

## FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR WHOLE EGGS

Agricultural Marketing Service (AMS)  
Livestock and Poultry (LP) Program  
Standards and Specification (SSD) Division  
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Supersedes: FPPS for Whole Egg January 2017 – changes  
from previous requirements in [blue](#)

**Effective: [January 2022](#)**

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### 100 ITEM DESCRIPTION

- 110 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 shall total 48,000 pounds (21,772 kg).
- 111 Two-pound cartons (110845) – Frozen homogenized whole eggs with a color stabilizer packaged 2 pounds (0.91 kg) net weight in a pitcher-pour type, polyethylene-coated paperboard carton, and packed twelve 2-pound (0.91 kg) cartons per fiberboard shipping container. A purchase unit shall consist of 1600 cases totaling 38,400 pounds (17,418 kg).
- 112 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 shall consist of 1,334 shipping containers totaling 40,020 pounds (18,153 kg).

### 200 APPLICABLE DOCUMENTS

- 210 The following documents are incorporated as part of this USDA, AMS, [SSD FPPS-Whole Eggs – January 2022](#):
- 210.1 [AMS Master Solicitation for Commodity Procurements – Domestic Programs \(MSCP-D\)](#).
- 210.2 [AMS/LP/Quality Assessment Division \(QAD\) Policies and Procedures](#).
- 210.3 Regulations Governing the Inspection of Eggs and Egg Products (9 CFR § 590).
- 210.4 Regulations Governing the Voluntary Inspection of Egg Products (9 CFR § 592).

### 300 CHECKLIST OF REQUIREMENTS

- 310 Domestic Products – Refer to the current AMS [MSCP-D](#).

- 320 Food Defense – Refer to the current AMS [MSCP-D](#).
- 330 FSIS Requirements – The commodity shall 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. If applicable, the commodity shall additionally be produced and processed in accordance with the Contractors FSIS approved HACCP plan. The approved HACCP plan shall be accessible to the AMS Grader or Auditor.
- 340 Pre-Bid Contract Compliance and Certification Requirements – Refer to the [Supplement for Egg Products](#). The contractor shall request the use of either Option A – AMS QAD Grading-based Monitoring and Certification service, or Option B – QAD Audit-based Verification service, for assessing contract compliance of the finished product.
- 400 PROCESSING**
- 410 Processing Sequence Requirement – Frozen whole eggs with color stabilizer shall be processed, pasteurized, cooled, packaged, and packed in the same processing plant. Unless otherwise specified, bulk liquid eggs for further processing shall be produced from liquid whole eggs (without color stabilizer. The bulk liquid eggs commodity shall be shipped unpasteurized to an FSIS-inspected plant for further processing in accordance with FSIS regulatory requirements.
- 411 Date Processed – The frozen whole eggs with color stabilizer and bulk liquid whole eggs without color stabilizer (bulk liquid egg) shall be broken and processed after the date of the contract.
- 412 Lot Definition – A lot is the amount of packaged commodity produced during a day's production.
- 420 Liquid Whole Eggs
- 421 The shell eggs, when presented for breaking, shall be:
- 421.1 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
- 421.2 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
- 421.3 U.S. Consumer Grade AA or A based on destination tolerances or U.S. Nest-Run Grade.
- 422 The shell eggs shall not be more than 21 days old from the date of production at the time of processing, (7 CFR § 56.1 - eggs of current production definition) and shall comply with Food and Drug Administration (FDA) regulations for the ambient temperature during storage and transport (21 CFR § 118.4.e).
- 423 For the commercial nest-run and commercial consumer grades of shell eggs, the

contractor shall provide 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.

