

Eggs and Pasteurization

name _____

Main idea, summarizing (RST.6-8.2)

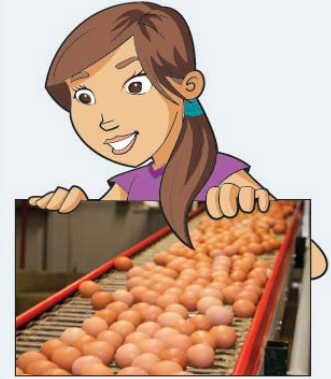
Summarize each section in one sentence. Be specific and clearly explain the main idea. On the blank, write an appropriate title for the section. Be sure it relates to the main idea.

Section 1 _____

Pasteurization is the process of heating foods or liquids to destroy disease-causing organisms like bacteria. This makes foods safe to eat. Pasteurization has helped to reduce the transmission of many serious diseases, like typhoid fever, dysentery and polio.

The pasteurization technique was developed in the mid 1800s by the French biologist Louis Pasteur. At first, it was only used to keep wine from going bad. Today, many other foods are pasteurized. A few common ones are fruit juices, milk and milk products, and some eggs in the shell and egg products.

Egg products are convenience forms of eggs obtained by breaking and processing shell eggs. These products include refrigerated liquid, frozen and dried eggs. Egg products are used in restaurants, hospitals and cafeterias, and by food companies as an ingredient in foods such as mayonnaise and ice cream. Egg products are becoming more readily available at the grocery store for consumer use, too. According to federal regulations, all egg products must be pasteurized for safety. There are no laws requiring pasteurization of shell eggs (eggs with intact shells), however, these types of eggs are available in some grocery.



Summary:

Section 2 _____

Pasteurization destroys *Salmonella*, a harmful bacteria in eggs. This bacteria causes an infection called salmonellosis. Symptoms are diarrhea, fever and abdominal cramps. Most people recover without treatment. However, infants, older people and those with weakened immune systems may need hospitalization.

All egg products are continuously monitored for pathogenic organisms like *Salmonella*, and only egg products that test negative for *Salmonella* can be sold. Actually, only one in 20,000 eggs has *Salmonella*, an extremely low rate. Pasteurization will eradicate harmful bacteria in egg products. But safe handling is still necessary. When making recipes calling for raw or uncooked eggs, use pasteurized shell eggs or pasteurized egg products. In the past 40 years, there have been no recorded outbreaks of salmonellosis linked to pasteurized egg products.

Summary:

Section 3 _____

Pasteurization of egg products is done in special egg-processing facilities. The egg products are rapidly heated to a minimum temperature for a certain amount of time. The eggs are heated enough to kill the bacteria, but not enough to cook the egg. Pasteurization doesn't affect the taste, texture or baking properties of the egg product.

Summary:





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Answer Key

Answers will vary.

