

## Eggs require special food safety precautions

*Eggs can pose a higher risk of causing foodborne illness and need to be handled with special care to manage food safety risks.*

Raw and low-cooked eggs have been linked to a significant number of foodborne illness outbreaks in Australia and are considered high risk for Salmonella.

### Egg products

Egg products most commonly implicated in food poisoning include spreads (e.g. mayonnaise, aioli & hollandaise), desserts (e.g. tiramisu, mousse and deep-fried ice cream) & drinks (e.g. untreated eggnog & high-protein smoothies).

To avoid these issues, the use of safer alternatives such as commercially made products (e.g. commercial mayonnaise or aioli) or pasteurised egg pulp (readily available in 10L) is highly recommended.

### Minimise risks

If foods can only be made with raw or low-cooked eggs, the following steps can be taken to minimise risks:

- Ensure eggs are sourced from a reputable supplier, are clean and uncracked.
- Use a clean and sanitised egg separator to separate eggs (not the broken shell).
- Acidify the yolk to pH 4.2 or below before blending with other ingredients (e.g. during preparation of aioli and mayonnaise), to prevent growth of pathogenic microorganisms that may have transferred from the egg shell.
- For foods that cannot be acidified to pH 4.2 or below (e.g. desserts such as mousse and tiramisu), a sous vide or in-house pasteurisation process should be used, such as the combination of time & temperature outlined below.



## Time and temperature combinations to pasteurise egg product:

Egg product	Retention temp to be no less than (°C).	Retention time to be no less than (min).	Maximum temp to be rapidly cooled to (°C)
Egg pulp (without Any sugar or salt)	64	2.5	≤ 7
Liquid egg yolk	60	3.5	≤ 7
Liquid egg white	55	9.5	≤ 7

Minimise the time the product is held at ambient temperatures: refrigerate the egg product immediately after preparation, and keep it refrigerated until it is consumed.

- For egg products that are to be held warm (e.g. foods with a hollandaise or béarnaise sauce, or one of their derivatives) it is recommended that the product is prepared just before service and held only for that service period (generally up to 2 hours) (Australian Egg Corporation Ltd, AECL 2015).

- The AECL generally recommends to only prepare enough product to be used on the same food service day, keeping the product under strict temperature or time control and discarding it within 24 hours of manufacture (AECL 2015).



References: [\*Safe Food Australia – A guide to the Food Safety Standards\*](#)