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Manufacturer's Declaration

Egg Processing

16th March, 2018

Priestley's Gourmet Delights products have been heat treated to greater than the time and temperature combination deemed to have lethal effect on any pathogenic micro-organisms in the product containing egg.

This declaration is in accordance with FSANZ (Food Safety Australian and New Zealand) standards for processing egg products, namely:

- (a) pasteurising; or
- (b) heating using any other time and temperature combination of equivalent or greater lethal effect on any pathogenic micro-organisms in the egg; or
- (c) using any other process that provides an equivalent or greater lethal effect on any pathogenic micro-organisms in the egg product.

Specifically, heating must be:

Egg Product	Retention temperature to be no less than (°C)	Retention time to be no less than (minutes)	Maximum temperature to be immediately rapidly cooled to (°C)
Egg pulp (without any sugar or salt)	64	2.5	≤ 7
Liquid egg yolk	60	3.5	≤ 7
Liquid egg white	55	9.5	≤ 7

This declaration is valid for all products manufactured by and for Priestley's Gourmet Delights.