



# Eggs & food safety

## a guide for caterers

### the British Lion Quality scheme ensures the highest **food safety** standards

Eggs laid by hens vaccinated against salmonella.

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‘Best before’ date stamped on the shell as a guarantee of freshness.

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Eggs laid by British hens.

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Lion Quality egg products sourced from Lion Quality shell eggs.

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The Lion Quality mark is printed on the egg shell or egg products’ containers.

### egg handling and hygiene

Store eggs at a constant temperature below 20°C, preferably in a refrigerator.

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Store away from strong smelling foods - egg shells are porous.

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Store eggs away from raw meat.

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Wash hands before and after handling eggs.

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Never use dirty, cracked, broken or washed eggs.

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Never re-use left-over egg dishes.

## why you should **always buy** British Lion Quality eggs

- Lion Quality eggs are produced to the highest food safety standards. The Code of Practice for Lion Quality eggs covers breeding flocks and hatcheries; pullet rearing; laying birds (including both hygiene and welfare requirements); on-farm handling of eggs; distribution of eggs from farm; feed; hen disposal; packing centre procedures; advice to consumers, caterers and retailers; environmental policy; and enforcement.
- All Lion Quality eggs are laid in the UK by hens vaccinated against salmonella.
- The salmonella vaccination programme, combined with traceability of hens, eggs and feed and a 'best before' date on the shell for Lion Quality eggs, ensures the safest possible eggs.
- As well as an EU wide ban on ingredients from mammals, ingredients from avian sources are also prohibited under the Lion scheme.
- Lion Quality egg producers and packers are regularly inspected and approved by an independent monitoring agency and the Code is audited to EN45011 standards.
- In its survey 'Salmonella Contamination of UK Produced Shell Eggs on Retail Sale', published in 2004, the Food Standards Agency confirmed the success of the British egg industry in reducing salmonella in UK eggs: "There has been a 3-fold reduction in the level of salmonella contamination since 1995/96. This is likely to reflect the measures introduced by the UK egg industry to control salmonella."
- The Food Standards Agency survey found no salmonella in 28,000 British eggs tested.
- Human salmonella cases in the UK have reduced by two-thirds since the introduction of the Lion Quality scheme.
- The status of UK egg production as among the safest in the world was confirmed in a 2007 European Food Safety Authority report. Several European countries reported levels of salmonella of public health significance on their flock holdings of more than 50% while the UK figure was only 8%. 2008 figures have shown that, in the UK, Salmonella of public health significance on flock holdings has since fallen to 1%.
- Using Lion Quality eggs can help ensure compliance with due diligence requirements.

## identifying British Lion Quality eggs

- All Lion Quality eggs have the British Lion Quality logo and best before date on the shell of the egg and the egg box. Unless eggs are marked with the Lion, you cannot be sure that they have been produced to the rigorous standards required by the Lion Quality Code of Practice.
- Lion Quality eggs account for more than 85% of the UK's shell eggs.

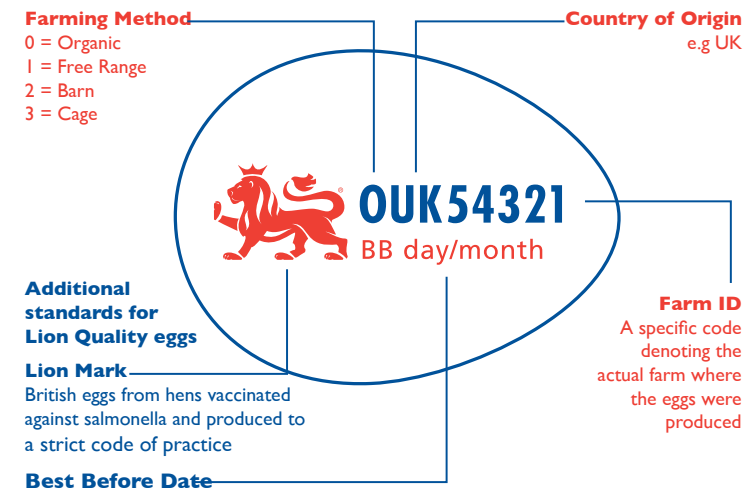
## British Lion Quality egg products

- Lion Quality egg products conform to the British Egg Products Association Lion Quality Code of Practice, designed specifically for egg products.
- A wide range of pasteurised Lion Quality egg products are available, including liquid whole egg, egg blends, ready-to-use scrambled eggs and sandwich fillings.
- All Lion Quality egg product producers are subject to rigorous auditing by an independent monitoring agency.
- All Lion Quality egg products are sourced from Lion Quality shell eggs which are processed, pasteurised and packed under strict hygiene standards to ensure the highest quality products, free of salmonella, listeria and E.Coli.
- Lion Quality egg products are identifiable by the Lion Quality mark printed on the container.
- Recipes using raw eggs should always be made using a pasteurised egg product.

## printing on eggs

All Class A eggs have to be marked with a code showing the type of farming system, country of origin and production unit.

In addition, Lion Quality eggs have a best-before date on the shell and carry the Lion logo.



British Egg Information Service 020 7052 8899  
For more information and recipes visit [www.egginfo.co.uk](http://www.egginfo.co.uk)

