

# Advantages



pasteurized  
shell eggs  
vs.  
ordinary  
shell eggs

Ordinary eggs are the best single source of nutrition in the human diet. Eggs offer a complete protein and are inexpensive. Shell eggs are a crucial and versatile element in most cuisines and many of the most basic and most sophisticated culinary techniques require shell eggs. But because eggs can contain Salmonella enteritidis (Se), ordinary shell eggs aren't perfect.



## Davidson's Safest Choice® Pasteurized Shells Eggs

Davidson's Safest Choice® Pasteurized Shell Eggs are **not** a PHF:

- No special handling required per U.S. Food Code
- Not a source of cross contamination
- Reduced time and temperature controls
- Critical control points eliminated
- Fewer operational steps and procedures
- Prepare and serve any dish or use any culinary technique you like.
- All vegetarian fed hens without the use of hormones, antibiotics or animal by-products.
- Taste winner: Chefs in America Foundation Gold Medal of Excellence in Taste 2005, 2006 and 2007.
- HACCP, GMP and SOP developed in conjunction with USDA, Silliker, SteriTech and Bon Dente International.
- Extended shelf life of 60 days.
- Supported or recommended by DMA, ADA, AARP, CDC, FDA, FSIS and U.S. Food Code.
- Kosher
- Available in Medium, Large and Extra Large.
- Wax coated to prevent cross-contamination and to lock in freshness.
- USDA Grade AA eggs put through an all natural process that destroys Se and Avian influenza virus inside the egg.
- Looks and performs just like ordinary shell eggs.
- FDA approved to exceed 5 log reduction of Salmonella (Silliker labs certified).
- Leadership: Safety and indemnity from NPE's superior process technology, protected by over 25 U.S. and worldwide patents for safe shell eggs.

**Discover the extraordinary egg:  
Davidson's Safest Choice® Pasteurized Shell Eggs.**

## Ordinary Shell Eggs

- Eggs are a Potentially Hazardous Food (PHF). The U.S. Food Code restricts the use of PHFs.
- A single egg can, through cross-contamination, expose an entire foodservice facility to Se.
- Even if correctly handled, an egg served in a variety of ways can expose a diner to Se. Among these are:
  - Soft cooked eggs like sunny-side up, over easy, soft boiled and eggs Benedict
  - Sauces like Hollandaise and Béarnaise
  - Dressings for Caesar salad
  - Desserts like Crème Brulee and Tiramisu
- Se is only killed through prolonged exposure to heat. In addition to the dishes listed above, there are many dishes and techniques that use under-cooked or raw eggs.
- Time and temperature controls are required for safety and documented critical control points to prevent the exposure and spread of Se. Eggs require refrigeration and segregated storage.



NATIONAL PASTEURIZED EGGS, INC.

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

2963 Bernice Road  
Lansing, Illinois 60438

Tel: 800.410.7619 toll-free  
or 708.418.8500  
Fax: 708.418.1235