

Eggs contaminated with disease-causing bacteria

University of Pretoria academics who bought 468 eggs at shops in the city found 73% contaminated. Now they say regulations on egg contents are urgently needed to safeguard public health.



© tookapic via [pixabay](#)

These should include that any product containing raw eggs be conspicuously labelled with a warning that it may contain bacteria that could cause diseases.

E.coli, which can cause food poisoning, was the most common bacteria found in the 13 egg brands, but the finding that alarmed the researchers was salmonella contamination in five brands.

Source: Herald

For more, visit: <https://www.bizcommunity.com>