- 424 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.
- 425 Liquid Whole Eggs in Natural Proportion – The liquid whole eggs shall be egg whites and egg yolks in natural proportion as broken from the shell eggs and shall be processed into a uniform mix.
- 426 Liquid Whole Eggs from Other Plants – The liquid whole eggs may be transferred or obtained from another FSIS-inspected plant for further processing, provided the liquid whole eggs are produced in compliance with this FPPS, FSIS regulatory requirements [and if applicable, the Contractors FSIS approved HACCP plan](#). The product shall be accompanied by the Contractors Certificate of Conformance that states the date and time the shell eggs were broken and verifies that the commodity meets all the requirements as stated in this FPPS.
- 430 Bulk Liquid Whole Eggs without Color Stabilizer
- 432 Solids – Bulk liquid whole eggs shall have a total egg solids content equal to or greater than 23.6 percent. To meet this FPPS 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.
- 433 Holding and Cooling Temperatures – Product holding and cooling procedures for bulk liquid egg, unpasteurized or pasteurized, shall comply with FSIS regulatory requirements [and if applicable, the Contractors FSIS approved HACCP plan](#).
- 434 Tankers
- 434.1 Equipment– [In accordance with FSIS regulatory requirements and the Contractors Sanitation SOP](#), bulk liquid eggs shall be shipped in clean and sanitized commercial tankers.
- 434.2 Temperature – [In accordance with Contractors cooling SOP](#), Transport tankers shall have the capability of maintaining product temperature.
- 435 Loading of Tankers – Each tanker shall contain 48,000 pounds (21,772 kg) of bulk liquid egg (see [822.1](#) for variations permitted).
- 440 Processing Liquid Whole Eggs with Color Stabilizer
- 441 Formulation – A color stabilizer shall 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 shall be used.

- 441.1 Color stabilizer – The color stabilizer shall be one of the following (based on percent of the weight of the liquid whole eggs):
- 441.1.1 Citric acid--0.2 percent (maximum),
  - 441.1.2 Monosodium phosphate--0.5 percent (maximum), or
  - 441.1.3 Monopotassium phosphate--0.5 percent (maximum).
- 441.2 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 shall contain not less than 50 percent by weight of the color stabilizer.
- 441.3 Citric Acid
- 441.3.1 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.
  - 441.3.2 If citric acid is used, it shall 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.
- 442 Blending – The color stabilizer and liquid whole eggs shall be blended into a uniform mixture.
- 443 Homogenization – Only the liquid whole eggs with color stabilizer shall 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 shall be accomplished before the heated liquid enters the holding tubes of the pasteurization system.
- 450 Pasteurization
- 451 The liquid whole eggs with color stabilizer (2 or 5 pounds) shall be pasteurized:
- 451.1 (a) within 72 hours from the start of breaking and
  - 451.2 (b) at a temperature of not less than 142 °F (61.1 °C) and held at that temperature for not less than 3.5 minutes.
- 460 Verification of pH
- 461 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 shall result in rejection of the lot. The product's pH shall be determined using a pH meter with a scale graduated in 0.1 units and a reproducibility of less than 0.05 units. The Contractor shall observe daily calibration of the pH meter using a standard buffer solution and shall monitor the routine testing of packaged product prior to freezing.

Test results for each lot shall be maintained with applicable batch formulation records.

470 Freezing

471 The pasteurized liquid whole eggs with color stabilizer (2 or 5 pounds) shall be packaged and placed in the freezer within 8 hours from the start of pasteurizing and frozen within 60 hours after pasteurization.

**500 PACKAGING AND PACKING**

510 The contractor shall assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations, FSIS regulations and the requirements listed below.

520 Liquid Whole Eggs with Color Stabilizer (2 or 5 pounds)

521 Packing – Product shall be packed:

521.1 Twelve 2-pound (0.91 kg) cartons of liquid whole eggs with color stabilizer shall be packed upright in each fiberboard shipping container.

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

530 **Packaging** – All packaging and packing materials shall be clean and in new condition, shall not impart objectionable odors or flavors to their contents, shall be approved by the Food and Drug Administration (FDA) for use in contact with food products, and shall 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.

531 **Cartons** – Liquid whole eggs with color stabilizer shall be packaged in polyethylene-coated paperboard cartons. The carton shall be the pitcher-pour type and shall be fabricated from folding grade, bleached paperboard. The seams of the carton shall 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.

531.1 Each carton shall contain 2 pounds (0.91 kg) net weight of liquid whole eggs with color stabilizer or 5 pounds (2.27 kg) net weight of liquid whole eggs with color stabilizer.

540 Fiberboard Shipping Containers, shall

540.1 (a) be of such size to pack the cartons of product without slack filling or bulging;

540.2 (b) protect the interior cartons against loss and damage;

540.3 (c) withstand the humidity and temperature during the conditions of use; and

- 540.4 (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.
- 541 Final Closure – The final closure of the fiberboard shipping containers shall 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 shall not be used for the final closure. Staples shall 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.

