

The ‘Good Oil’ on a Good Egg

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The Australian Egg Corporation Limited (AECL) is reminding the food service industry and consumers of the importance of handling perishable foods (including eggs) correctly during the preparation of meals.

The call follows the fining of a NSW woman for failing to comply with the Food Act 2003.

AECL Managing Director, James Kellaway, said people must remember that handling foods incorrectly during meal preparation can lead to the very unpleasant and sometimes dangerous consequence of food poisoning.

“Food handling issues are some of the main causes of food poisoning and because of this, I urge all people running commercial food businesses, such as restaurants and caterers, to comply with all relevant legislation regarding food handling,” Mr Kellaway said.

“It is important to remember that all perishable foods need to be handled carefully during meal preparation and when it comes to eggs, it is especially important to check that they are not cracked or dirty,” he said.

Mr Kellaway said public safety was the number one priority for Australian egg farmers, who comply with very stringent food safety regulations.

“The Australian egg industry is very committed to maintaining high food safety measures that ensure consumers can continue to enjoy eating delicious eggs,” he said.

Under AECL’s Egg Quality Assurance standard, regular spot audits of egg farms are conducted to ensure producers meet all relevant standards concerning animal health, animal welfare, environmental management, labelling and food safety.

Like any other perishable foods, eggs need to be handled and stored correctly in the kitchen. Follow the simple rules outlined below to maximise the safety, quality and freshness of eggs and minimise the risk of food poisoning:

- . Always buy eggs that are clean
- . Always place and keep eggs in the refrigerator as soon as possible after purchase
- . Keep eggs in their original carton
- . Allow no more than two hours at room temperature for preparation and serving.
- . Eggs should be cooked until the white is completely formed and yolk begins to thicken.
- . Always use eggs within the ‘Best-Before’ date printed on the carton.

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