



TIPS FOR HANDLING EGGS SAFELY

When storing and handling eggs, the following should be observed:



Store eggs below 20°C, away from raw meat and strong-smelling food



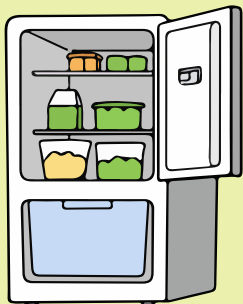
Never use eggs past their Best Before date



Do not use dirty or cracked eggs



If eggs are broken for later use (pooling):



Store liquid egg in the fridge



Take out small amounts as needed



Use all pooled liquid egg on the same day



Do not add new eggs to top it up

Good hygiene matters too:



Ensure strict hand-washing and hygiene when handling raw eggs



If a dish contains raw or lightly cooked egg, use pasteurised egg or British Lion Code eggs