



Smokehouse Pet Products Inc.

August 6, 2019

Re: FDA Investigation of Contaminated Pig Ear Pet Treats

Dear Smokehouse Pet Products Customer:

Following the July 31st FDA advisory regarding pig ear treats, we have worked to evaluate the likelihood of Smokehouse's pig ear treats being adulterated with *Salmonella*. As discussed below, it was determined that the likelihood is low.

According to the July 31st FDA advisory, this issue has only been linked to imported pig ears from Argentina and Brazil ("To date, human Salmonella infections have been linked to pig ears imported from Argentina and Brazil."). The July 31st FDA advisory does not address the cooking time, temperature, or any other factors concerning how the imported pig ears were processed, which is critical to understanding whether the issue is inherent in pig ear treats or more likely due to a failure in manufacturing practices. Finally, FDA notes "bulk bins (not packaged or wrapped) may be comingled from multiple sources" and therefore make it difficult, if not impossible, to determine if the product was processed properly.

Smokehouse uses domestic pig ears that are sourced from U.S.D.A. meat plants. All of its products are cooked to a temperature validated to kill Salmonella. Further assurance of safe use is provided by an FDA recognized irradiation procedure. The statement, "Made in the U.S.A." and Radura symbol all appear on the label.

Taken together, the fact Smokehouse pig ears are all domestic product, cooked properly, packaged then irradiated, and sold in finished packaging, means none of the risk factors identified by FDA are present. Therefore, Smokehouse pig ears are unlikely to pose a risk of harm to either the pet or human handler.

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