



Agricultural Marketing Service

Commodity Specification

WHOLE EGGS

April 2013

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I. GENERAL

A. Product Description

Whole eggs produced under this Specification will be packaged and packed in one or more of the following forms as specified in the contract:

Bulk liquid whole eggs (100047) - Bulk liquid whole eggs (without color stabilizer) for further processing, packed and shipped in insulated tankers, 48,000 pounds (21,772 kg) net weight in each tanker. A purchase unit will total 48,000 pounds (21,772 kg).

Five-pound cartons (100046) - Frozen homogenized whole eggs with a color stabilizer packaged 5 pounds (2.27 kg) net weight in a pitcher-pour type, polyethylene-coated paperboard carton, and packed six 5-pound (2.27 kg) cartons per fiberboard shipping container with 30 pounds (13.61 kg) net weight. A purchase unit will consist of 1,334 shipping containers totaling 40,020 pounds (18,153 kg).

Thirty-pound containers (100045) - Frozen whole eggs (without color stabilizer) packed in a full opening type plastic container with snap-on type lid, 30 pounds (13.61 kg) net weight in each plastic container. A purchase unit will consist of 1,320 shipping containers totaling 39,600 pounds (17,962 kg).

B. Food Defense Requirements

Contractors and subcontractors participating in the commodity purchase program must have a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of finished product after production. The plan shall address the following areas: (1) food defense plan management; (2) outside and inside security of the production and storage facilities; (3) processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) controlled access to production and storage areas. The food defense plan shall be made available to the Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) Auditor immediately upon request. Verification of the Food Defense Program at the processing, storage, and distribution facility will be conducted by the USDA/AMS Auditor. For additional information visit the following web sites:

<http://www.fsis.usda.gov/OA/topics/SecurityGuide.pdf>.

<http://www.fsis.usda.gov/oa/topics/transportguide.htm>.

C. Commodity Complaints

The contractor/processor must immediately report all complaints received on the commodity to the Contracting Officer.

II. COMMODITY SPECIFICATION

Once awarded a contract, the contractor/processor must provide a copy of this Specification and any additional referenced documents to the USDA, Food Safety and Inspection Service (FSIS) Inspector.

A. Basic Requirements

1. Date Processed. The frozen whole eggs with color stabilizer, frozen whole eggs without color stabilizer, and bulk liquid whole eggs without color stabilizer (bulk liquid egg) must be produced after the date of the contract.
2. Inspection. The frozen whole eggs with color stabilizer, frozen whole eggs without color stabilizer, and bulk liquid eggs for further processing must comply with this Specification and the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR part 590) in plants in the United States or in the Commonwealth of Puerto Rico operating under the Egg Products Inspection Program of FSIS/USDA. Inspection for contract and Specification compliance will be in accordance with the Regulations Governing the Voluntary Inspection of Egg Products (9 CFR part 592) under the supervision of an FSIS/USDA Inspector. The FSIS Inspector will be responsible for certification of compliance with the requirements of this Specification for liquid whole eggs including processing, sampling, laboratory results, packaging and packing, labeling and marking, net weight and certification of purchase unit.
3. FSIS Requirements. The commodity must be produced and processed in an FSIS official plant, be accurately marked and/or labeled, and meet all FSIS regulatory requirements, including all microbiological testing requirements, currently in place.
4. Processing Sequence Requirement. The liquid whole eggs with color stabilizer and liquid whole eggs without color stabilizer must be processed, pasteurized, cooled, packaged, and packed in the same processing plant.

B. Liquid Whole Eggs

1. Origin of Shell Eggs. The liquid whole eggs must be processed from shell eggs of domesticated chickens. The shell eggs must have been produced in the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands. If the contractor uses or handles shell eggs or egg products originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands, the contractor must have an acceptable identification and segregation plan for those shell eggs or egg products to ensure they are not used in the commodities produced under this Specification. This plan must be made available to the FSIS Inspector and the Contracting Officer or agent thereof upon request. The contractor must ensure that both the contractor and subcontractor(s) maintain records such as invoices, or production and inventory records evidencing product origin, and make such records available for review by the FSIS Inspector or other Government official(s).

a. The shell eggs, when presented for breaking, must be:

- (1) Commercial nest-run (shell eggs which are merchandised as they come from the production facility) that may or may not be washed and sized; or
- (2) Commercial consumer grade AA or A (shell eggs which contain no more restricted eggs than permitted for U.S. Consumer Grade B shell eggs); or

(3) U.S. Consumer Grade AA or A based on destination tolerances or U.S. Nest-Run Grade.

b. The shell eggs must not be more than 21 days old from the date of production at the time of processing (eggs of current production as defined in 7 CFR part 56.1) and must comply with Food and Drug Administration (FDA) regulations for the ambient temperature during storage and transport as stated in 21 CFR part 118.4.e.

c. For the commercial nest-run and commercial consumer grades of shell eggs, the contractor will provide the FSIS Inspector a certificate of conformance certifying the age and quality of shell eggs and stating the lot identification and quantity of each lot prior to breaking.

d. For U.S. Consumer Grades or U.S. Nest-Run Grade of shell eggs, the U.S. Grade may be stated on the USDA Shell Egg Grading Certificate, which accompanies the shell eggs, or the cases of shell eggs may be identified with the USDA Consumer AA or A, Sample Grade AA or A, or Nest Run Grade stamp.

2. Liquid Whole Eggs in Natural Proportion. The liquid whole eggs must be egg whites and egg yolks in natural proportion as broken from the shell eggs. The egg whites and egg yolks in the liquid whole eggs must be processed into a uniform mix.

3. Liquid Whole Eggs from Other Plants. The liquid whole eggs may be transferred or obtained from another plant for further processing, provided the liquid whole eggs are produced in compliance with this Specification and FSIS regulatory requirements. The USDA Egg Products Inspection and Grading Certificate must state the date and time the shell eggs were broken, and include the statement "Product meets acceptance requirements of the Commodity Specification for Whole Eggs dated April 2013".

C. Bulk Liquid Whole Eggs Without Color Stabilizer

1. Requirements. Unless otherwise specified in II.C., bulk liquid eggs for further processing must be produced from liquid whole eggs (without color stabilizer) and processed in accordance with II.A. and II.B. The bulk liquid eggs commodity will be shipped unpasteurized to an official plant for further processing in accordance with FSIS regulatory requirements.

2. Solids. Bulk liquid whole eggs must have a total egg solids content equal to or greater than 23.6 percent. To meet this Specification requirement that is based upon the intended use of the product, egg yolks may be added or egg whites removed to increase the total solids to a minimum level of 23.6 percent for the liquid whole eggs broken in natural proportion.

3. Holding and Cooling Temperatures. Product holding and cooling procedures for bulk liquid egg, unpasteurized or pasteurized, must comply with FSIS regulatory requirements.

