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# **FDA says Basic Food Flavors knew plant was contaminated with salmonella - washingtonpost.com**

HVP, or hydrolyzed vegetable protein is a flavor enhancer found in many processed foods. It gives food a meaty or savory flavor. It's found in potato chips, salad dressings and many other foods we consume on a daily basis.

The company where the majority of HVP is made (it makes 20 million pounds of this food additive annually) knew its products contained salmonella yet continued to ship it out for over five months.

For more information on the outbreak, along with a link you can go to see what items have been recalled, click on the link below.

The company at the heart of a growing recall of processed foods knew that its plant was contaminated with salmonella but continued to make a flavoring and sell it to foodmakers around the country, according to inspectors at the Food and Drug Administration.

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