



THE COMPLETE EGG WASHING
AND SANITISING SYSTEM
Information Sheet No:2

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ROTOSAN AND ROTOGARD

A TWO-STAGE SYSTEM FOR THE SURFACE CLEANING AND STERILISATION OF EATING AND HATCHING EGGS

Why is it necessary to clean and sanitise eggs?

Both dirty and visually clean eggs have many thousands of bacteria present on the shell surface, such as salmonella, coliforms, proteus, pseudomonads, bacillus cereus, putrefactive anaerobes and coccal forms. They could represent a threat to health if they remain on eggs sold for human consumption. Similarly with hatching eggs they are a hazard to the health and viability of the chick.

Using a ROTOMAID machine and a two-stage system of shell surface sterilisation with ROTOSAN and ROTOGARD the following simple but effective procedures are suggested:

Stage 1:

Immerse a basket of eggs into a solution of ROTOSAN in the ROTOMAID bucket which is maintained at the correct temperature by a thermostat. The base should be switched on so that the oscillating action aids the egg cleaning. After a few minutes the eggs will be clean and the shell-borne bacteria killed.

Stage 2:

When dry immerse the same basket of freshly cleaned and sanitised eggs for 15 seconds into another ROTOMAID bucket containing a solution of ROTOGARD at the correct thermostatically controlled temperature, repeat for 30 baskets then renew the solution. The ROTOGARD coats the shell with a food grade disinfectant to prevent subsequent recontamination by bacteria during the shelf life of eating eggs and the incubation period for hatching eggs.

THE ROTOSAN, ROTOGARD TWO STAGE SYSTEM

1. Neutralises the large natural bacterial load on the egg shell, including any pathogenic species present.
2. Reduces the risk of cross contamination with pathogens from the surface of eggs into other food substances.
3. Quickly kills shell borne bacteria thereby preventing invasion through the shell and infection of the contents.
4. Reduces the risk of egg-borne infection of the work-force handling eggs.
5. Maximises the hatchability potential of each batch of eggs.
6. Assists chick viability and food conversion rate.
7. Reduces the likelihood of infection of the yolk sack through bacteria entering the open naval after hatching.

See Information Sheet No: 3 for summary of Independent Test Report. A copy of the full report is available on request.