

Advisory Note 8 Salmonella & Raw Eggs –Pasteurised Egg

Raw eggs are a common source of [Salmonella](#), which can cause severe food poisoning, and in serious cases even death

The [Health Protection Agency](#) and [Food Standards Agency's](#) advice is that people should “avoid eating raw or uncooked food made from them such as mayonnaise, mousses or ice cream as well as raw eggs mixed into drinks”. This is particularly important for children, the elderly and people who are already ill, who are much more vulnerable to infection.

Some types of Salmonella are particular problem because they are resistant to heat or acidity and can grow rapidly in products such as home made mayonnaise.

What are the risk involved in using shell eggs?

Shell eggs are often contaminated with Salmonella. There is a much greater risk of cracked or broken eggs being contaminated. The shells and packaging may be contaminated as well as the contents. Both clean and dirty eggs can carry Salmonella.

If eggs are not stored properly Salmonella can multiply increasing the risk of contamination.

Salmonella on the surface of eggs and on packaging can contaminate hands and protective clothing, and can be spread onto other food.

Cracking or whisking eggs can create airborne particles which can spread a considerable distance contaminating other foods or equipment.

When should raw eggs not be used?

Raw eggs should not be used for any of the following

- Making mayonnaise or ice cream
- As a building for sandwich fillings
- Desserts such as tiramisu, zabaglione
- Baked Alaska, hollandaise sauce or other dishes where the egg is only lightly cooked
- Icing on cakes
- Drinks such as “eggs nogg”

What are the alternatives to shell eggs?

Many dishes such as mayonnaise, tiramisu and mousses have traditionally been made with shell eggs. Recent food poisoning outbreaks have shown that this is not safe. A suitable alternative is pasteurised liquid egg. This is widely available as whole egg, egg yolk and egg white in various sizes of container including 1 litre packs. A number of companies also supply frozen scrambled egg that simply needs to be microwaved before serving .

Local suppliers are:

Name	Address	Telephone number	Pack size
BFD Fresh Food	18 Gemini Business Park, Warrington	01925 232050	12 x 1kg
Booker Cash & Carry	Manchester Road, Walkden, Worsley	0161 790 4912	1 x 1kg 6 x 1kg
Dunsters Farm (also Kosher)	Kirklees Street Tottingham, Bury	01204 888280	
John Coulthurst	Kenyons Farm Gough Lane Bamber Bridge, Preston	01772 623123	
N & G Robinson & Son	Heywood Fields Farm Bury	0161 764 4175	
J.A. Hyman Limited	123/5 Waterloo Road Manchester	0161 792 1888	
Blake Brothers	Willow Hill Road Burnley	01282 427811	
H N Nuttall Limited	Newton Moor Industrial Estate Hyde, Tameside	0161 367 8292	
Wardle Grove Limited	Link House Stretford Road, Urmston	0161 864 4433	

Available nationally: -

Laderfresh 01282 411455
Blake Brothers 01282 427811
Express Dairies Ltd 0161 442 24442

Alternatively, good quality ready made products such as mayonnaise's are widely available.

Recipes for such dishes as those listed above, which use raw egg, should be amended to specify the use of pasteurised liquid egg. Further, in catering it is preferable to use pasteurised egg rather than shell egg for all eggs containing dishes, where possible

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