4. Microbiological Requirements. Samples from tanker shipments of unprocessed bulk liquid eggs for further processing must be collected under the supervision of an FSIS Inspector and submitted to the USDA or USDA – contracted laboratory (II.J.4) by overnight delivery service. A minimum sample size of 6 ounces of liquid whole eggs must be collected aseptically upon completion of loading the tanker. One sample from each tanker must be collected for

microbiological analysis. The identified sample shall remain under refrigerated conditions in the custody of the FSIS inspector until prepared for secure shipment to the laboratory. The sample must be packaged to remain at refrigerated temperature (37–40 °F (2.78–4.44 °C)) during transit and must not be frozen. The sample will be subject to examination for information for comparison against the microbiological requirements as stated below:

- a. Standard plate count – 100,000 colony forming units (CFU)/gram
- b. Coliforms count – 5,000 CFU/gram
- c. *Escherichia coli* – 1,000 CFU/gram

In addition to notifying FSIS, a copy of the laboratory report must be forwarded to : Director, Food Safety and Commodity Specification Division, LPS Program, AMS, U.S. Department of Agriculture, Rm. 2628-S, STOP 0254, 1400 Independence Avenue, SW, Washington, D.C., 20250, fax number (202) 720-2930, phone number (202) 692-0342. Failure to comply with the above referenced microbiological criteria on a continuing basis may result in disqualification for participation in this commodity purchase program.

5. Tankers.

a. Equipment. Bulk liquid eggs must be shipped in commercial tank trucks (tankers). Transport tankers must meet 3-A Sanitary Standards with the domes and product outlet valve covers designed to be properly sealed. Each tanker must be cleaned and sanitized prior to each shipment in accordance with FSIS regulatory requirements.

b. Temperature. Tankers must be insulated and have the capability of maintaining bulk liquid egg at a product temperature not higher than 40 °F (4.44 °C).

6. Loading of Tankers. Each tanker must contain 48,000 pounds (21,772 kg) of bulk liquid egg (see IV.B.4.b. for variations permitted).

D. Processing Liquid Whole Eggs With Color Stabilizer

1. Formulation. A color stabilizer must be added to the liquid whole eggs to inhibit the greenish-gray discoloration that can develop in cooked egg entrees when they are held at serving temperatures; for example, scrambled eggs and omelets held for serving at the temperatures used for steam tables. A food grade color stabilizer must be used.

a. Color stabilizer. The color stabilizer must be one of the following (based on percent of the weight of the liquid whole eggs):

- (1) Citric acid--0.2 percent (maximum),
- (2) Monosodium phosphate--0.5 percent (maximum), or
- (3) Monopotassium phosphate--0.5 percent (maximum).

b. Water. Water may be used as a carrier for the citric acid, monosodium phosphate, or monopotassium phosphate. If a water carrier is used, the water must contain not less than 50 percent by weight of the color stabilizer.

c. Citric acid.

(1) If citric acid is used as a color stabilizer, the amount that can be used may be based on the amount needed to adjust the pH of the liquid whole eggs to a pH of 6.5-6.8 rather than the maximum of 0.2 percent permitted by II.D.1.a.(1).

(2) If citric acid is used, it must be added to and incorporated into the liquid whole eggs in a manner that does not precipitate or coagulate the proteins of the whole eggs.

2. Blending. The color stabilizer and liquid whole eggs must be blended into a uniform mixture.

3. Homogenization. Only the liquid whole eggs with color stabilizer must be homogenized. A minimum pressure of 500 pounds per square inch (35.2 kg/square centimeter) is required to reduce the whole egg components into small particles that are uniform in size and evenly distributed throughout the liquid. Homogenization of the liquid whole eggs with color stabilizer must be accomplished before the heated liquid enters the holding tubes of the pasteurization system.

E. Processing Liquid Whole Eggs Without Color Stabilizer

Liquid whole eggs without color stabilizer will be pasteurized without homogenization.

F. Pasteurization

The liquid whole eggs with color stabilizer (5 pounds) and liquid whole eggs without color stabilizer (30 pounds) must be pasteurized: (1) within 48 hours from the start of breaking and (2) at a temperature of not less than 142 °F (61.1 °C) and held at that temperature for not less than 3.5 minutes.

G. Verification of pH

To ensure proper blending of citric acid as a color stabilizer in the finished product, the pH of pasteurized liquid product shall be tested hourly during packaging and the results recorded. Any sample with a pH lower than 6.5 or higher than 6.8 will result in rejection of the lot. The product's pH will be determined using a pH meter with a scale graduated in 0.1 units and a reproducibility of less than 0.05 units. The FSIS Inspector will observe daily calibration of the pH meter using a standard buffer solution and will monitor the routine testing of packaged product prior to freezing. Test results for each lot must be maintained with applicable batch formulation records.

H. Packaging and Packing

1. Materials.

a. Requirements. All packaging and packing materials must be clean and in new condition, must not impart objectionable odors or flavors to their contents, must be approved by the FDA for use in contact with food products, and must be tamper-evident. Tamper-evident is defined as packaging and packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred.

b. Fiberboard shipping containers.

(1) Requirements. The fiberboard shipping container must: (a) be of such size to pack the cartons of product without slack filling or bulging; (b) protect the interior cartons against loss and damage; (c) withstand the humidity and temperature during the conditions of use; and (d) have the combined facings weight, the bursting strength, and the compression strength (edge crush value) to withstand the stress of handling, shipping, stacking, and storage.

(2) Final closure. The final closure of the fiberboard shipping containers must be secure and made with commercially acceptable filament reinforced tape, plastic film package tape, non-metallic strapping, adhesive, or other similar types of materials that are applicable for cold temperature storage conditions and that provide for safe handling of the food product. Steel or wire straps must not be used for the final closure. Staples must not be used for the final closing of fiberboard shipping containers. However, staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing cartons of product into the shipping containers.

2. Liquid Whole Eggs With Color Stabilizer (5 pounds).

a. Packaging material. Liquid whole eggs with color stabilizer must be packaged in polyethylene-coated paperboard cartons. The carton must be the pitcher-pour type and must be fabricated from folding grade, bleached paperboard. The seams of the carton must be bonded by a coating-to-coating heat seal that provides the same protective qualities as the body of the carton. Cartons of equivalent construction and materials may be used.

b. Packaging. Each carton must contain 5 pounds (2.27 kg) net weight of liquid whole eggs with color stabilizer.

c. Packing. Six 5-pound (2.27 kg) cartons of liquid whole eggs with color stabilizer must be packed upright in each fiberboard shipping container.

3. Liquid Whole Eggs Without Color Stabilizer (30 pounds).

a. Packing material. Liquid whole eggs (without color stabilizer) must be packed in a full-opening type plastic container. The container must have a smooth, seamless internal surface, and a snap-on lid that remains secure during handling, loading, and stacking. The plastic

container must withstand variations in temperature and have the impact and structural strength to withstand the abuses of handling, shipping, stacking, and storage.

b. Packaging. Each container must contain 30 pounds (13.61 kg) net weight of liquid whole eggs (without color stabilizer).

