

PRESS RELEASE

HOTELYMPIA, UK'S LEADING FOODSERVICE AND HOSPITALITY EVENT, REWARDS SHELL EGG FOOD SAFETY AND QUALITY SOLUTION

LONDON, 24 FEBRUARY 2004 – BELGIUM BASED LEDA TECHNOLOGIES HAS WON THE NEW CATERING EQUIPMENT PRODUCT AWARD AT ONE OF THE WORLD'S MOST PRESTIGIOUS AND INFLUENTIAL FOODSERVICE AND HOSPITALITY EVENT, HOTELYMPIA IN LONDON. THE JURY DECIDED THAT LEDA'S REVOLUTIONARY FOOD SAFETY AND QUALITY SOLUTION FOR FRESH SHELL EGGS WAS THE BEST OF 147 ENTRIES. IT IS DISTRIBUTED IN THE UNITED KINGDOM BY BRIGHT EQUIPMENT.

Shell eggs are a well-known source of food borne diseases. They may contain Salmonella enteritidis bacteria, which, if not eliminated, can cause high fever, vomiting and abdominal cramps in otherwise healthy people. The infection can be lethal to those with an impaired immunity system, such as the elderly, patients, pregnant women or young children. Salmonella is also a known cause of reactive arthritis. This explains why the Food Standards Agency recommends that pasteurised eggs be used in products that will not be cooked or only lightly cooked before eating, as pasteurisation kills potentially harmful bacteria such as salmonella.

In a world-wide breakthrough, Leda Technologies found a solution to this problem with a new commercial kitchen appliance that allows food business operators to re-introduce shell eggs safely. The appliance, Pollux, has been independently certified to kill up to 1.3 billion Salmonella bacteria inside shell eggs while not affecting the eggs' composition, appearance, nutritional value or cooking properties. In addition, Pollux is also capable of pasteurising and cooking shell eggs to perfection and of holding soft to medium cooked eggs at a perfect consumption temperature without additional coagulation for at least 4 hours. Pollux' contribution to food safety and food quality was so impressive that Bright Equipment decided to distribute the product in the United Kingdom.

Pollux is capable of processing up to 60 shell eggs at a time. It has two main functions:

1. Pasteurisation only: processed eggs are bacteria-free and look exactly like fresh, raw shell eggs and can be safely used for potentially dangerous dishes such as mayonnaise, chocolate mousse, tiramisu, bavarois or fried eggs.
2. Pasteurisation and cooking: in addition to removing all bacteria, Pollux is also capable of cooking eggs to perfection, from soft to extra hard.

Pollux is user-friendly and HACCP compliant.

When announcing the award, the Hotelympia jury said its criteria were that the winning product should be innovative, should have a clear added value and should be adapted to its potential clients' requirements. In its motivation, the jury said Pollux fully met its criteria. Bright Equipment and Leda Technologies are delighted with the award. Patrick Jordan, Bright Equipment Sales Director, says: "Leda's product concept fully re-introduces shell eggs to hospitals, elderly homes, hotels, both from a food safety and a food quality perspective. We are proud that we can offer this innovative product to food professionals in the UK." Stijn De Preter, Leda Technologies' Communication & Key Account Manager, adds: "We are very honoured with this top award and we view it as a confirmation by our core market that we should continue on this road. Our R&D department, which is working on new products to be released later this year, can be proud of this achievement." Hotelympia's recognition adds to previous awards to Leda Technologies at Catex 2003, Dublin, Ireland, Horeca Expo 2003, Ghent, Belgium, and BBB 2004, Maastricht, the Netherlands.

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