

PRESS RELEASE

**EGG RELATED SALMONELLA OUTBREAK AT TOP RESTAURANT
COULD HAVE BEEN EASILY PREVENTED**

ANTWERP (BELGIUM), 13 AUGUST 2004 – THE SALMONELLA OUTBREAK AT ONE OF THE UK'S MOST PRESTIGIOUS RESTAURANTS COULD HAVE BEEN EASILY PREVENTED. ABOUT TWO YEARS AGO, THE BELGIAN FOOD SAFETY EQUIPMENT MANUFACTURER LEDA TECHNOLOGIES LAUNCHED A SHELL EGG PASTEURISATION APPLIANCE. THE PROFESSIONAL KITCHEN UNIT HAVE KILLED ALL THE SALMONELLA BACTERIA THAT WERE INSIDE THE SHELL EGGS CAUSING THE OUTBREAK.

Food outbreaks are the worst nightmare for food business operators in general and highly acclaimed restaurants and hotels in particular. Outbreaks are often caused by the use of Salmonella infected raw or underheated shell eggs in fresh food preparations. Earlier this year, the Food Standards Agency reported that the UK's Salmonella contamination rate had decreased significantly over the past nine years, adding that one in 290 to 1.740 eggs still carried Salmonella bacteria. The Health Protection Agency reported earlier this year that about 7 % of all eggs imported from Spain were contaminated with Salmonella bacteria.

The Belgian company Leda Technologies has developed the ideal solution: a shell egg pasteurisation appliance for professional kitchens that removes any bacteria inside or on shell eggs while leaving the eggs' functional properties unaffected. The unit, called Pollux, is also capable of pasteurising and cooking shell eggs to perfection, all in one process. At this year's Hotelympia exhibition, the UK's main biannual foodservice trade fair, Pollux won the award for the Best Kitchen Product.

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