I. Freezing

The pasteurized liquid whole eggs with color stabilizer (5 pounds) and pasteurized liquid whole eggs without color stabilizer (30 pounds), otherwise herein referred to as the “commodity”, must be packaged and placed in the freezer within 8 hours from the start of pasteurizing and frozen within 60 hours after pasteurization.

J. Sampling and Laboratory Analyses

1. Definition of a Lot. A lot is a day’s production of : (a) liquid whole eggs with color stabilizer (5 pounds), or (b) liquid whole eggs without color stabilizer (30 pounds).

2. Sampling. The commodity will be: (a) sampled in the liquid form for laboratory analyses and analyzed for compliance with microbiological requirements, (b) examined in the liquid or frozen state for organoleptic requirements, and (c) accepted or rejected on a lot basis. The number of samples to be collected from each lot (the USDA or USDA-contracted laboratory will composite and analyze samples) to be submitted for microbiological analysis by the FSIS Inspector for each lot are as follows:

Number of Fiberboard Shipping Containers or 30-Pound (13.61 kg) Plastic Containers in Lot	Number of Samples	Number of Composite Samples
1,200 or less	4	1
1,201 - 3,200	8	2
3,201 - 5,200	12	3
over 5,200	16	4

3. Samples for Laboratory Analyses. The samples for laboratory analyses will be collected at random from each lot in an aseptic manner under the supervision of the FSIS Inspector.

a. Samples will be collected aseptically and at random in the liquid form from: (1) 5 lb (2.27 kg) carton lot of liquid whole eggs with color stabilizer and, (2) 30 lb (13.61 kg) plastic container lot of liquid whole eggs without color stabilizer. Each selected sample must be properly identified.

b. A minimum sample size of 6 ounces of the commodity will be collected for laboratory analysis. The identified samples shall remain under the custody of the FSIS inspector until prepared for secure shipment to the laboratory.

c. The USDA laboratory will composite the samples (II.J.2) received.

4. USDA Laboratory. Samples for laboratory analyses must be submitted to the USDA laboratory below. Costs incurred for sampling supplies, sampling, shipping the samples, and the laboratory analyses will be paid by the contractor.

USDA, AMS, Science and Technology Programs
National Sciences Laboratory
801 Summit Crossing Place, Suite B
Gastonia, North Carolina 28054
Telephone (704) 867-3873

5. USDA Laboratory Analyses.

a. Microbiological methods. The samples will be composited and analyzed by the USDA laboratory in accordance with any approved AOAC International or FDA's Bacteriological Analytical Methods Manual, or methods approved by other National or International organizations and accepted by AMS for Salmonella, standard plate count, and coliform determinations. Four consecutively collected samples in numerical sequence from one lot will be composited (see II.J.2.) and tested by the USDA laboratory.

(1) Salmonella. One hundred grams of each composite sample will be analyzed for Salmonella. Each lot must be found negative for Salmonella. Retesting will not be allowed. The result of each composite sample will be reported on the USDA Egg Products Inspection and Grading Certificate. A copy of the report must be sent to: Director, Food Safety and Commodity Specification Division, LPS Program, AMS, U.S. Department of Agriculture, Rm. 2628-S, STOP 0254, 1400 Independence Avenue, SW, Washington, D.C., 20250, fax number (202) 720-2930, phone number (202) 692-0342..

(2) Standard plate count. When two or more composite samples from a lot are analyzed for standard plate count, the result will be averaged by the laboratory and the average will be reported on the USDA Egg Products Inspection and Grading Certificate; except that when any one result exceeds the applicable limit in II.K.1., all results will be reported and the lot rejected.

(3) Coliforms count. For each composite sample, the analysis results will be reported on the USDA Egg Products Inspection and Grading Certificate. The results for the composite samples for coliforms count will not be averaged.

b. Results. For a lot, the result for each type of laboratory analysis will be reported for each composite sample submitted to a USDA laboratory (see II.J.2. & 4). When two or more composite samples for a lot are submitted, the results for coliforms count for the composite samples will not be averaged. In these cases, the highest result for the coliforms count will determine whether the lot complies with the applicable microbiological requirement. As an alternative to reporting the results on the USDA Egg Products Inspection and Grading Certificate (USDA Certificate), the results may be reported on a laboratory testing report generated by the

Laboratory Information Management System (LIMS). The laboratory testing report will contain the USDA certificate number, and the report may be faxed or e-mailed to recipients.

c. Samples failing microbiological requirements. A lot of pasteurized liquid whole egg product failing to meet the microbiological requirements in II.K.1. cannot be used under this Specification.

6. Timely Receipt of Laboratory Results. The contractor must present the packaged commodity to an FSIS Inspector so the commodity may be sampled, the samples sent to the USDA laboratory, and the laboratory analyses performed in time for the laboratory results to be available for the contractor to meet the delivery requirements of the contract. If laboratory results are received by the contractor later than 7 calendar days, excluding Sundays and Federal holidays, from the receipt of the samples by the USDA laboratory, the number of days' delay will be added to the permissible delivery period before liquidated damages for late delivery will be assessed.

7. USDA Sampling Option. USDA may select additional commodity for further inspection or may draw additional samples for laboratory analyses.

8. Retesting for Standard Plate Count and Coliforms Count.

a. The contractor may request approval from the Contracting Officer for retesting of any lot when results of the original laboratory analyses exceed the microbiological requirements specified in this Specification for standard plate count and coliforms count. If authorized, the identified lot will be sampled (examined) according to FSIS procedures and instructions, and retested for standard plate count and/or coliforms count in accordance with II.K.1. Any lot of commodity that does not comply with the requirements of this Specification is not eligible for certification. Only one retest per lot is permitted.

b. Retest samples will be submitted to the USDA laboratory where the original analyses were performed.

c. The laboratory results of the retest samples will supersede those of the original analysis. The retest results will be final.

9. Retesting of Pasteurized Commodity for Salmonella. Egg product found Salmonella-positive must not be used under this Specification. Retesting will not be permitted. Egg product analyzed and found Salmonella-positive will be segregated and handled in accordance with FSIS procedures.

K. Acceptance Requirements for Packaged Pasteurized Commodity

1. Microbiological Requirements. The commodity must comply with the following microbiological requirements when sampled and analyzed in accordance with II.J.

a. Salmonella results will be negative.

b. Standard plate count will not exceed 1,000 colony forming units (CFU) per gram.

c. Coliform count will not exceed 10 CFU per gram.

2. Organoleptic Requirements. The frozen whole eggs with color stabilizer and liquid or frozen whole eggs without color stabilizer must comply with FSIS regulatory requirements. The frozen whole eggs with color stabilizer and liquid or frozen whole eggs without color stabilizer will be examined according to FSIS procedures and instructions, and any lot of commodity that does not comply with FSIS regulatory requirements cannot be used under this Specification.

L. Net Weight

The examination of the packaged commodity for net weight will be performed in accordance with the net weight procedures established by the FSIS.

III. LABELING

Commercial labeling (III.A. and III.G.-H.) or USDA labeling (III.B.-H.) must be used. When commercial or USDA labeling is selected, both the packages and shipping containers within a purchase unit must be labeled in that format. The contractor must use the same label format (either commercial or USDA) within a purchase unit.

