

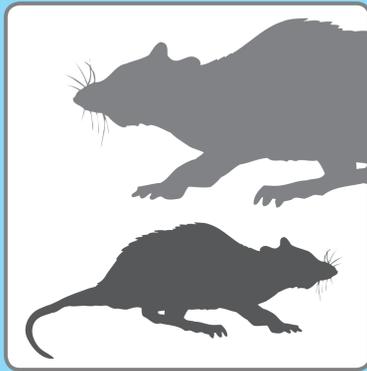


Reduce *Salmonella* in Egg Products

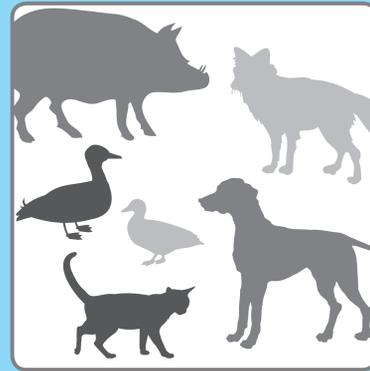
THESE CAN SPREAD OR HARBOUR SALMONELLA:



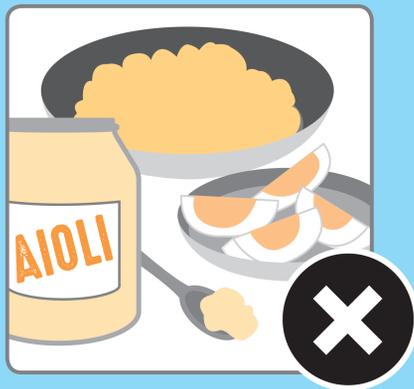
Insects



Rodents



Animals



Cross contamination of egg products

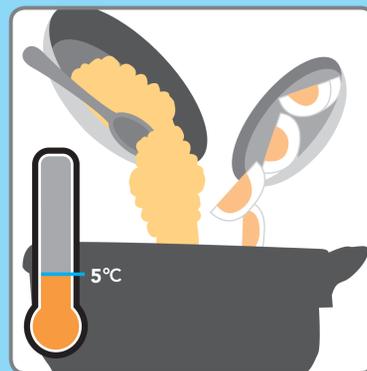


Staff movement between grading and processing areas

THESE CAN REDUCE THE PRESENCE OF SALMONELLA:



Effective pasteurisation process



Keep acidified raw egg products at or below 5°C and discard after 24hrs