

Title: Culinary uses of eggs

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Summary

An enduring challenge and reputational issue for the egg industry is the presence of *Salmonella* species. These Salmonellae can be present and proliferate at many stages throughout the egg supply chain and, if not managed appropriately, can cause human salmonellosis.

This report provides an overview of the different uses of eggs in a commercial kitchen from the perspective and understanding of a chef for the non-food service sector stakeholders as an initial point of reference.

There is little or no evidence that relates to *Salmonella* risk for each individual cooking technique. Therefore, in each case, the dish and/or egg preparation identifies whether the egg used is raw, low-cooked, cooked or unknown at the point of consumption and how this may potentially translate to increased *Salmonella* risk.

Depending on the preparation method, over half of the uses could be classified as raw and/or low-cooked. It is unknown how this directly translates to potential food safety issues in food service and whether certain preparations provide a better growth medium for *Salmonella* than others and, therefore, an increased risk. A further section of the report provides a technical overview of the various measures to manage *Salmonella* risk in food service, such as pH, cooking and storage conditions.

This report forms an additional part of the AECL *Salmonella* Initiative which works through-chain to identify *Salmonella* risks. It is essential that all stakeholders are aware of the through-chain risks as ultimately all can be held responsible if there is a human foodborne illness outbreak linked to the consumption of eggs.