

# Cultural Differences in Food

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## 1. Introduction

Our team researched the food culture of foreigners as it relates to eating raw eggs. Our team found that foreigners tend to avoid eating raw eggs. Our team made three hypotheses for this behavior: differing sanitary conditions, unique geographic features, and higher prices of eggs in Japan. Our team found that there is a higher possibility of breeding salmonella in foreign countries than in Japan, and that can lead to the fact that people in foreign countries tend to avoid eating raw eggs.

## 2. Better sanitary conditions

First, our team can eat eggs safely by cooking them, even if salmonella is present. Our team should cook eggs to kill salmonella in raw eggs. Salmonella is more prevalent in eggs from other countries compare to Japan. When a hen lays an egg, its feces sometimes sticks to egg shell. Chicken feces often harbors salmonella, so it can be dangerous to eat raw eggs. Small children can die from salmonella poisoning.

## 3. Comparison of regulations

Our team compared Japan's sanitary standards to that of France's. First, our team investigated the sanitary standards in Japan. In Japan, the Japan Egg Association put people who register as members on Eggs Fair Trading Council under an obligation to provide safe eggs. Consumers can choose safe eggs by looking for this mark because those eggs which have the fair mark have been thoroughly examined.

In Japan, product expiration date is set two or three weeks after an egg was laid. On the other hand, in France, it is set about one month later. This is a big difference. In addition, in Japan, chickens are vaccinated. However, in France, the chickens are not vaccinated. Furthermore, Japan also uses antibiotics on chickens.

#### 4. Geographic location

The terrain of Japan can be the reason why eggs in Japan are safe. Japan is a country consisting of islands and has a lot of high mountains. The possibility of introducing bacteria from foreign countries is extremely low. The rivers also flow fast, so it is difficult for bacteria to propagate. Our team hypothesizes that Japan's geographical features is one of the reasons why the salmonella contamination problem is not as bad as the rest of the world.

#### 5. The price of eggs

Our team thought that the price of eggs is higher in other countries than in Japan, so foreigners don't buy eggs so frequently as in Japan. Our team researched the price of eggs in Japan and in France. However, we found no big difference in the prices of eggs between two countries. Therefore, our team concluded that the price of eggs was not related to the reason why they don't eat raw eggs in France.

#### 6. Conclusion

In summary, the reasons why raw eggs are not often eaten in France can be said as follows. First, salmonella is less regulated in France. Second, Japan's geographic features have great impacts on suppressing the growth of salmonella.

If we have a chance to have a meal with foreigners, we should respect their food culture. Our team has examined the situation only in France, but we would like to examine other countries too and try to find if there are any other reasons why many foreigners tend to avoid eating raw eggs.

#### 7. References

Itami, Y. (2011). *Why Only Japanese People Enjoy Eating Raw Eggs*. Trans. Tokyo: Wanibooks.