

The Culinary Uses of Eggs



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Effective response and management of salmonella challenges in the egg industry developed to defend the egg category, increase the strength of the egg brand and facilitate access to new markets.



A key challenge for the egg industry is food safety, particularly with regard to the presence of Salmonella species and their potential to cause human salmonellosis. Understanding the different uses of eggs in food and the preparation method used provides non-food sector stakeholders with an initial reference point to consider potential Salmonella risk.

This report is a consequence of the AECL's Salmonella Initiative which identifies the risks for Salmonella in the egg supply chain.

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