

Local Suppliers of Pasteurised Liquid Egg

- Philip Dennis - 01271 867000
Whole pasteurised egg
- Brake Bro's - 01726 891177
Whole pasteurised egg (70043)
Egg yolk (22113)
Egg white
Scrambled egg mix (22274)
- 3663 - 0870 3663600
Liquid whole egg – chilled (00876)
Liquid whole egg – frozen (44401)
Scrambled egg – chilled (11059)
Scrambled egg – frozen (44429)

Alternatively, good quality ready-made products such as mayonnaise are widely available. Recipes for dishes such as those listed above, which use raw egg should be amended to specify the use of pasteurised liquid egg. Further, in catering it is preferable to use pasteurised egg rather than shell egg for all dishes containing egg where possible.

Environmental Health
North Devon District Council
Civic Centre
Barnstaple
Devon
EX31 1EA

Tel: 01271 388870
Fax: 01271 388328

Email: ehdirect@northdevon.gov.uk
Web: www.northdevon.gov.uk/environmentalhealth



Advisory Note Salmonella and Raw Egg – Pasteurised Egg

North Devon District Council

Food Safety

Salmonella and Raw Egg – Pasteurised Egg

Raw eggs are a common source of Salmonella which can cause severe food poisoning and in serious cases even death.

The Department of Health's advice is that people should "avoid eating raw eggs or uncooked food made from them such as mayonnaise, mousses or ice cream as well as raw eggs mixed into drinks." This is particularly important for children, the elderly and people who are already ill, who are much more vulnerable to infection.

Some types of Salmonella are a particular problem because they are resistant to heat or acidity and can grow rapidly in products such as home made mayonnaise.

What are the risks involved in using shell eggs?

- Shell eggs are often contaminated with Salmonella. There is a much greater risk of cracked or broken eggs being contaminated.
- The shells and packaging may be contaminated as well as the contents.
- Both clean and dirty eggs can carry Salmonella.
- If eggs are not properly stored Salmonella can multiply increasing the risk of contamination.
- Salmonella on the surface of eggs and on packaging can contaminate hands and protective clothing and can be spread to other foods.
- Cracking or whisking eggs can create airborne particles which can spread a considerable distance contaminating other foods or equipment.

When should raw eggs not be used?

Raw eggs should not be used for any of the following: -

- Making mayonnaise or ice cream.

- As a building for sandwich fillings
- Deserts such as tiramisu, zabaglione, mousses.
- Baked alaska, hollandaise sauce or other dishes where the egg is only lightly cooked.
- Icing on cakes.
- Drinks such as 'egg nogg.'

What are the alternatives to shell eggs?

Many dishes such as mayonnaise, tiramisu, and mousses have been traditionally made with raw shell eggs. Recent food poisoning outbreaks have shown that this is not safe.

A suitable alternative is pasteurised liquid egg.

This is widely available as whole egg, egg yolk, and egg white in various sizes of container, including 1 litre packs. A number of companies also supply frozen scrambled egg, which simply needs to be microwaved before serving.

See back page of leaflet for local suppliers.