Adventures in Food and Nutrition! © 2012 Chapter 23: Incredible Eggs and Legumes—Food Science Activity

Egg Safety

Eggs are a low-cost source of high quality protein. Chicken eggs are the most common eggs sold in supermarkets. You may find quail, turkey, and duck eggs in specialty stores. All eggs need to be stored safely. To explore egg safety, visit the website below. Then click on *Egg Safety FAQs*.

http://www.eggsafety.org

Activity Questions

1. Where are salmonella bacteria found?

2. What are the most common causes of salmonella disease outbreaks?

3. How long is it safe to leave eggs out of the refrigerator?

4. Why is it important to cook eggs adequately?

5. What are three tips to help you buy top quality eggs?

6. Why do some hard-cooked eggs have a green ring around the yolk?

7. What are three fun facts about eggs? The following website can help:

http://www.eggnutritioncenter.org/content/egg-trivia