



23 October 2013

**FDA ADVISORY**

No. 2013-045

**SUBJECT: HEALTH WARNING ON DIWA GRATED COCONUT WHICH MAY BE CONTAMINATED WITH SALMONELLA**

The FDA received a letter dated 21 October 2013 from the Officer-in-Charge of Economic Diplomacy Unit, Office of the Undersecretary for International Economic Relations of the Department of Foreign Affairs, informing that the Philippine Consulate in Hong Kong Special Administrative Region (SAR) received a letter dated 19 August 2013 concerning the Canadian Food Inspection Agency's notice on Diwa Grated Coconut imported from the Philippines which may be possibly contaminated with Salmonella (<http://www.inspection.gc.ca/about-the-cfia/newsroom/food-recalls-and-allergy-alerts/complete-listing/2013-08-12/eng/1376352939496/1376352956592>). The importer in Toronto, Canada is Diwa Product Ltd., while the manufacturer in the Philippines is Sambel Pacific Corporation, located in Calamba City, Laguna, with an expired FDA License to Operate since 2007.



Initial investigation showed that the product is not registered with the FDA. Republic Act No. 9711, otherwise known as the FDA Act of 2009, prohibits, among others, “the manufacture, importation, **exportation**, sale, offering for sale, distribution, transfer, non-consumer use, promotion, advertising, or sponsorship of any health product that is adulterated, **unregistered** or misbranded.”

The public is warned against buying Diwa Grated Coconut products.

Salmonellosis is a type of food-borne disease caused by the Salmonella bacterium. There are many different kinds of these bacteria. Salmonella serotype typhimurium and Salmonella serotype enteritidis are the most common types. Eating food contaminated with Salmonella may cause infection. Salmonella are usually found in feces of man and animals that found their way during handling or processing of food. Livestock and poultry meat, milk, vegetables, and eggs are most often exposed to Salmonella, thus compliance with personal hygiene and sanitary food handling, as well as with the Good Manufacturing Practice, are essential to prevent food contamination.



Republic of the Philippines  
Department of Health  
**FOOD AND DRUG ADMINISTRATION**



Symptoms of salmonellosis include diarrhea, fever, and abdominal cramps. They are observable usually 12 to 72 hours after infection. Consumers are advised to see their doctors when they feel ill after eating food contaminated with Samonella or suspect of any food intoxication.

The FDA Field Food and Drug Officers are now investigating the food manufacturer of Diwa Grated Coconut.

The FDA is requesting all food manufacturers and processors to register their respective products before exporting to other countries. Food safety is a global concern. Processed food products that are contaminated with physical, chemical and biological hazards should not be offered for sale or for consumption.

For inquiries and more information, kindly email us at [info@fda.gov.ph](mailto:info@fda.gov.ph). To report food processors or manufacturers that are not compliant with FDA rules and regulations, please email us via [report@fda.gov.ph](mailto:report@fda.gov.ph).

  
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