

# Excellent Eggs

## HANDLE THEM SAFELY

### Cooking Temperature Guide

Safe from salmonella at 71°C

SAFE AT ANY TEMPERATURE



[www.safeeggs.com.au](http://www.safeeggs.com.au)

Salmonella is a major health concern for the Australian egg industry. Salmonella can cause serious illness, and in extreme cases, death.

This is why the CSIRO guidelines state that eggs should be cooked to 71 degrees to the centre, which does destroy the Salmonella, but also restricts the culinary diversity, such as runny or poached eggs. **The best all round option is to choose, Australian Pasteurised Eggs.**

Eggs that are pasteurised in the shell, destroying 99.999% of all bacteria on the outside shell, all the way through to yolk inside. **Australian Pasteurised Eggs are safe eggs assured.**

