



The recipe for success

Serving safe eggs: what you need to know

Why British Lion eggs?

- British Lion eggs are Food Standards Agency approved to be served runny to vulnerable groups. More than a third of chefs don't realise that imported eggs are not.
- There have been a number of food safety outbreaks linked to eggs produced across Europe over the last year, with the FSA issuing a specific warning for imported eggs from Poland
- Using British Lion eggs can support your due-diligence and a higher food hygiene rating (FHRS)
- The best-before date is stamped on the shell as a guarantee of freshness, and ensuring effective stock rotation
- British Lion eggs are stamped on farm with the farm code and production method
- All hens producing British Lion eggs are vaccinated against salmonella
- The Lion scheme guarantees complete traceability of hens, eggs, and feed
- The Lion Code of Practice ensures increased hygiene controls and salmonella testing of all flocks
- Regular egg testing across the Lion scheme
- Stringent controls with UFAS standards ensuring top quality feed
- Cool chain starting on farm
- Independently audited to ISO 17065

What do caterers need to do?

- Talk to their supplier to ensure they are specifying British Lion eggs
- Check the eggs when they arrive – the British Lion mark should be on the outer case and the egg
- Tell serving staff why they use British Lion eggs and share with customers
- Add the British Lion mark to menus to help customers identify that a dish is safe to eat. Contact BEIC for details

Egg handling and hygiene

- For quality and safety, store eggs at a constant temperature below 20°C preferably in a refrigerator
- Use eggs before their best-before date and ensure strict stock rotation
- Store separately from other foods, especially raw meat and strong smelling foods
- Do not use cracked or broken eggs
- Cooked egg dishes should be consumed as soon as possible after cooking and stored in the refrigerator if not for immediate use
- Wash hands before and after handling eggs

"I always feed my family British Lion eggs as they follow an unparalleled, comprehensive food safety programme. I advise Food Business Operators to do the same."

- Sterling Crew, independent food safety expert

For more information visit
www.egginfo.co.uk