

**Adventures in Food and Nutrition! © 2016**

**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. Use the Internet to search for answers to the activity questions.

**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?

Name \_\_\_\_\_ Date \_\_\_\_\_

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

7. What are three fun facts about eggs?