

PRESS RELEASE

DEURNE, 19 MARCH 2004 – BELGIUM BASED LEDA TECHNOLOGIES HAS DEVELOPED A PRODUCT CONCEPT THAT ADDRESSES ALL THE EXISTING CONCERNS IN COMMERCIAL KITCHENS ABOUT RAW OR UNDERCOOKED SHELL EGGS.

Food business operators and food safety authorities worldwide are extremely concerned about the potential health risk linked with *Salmonella*. Numerous studies have shown that Salmonella food infections are primarily caused by raw or insufficiently cooked shell eggs. These serious food contaminations usually cause much discomfort (high fever, abdominal cramps, vomiting, diarrhoea) to healthy persons, but may be fatal for the elderly, children or other persons with a weakened immunity system. European Commissioner David Byrne says there are more than 160.000 Salmonella food contaminations annually, costing the EU about € 2.8 billion (1). The WHO-FAO believes that at least 40 % of all food contaminations are caused by eggs (2). In the long term, Salmonella infections may cause reactive arthritis, even with healthy persons (3).

Leda Technologies' product concept provides a total solution to this problem. The concept consists of Pollux and Castor, two intelligent appliances, geared for hotels, elderly homes, hospitals, restaurants, caterers, etc.:

- **Pollux**, the microprocessor driven kitchen application, pasteurises up to 60 shell eggs at a time while retaining their nutritional value, cooking properties and composition. Pollux can also pasteurise and can cook shell eggs consistently and to perfection.
- **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, perfect quality and maximum convenience. Leda Technologies has positioned its product concept at the most crucial and verifiable point in the food chain: as close as possible to the actual consumption. This approach complements initiatives to tackle Salmonella poisoning at primary production levels.

Leda Technologies' main pasteurisation application has been certified by SGS Belgium, a division of the global SGS network of laboratories. SGS Belgium has confirmed that Pollux meets the existing performance standards for pasteurised egg products, as it is capable of totally eliminating at least 700 million *Salmonella enteritidis* bacteria per egg. SGS Belgium has further specified that Pollux does not affect the processed eggs' vitamin A and protein content. In addition, recent data supplied by the US Department of Agriculture proves that Pollux is also capable of eliminating the highest known contamination levels of Avian Influenza in shell eggs. The technique, based on a unique combination of heat and ultrasound, is protected by a world-wide patent.

The concept offers significant benefits to users and consumers:

- Risk-free use of raw or partially cooked shell eggs in professional kitchens for the preparation of dishes such as eggs sunny-side up, scrambled eggs, chocolate mousse, bavaois, mayonnaise, etc.;
- Perfectly safe and perfectly prepared soft, medium or hard cooked eggs on breakfast buffets;
- Maximum convenience for kitchen and restaurant staff;
- Standardised quality.

ENDS

REFERENCES:

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- (3) Reiter's Information & Support Group

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