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In general, eggs should not be washed or cleaned because such practices can cause damage to the egg shell, which is an effective barrier to bacterial ingress with an array of antimicrobial properties. However, some practices, such as the treatment of eggs with ultra-violet rays, should not be interpreted as constituting a cleaning process. Moreover, Class A eggs should not be washed because of the potential damage to the physical barriers, such as the cuticle, which can occur during or after washing. Such damage may favour trans-shell contamination with bacteria and moisture loss and thereby increase the risk to consumers, particularly if subsequent drying and storage conditions are not optimal

Cold eggs left out at room temperature may become covered in condensation, facilitating the growth of bacteria on the shell and probably their ingression into the egg. Therefore, eggs should be stored and transported preferably at a constant temperature, and should in general not be refrigerated before sale to the final consumer

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No washing no cleaning no refrigeration

Domestic refrigeration



Preventing *Salmonella* spp. infection, especially *S.* Enteritidis, in primary layer production will reduce the occurrence of *Salmonella* spp. in eggs

USA and other

Washing cleaning disinfection

Commercial refrigeration

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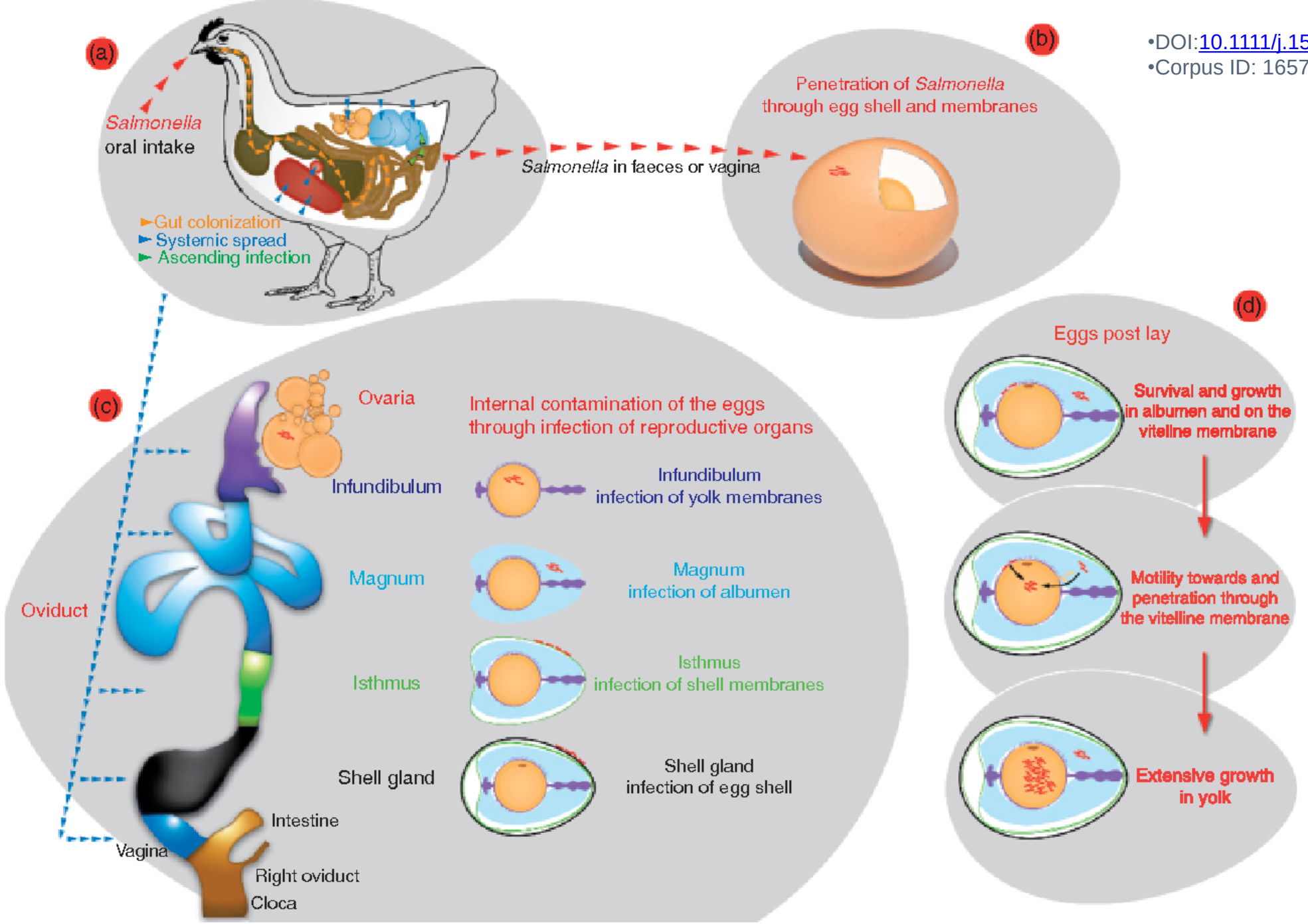
•Corpus ID: 16575260



Brasil

Formaldehyde
Only for eggs
for
reproduction

But now
probably
not?????

Fig. 1 Pathogenesis of egg contamination by *Salmonella*. (a) *Salmonella* is orally taken up by the hen and enters the intestinal tract. Bacteria colonizing