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FOR YOUR INFORMATION

ABOUT DAVIDSON'S PASTEURIZED SHELL EGGS

LANSING, Ill. (November 2006) -- Davidson's Pasteurized Shell Eggs is the nation's premier provider of eggs that have been pasteurized in their shells. Davidson's Eggs undergo an all-natural, patented pasteurization process that destroys harmful bacteria inside the egg, such as egg-related Salmonella enteritidis (SE), as well as viruses including avian influenza.

Illness-causing pathogens can be found inside seemingly normal eggs; thus if dishes are prepared with raw eggs or served undercooked, the microbes can cause sickness and even death. Use of Davidson's Eggs in all types of dishes, whether cooked or raw, eliminates the threat of food-borne illness or cross contamination in the kitchen.

The patented pasteurization process

In 1990, after years of research and development, Dr. James P. Cox and R.W. Duffy Cox of Lynden, Wash., applied for patents for a unique process of in-shell pasteurization of eggs. Patents were issued in 1996-2001. Eggs pasteurized in their shells are now available nationally to retailers as well as foodservice operators under the Davidson's Pasteurized Shell Eggs brand produced by National Pasteurized Eggs, LLC (NPE) of Lansing, Illinois.

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ABOUT DAVIDSON'S EGGS/Add One

Today, NPE pasteurizes farm-fresh shell eggs of the highest quality on a large commercial scale, using its patented, all-natural process that completely destroys Salmonella and is approved by the FDA and USDA. NPE's proprietary technology makes it the only company capable of pasteurizing large quantities and all sizes of shell eggs to FDA standards without cooking or altering the natural goodness of the egg.

In addition, Davidson's Eggs are the first and only nationally distributed pasteurized shell eggs that comply with the Model Food Code, which mandates that only pasteurized eggs be served to risk groups (i.e. hospital and nursing home patients, adults over 55, children and diabetics), and stipulates that restaurant menus display warnings unless serving pasteurized eggs.

Product Popularity and Availability

In addition to being sold by major supermarket chains and specialty retailers in more than 30 states nationwide, Davidson's Eggs are favored by restaurants, hospitals, nursing facilities, institutions, hotels, casinos and other high-volume kitchens for safe preparation of popular egg dishes, sauces, tiramisu and other desserts, as well as culinary treats that require uncooked or undercooked eggs. Customers of the product include Carl's Jr. Restaurants, Quizno's, Kindred Healthcare, Caesar's Entertainment and Chili's.

Davidson's Eggs are also shipped directly to consumers with special needs nationwide via UPS through the company's web site. For more information about Davidson's Pasteurized Shell Eggs, to order the product online, or for a complete list of retailers that carry the product, visit www.safeeggs.com, or contact National Pasteurized Eggs at (708) 418-8500.

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