



Eggs & food safety

a guide for caterers

British Lion eggs

Approved by the Food Standards Agency to be served runny or raw to vulnerable groups.

Laid by British hens vaccinated against salmonella.

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

Enhanced standards of biosecurity.

Look for the Lion Quality mark 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.

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

Store eggs away from raw meat.

Wash hands before and after handling eggs.

Never use dirty, cracked, broken or washed eggs.

Never re-use left-over egg dishes.

the British Lion Quality scheme ensures the highest food safety standards

British Egg Information Service 020 7052 8899
For more information and recipes visit www.egginfo.co.uk



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

- British Lion eggs are produced to the highest food safety standards. In October 2017 the Food Standards Agency issued new advice stating that eggs with the British Lion mark can now safely be eaten runny, or even raw, by vulnerable groups such as pregnant women, young children and elderly people. The new advice only applies to eggs with the Lion mark on the shell.
- 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 British Lion eggs are laid in the UK by hens vaccinated against salmonella.
- The salmonella vaccination programme, combined with traceability of hens, eggs and feed and strict control of rodents, 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.
- Any use of antibiotics is strictly controlled.
- The Lion Quality scheme stipulates higher standards of biosecurity on farms to help protect against Avian Influenza
- British Lion eggs have a 'best before' date on the shell, as well as the Lion Quality mark, to ensure freshness.
- Lion Quality egg producers and packers are regularly inspected and approved by an independent monitoring agency and the Code is audited to ISO17065 standards.
- Using British Lion 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 90% of the UK's shell eggs.

British Lion Quality egg products

Lion Quality egg products conform to the Code of Practice for the Production of Lion Quality 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.

Lion Quality egg products are identifiable by the Lion Quality mark printed on the container.

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.

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.

Farming Method

- 0 = Organic
- 1 = Free Range
- 2 = Barn
- 3 = Cage

Country of Origin

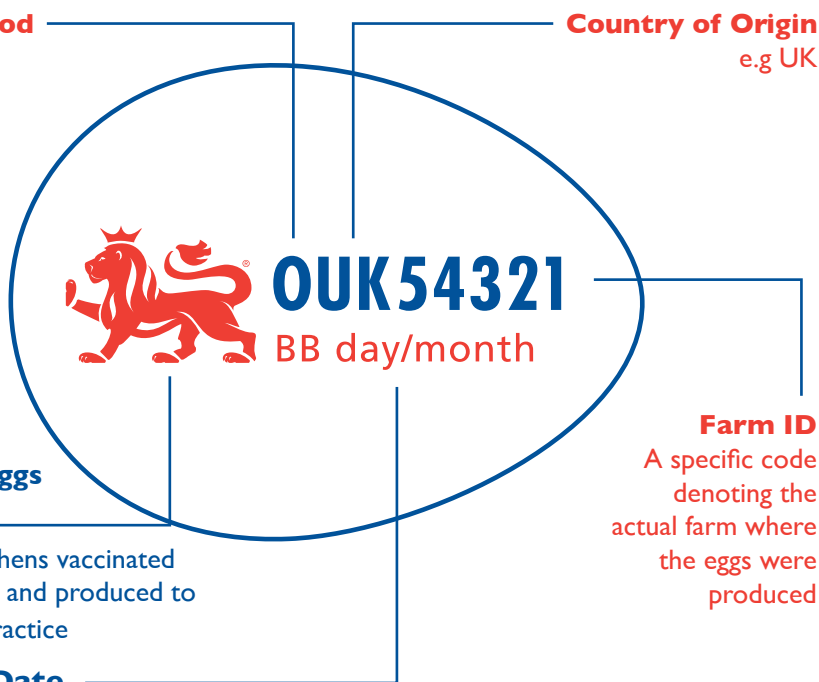
e.g UK

Additional standards for Lion Quality eggs

Lion Mark

British eggs from hens vaccinated against salmonella and produced to a strict code of practice

Best Before Date



Farm ID

A specific code denoting the actual farm where the eggs were produced

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