

Unique in Europe

Safety in an eggshell!

In conjunction with a number of partners, amongst them the Catholic University of Leuven, Lodewijckx has developed an industrial process for the production of pasteurised shell eggs. During the pasteurisation process, natural salmonellae are broken down and destroyed right through to the very heart of the egg.

In addition the egg shell itself is made aseptic.

Safe and full of flavour...

Soft-boiled egg: perfect for dipping

Egg sunny-side up: with a runny yolk

Real taste

*Home-made mayonnaise:
fresh and delicious*

