

September 18, 2006

## **Canned Spinach Safety Holding Statement**

- One of the primary benefits of packaging foods in metal cans is that the can protects the nutritious food within from contaminants.
- The process of canning foods requires that food be heated quickly to high temperatures, eradicating contaminants and bacteria, including E. coli.
- Because of the high heat used during the commercial canning process, there is no risk of E. coli contamination in canned spinach or any other canned food products.
- Once food is canned, metal packaging provides the best protection from outside contaminants. If the can appears to be compromised - the can is leaking or the ends are bulged - the food within should not be consumed.

(The above statement was prepared by Ketchum for the Canned Food Alliance)