

National Pasteurized Eggs' Sales Up More Than 40% in Last Quarter; FY 07 Third Quarter Sales Reflect Increased Demand for Salmonella-Free Pasteurized Eggs

Firm Posts Busiest Months Ever, Pasteurizing More than 10 Million Eggs A Month in March and April Alone

Website

LANSING, Ill., May 21 /PRNewswire/ -- National Pasteurized Egg (NPE), producers of Davidson's Safest Choice Pasteurized Shell Eggs, announced today that the firm's sales increased 40 percent in the quarter ending March 31, 2007, due to continuing concerns about the safety of food and its preparation by consumers and food service operators across the nation.

The firm, based in suburban Chicago, pasteurized approximately 20 million eggs in the past 60 days, an increase of nearly 50 percent over the same time period in 2006.

"Demand of our pasteurized shell eggs, revered for their taste and versatility, has grown more than 35 percent over the past year," said Greg West, president of NPE. "Sales in our third quarter are reflective of the growing use by food service operators."

By using pasteurized shell eggs, food service providers and consumers eliminate the risk of contracting and spreading salmonella enteritidis (SE), an egg-related salmonella. The Food and Drug Administration (FDA) estimates 2.3 million eggs contaminated with SE were sold last year, exposing a large number of people to risk of illness.

NPE's Davidson's brand pasteurized shell eggs are used by chefs and cooks at many food service operations, including Panera, Carl's Jr., Caesar Entertainment, Gaylord Hospitality and Mather Lifeways and are sold through national food service purveyors including Avendra and Sodexo. While many restaurants use liquid eggs, which also protect against SE, pasteurized shell eggs provide the culinary capabilities chefs require and diners desire.

More than 60 million Americans are at risk for severe reactions if exposed to egg-related salmonella, including children under 10, pregnant women, those over 50 and those with compromised immune systems. According to the Centers for Disease Control and Prevention (CDC), each year more than 118,000 egg-related salmonella cases are confirmed, and many more go underreported or misdiagnosed. The FDA's Food Code recommends using pasteurized eggs in all dishes calling for raw or softly cooked eggs.

Davidson's Safest Choice Pasteurized Shell Eggs (<http://www.safeeggs.com/>) undergo a patented pasteurization process that destroys harmful bacteria including SE. For more information, visit <http://www.safeeggs.com/> or call 708/418-8500.

Website: <http://www.safeeggs.com/>

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