

AMS Frozen Pasteurized Whole Eggs Microbial Performance - Fiscal Year: 2014<sup>1,2/</sup>

<u>Contractor</u>	<u># Lots Produced (% of Total)</u>	<u>Standard Plate Count<sup>3/</sup></u>		<u>Total Coliforms<sup>4/</sup></u>		<u>Salmonella<sup>5/</sup></u>	
		<u># Exceeding Critical Limit</u>	<u>% Exceeding Critical Limit</u>	<u># Exceeding Critical Limit</u>	<u>% Exceeding Critical Limit</u>	<u># Positive</u>	<u>% Positive</u>
C1	8 (8.1)	0	0	0	0	0	0
C2	40 (40.4)	0	0	0	0	0	0
C3	11 (11.1)	0	0	0	0	0	0
C4	40 (40.4)	7	17.50	0	0	0	0
<b>Total</b>	<b>99 (100.0)</b>	<b>7</b>	<b>7.07</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>

<sup>1/</sup>A full description of the frozen pasteurized whole eggs purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5103659>

<sup>2/</sup>Production Dates: October 1, 2013 to September 30, 2014.

<sup>3/</sup>Standard Plate Count Critical Limit: 1,000 CFU/g.

<sup>4/</sup>Total Coliforms Critical Limit: 10 CFU/g.

<sup>5/</sup>Salmonella Critical Limit: Positive (+) Result / 25g.

