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FOR IMMEDIATE RELEASE

NATIONAL PASTEURIZED EGGS' SALES UP MORE THAN 40 PERCENT DUE TO INCREASED DEMAND FOR SALMONELLA-FREE PASTEURIZED EGGS

CHICAGO (Aug. 16, 2007) – National Pasteurized Eggs, Inc. (NPE) announced today that sales of its Davidson's Safest Choice Pasteurized Shell Eggs has jumped 40 percent to foodservice providers, including healthcare facilities, schools, restaurants and hotels, since Jan. 1, 2007.

NPE, exhibiting at the Western Foodservice & Hospitality Expo., Aug. 18-20 in **Booth Number 1848**, attributes much of its growth to increased demand on the West coast, particularly in California, where heightened food safety concerns and changes in the CalCode are increasing food safety awareness and driving demand.

The new 2007 CalCode has adopted many of the practices recommended to prevent food-borne illnesses by the Centers for Disease Control and Prevention (CDC), the Food and Drug Administration (FDA) and the Food Safety Inspection Service (FSIS) established in the 2005 U.S. Food Code. Beyond requiring many handling and processing protocols for eggs, the CalCode establishes a standard that eggs should be cooked to a minimum of 145 degrees Fahrenheit for at least 15 seconds to be safe from salmonella bacteria. As an alternative, the CalCode recommends food operators use pasteurized eggs or eggs products whenever these times and temperatures are not possible. The CalCode also calls for the use of pasteurized shell, liquid, frozen, or dry eggs or egg products in food preparation in any licensed healthcare facilities as well as public or private school.

"The CalCode delivers new attention to food safety and the benefits of using pasteurized eggs, which include kitchen safety, preventing cross contamination and egg safety," said Greg West, president of NPE.

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NPE Sales are Up/Add One

NPE's Davidson's brand pasteurized shell eggs and their private label brands, all marked with the circle P symbol, are used by food industry leaders at many restaurant operations. These include Panera Bread, Carl's Jr., Brinker International Restaurant Chain, Fatburger, Salt Creek Grille, Sunstone Hotel Properties, Gaylord Opryland Hospitality Group, Mather Lifeways, Sunrise Senior Living and Cedars-Sinai Medical Center. They also are used by many national food service purveyors including Aramark, Avendra and Sodexo. While many restaurants use liquid eggs, pasteurized shell eggs provide the culinary capabilities chefs require and diners desire.

By using pasteurized shell eggs, food service providers also eliminate the risk of contracting and spreading SE. This is important because the FDA estimates 2.3 million eggs contaminated with SE are sold each year, exposing a large number of people to risk of illness.

Davidson's Safest Choice Pasteurized Shell Eggs are now used by foodservice entities nationwide. For more information, visit www.safeeggs.com or call 708/418-8500.