

Egg Industry Action on Food Safety



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Australian Eggs is working with government health and agricultural departments to investigate the cause of a *Salmonella* Enteritidis (SE) incident at a Victorian farm.

SE is a concern as it poses a food safety risk. Unlike other countries, SE is not endemic in Australia so it is important to work through how this incident has arisen and ensure it can be contained.

For this purpose, the farm has been quarantined and very strict measures are in place to protect neighbouring farms. Regular SE surveillance is conducted in Australia to ensure early detection, containment and eradication of any outbreak.

A product recall has been issued for 12 Cage Free Eggs 700g barcode 9300633636982, Victorian Fresh Barn Laid Eggs 600g, Victorian Fresh Barn Laid Eggs 700g, Victorian Fresh Barn Laid Eggs 800g, Loddon Valley Barn Laid 600g (VIC and SA only) with best before dates of 20MAR 19, 23MAR 19, 27MAR 19, 30MAR 19, 3APR 19, 6APR 19, 10APR 19, 14APR 19, 17APR 19, 20APR 19, 24APR 19, 27APR 19, 29APR 19.

Customers who have bought these eggs should not consume them and can return them to the place of purchase for a refund.

Australia continues to have some of the safest eggs in the world and health authorities advise it is safe to continue eating all other eggs.

Eggs should always be cooked until the white is completely formed and the yolk begins to thicken.

For consumer-friendly information on [eggs and salmonella click here](#).

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