

THE
ASSOCIATION
FOR
DRESSINGS
AND SAUCES

Information

Learn Lessons from the Health Inspection During September and National Food Safety Education MonthSM (NFSEM)

ATLANTA, GA (August 23, 2011) – Celebrate September as National Food Safety Education Month[®] (NFSEM) and this year’s theme, “Lessons Learned from the Health Inspection.” As the international trade association for the manufacturers of mayonnaise, salad dressings, mustards and condiment sauces and the suppliers to the industry, the Association for Dressings & Sauces (ADS) is pleased to provide you with important information related to the safety of commercial dressing and sauce products.

For more than 60 years, members of the scientific and regulatory communities have conducted research and published articles that document the safety of commercially prepared dressings and sauces, including mayonnaise. As a matter of fact, ADS’ “Food Safety Facts: Commercial Dressings & Sauces” details the long-standing safety record of these commercial products. For a copy of this kit, please use the contact information provided below.

Many years ago, it was not unusual for dressings, mayonnaise in particular, to be prepared from scratch. When making mayonnaise, home cooks used unpasteurized eggs, which scientists now know can sometimes be contaminated with *Salmonella*. As such, mayonnaise is often incorrectly cited as the culprit when foodborne illness occurs. Commercially prepared mayonnaise is safe and prepared under strict quality control procedures, in compliance with the Food and Drug Administration’s good manufacturing practices.

Unlike its homemade counterpart, commercial mayonnaise contains pasteurized eggs that are free of *Salmonella* and other dangerous bacteria. Additional ingredients such as vinegar and lemon juice create a high-acid environment that slows, and even stops, bacterial growth. Salt is also an important ingredient in commercial mayonnaise that contributes to the unfavorable environment for bacteria. And an added bonus - It is also free of *trans* fats.

In addition to the Food Safety Facts kit, ADS’ consumer brochure, “Make Mine Mayonnaise!” contains answers to frequently asked questions about commercial mayonnaise and is part of our diligent effort to educate consumers and spread the news about the safety and goodness of mayonnaise. A copy of this brochure can be accessed via our website, www.dressings-sauces.org, under “Food Safety.”

Of course, as with all foods, the inadvertent introduction of pathogens must be avoided. It is imperative that consumers, restaurant and foodservice distributors and operators adhere to sanitary food handling practices in dealing with all foods, including dressing and sauce products, to ensure safety. These recommendations are consistent with the principles highlighted in the curriculum for 2011 National Food Safety Education Month, which is based on the ServSafe® food safety training and certification program.

We would like your help in touting the remarkable food safety record of dressing and sauce products, including mayonnaise. If you have any questions regarding dressing and sauce products now or in the future, please feel free to use ADS as a resource. More information on the safety of commercially prepared dressings and sauces is available on our Web site at www.dressings-sauces.org.

About National Food Safety Education Month:

National Food Safety Education Month was created in 1994 to heighten the awareness about the importance of food safety education. Each year a new theme and free training activities and posters are created for the restaurant and foodservice industry to help reinforce proper food safety practices and procedures. For more information, visit <http://www.servsafe.com/nfsem>.

About The Association for Dressings & Sauces:

ADS is an international trade association representing the manufacturers of salad dressings and condiment sauces and the suppliers to the industry. For more information about The Association for Dressings & Sauces visit www.dressings-sauces.org.

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