

## **PRESS RELEASE**

### **NEW FOOD SAFETY TECHNOLOGY ADDRESSES FOOD STANDARDS AGENCY ADVICE ON USE AND HANDLING OF EGGS, COULD HAVE PREVENTED CURRENT UK EGG CRISIS**

**ANTWERP, 31 OCTOBER 2002 – BENELUX BASED LEDA TECHNOLOGIES HAS LAUNCHED A FOOD SAFETY SOLUTION THAT WOULD HAVE PREVENTED THE RECENT UK FOOD CONTAMINATIONS LINKED WITH THE USE OF RAW OR PARTIALLY COOKED EGGS. THE NEW COMMERCIAL KITCHEN APPLIANCES FULLY ADDRESS THE FOOD STANDARDS AGENCY'S RECENT ADVICE ON THE USE AND HANDLING OF EGGS.**

The Food Standards Agency's advice of 29 October 2002 was inspired by a number of *Salmonella* outbreaks in England and Wales directly related to the improper use of UK and imported shell eggs by food business operators. The recent outbreaks have already caused two casualties and over 350 people have been taken ill. The FSA's Head of the Microbiological Division, Dr Roger Skinner, said: "More evidence is emerging about the sources of these outbreaks that has convinced us of the need to advise that Spanish eggs coming into the UK are heat-treated to kill off the salmonella bug. However we are not complacent about UK or other imported eggs. At least one outbreak is being linked with UK eggs."

Leda Technologies' food safety technology fully addresses the FSA's concerns. It consists of two appliances, geared for hotels, elderly homes, hospitals, restaurants, caterers, etc. Pollux, the commercial kitchen application, pasteurises up to 60 shell eggs at a time and offers the additional possibility of cooking shell eggs consistently and to perfection. All shell eggs heat-treated by Pollux retain their nutritional value, cooking properties and composition. Castor, the top-counter application, safely stores up to 30 cooked shell eggs at a perfect consumption temperature for the duration of a morning breakfast buffet without further coagulation. The HACCP and GHP compliant appliances thus offer a unique combination of total food safety and convenience.

Leda Technologies positions its solution at the end of the food chain, as close to consumption as possible, as this is the only way to fully prevent consumers from being contaminated. The British egg industry's hygiene measures have over the past years reduced the number of egg-related food contamination outbreaks, but this approach cannot prevent eggs from being contaminated at a later stage in the food chain.

#### **ENDS**

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