

# Through-Chain Salmonella Risk Identification



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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.



AECL conducted a program of consultation with key through-chain stakeholders over a period of 12 months, to explore and document the public health risks associated with all aspects of egg production, from on-farm through to egg/egg product handling and hygiene. This work focused on the presence of *Salmonella* spp. The aim of the consultation has been to support stakeholders to reduce *Salmonella* load through-chain, through the compilation of comprehensive information about *Salmonella* and *Salmonella* risk identification and management.

AECL has developed a series of **Salmonella posters** that highlight the key concerns from the report for farms; egg collection, grading, washing and packing; feed and water; storage and transport; and egg products. Download them from the link below or contact AECL to order a printed copy.

This report will soon be developed into an online tool to enable stakeholders to easily identify risks to their particular operations. Standby for more on this soon!

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

