



Alert: Voluntary Recall of Parsley for Salmonella

To Our Valued Customer Partners,

This is to advise you that Pacific Coast Fresh Company is **NOT** involved with the recent Voluntary Recall concerning **Pacific International Marketing**.

Pacific International Marketing ("Pacific") is recalling 474 cases of bulk Italian Parsley because it may be contaminated with *Salmonella*, an organism that can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with *Salmonella* often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with *Salmonella* can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e. infected aneurysms), endocarditis and arthritis.

The Italian Parsley was shipped to wholesalers in AZ, CA, FL, MN, MI, GA, OH and NV between September 22 and September 25, 2025. The bulk Parsley was sold in cases as 30 or 60 bunches with a twist tie, and in 24 ct bunches with a twist tie in bags intended for wholesale distribution. The UPC for the 30 and 60 ct bunched Italian Parsley is 40695 80125, located on the twist tie. The UPC for the 24 ct bags is 40695 80120. The shelf life of Italian Parsley is 18 days from harvest, or October 10, 2025.

Please see the link below for additional info.

[Pacific International Marketing Recalls Fresh Italian Parsley Because of Possible Health Risk | FDA](#)

Best Regards,

David Doble
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