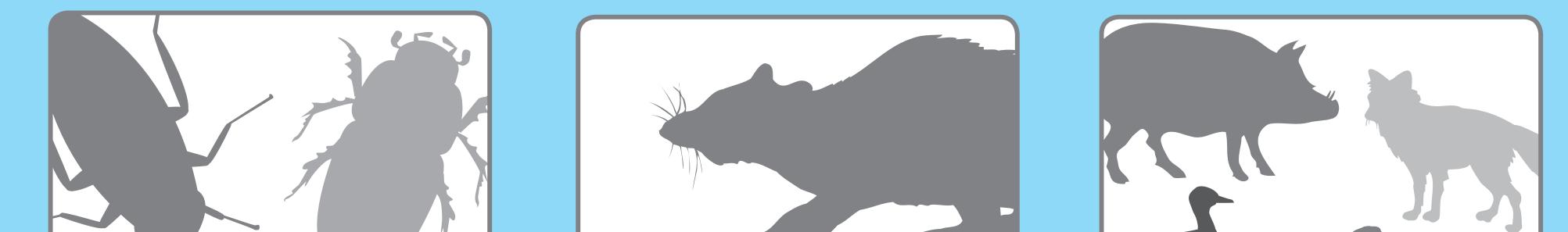


## THESE CAN SPREAD OR HARBOUR SALMONELLA:





Insects

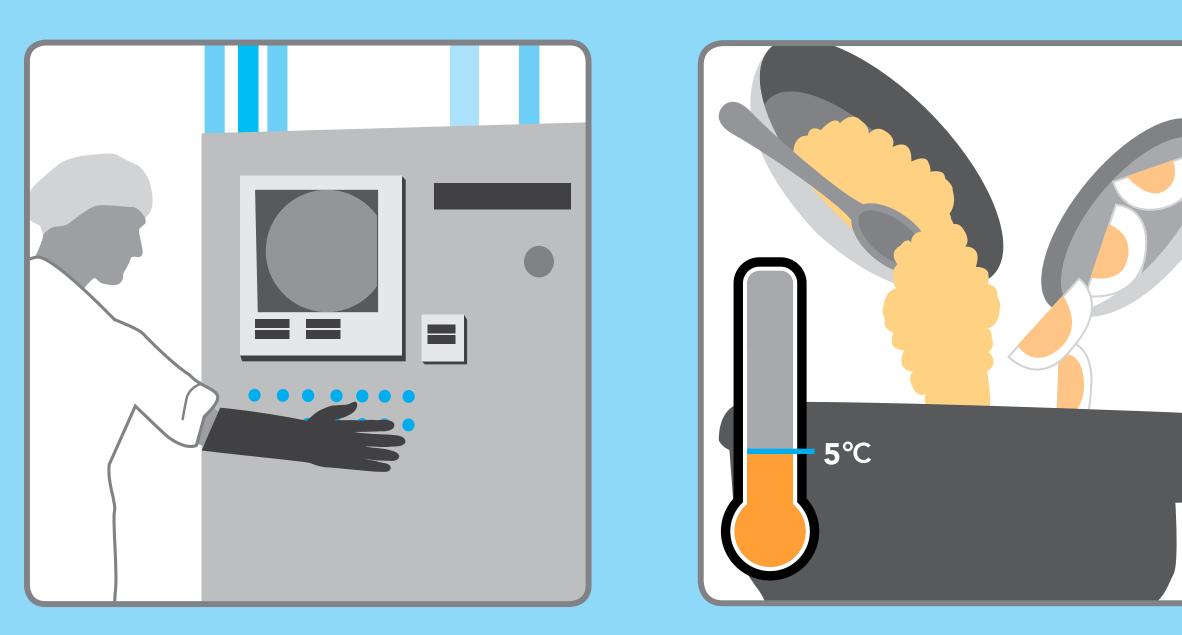
Rodents

Animals



Cross contamination of egg products Staff movement between grading and processing areas

## THESE CAN REDUCE THE PRESENCE OF SALMONELLA:



Effective Keep acidified raw egg pasteurisation process products at or below 5°C and discard after 24hrs

AUSTRALIAN EGG CORPORATION LIMITED

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