

News Release

Barry Callebaut detected salmonella positive production lot in Wieze

- **Barry Callebaut detected a salmonella positive production lot manufactured in the chocolate factory in Wieze**
- **All chocolate products manufactured in Wieze since June 25 were placed on hold**
- **As precautionary measure, Barry Callebaut stopped chocolate production in Wieze, while continuing the root cause analysis and risk assessment**
- **When the analyses is completed, all chocolate production lines will be cleaned and disinfected before resuming the production process**

Wieze, Belgium, June 30, 2022 – On Monday June 27, Barry Callebaut detected a salmonella positive production lot manufactured in Wieze, Belgium. For Barry Callebaut food safety is paramount. Our robust food safety programmes in place allowed us to quickly identify lecithin as the source of the contamination. Barry Callebaut informed the Belgian food authorities (FAVV) about the incident and has taken the precautionary measure to stop all chocolate production lines and to block all products manufactured since the time of testing. We are currently reaching out to all customers who may have received impacted products. The chocolate production in Wieze will remain suspended until further notice.

Our quality experts identified lecithin as the source of the contamination. As lecithin is used in all chocolate production, we have taken the precautionary measure to stop all production lines and to block all products manufactured since the time of testing, while we continue the root cause analysis and risk assessment. Out of precaution we have also asked our customers to block any shipped products.

Food Safety is paramount for Barry Callebaut and this is a very exceptional case. Not only do we have a Food Safety charter and procedure in place, we also have over 230 people working on food safety and quality in Europe. In our local site in Wieze, we train our people to recognize food safety risks. This allowed us to quickly identify the risk and successfully start the root cause analysis.

Barry Callebaut will now take the time to continue with the very diligent root cause analysis - keeping the FAVV informed in the process. When the analysis is completed the lines will be cleaned and disinfected before resuming the production process.

About Barry Callebaut Group (www.barry-callebaut.com):

With annual sales of about CHF 7.2 billion (EUR 6.6 billion / USD 7.9 billion) in fiscal year 2020/21, the Zurich based Barry Callebaut Group is the world's leading manufacturer of high-quality chocolate and cocoa products – from sourcing and processing cocoa beans to producing the finest chocolates, including chocolate fillings, decorations and compounds. The Group runs more than 60 production facilities worldwide and employs a diverse and dedicated global workforce of more than 13,000 people.

The Barry Callebaut Group serves the entire food industry, from industrial food manufacturers to artisanal and professional users of chocolate, such as chocolatiers, pastry chefs, bakers, hotels, restaurants or caterers. The global brands catering to the specific needs of these Gourmet customers are [Callebaut®](#) and [Cacao Barry®](#), [Carma®](#) and the decorations specialist [Mona Lisa®](#).

The Barry Callebaut Group is committed to make sustainable chocolate the norm by 2025 to help ensure future supplies of cocoa and improve farmer livelihoods. It supports the [Cocoa Horizons Foundation](#) in its goal to shape a sustainable cocoa and chocolate future.

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