A. Commercial Labeling Requirements

Commercially labeled packages and shipping containers must be labeled in accordance with FSIS requirements. Labeling must be approved by FSIS prior to acceptance for use under this Specification.

1. Commercial Labels. Commercial labels must be the processor's own commercial labels. Distributors' labels are not allowed.

2. Traceable Product.

a. The processor must establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as compliant with this Specification and commercial product, the identification system must differentiate between USDA purchased and non-USDA products. An alpha numeric code may be used for information that is in addition to FSIS labeling requirements.

b. Before production begins on the contract(s), the contractor/processor must forward to the Contracting Officer, by facsimile (fax), a copy of the processor's product identification and record system, including code explanation, to: Contracting Officer, Commodity Procurement Division, AMS, U.S. Department of Agriculture, Rm. 3522-S, STOP 0239, 1400 Independence Avenue, SW, Washington, D.C., 20250, fax number (202) 720-5871, phone number (202) 720-4517. Changes made to a processor's identification and record system must be resubmitted. USDA may select additional commodity and audit the required product identification and record system for compliance purposes.

c. The FSIS Inspector will include the product identification code(s) on the USDA Egg Products Inspection and Grading Certificate that will accompany the product to destination.

3. Nutrition Facts, Ingredients and Allergen statements on shipping containers. Nutrition Facts must be provided. The ingredient statement, even for single ingredient foods, must be included as a statement separate from the name of the product, e.g. Ingredients: _____. The allergen statement must be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

B. USDA Labeling Requirements

When USDA labeling is used, any deviation from the USDA labeling requirements in this Specification must be approved by the Contracting Officer, in writing, prior to start of production. Labeling and marking information on cartons, plastic containers, and shipping containers must be water-fast, non-smearing, of a contrasting color, clear, and readable.

1. Processor Identification. The name, address, and phone number of the processor must appear on each shipping container. This name/address can be the individual processing plant; company headquarters; or the company, address, and phone number that handles product complaints for the processor.

2. Inventory Control Information. The processor may include any additional information (including bar codes) for processor inventory control purposes. This information may be applied somewhere on the surface of the shipping container, but must not cover or conflict with the labeling requirements of this Specification.

3. Nutrition Facts, Ingredients and Allergen statements on shipping containers. Nutrition Facts must be provided. The ingredient statement, even for single ingredient foods, must be included as a statement separate from the name of the product, e.g. Ingredients: _____. The allergen statement must be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

C. USDA Labeled 5-Pound (2.27 kg) Cartons

The required labeling and marking information, in essentially the same layout, as set out in EXHIBIT 1, and must be legibly embossed, stamped, or printed on the principle display panel of each carton.

D. USDA Labeled Shipping Containers for 5-Pound (2.27 kg) Cartons

1. Labeling and Marking Information. The required labeling and marking, in essentially the same layout, is provided in EXHIBITS 2 - 5. This information must be legibly preprinted, stamped, or stenciled on the container, or on a separate self-adhesive label.

2. Recycle Symbol and Statement. The contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 6. The statement “PLEASE RECYCLE” is to be placed under the symbol. The recycle symbol and statement must be legibly printed in permanent ink.

3. Handling Information on 5-Pound (2.27 kg) Cartons. The handling information required on the top panel of each shipping container containing 5-pound (2.27 kg) cartons must be legibly printed, in essentially the same layout, as set out in Table 1. Alternatively, the contractor may furnish the information (Table 1) on a water-proof or water-resistant instructional sheet inserted in each shipping container on top of the 5-pound (2.27 kg) cartons.

Table 1. KEY POINTS ABOUT FROZEN WHOLE EGGS

KEY POINTS ABOUT FROZEN WHOLE EGGS		
HANDLE PROPERLY TO AVOID SPOILAGE OR FOOD POISONING.		
STORING: Place frozen pasteurized whole eggs with color stabilizer into freezers immediately upon delivery.		
THAWING: Thaw in refrigerator (35 °F to 40 °F) (1.7 °C to 4.4 °C) in sealed cartons (approximately 48 to 72 hours to thaw). Thaw only amount needed.		
Use thawed whole eggs within 24 hours. Immediately refrigerate at 35 °F to 40 °F (1.7 °C to 4.4 °C) any unused portion remaining in carton.		
USING: Mix before use. Cook eggs until firm. In casserole-type mixed egg dishes, cook or bake until internal temperature reaches 160 °F (71 °C).		
LEFTOVERS: Do not pour unused whole eggs back into carton. Refrigerate in a clear, tightly covered container. Use within 24 hours.		
EQUIVALENCY:		
Whole Eggs: (Large Size)	WEIGHTS	MEASURES
1	1 3/4 oz.	3 Tbsp.
10	1 lb. 1 3/4 oz.	2 Cups
12	1 lb. 5 1/2 oz.	2 1/2 Cups
19	2 lbs. 2 oz.	1 Quart
25	2 lbs. 13 oz.	1 Qt. 1 1/4 Cups
50	5 lbs. 8 oz.	2 Qts. 2 1/2 Cups

4. Nutritional Labeling. A “nutrition facts label” indicating the nutrient content of the commodity is required on the principal display panel (designated panel) of each shipping container of 5-pound (2.27 kg) cartons. The nutrition information shown on the panel must be calculated from analytical results of one serving equaling 3 tablespoons (50 g) of pasteurized eggs. The nutrition facts label must comply with applicable FDA nutritional labeling requirements (21 CFR part 101.9, excluding 21 CFR part 101.9(j)), including the declaration of trans fats and total carbohydrates.

a. The nutrition facts must be preprinted on the principal display panel (designated panel) of each shipping container, or printed on a self-adhesive label and applied to the principal display panel (designated panel) of each shipping container. The self-adhesive label must not cover or conflict with the labeling requirements of this Specification.

b. The nutrition facts information and panel, method of application (preprinted on self-adhesive label), and its location on the shipping container must be approved by FSIS prior to printing. The contractor/processor is responsible for providing the data used to determine the nutrition facts.

5. Universal Product Bar Code.

a. A Universal Product Code (UPC), symbol and code, called Interleaved 2 of 5 (I 2/5), must appear on each shipping container of 5-pound (2.27 kg) cartons. The complete code, including the check digit, must be printed in machine-readable and human-readable form. The start and stop indicators will be included in the bar codes. Printing, readability, and scanability of the bar code must be in accordance with UPC guidelines published by GS1 US, Princeton Pike Corporate Center, 1009 Lenox Drive, Suite 202, Lawrenceville, NJ 08648.

(1) The contractor will use the code furnished by USDA. USDA has acquired a unique manufacturer’s identification number for the commodity purchase programs and will use a unique item code number for frozen whole eggs in 5-pound (2.27 kg) cartons purchased under this Specification. The contractor need not join GS1 US, Lawrenceville, NJ 08648.