**600 MICROBIOLOGICAL REQUIREMENTS – SAMPLING AND LABORATORY ANALYSES**

- 610 Liquid Whole Eggs with or without Color Stabilizer
- 611 Lot Definition – A lot is a day’s production.
- 612 Sampling – The commodity shall be:
  - 612.1 (a) sampled in the liquid form for laboratory analyses and analyzed for compliance with microbiological requirements,
  - 612.2 (b) examined in the liquid or frozen state for organoleptic requirements, and
  - 612.3 (c) accepted or rejected on a lot basis. The number of samples to be collected by the Contractor from each lot to be submitted for microbiological analysis are as follows (the USDA AMS National Science Laboratories (NSL) shall composite and analyze samples):

Number of Fiberboard Shipping Containers Number of Plastic Containers in Lot	<u>Samples</u>	Number of Composite <u>Samples</u>
1,200 or less	4	1
1,201 - 3,200	8	2
3,201 - 5,200	12	3
over 5,200	16	4

- 613 Samples for Laboratory Analyses – The samples for laboratory analyses shall be collected at random from each lot in an aseptic manner.
  - 613.1 Samples shall be collected aseptically and at random in the liquid form from: (a) 2 lb (0.91 kg) carton lot of liquid whole eggs with color stabilizer and (b) 5 lb (2.27 kg) carton lot of liquid whole eggs with color stabilizer. Each selected sample shall be properly identified.

613.2 A minimum sample size of 6 ounces of the commodity shall be collected for laboratory analysis. The identified samples shall remain under the custody of the Contractor until prepared for secure shipment to the laboratory. Pasteurized samples shall be shipped in the liquid or frozen form and packaged in such a way that cooler temperatures (32–40°F (0–4.44°C)) are maintained during transit.

613.3 The USDA AMS NSL shall composite the samples received.

614 USDA AMS NSL – Samples for laboratory analyses shall be submitted to the USDA AMS NSL. Costs incurred for sampling supplies, sampling, shipping the samples, and the laboratory analyses shall be paid by the contractor. Contractor shall notify USDA AMS NSL electronically via email or by phone prior to or at time of shipment. Samples shall be shipped to:

USDA, AMS, Science and Technology Program  
Laboratory Approval and Testing Division  
National Science Laboratories  
801 Summit Crossing Place, Suite B  
Gastonia, North Carolina 28054  
Telephone (704) 867-3873, Fax (855) 296-1230  
Email: NationalScienceLaboratories@ams.usda.gov

615 Laboratory Analyses

615.1 Microbiological Methods – The samples shall be composited and analyzed by the USDA laboratory in accordance with any approved AOAC International, FDA 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 samples in numerical sequence from one lot shall be composited and tested by the USDA laboratory.

615.1.1 *Salmonella* – One hundred grams of each composite sample shall be analyzed for *Salmonella*. Lots found positive for *Salmonella* shall be diverted from the AMS purchase program. Retesting shall not be allowed. The result of each composite sample shall be reported by the NSL on the laboratory testing report. A copy of the report shall be provided to SSD electronically.

615.1.2 Standard Plate Count – For each composite sample, the analysis results shall be reported on the NSL laboratory testing report; when any one composite result exceeds the applicable limit the lot shall be reported and the lot diverted from the AMS purchase program.

615.1.3 Coliforms – For each composite sample, the analysis results shall be reported on the NSL laboratory testing report; when any one composite result exceeds the applicable limit, the lot shall be reported and the lot diverted from the AMS purchase program.

615.2 Results – For a lot, the result for each type of laboratory analysis shall be reported for each composite sample submitted to the USDA AMS NSL. The results shall be reported on a laboratory testing report.

