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STATEMENT BY THE AMERICAN EGG BOARD REGARDING NEW FDA PUBLIC HEALTH REGULATIONS TO REDUCE *SALMONELLA* ILLNESSES

Park Ridge, Ill. (July 10, 2009) – America’s egg farmers support practices that assure egg safety and reduce illness due to *Salmonella* Enteritidis. Food safety and consumer health and well-being are paramount for the egg industry, and egg farmers are dedicated to producing safe, nutritious and affordable food. Egg farmers will work closely with the FDA to ensure that the regulations announced this week are being met.

Egg producers in the United States have followed many of the practices required by the new regulation for many years and provided suggestions for the new regulations. In fact, many producers have employed these or similar practices for almost two decades. Over that time, outbreaks of Salmonellosis in humans attributed to eggs have steadily decreased as have findings of *Salmonella* Enteritidis in the thousands of samples taken at egg farms and from eggs, demonstrating the effectiveness of these food safety procedures.

While *Salmonella* illness is rarely caused by an egg, it is important to note that consumers are urged to use proper food safety practices. Important food safety reminders include:

- Thoroughly clean your hands, as well as the surfaces and utensils that come into contact with raw eggs – an important step for avoiding cross-contamination.
- Cook eggs until the white and yolks are firm or, for dishes containing eggs, until you reach an internal temperature of 160 degrees Fahrenheit – steps which destroy any microorganisms of concern.
- To help maintain egg safety and freshness, store raw eggs in the refrigerator below 40 degrees Fahrenheit. It is not advisable to store eggs in the refrigerator door since it subjects them to variable temperatures and possible breakage.
- Eggs left at room temperature for more than 2 hours (1 hour if the weather is warm) should be discarded.

For more information, visit www.incredibleegg.org or www.enc-online.org.

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About the American Egg Board (AEB)

AEB is the U.S. egg producer's link to the consumer in communicating the value of The incredible edible egg™ and is funded from a national legislative checkoff on all egg production from companies with greater than 75,000 layers, in the continental United States. The board consists of 18 members and 18 alternates from all regions of the country who are appointed by the Secretary of Agriculture. The AEB staff carries out the programs under the board direction. AEB is located in Park Ridge, Ill. Visit www.incredibleegg.org for more information.

About the Egg Nutrition Center (ENC)

The Egg Nutrition Center (ENC) is the health education and research center of the American Egg Board. Established in 1979, ENC provides science-based information to health promotion agencies, physicians, dietitians, nutritional scientists, media and consumers on issues related to egg nutrition and the role of eggs in the American diet. ENC is located in Washington, DC. Visit www.enc-online.org for more information.

About the United Egg Producers (UEP)

United Egg Producers (UEP) is the nation’s leading farmer cooperative for U.S. egg farmers, representing 97 percent of U.S. egg farmers and whose independent members produce about 98% of all the eggs sold in the United States. UEP is a leader in forward-looking environmental, food safety and animal welfare activities. UEP is located in Alpharetta, GA. Please visit us at www.unitedegg.org for more information.