(2) The 14-digit UPC code for shipping containers of frozen whole eggs in 5-pound (2.27 kg) cartons is: 1 07 15001 00046 7

b. The UPC code must be printed on the lower right-hand corner of the principal display panel (designated panel) of each shipping container.

E. USDA Labeled 30-Pound (13.61 kg) Plastic Containers

1. Labeling and Marking Information. The required labeling and marking information, in essentially the same layout, is set out in EXHIBIT 7. This information must be legibly preprinted, stamped, or stenciled on the container, or on a separate self-adhesive label.

2. Recycle Symbol and Plastic Materials Code. The contractor shall place somewhere on the surface of each 30-pound (13.61 kg) plastic container the appropriate plastic materials code shown in EXHIBIT 6. The plastic materials code must be of sufficient size and legibly printed.

3. Nutritional Labeling. A “nutrition facts label” indicating the nutrient content of the commodity must be placed on the container. This information must be legibly preprinted, stamped, or stenciled on the container, or on a separate self-adhesive label.

F. Use of Previously Printed USDA Labeling Materials

Carryover inventories of existing supplies of (USDA labeled) printed labels or shipping containers from the Commodity Specification for Whole Eggs dated June 2012 may be used. If the ingredients statement or nutritional facts information label changes from that printed on existing supplies, the contractor/processor must request temporary approval for use of carryover inventories from FSIS. Shipping containers or labels with incorrect: (1) contract number, (2) plant number, (3) net weight, (4) date packed, (5) lot number, or (6) nutritional facts information may be used if this incorrect information is corrected. The incorrect information must be blocked out and the correct information legibly printed, stenciled, or stamped in permanent ink in the appropriate area on each container. Any printed materials with incorrect information, other than these specific examples, must be approved by the Contracting Officer, AMS/USDA, Washington, D.C. prior to use. Additionally, the name, address, and phone number of the processor must appear on each shipping container.

G. Additional Labeling Issues

The following are not acceptable for use under this Specification:

- Commercial labels that do not have a processor traceability system and code.
- Distributor commercial labels.
- Two or more different commercial labels in the same purchase unit.
- Commercial labels and USDA labels in the same purchase unit.

H. Free Along Side (FAS) Vessel Deliveries

FAS vessel deliveries that are not source loaded in a seavan are required to show the final destination’s overseas address as provided in the Sales Order/Item Number. The address must be clearly printed on at least two sides of each pallet.

IV. FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY

A. Verification of Materials and Commodity Condition

1. Verification of Packaging and Packing Materials. The contractor must verify compliance with packaging, packing, and marking material requirements by furnishing the FSIS Inspector the following certification on company stationery signed by a person authorized to do so by the contractor:

“(I)(We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the Commodity Specification for Whole Eggs dated April 2013, comply or will comply with the terms of this Commodity Specification.

Name_____

Title_____”

One certification is adequate for all production under this Specification.

2. Examination of Packaged and Packed Commodity.

a. Carton defects. The exterior of the cartons must be clean and free of product before packing into fiberboard shipping containers. Cartons containing product must not leak and must be free of defects that affect the structural quality of the carton and protection of the product or permit quality deterioration during storage; for example, carton torn, punctured, or buckled; corner crimped or crushed; plastic coating missing or blistered; egg entrapped in closure; or carton improperly sealed. Cartons containing product will be examined for packaging defects in accordance with FSIS procedures and instructions.

b. Plastic container defects. Plastic containers must be free of defects that affect the protection of the product or the quality of the product; for example, scratched or scored internal surface; thin or weak spots that affect structural strength, misshapen container or lid, egg entrapped in closure, or lid not fitted securely. Plastic containers will be examined for defects in accordance with FSIS procedures and instructions.

c. Labeling, marking, and container defects. Fiberboard shipping containers will be examined for labeling, marking, and container defects in accordance with the United States Standards for Condition of Food Containers (7 CFR part 42).

d. Tolerance for defects. If samples of packaged whole egg or shipping containers in a purchase unit have more defects than the maximum tolerance for the applicable AQL sample plan, the purchase unit of packaged frozen whole eggs will be rejected. The purchase unit will be inspected by an FSIS inspector or a USDA representative in accordance with FSIS procedures. All deficiencies resulting in rejection of a purchase unit will be documented for contract compliance purposes.

B. Loading and Shipping Requirements

1. Internal Product Temperature.

a. Tankers of bulk liquid whole egg must be 40 °F (4.4 °C) or lower at time of shipping. Tankers of bulk liquid whole egg with product temperatures exceeding 40 °F (4.4 °C) will be rejected for use under this Specification.

b. Frozen egg products must be 2 °F (-16.7 °C) or lower at time of loading. Purchase units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 10 °F (-12.2 °C)

will be tentatively rejected. Tentatively rejected purchase units may be returned to the freezer and the temperature reduced to 2 °F (-16.7 °C) or lower and reoffered one time only. Purchase units exceeding 10 °F (-12.2 °C) or purchase units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered, will be rejected for use under this Specification.

c. Compliance with the internal product temperature requirement will be determined in accordance with the FSIS procedures for frozen or bulk liquid egg product.

2. Certification of Bulk Liquid Egg. The USDA-assigned plant number, product identity, production code and date, seal numbers, and the verification of net weight from a certified truck scale (weight verification may accompany certificate) must be shown on each USDA Egg Products Inspection and Grading Certificate accompanying each tanker of bulk liquid eggs to destination.

3. Sealing of Tankers. Each tanker must be sealed under the supervision of an FSIS Inspector with a USDA seal(s) after the product has been determined acceptable for shipment.

4. Bulk Unit Shipment Net Weight.

a. A purchase or a purchase unit will consist of one tanker totaling 48,000 pounds (21,772 kg) net weight of bulk liquid egg. The net weight must be shown on the USDA Egg Products Inspection and Grading Certificate (scale receipt may accompany load).

b. A weight variation of minus 2 percent (47,040 pounds (21,340 kg)) is permitted on each purchase unit. USDA will pay only for the amount of product delivered within the required weight range.

C. Inspection and certification of purchase unit

1. Requirements. Inspection for contract compliance will be made by an FSIS Inspector in accordance with 7 CFR part 56, 9 CFR part 592, FSIS regulatory requirements, and this Specification at the site of processing, both during and after processing and packaging. The FSIS Inspector may select samples for laboratory analyses or inspect the product at any point in transit, and after delivery to point of destination. Inspection records must be complete and made available to USDA, as requested, to assure contract compliance.

2. Procedures. The inspection and certification of purchase unit must be performed by an FSIS Inspector. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the appropriate FSIS District Office. The quality, quantity, weight, packaging, packing, and certification of purchase unit of the commodity (including acceptance of the transport container for conveyance) will be evidenced by certificates issued by the FSIS Inspector, stating "Product meets acceptance requirements of the Commodity Specification for Whole Eggs dated April 2013". The contractor must not ship the commodity unless informed by the FSIS Inspector that the designated lot meets contract specifications.