- 615.3 Samples failing microbiological requirements – A lot of pasteurized liquid whole egg product failing to meet the microbiological requirements cannot be used under this FPPS.
- 616 Timely Receipt of Laboratory Results – The [product](#) shall be sampled, 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 shall be added to the permissible delivery period before liquidated damages for late delivery shall be assessed.
- 617 USDA Sampling Option – USDA may select additional commodity for further inspection or [request](#) additional samples for laboratory analyses.
- 618 Egg product analyzed and found *Salmonella*-positive shall be segregated and handled in accordance with FSIS procedures.
- 620 Acceptance Requirements for Packaged Pasteurized Commodity – The commodity shall comply with the following microbiological requirements when sampled and analyzed in accordance with this FPPS.
- 621 *Salmonella* results shall be negative.
- 622 Standard plate counts shall not exceed 1,000 colony forming units (CFU) per gram.
- 623 Coliform counts shall not exceed 10 CFU per gram.
- 624 For all microbiological testing, any requests for retesting must be made to [SSD](#). Retesting shall be considered in instances in which sample transit, processing, or similar items may have impacted the test result.
- 625 Organoleptic Requirements – The frozen whole eggs with color stabilizer and liquid or frozen whole eggs without color stabilizer shall comply with FSIS regulatory requirements [and this FPPS](#). Any lot of commodity that does not comply with FSIS regulatory requirements cannot be used under this FPPS.
- 630 Bulk Whole Liquid Egg
- 631 Acceptance Requirements for Unpasteurized Bulk Whole Liquid Egg Commodity – Samples from tanker shipments of unprocessed bulk liquid eggs for further processing shall be collected [by the Contractor](#) and submitted to the USDA AMS laboratory by overnight delivery service. A minimum sample size of 6 ounces of liquid whole eggs shall be collected aseptically upon completion of loading the tanker. One sample from each tanker shall be collected for microbiological analysis. The identified sample shall remain under refrigerated conditions until prepared for secure shipment to the laboratory. The sample shall be packaged to remain at refrigerated temperature (37–40 °F (2.78–4.44 °C)) during transit and shall not be frozen. If a sample is damaged during transit, a frozen reserve sample shall be accepted and shipped as a replacement. If shipment of the sample is delayed due to inclement weather or Federal holiday, the sample may be held in a frozen state



prior to shipment to the lab. The sample testing results shall be subject to examination and comparison with the maximum microbiological requirements as stated in this FPPS.

632 Standard plate counts shall not exceed 50,000 colony forming units (CFU)/gram.

633 Coliforms counts shall not exceed 5,000 CFU/gram.

634 Generic *Escherichia coli* counts shall not exceed 1,000 CFU/gram.

635 The NSL shall provide [SSD](#) a copy of the laboratory testing report electronically. To ensure the quality of unpasteurized product, results failing to comply with the above referenced microbiological criteria shall require the contractor to provide a written corrective action in response to non-compliance. The corrective action shall address cause of the failure and measures to prevent reoccurrence. Further failure to comply may result in a detailed review of processes and/or disqualification for participation in this commodity purchase program.

## **700 LABELING**

710 Commercial labeling for 2-Pound cartons – The contractor shall use the same commercial format label within a purchase unit. Both the cartons/packages and shipping containers within a purchase unit shall be labeled in that format.

711 Commercial labeling or USDA labeling for 5-Pound cartons containers – When commercial or USDA labeling is selected, both the packages and shipping containers within a purchase unit shall be labeled in that format. The contractor shall use the same label format (either commercial or USDA) within a purchase unit.

720 Commercial Labeling Requirements

720.1 Commercially labeled packages and shipping containers shall be labeled in accordance with FSIS requirements. [Individual packages shall comply with retail consumer labeling requirements and shall meet Section 4A52.211-4 of the MSCP-D.](#)

720.2 Commercial Labels – Commercial labels shall be the processor's own commercial labels. Distributors' labels are not allowed.

721 Traceable Product – The processor shall 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 FPPS and commercial product, the identification system shall 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. The required product identification and record system, including codes, shall be reviewed by USDA before production begins for the contract(s).

721.1 The product identification code(s) shall be included on the Contractor's Certificate of Conformance ([EXHIBIT 6](#)) or [LP 210-S Shell Egg Grading Certificate](#) that shall

accompany the product to destination.

