

HEALTH HAZARD ALERT – **PAPILLON BRAND ROQUEFORT CHEESE RECALLED DUE TO A TOXIN PRODUCED BY STAPHYLOCOCCUS BACTERIA**

(Montréal, June 17, 2015) – Saputo Inc., in collaboration with the Canadian Food Inspection Agency (CFIA), is warning the public not to serve or consume the *Papillon* brand Roquefort cheese products listed below. These cheese products manufactured by La Fromagerie Papillon in France and distributed in Canada by Saputo Inc. may contain the toxin produced by *Staphylococcus* bacteria.

The following table lists the affected products:

Brand	Product	Size	UPC	Codes
Papillon	Roquefort Saveur	100 g	3 177890 001008	All codes up to and including Best Before (BB MA 2015/SE/15)
Papillon	Roquefort noir	Random weight half wheels approximately 1.375 kg	2 999231 0 “XXXXX” “XXXXX” represents the actual weight of the product	All codes up to and including Best Before DD.MM.YY (15.09.15)

There have been no reported illnesses associated with the consumption of these products.

The affected products have been distributed across Canada. This voluntary recall represents approximately 900 kg of Papillon brand Roquefort cheese products in 100 g and approximately 1.375 kg random weight half wheels.

The Brand, Product Name, Product Size, UPC, and Codes that appear on packages of the affected products can assist consumers in identifying the recalled products.

The affected products were sold in retail grocery stores and foodservice channels. If you believe you may have purchased an affected product, please return it to the place of purchase for a full refund.

Food containing the toxin produced by *Staphylococcus* bacteria may not look or smell spoiled. The toxin produced by *Staphylococcus* bacteria is not easily destroyed at normal cooking temperatures. Consumption of the product may cause symptoms such as nausea, vomiting, abdominal cramping or fever. In severe cases of illness, headache, muscle cramping and changes in blood pressure and pulse rate may occur. These products must not be consumed.

Saputo Inc. is voluntarily recalling these products from the marketplace. The CFIA is monitoring the effectiveness of the recall.

For more information, consumers and industry can contact:

- Saputo Inc. at 1-866-665-3070 or consumer@saputo.com
- CFIA at 1-800-442-2342
(TTY 1-800-465-7735, 8:00 a.m. to 8:00 p.m. Eastern time, Monday to Friday)

About Saputo

Saputo produces, markets, and distributes a wide array of dairy products of the utmost quality, including cheese, fluid milk, extended shelf-life milk and cream products, cultured products and dairy ingredients. Saputo is one of the top ten dairy processors in the world, the largest cheese manufacturer and the leading fluid milk and cream processor in Canada, the third largest dairy processor in Argentina, and the fourth largest in Australia. In the US, Saputo ranks among the top three cheese producers and is one of the largest producers of extended shelf-life and cultured dairy products. Our products are sold in several countries under well-known brand names such as *Saputo, Alexis de Portneuf, Armstrong, Bari, Baxter, Black Creek, COON, Cracker Barrel**, *Dairyland, DairyStar, Dragone, DuVillage 1860, Friendship, Frigo Cheese Heads, Great Midwest, Kingsey, La Paulina, Milk2Go/Lait's Go, Mil Le!, Neilson, Nutrilait, Organic Creamery, Ricrem, Salemville, Scotsburn**, *Stella, Sungold* and *Treasure Cave*. Saputo Inc. is a publicly traded company and its shares are listed on the Toronto Stock Exchange under the symbol "SAP".

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-30-

Media and Investor Relations

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