

Cook duck eggs for 15 minutes / Press Office, Ministry of Health.

Contributors

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Advice Note 7/55

COOK DUCK EGGS FOR 15 MINUTES

In Autumn and Spring there are usually a fair number of duck eggs about which can be a useful addition to the family diet, but they need to be cooked thoroughly if risk of possible infection is to be avoided.

The Ministry of Health advises that the safest way to cook duck eggs is to boil them for at least 15 minutes, or to bake or fry them thoroughly. They should never be preserved or eaten uncooked. Nor should they be used in lightly cooked puddings, scrambled eggs or pancakes. The result of eating infected duck eggs may be serious and has been known to be fatal, so the sensible cook will make sure that duck eggs are always boiled for 15 minutes or thoroughly cooked (if fried, turn the eggs over so they are actually cooked on both sides).

Press Office,
MINISTRY OF HEALTH,
Savile Row,
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COOK PORK THOROUGHLY

The Health Departments wish to repeat the advice issued on previous occasions that pork, pork sausage meat, or any pork product should be thoroughly cooked before eating. Raw or under-cooked pork or pork products can cause serious illness, but once they are cooked through to the centre there should be no risk.

In some districts raw sausage meat is sometimes used as a spread or paste. The eating or tasting of raw pork sausage meat or sausage meat containing pork is a dangerous practice and should be avoided. Some find it tempting when cooking to taste (and eat) while preparing it! this should be firmly resisted.

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2/57/236