V. UNITIZATION

Each purchase unit of packaged commodity must be unitized (palletized and stretch-wrapped) and comply with the following:

A. Pallets

Pallets must be good quality, 48 inches x 40 inches, nonreversible, flush stringer, and partial four-way entry. Each pallet of containers must be stretch-wrapped with plastic film in a manner that will secure each container and layer of containers on the pallet. Palletized product must be loaded in a way that will prevent shifting and damage to the containers of product. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes the principle shipping container display panels to facilitate certification examinations.

B. Pallet Exchange

Contractors may arrange for pallet exchange with consignees; however, USDA is not responsible for such arrangements.

VI. SHIPMENT AND DELIVERY

Shipment and delivery must be made in accordance with the AMS Master Solicitation, the Solicitation, and this Specification. In addition, the contractor must adhere to the following provisions:

A. Inspection and Grading Certificate

A copy of the original USDA Egg Products Inspection and Grading Certificate issued at time of or certification of purchase unit must accompany each shipment to delivery destination.

1. Railcar or Piggyback. If shipment is by rail or piggyback, the certificate must be placed in the railcar or trailer for easy access to the USDA representative, warehouseman, or consignee, as applicable.

2. Trucks. If shipment is by truck, the driver must, upon delivery, give the certificate to the USDA representative, warehouseman, or consignee, as applicable.

B. Loading and Sealing of Vehicles

Loading must be in accordance with good commercial practices and the sealing must be done at origin under the supervision of a Certification Agent. Thereafter, all purchase units--truck lot and less-than-truck lot (LTL) quantities--must be secured at all times prior to unloading with tamper resistant, serially numbered, high security seals. Suppliers of commodities, products and/or services shall be responsible for placing a seal(s) on all doors of each transportation conveyance upon completion of loading or servicing. Seals shall be serially numbered, barrier-type and meet the American Society for Testing and Materials (ASTM) standards (F-1157-04). Seals shall be 1/8th inch diameter cable, high security bolt, or equivalent. The contractor must maintain a record of each seal number used for truck lot and LTL purchase units. Additionally, the contractor must ensure that the applicable seal identification number is on each bill of lading, shipment manifest, certificate, or other delivery documents for each delivery destination.

When LTL purchase units are transported on the same trailer and destined for multiple recipients, the trailer must be sealed after each delivery. The seal number must be recorded on the appropriate delivery documents and correspond with the applied seal at the time of arrival at the next destination. It will be the responsibility of the contractor to provide a sufficient number of seals to the carrier service and to ensure that the trailer is sealed after each delivery destination. Failure to seal the trailer after each stop may result in rejection of the shipment by the recipient agency at the next scheduled stop and rejection of any subsequent deliveries on the trailer.

1. Railcar. Each railcar must be sealed. The contractors are responsible for arranging railcar deliveries of more than one purchase unit so that each purchase unit contained in the same railcar can be completely separated and sealed.

2. Truck or Piggyback. Truck or piggyback shipments must be sealed at origin. A purchase unit shipped by truck or piggyback which includes split deliveries to multiple destinations will require sealing after each drop in accordance with Section VI.B of this Specification.

C. Delivery Notification

The contractor must comply with the AMS Master Solicitation regarding Advance Shipping Notices (ASNs) and unloading appointments.

1. In-Plant Deliveries.

- a. When in-plant delivery is made, the contractor must notify the appropriate USDA representative and furnish applicable information.

- b. When bulk liquid whole egg (without color stabilizer) produced in a plant in accordance with this Specification is used for the production of value-added products in the same plant under a separate final recipient contract, the liquid whole egg or formulated egg product must be pasteurized in accordance with FSIS regulatory requirements.

2. Delivery In Storage. Delivery may be made in store provided the destination in the Sales Order/Item Number and the place the contractor has the commodity in storage are the same. Inspection and certification by an FSIS Inspector are also required for transfers in store.

3. Multiple Deliveries. The contractor may deliver product in two or more trucks upon the approval of the recipient and upon FSIS being available to perform the necessary certification of the multiple purchase units. The contractor is responsible for providing appropriate documentation evidencing delivery to ensure proper payment.

D. Split Deliveries

The contractor is responsible to deliver the quantity stated on the Sales Order/Item Number to each destination. Contractors must provide to the FSIS Inspector, at time of shipment, the number of boxes and pounds for each destination.

At the option of the contractor, a purchase unit for multiple destinations (split deliveries) may be delivered on separate trucks provided each truck ships the total quantity stated on the Sales Order/Item Number. Any additional costs will accrue to the contractor's account.

VII. DESTINATION EXAMINATION

A. Commodity Requirements

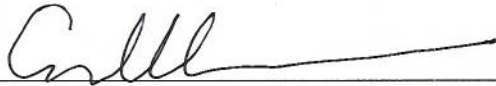
Before acceptance by consignee, the frozen whole eggs may be examined by a USDA representative on a spot-check basis for temperature, condition, identity, and, when applicable, count. The frozen whole eggs may be examined for conformance to contract provisions at any time required by the Contracting Officer.

B. Temperature

Frozen commodity must arrive at destination at an average internal temperature not to exceed 10 °F (-12.2 °C) with no individual temperature exceeding 15 °F (-9.4 °C). When any sample exceeds 15 °F (-9.4 °C) the purchase unit will be rejected for use under this Specification.

C. Costs for Destination Examination

The cost of a destination examination, before or after delivery, by a USDA representative on acceptable product will be for the account of USDA. Costs for destination examinations of rejected purchase units will be for the account of the contractor. A USDA representative will make arrangements for destination examinations prior to delivery.



Director, Food Safety and Commodity Specification Division
Livestock, Poultry and Seed Program

Attachments

EXHIBIT 1
USDA Labeled Five-Pound (2.27 kg) Cartons

Individual cartons shall be marked with the information on one of the applicable labels shown below. Markings must be legibly embossed, stamped, or preprinted on cartons, water-fast, non-smearing, of a contrasting color, clear, and readable. The plant number and production date must be legibly printed on the carton or embossed or printed on the gable seal of the carton. Example label identity statements are shown below. When citric acid is used, each letter and numeral of the identity statement must be the same size of the most prominent letters on the label. The processor may show the KOSHER symbol if the commodity meets the “kosher” requirements.

