


## Safe Method: Ingredients that need extra care

Some foods need to be treated with extra care to make sure they are safe to eat



### Eggs

Safety Point	Why?	How do you do this?
Cook foods containing eggs thoroughly until they are piping hot.	Eggs can contain harmful bacteria. If you cook them thoroughly this kills any bacteria.	Do you cook food containing eggs thoroughly until they are piping hot? Yes  If not, what do you do?
Use pasteurised egg	Pasteurisation also kills bacteria, which is why pasteurised egg is the safest option.	
Do not use eggs after the 'best before' date. 	After this date, there is a greater chance of harmful bacteria growing in the eggs.	

### Edible glitters and dusts

Non-edible cake decorating materials, described as dusts or glitters, are being marketed in ways that could be misleading. These include products only labelled as 'non-toxic', without stating they are not to be consumed. As a food manufacturer you must ensure that you safely use glitters and dusts with food.

As a general rule:

Only glitter or dust clearly labelled as 'edible' should be applied to food for consumption. Dusts or glitters that are edible will be made of permitted additives (such as mica and titanium dioxide) and must comply with the requirements of EU food additives legislation.

Edible glitter or dust must be labelled with the name or E-number of any additives used and should carry either the statement 'For food', 'Restricted use in food' or a more specific reference to their intended food use (for example 'Edible lustre').

'Non-toxic' and inedible glitters that have been tested and meet the requirements of the legislation on food contact materials and articles can be applied to food for decoration, but they cannot be applied to food for consumption. They should be labelled 'For food contact' (or alternative wording to show they are not to be eaten) and include instructions for use.

Other 'non-toxic' glitters and dusts that have not been tested to see if their constituent chemicals migrate into food at levels above legal limits, do not meet the requirements of the legislation on food contact materials and articles. They are not labelled 'For Food Contact' (or similar wording to indicate their use) and should not come into contact with food.

If you are unsure if a 'non-toxic' glitter or dust is safe for use in contact with food should contact the glitter or dust supplier. Glitter manufacturers have to provide suppliers with a 'declaration of compliance' to show the product(s) meet the requirements of legislation for food contact materials and articles.

<b>Write what went wrong and what you did about it on your diary sheet</b>
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Safe method completed. Date ..... Signature.....