

Non-Commercial



Why are
pasteurized
shell eggs
so important in
non-commercial?

The relationship non-commercial operations have with their diners is about trust. When the same clients eat meals at a facility every day, they trust the meals being served are of superior flavor, quality and safety. Just because the diner knows the people preparing and serving the food or that the meal is discounted or subsidized, doesn't mean their standards are any lower. The loss of trust from food borne illness can be difficult to reclaim. Loss of trust leads to reduced revenue and ultimately lost contracts.

At the same time, food management companies are constrained by narrow margin. The contract process often leads reduced or restricted margins for operators. Non-commercial operations must be highly efficient and very versatile to balance the needs of the client within the limitations of their budgets.

Davidson's Safest Choice® Pasteurized Shell Eggs are perfect for non-commercial operations because they:

- **Eliminate a primary source of food borne illness** – operators can be confident they are making the safest choice. Salmonella in eggs can not be detected by our senses but can be present on the shell as well as inside the egg.
- **Remove a potentially hazardous food (PHF) from the facility** – pasteurized shell eggs are not a PHF and so are exempt from many egg-specific food handling requirements. The egg-related cross-contamination threat is essentially eliminated.
- **Improve operational efficiency** – food management companies can reduce HACCP programs and training time and complexity, while adding time and labor saving steps like pooling and staging eggs before they are cooked. Davidson's Safest Choice® can be kept out of refrigeration and at room temperature for up to 8 hours.
- **Meet regulatory requirements** – our pasteurized shell eggs meet every national and state requirement for the safe handling and serving of eggs, including the 2005 U.S. Food Code.
- **Provide award winning flavor and quality** – managers can be confident they are giving clients a superior dining experience. Davidson's Safest Choice® won the Chef's in America Foundation Gold Medal of Excellence award for best flavor in 2005, 2006 and 2007.
- **Serve any population with confidence** – Salmonella can be especially dangerous for about 30% of the population: Immune compromised individuals, pregnant women, diabetics, the elderly and children. Food management companies are challenged to serve everyone at the facility. Pasteurized shell eggs allow serving any egg dish or any culinary technique, regardless of the individual's health.
- **Enjoy eggs any way you like** – Favorites like eggs Benedict, sunny-side up, Caesar salads, custards and mousses, protein shakes and many others are back on the menu with Davidson's Safest Choice®.



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