

## Testing Lab Error Caused ‘Positive’ Result for Contamination in Spring Mix and Arugula – Lab Says Suspected Batch is Not Tainted and New Independent Tests Confirm

### To Protect Consumers, True Leaf Farms, LLC Had Started Precautionary Recall of All Related Product

Salinas, CA (July 26, 2007) – True Leaf Farms, LLC announced today that the single batch of spring mix and arugula that had tested ‘positive’ for potential contamination with salmonella is now believed to have been tainted through a laboratory error. The independent laboratory True Leaf uses for its internal ‘hold and tests’ informed the company of the error today, adding the batch should have tested ‘negative.’

In addition, True Leaf has now has results from a second set of tests of the same batches from a second, independent lab. These results confirm the spring mix and arugula are not contaminated as once suspected.

“The most important result here is that no consumers were hurt or endangered,” said David Gill, Chief Executive Officer of True Leaf. “Even though this ‘positive’ report turned out to be an error, withdrawing all of the product was still the right thing to do. We would do exactly the same thing if it happened again. There can simply no higher priority than the safety of our customers.”

There have been no reports of illness or problems connected to this product. But, after being informed of the potential positive test on one batch, True Leaf, working through its wholesale and retail outlets, began the withdrawal of products from the marketplace. To exercise the utmost caution, True Leaf began the withdrawal of all cases shipped from July 19 through July 25, 2007.

Appropriate authorities were informed and consulted about the precautionary withdrawal and kept updated on developments.

“With the revised report from the lab and the second tests confirming the products are safe, we have begun working with our vendors to see how much of the produce that was in the process of being withdrawn can now be returned to the marketplace,” added Gill. “In doing so, we will continue to err on the side of caution in terms of consumer safety. We will only release product that we are sure is perfectly fresh and safe.”

#####

For more information contact:  
David Gill: 831.796.1000