



H Todd Stitzer
Chief Executive Officer
Cadbury Holdings Limited

25 Berkeley Square
London W1J 6HB
United Kingdom
t +44 (0)20 7409 1313
f +44 (0)20 7830 5200
w www.cadbury.com

The Honorable John D. Dingell
Chairman
House Committee on Energy and Commerce
2125 Rayburn House Office Building
Washington, DC 20515

The Honorable Bart Stupak
Chairman
Subcommittee on Oversight and Investigations
House Committee on Energy and Commerce
2125 Rayburn House Office Building
Washington, DC 20515

30 May 2008

Ref: Cadbury, PLC Response to May 8, 2008 Inquiry

Dear Chairman Dingell and Chairman Stupak:

I am writing this letter to provide the House Committee on Energy and Commerce and its Subcommittee on Oversight and Investigations ("the Committee") with information responsive to your May 8, 2008 request. While your letter was directed to Cadbury Schweppes PLC ("Cadbury Schweppes"), please note that prior to the Committee's request Cadbury Schweppes de-merged its United States beverage operation, which now operates as a separate, NYSE-listed company named Dr. Pepper Snapple Group Inc. Our remaining operations (primarily confectionery) are conducted under the name Cadbury Holdings Limited ("Cadbury") and this response is provided for our domestic United States operations. In two weeks we will be providing the international information that has been requested.

Over 200 years old, Cadbury is the world's leading total confectionery company, competing in the chewing gum, chocolates and candy categories. Cadbury Adams USA LLC ("Cadbury Adams") is the United States business unit of Cadbury, and is responsible for the marketing of a family of candy, chewing gum, and cough drop products in the United States. The Cadbury Adams brand portfolio includes familiar brands such as Beemans, Blackjack, Bubblicious[®], Certs[®], Chiclets[®], Dentyne[®], HALLS[®], Sour Patch[®], Stride[™], Swedish Fish[®], and Trident[®].

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When preparing this response, we reviewed relevant documents in our files, including the files of our production and manufacturing facilities. We contacted the Cadbury employees who would be responsible for collecting and maintaining the relevant information. We have not been able to review all potentially relevant documents since January 2000 because Cadbury acquired Cadbury Adams in March 2003 and we have limited information in our files prior to the acquisition.

For your convenience, we first repeat each of the questions before providing our response.

Question #1: *A list of all food recalls and food safety alerts issued by your company. For each recall or safety alert, please provide the date of the recall or alert, the product and brand affected, and the reason for the recall or alert. If the food was affected by microbial or chemical contamination, please identify the contaminant.*

Cadbury has not had any recalls for any domestically-manufactured food products since January 1, 2000.

Question #2: *For each brand or kind of product, please list all instances when internal microbiological testing was found to be positive for the presence of E. coli, Salmonella, Cyclospora cayetanensis, Cryptosporidium, hepatitis A, Clostridium botulinum, or Listeria in excess of the highest limit acceptable to the Food and Drug Administration (FDA) or any State regulatory authority.*

Cadbury reviewed its files for test results and is aware of no instance when internal microbiological testing was found to be positive for the presence of E. coli, Salmonella, Cyclospora cayetanensis, Cryptosporidium, hepatitis A, Clostridium botulinum, or Listeria in excess of the highest limit acceptable to the Food and Drug Administration (FDA) or any state regulatory authority for our domestically-manufactured food products.

Question #3: *For each brand or kind of product, please list the instances when internal testing was found to be positive for the presence of a chemical contaminant at levels in excess of the highest limit acceptable to FDA or any State regulatory authority.*

Cadbury reviewed its files for testing that has been done on our products. In determining the scope of this question and the levels of chemical contaminants considered "acceptable," we relied on the guidance issued by FDA for pesticides, metals, chemical contaminants and natural toxins, found on the FDA website at <http://www.cfsan.fda.gov/~lrd/pestadd.html>. With regard to other matters, including state "acceptable levels," we focused on the level that would render the product adulterated rather than disclosure levels. We are aware of no instance when internal testing was found to be positive for the presence of a chemical contaminant at levels in excess of the highest limit acceptable to FDA or any state regulatory authority.

Question #4: *For products imported into the United States for handling or processing by any facility operated by your firm, please list the instances when internal or outside*



laboratory testing was positive for the presence of either a chemical or microbiological contaminant in excess of FDA or State regulatory limits.

Cadbury reviewed its files for test results on imported products and we could not find any instance in which internal or outside laboratory testing identified the presence of either a chemical or microbiological contaminant in excess of any FDA or state regulatory limits.

Cadbury has implemented numerous controls to ensure the quality of the products that are imported into this country. Cadbury requires the same exacting standard of quality from its suppliers and contract manufacturers around the world. Both domestic and international products are audited against the same global standard. Cadbury employs a multi-level quality assurance process to ensure the safety of its products. The Cadbury manufacturing sites operate under a Hazard Analysis Critical Control Points ("HACCP") food safety program. Potential food safety hazards from ingredients, processing, storage and distribution are identified, critical control points are established and monitored, and corrective actions are taken when necessary. We also conduct quality audits on our suppliers and contract manufacturers before we start business with them. We try to ensure the integrity of our ingredients through the specifications that are established. Our suppliers provide Certificates of Analysis and/or Certificates of Compliance to confirm adherence to these specifications and this information is reviewed before the material is used in production. These and other actions help ensure the quality and safety of our products.

Question #5: *For each of the above items, please specify whether FDA was notified, and if not, why not.*

As stated above, Cadbury has not had any recalls for any domestically-manufactured food products since January 1, 2000 and we are aware of no instance in which internal testing identified the presence of a microbiological or chemical contaminant in excess of an acceptable level established by FDA or a state agency.

Question #6: *Please supply a list of all instances where FDA or any State regulatory authority was denied entrance to any facility, foreign or domestic, or denied access to any records regarding microbiological or chemical testing performed on products processed at the facility. This request encompasses denials of initial requests for entry or any such testing record regarding of whether the plant or its records were to be made available for inspection at a later date.*

Cadbury is not aware of any instance in which we denied FDA or a state regulatory agency entry to one of our food facilities. We do have a corporate policy of prohibiting the use of photographic, video, audio and similar equipment in our facilities. If an inspector had showed up at our facility with such equipment, we would have told the inspector that he or she could not take the equipment into the facility. The inspector, however, would have been granted access to our facility without the video equipment. We also reviewed our files and could not find any instance in which FDA or a state regulatory official asked to review records regarding microbiological or chemical testing performed. We, therefore, are unaware of any instance in which we would have refused access to those records.



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The information contained in this letter demonstrates how paramount the safety of our products is to Cadbury. Indeed, the success of our business depends on ensuring our consumers know that their best-loved brands meet their expectations for the highest quality and that they are safe.

Cadbury has spent considerable time and effort responding to the Committee's inquiry within the specified response time. Cadbury has tried to identify all responsive information and believe we have done so. If, however, we become aware of additional responsive information, we will file a supplemental response. We also do not view this submission as waiving, any rights, privileges, or immunities.

If I can answer any questions concerning the information provided herein, please do not hesitate to contact me.

Respectfully submitted,

H Todd Stitzer
Chief Executive Officer
Cadbury Holdings Limited

cc: The Honorable Joe Barton, Ranking Member
Committee on Energy and Commerce

The Honorable John Shimkus, Ranking Member
Subcommittee on Oversight and Investigation