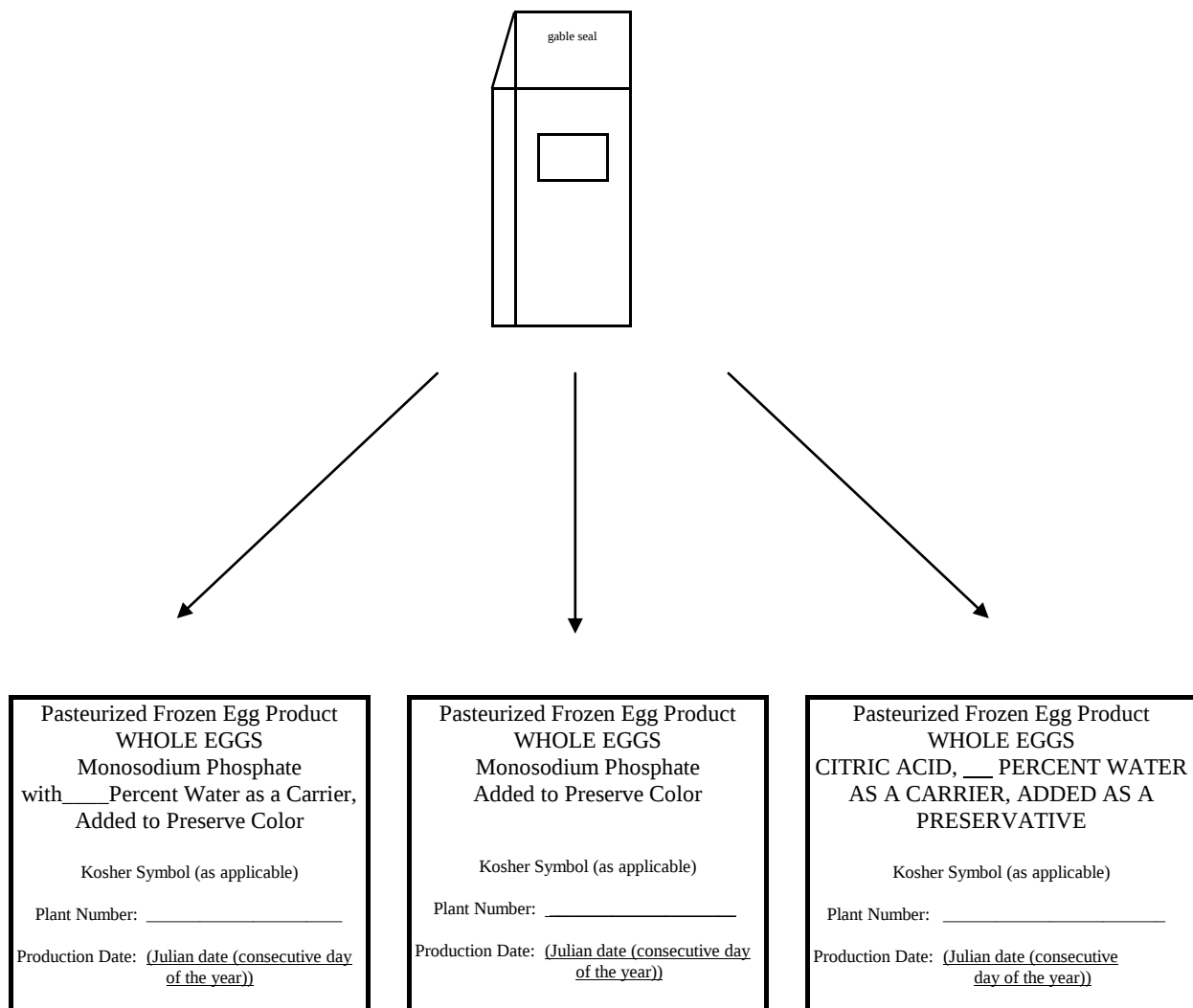


EXHIBIT 2

USDA Labeled Shipping Containers for 5-Pound Cartons

Marking Information: Shipping containers may be marked substantially as shown below. Detailed USDA labeling information is provided in Exhibits 3, 4, and 5. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a self-adhesive label that is applied to each container. Handling information may be printed on the top panel or on a separate waterproof instruction sheet inserted inside the shipping container. The USDA symbol, copy on back of Specification, is to be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number must be printed on the “TOP PANEL” or principal display panel. The recycle symbol and statement must be printed somewhere on the surface of each recyclable shipping container. Adjustments to position of information may be made to accommodate case openings for refrigeration.

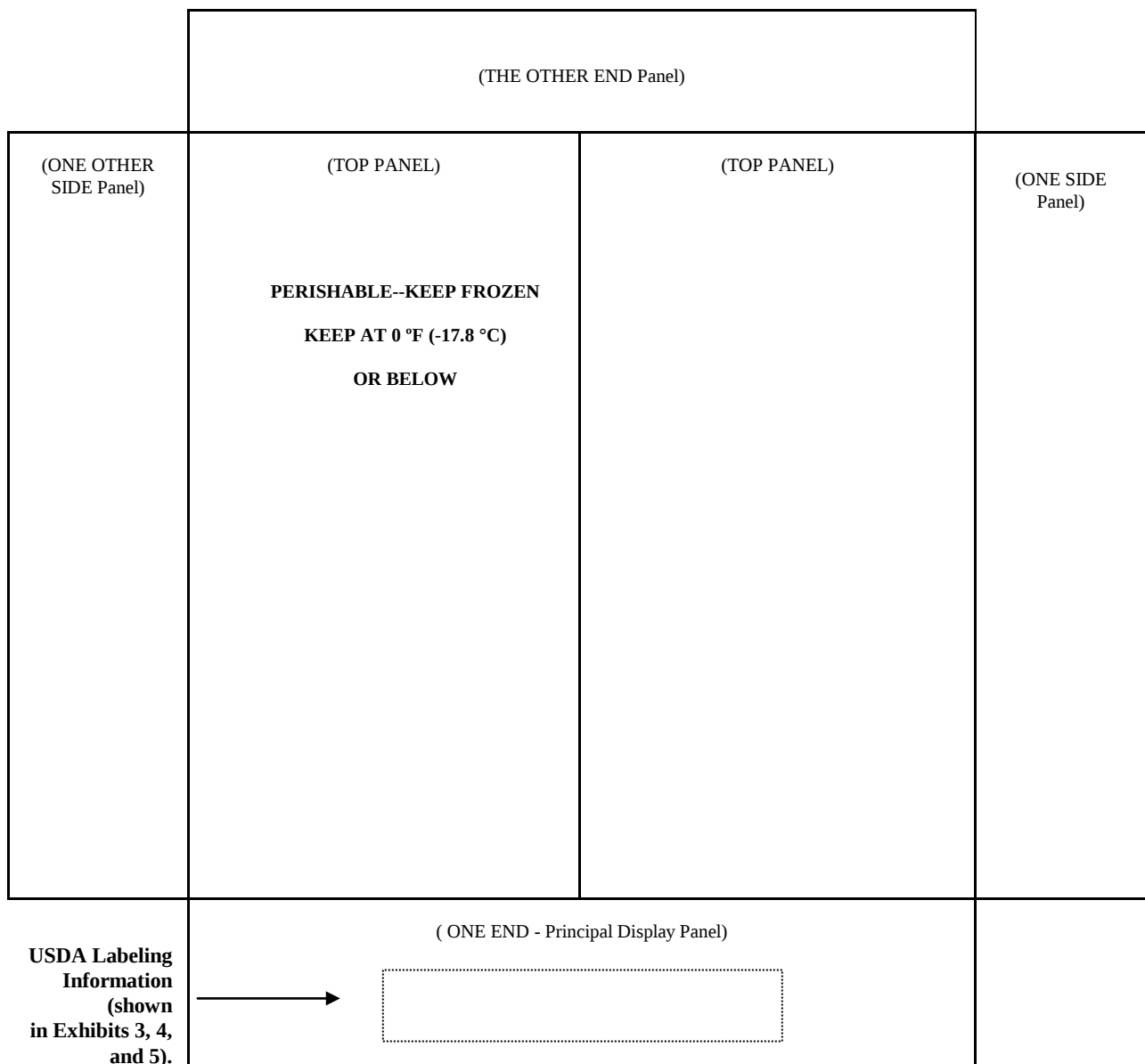


EXHIBIT 3
USDA Label Information for Shipping Containers of Frozen Whole Eggs
With Monosodium Phosphate and Water in 5-Pound Cartons

