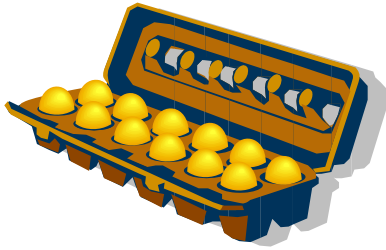


Food Safety Advice on Eggs

Trade Consultation Forum
18 September 2013



Background (1)

- ✿ Eggs are nutritious foods and formed an important part of our diet
- ✿ However, eggs that are improperly handled can be a source of foodborne diseases, such as salmonellosis



Background (2)

✿ From 2010 to 2012

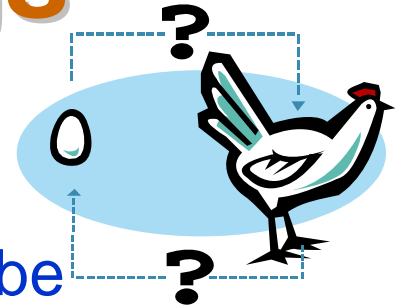
- ✿ a total of 291 food poisoning cases related to food premises were suspected to be caused by salmonella infection
- ✿ among these 291 cases, 83 cases (about 30%) were related to the consumption of eggs or egg products

✿ Two common contributory factors to these food poisoning cases

- ✿ undercooking of eggs or egg products
- ✿ using raw eggs

✿ Some food items, such as mango pudding, Tiramisu, and mayonnaise may contain raw eggs as an ingredient and be contaminated with salmonella bacteria

Contamination of Eggs



- ✿ Both the outside and the inside of eggs can be contaminated with pathogens
 - ✿ egg shells can be contaminated with faecal matter and the pathogens may enter through pores or cracks on shell of eggs
 - ✿ pathogens can be introduced to the egg from infected reproductive tissues of poultry prior to shell formation
- ✿ Eggs contaminated with pathogens may look normal

Advice

✿ *Advice to the trade (1)*

- ✿ Purchase eggs from reliable sources
- ✿ Observe the expiry date on the package/label of eggs and store eggs under refrigeration
- ✿ As a general rule, shell eggs need not be washed. However, if eggs are soiled with faecal matter, they can be washed and should be used immediately

Advice

✿ *Advice to the trade (2)*

- ✿ Choose pasteurised eggs or egg products or dried egg powder to prepare dishes not requiring further heat treatment, in particular ready-to-eat desserts
- ✿ Avoid using cracked eggs as they are more likely to be contaminated and thus present a higher health risk

Advice

✿ *Advice to the consumers (1)*

- ✦ Purchase eggs from reliable sources
- ✦ Observe the expiry date on the package/label of eggs and store eggs under refrigeration
- ✦ As a general rule, shell eggs need not be washed. However, if eggs are soiled with faecal matter, they can be washed and should be used immediately

Advice

✿ *Advice to the consumers (2)*

- ✿ Avoid eating raw or undercooked eggs and their products, particularly for the vulnerable groups such as the elderly, infants and young children, pregnant women and immuno-compromised people. Check with food premises whether the dishes contain raw eggs, if necessary

End