

CONSUMER ADVICE ON THE SAFE USAGE OF DUCK EGGS

- Duck eggs should not be eaten raw
- Only eat duck eggs that have been thoroughly cooked, until both the white and yolk are solid
- If you are preparing a dish that contains duck eggs, ensure that you have cooked it thoroughly before eating it
- Do not use raw duck eggs in the preparation of products that contain raw or lightly cooked egg, such as homemade mayonnaise, tiramisu, icing, hollandaise sauce
- When using duck eggs in cooking or baking, do not eat or taste the raw mix
- After handling raw duck eggs, always wash hands thoroughly
- Ensure all utensils and preparation surfaces that have been in contact with raw duck eggs are washed thoroughly before being re-used
- Store duck eggs in the fridge away from ready-to-eat foods

Thursday 29th July 2010