Marking Information: USDA labeling information must be printed on the principal display panel of each shipping container as provided in Exhibit 2. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a self-adhesive label that is applied to each container. The UPC 14-digit I 2/5 code and symbol must be shown in the lower right-hand corner of the principal display panel. The USDA symbol, copy on back of Specification, must be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number must be printed on the “TOP PANEL” or principal display panel. The processor may show the KOSHER symbol if the commodity meets the “kosher” requirements.



Pasteurized Frozen Egg Product
WHOLE EGGS

Monosodium Phosphate with
__ Percent Water as a Carrier, Added to Preserve Color

Processor's
Name, Address, and Phone No.

Nutrition Facts Label
Must Be Placed Here

KEEP FROZEN

Ingredients: (Food Allergen Statement
Must be Placed Here)

6/5-lb. (2.27 kg) Cartons
Net Weight 30 lbs. (13.61 kg)

PRODUCTION DATE _____

UPC Code and Symbol

EXHIBIT 4
USDA Label Information for Shipping Containers of Frozen Whole Eggs
With Monosodium Phosphate in 5-Pound Cartons

Marking Information: USDA labeling information must be printed on the principal display panel of each shipping container as provided in Exhibit 2. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a self-adhesive label that is applied to each container. The UPC 14-digit I 2/5 code and symbol must be shown in the lower right-hand corner of the principal display panel designated panel. The USDA symbol, copy on back of Specification, must be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel designated panel. The processor’s name, address, and phone number must be printed on the “TOP PANEL” or principal display panel. The processor may show the KOSHER symbol if the commodity meets the “kosher” requirements.



Pasteurized Frozen Egg Product
WHOLE EGGS

Monosodium Phosphate Added to Preserve Color

Processor's
Name, Address, and Phone No.

Nutrition Facts Label
Must Be Placed Here

KEEP FROZEN

Ingredients: (Food Allergen Statement
Must be placed here)

6/5-lb. (2.27 kg) Cartons
Net Weight 30 lbs. (13.61 kg)

PRODUCTION DATE _____

UPC Symbol and Code

EXHIBIT 5
USDA Label Information for Shipping Containers of Frozen Whole Eggs
With Citric Acid in 5-Pound Cartons

Marking Information: USDA labeling information must be printed on the principal display panel of each shipping container as provided in Exhibit 2. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a self-adhesive label that is applied to each container. The UPC 14-digit I 2/5 code and symbol must be shown in the lower right-hand corner of the principal display panel. The USDA symbol, copy on back of Specification, must be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number must be printed on the “TOP PANEL” or principal display panel. The processor may show the KOSHER symbol if the commodity meets the “kosher” requirements.



Pasteurized Frozen Egg Product
WHOLE EGGS

**CITRIC ACID, __ PERCENT WATER AS A CARRIER, ADDED AS A
PRESERVATIVE**

Processor's
Name, Address, and Phone No.

Nutrition Facts Label
Must Be Placed Here

Ingredients: (Food Allergen Statement
Must be placed here)

KEEP FROZEN

6/5-lb. (2.27 kg) Cartons
Net Weight 30 lbs. (13.61 kg)

PRODUCTION DATE _____

UPC Symbol and Code

EXHIBIT 6
Recycle Symbol and Plastic Materials Code System

RECYCLE SYMBOL (for Shipping Containers)



**PLEASE
RECYCLE**

PLASTIC MATERIALS CODE SYSTEM

Code

Material



----- **Polyethylene Terephthalate (PET)**



----- **High-Density Polyethylene**



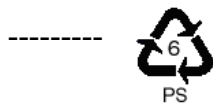
----- **Vinyl / Polyvinyl Chloride (PVC)**



----- **Low-Density Polyethylene**



----- **Polypropylene**



----- **Polystyrene**

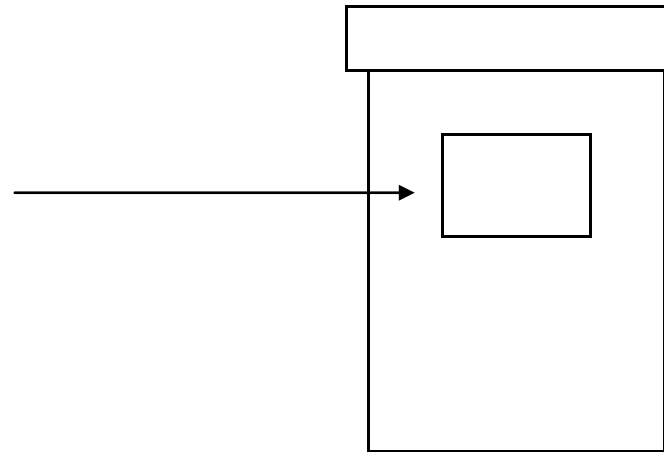


----- **All Other Resins**

EXHIBIT 7
USDA Labeled Thirty-Pound (13.61 kg) Plastic Containers

Shipping containers shall be marked with the information shown below. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a self-adhesive label that is applied to each container. The words “FROZEN WHOLE EGGS” must be printed in letters that appear more prominently than the other lettering on the container. The processor may show the KOSHER symbol if the commodity meets the “kosher” requirements. The USDA symbol, copy on back of Specification, is to be a minimum of 2.25 inches (5.72 cm) in height.

		
Pasteurized		
<u>FROZEN WHOLE EGGS</u>		
HANDLE PROPERLY TO AVOID SPOILAGE OR FOOD POISONING.		
<u>Storing:</u>	Place container of frozen whole eggs into freezer immediately upon delivery.	
<u>Thawing:</u>	Thaw only the containers needed. Do not allow any portion of product to exceed 40 °F (4.4 °C) during thawing.	
	Use thawed whole eggs within 24 hours. Immediately refrigerate (at 35 °F to 40 °F (1.7 °C to 4.4 °C)) unused whole eggs.	
<u>Using:</u>	For use by a Contractor to prepare cooked or baked products, or for use by other large volume users in cooked and baked products.	
	Processor's	
	Production Date: <u>(Month, Day, and Year)</u> Name, Address, Phone No.	
PERISHABLE--KEEP FROZEN		
KEEP AT 0° F (-17.8° C)		
OR BELOW		
30 lbs. (13.61 kg)	Recycle Plastic Materials Code	Kosher Symbol (as applicable)



USDA SYMBOL

