

For Immediate Release

Contact: Scott Piper  
(404) 252-3663  
spiper@kellencompany.com

## Make Mine Mayonnaise This Summer!

Atlanta (June 15, 2005) – Summer time brings neighborhood cookouts, company picnics and family barbecues. In fact, more outdoor entertaining occurs in the months of May through September than any other time of year, so it's no coincidence that those months also pose the biggest threat of foodborne illness.

So now that picnic season is here, how do you protect yourself and your family from foodborne illness? Don't forget the mayo! Commercial dressings and condiment sauces, such as mayonnaise, are frequently ingredients in salads and sandwiches served in outdoor settings during the summer months and these types of foods have been incorrectly cited as the culprits when foodborne illness occurs.

The Association for Dressings and Sauces (ADS) and more than 60 years of food safety research says that mayonnaise does not cause foodborne illness. In fact, commercially prepared mayonnaise actually contains ingredients that protect against and even destroy bacteria.

"In the past, people made mayonnaise from scratch using raw, unpasteurized eggs," says Pam Chumley, ADS Executive Director. Today's commercially made mayonnaise and mayonnaise-type salad dressings are carefully formulated and subjected to rigorous quality control measures.

"In fact, commercial mayonnaise is prepared with ingredients, such as vinegar, lemon juice and salt, which creates an unfriendly environment that slows and even stops the growth of bacteria. It's ingredients, such as chicken, ham or potatoes, that are often mixed with mayonnaise that are most susceptible to the growth of bacteria," says Ms. Chumley.

To ensure the success of your next outdoor event, the Association offers these reminders from the U.S. Department of Agriculture:

- \* Keep cold foods cold. When traveling with food, keep all perishables in a cooler with ice or freeze-pack inserts until serving time. Frozen juice boxes can also double-time as ice cubes. Make sure that food is frozen or cold to the touch before placing it in the cooler or cold thermos.
- \* Keep hot foods hot. Use a thermos designed for hot foods to keep soup, chili and stews at a safe high temperature for several hours. Refrigerate leftovers within 2 hours when the temperature in the food serving area is below 90 degrees Fahrenheit, within 1 hour when the temperature is above 90 degrees Fahrenheit.
- \* Practice cleanliness and avoid cross-contamination. If soap and water will not be available, take disposable hand wipes to clean hands before and after working with food. Wash hands, utensils and other surfaces after contact with raw meat or poultry and before contact with the same food after it's cooked. Make sure all sandwich and salad ingredients are fresh and properly washed.

A copy of the informative new brochure about the safety of commercially prepared mayonnaise titled, "*Make Mine Mayonnaise!*" is attached. For more copies or to access the brochure online, please visit the Association for Dressings and Sauces' Web site, [www.dressings-sauces.org](http://www.dressings-sauces.org).

more...

Additional information about mayonnaise is available on the ADS Web site. For example, did you know mayonnaise contains Vitamin E, which is good for the heart health of women? Mayonnaise is also *trans* fat free! For more about mayonnaise, visit [www.dressings-sauces.org](http://www.dressings-sauces.org).

The Association for Dressings and Sauces is an international association of salad dressing and sauce manufacturers and the suppliers of raw ingredients used in making these products. For more information, visit the ADS Web site at [www.dressings-sauces.org](http://www.dressings-sauces.org).

# # #