport/Subsistence/FoodSafety/fso/ALFOODACT/>.

9. Point of contact for ALFOODACT messages is the undersigned at commercial telephone 267-892-4725, or dscpcnssafofc@dlamail.

KAYLA D. HAMMONDS
Chief Warrant Officer Three, U.S. Army
Consumer Safety Officer