

OCTOBER 2017

OFFICIAL

NEW ADVICE ON EGG SAFETY

RUNNY EGGS SAFE FOR ALL

-If they have the British Lion mark on

The Food Standards Agency has issued new advice stating that **eggs with the British Lion mark** can now safely be eaten runny, or even raw, by vulnerable groups such as pregnant women, young children and elderly people.

WHAT'S CHANGED?

Since the salmonella crisis in 1988, official advice has been that vulnerable groups should avoid raw and lightly cooked (runny) eggs. However, the UK egg industry has **effectively eliminated salmonella through the British Lion scheme** and in October 2017 the Food Standards Agency confirmed new advice stating that eggs carrying the British Lion mark can **safely be eaten runny, or even raw, by everyone.**

British



Lion Eggs



WHAT DOES THIS MEAN FOR CATERERS?

Previously some foodservice operators, including hospitals and care homes, restricted their use of eggs – but they can now make the most of this nutritious, versatile and cost-effective food. **All customers can enjoy a traditional ‘dippy egg’** as well as many other dishes that were previously off the menu - **providing they are made with British Lion eggs.**

IF IT DOESN'T HAVE A LION ON THE SHELL, IT'S NOT A LION EGG.

British



Lion Eggs

British Lion eggs are now approved by the Food Standards Agency to be served runny, or even raw, to pregnant women, young children and elderly people.

WHY BRITISH LION EGGS?

The Lion Code of Practice covers the entire production chain, incorporating food safety controls above those in current UK and EU legislation, including:

- Hens and eggs **guaranteed British**
- Hens **vaccinated against Salmonella**
- **Full traceability** of hens, eggs and feed
- Stringent **feed controls**
- Increased hygiene controls and **Salmonella testing**
- **Cool chain** starting on the farm
- **Freshness guarantee** – best before date stamped on the shell
- **Independently audited** to the ISO 17065 standard



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