

incredible!

American Egg Board

Grade 8

Name \_\_\_\_\_ Main idea, summarizing (RST.6-8.2)

# Eggs and Pasteurization

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 eggs and egg products.

Egg products are required by law to be pasteurized. These products include refrigerated liquid, frozen, and dried eggs used by the foodservice industry and as ingredients in other foods, like mayonnaise and ice cream. Laws don't require that whole eggs in the shell be pasteurized, but they are now available and some grocery stores carry them.

**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. It ensures that eggs are safe to eat.

**Summary:**



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**Answer Key for “Eggs and Pasteurization”**

Answers will vary.