- 722 Nutrition Facts, Ingredients and Allergen statements on [Individual Packages](#). Nutrition Facts shall be provided. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product, e.g. Ingredients: \_\_\_\_\_. The allergen statement shall 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 \_\_\_\_\_.
- 730 USDA Labeling Requirements
- [730.1](#) When USDA labeling is used, any deviation from the USDA labeling requirements in this FPPS shall be approved by the Contracting Officer, in writing, prior to start of production. Labeling and marking information on cartons and shipping containers shall be water-fast, non- smearing, of a contrasting color, clear, and readable.
- 731 Processor Identification – The name, address, and phone number of the processor shall 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.
- 732 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 shall not cover or conflict with the labeling requirements of this FPPS.
- 733 Nutrition Facts, Ingredients and Allergen statements on [Individual Packages](#). Nutrition Facts shall be provided. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product, e.g. Ingredients: \_\_\_\_\_. The allergen statement shall 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 \_\_\_\_\_.
- 740 USDA Labeled 5-Pound (2.27 kg) Cartons
- 741 The required labeling and marking information, in essentially the same layout, as set out in EXHIBIT 1, and shall be legibly embossed, stamped, or printed on the principle display panel of each carton.
- 750 USDA Labeled Shipping Containers for 5-Pound (2.27 kg) Cartons
- 751 Labeling and Marking Information – The required labeling and marking, in essentially the same layout, is provided in EXHIBITS 2 - 5. This information shall be legibly preprinted, stamped, or stenciled on the container, or on a separate self-adhesive label.
- 752 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 shall 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.

**753** 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 shall be calculated from analytical results of one serving equaling 3 tablespoons (50 g) of pasteurized eggs. The nutrition facts label shall comply with applicable FDA nutritional labeling requirements (21 CFR § 101.9, excluding 21 CFR § 101.9(j)), including the declaration of trans fats and total carbohydrates.

**753.1** The nutrition facts shall 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 shall not cover or conflict with the labeling requirements of this FPPS.

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

**754** Universal Product Bar Code

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

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

**754.1.2** 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

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

**760** Use of Previously Printed USDA Labeling Materials

**761** Carryover inventories of existing supplies of (USDA labeled) printed labels or shipping containers from the FPPS for Whole Eggs dated June 2015 may be used.

If the ingredients statement or nutritional facts information label changes from that printed on existing supplies, the contractor/processor shall request temporary approval for use of carryover inventories from FSIS. Shipping containers or labels with incorrect:

- 761.1 (a) contract number,
- 761.2 (b) plant number,
- 761.3 (c) net weight,
- 761.4 (d) date packed,
- 761.5 (e) lot number, or
- 761.6 (f) nutritional facts information may be used if this incorrect information is corrected. The incorrect information shall be blocked out and the correct information legibly printed, stenciled, or stamped in permanent ink. Any printed materials with incorrect information, other than these specific examples, shall be approved by the Contracting Officer, AMS/USDA, Washington, D.C. prior to use. Additionally, the name, address, and phone number of the processor shall appear on each shipping container.

#### 770 Additional Labeling Issues

771 The following are not acceptable for use under this FPPS:

772 Commercial labels that do not have a processor traceability system and code.

773 Distributor commercial labels.

774 Two or more different commercial labels in the same purchase unit.

775 Commercial labels and USDA labels in the same purchase unit.

#### 780 Free Along Side (FAS) Vessel Deliveries

781 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 shall be clearly printed on at least two sides of each pallet.

### 800 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY

810 **Packaging Defects** – The exterior of the cartons shall be clean and free of product before packing into fiberboard shipping containers. Cartons containing product shall not leak and shall 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 shall be examined for packaging defects in accordance with FSIS procedures and instructions.

- 811 [Packing Defects](#) – Fiberboard shipping containers shall be examined for labeling, marking, and container defects in accordance with the United States Standards for Condition of Food Containers (7 CFR § 42).
- 820 [Net Weight](#)
- 821 [Liquid Whole Eggs with Color Stabilizer \(2 or 5 pounds\)](#) – A purchase or delivery unit shall consist of 1600 cases totaling 38,400 pounds (17,418 kg) for 2lb cartons, or 1,334 cases totaling 40,020 pounds (18,153 kg).
- 822 Bulk Unit Shipment Net Weight – A purchase or delivery unit shall consist of one tanker totaling 48,000 pounds (21,772 kg) net weight of bulk liquid egg.
- 822.1 A weight variation of minus 2 percent (47,040 pounds (21,340 kg)) is permitted on each purchase unit. USDA shall pay only for the amount of product delivered within the required weight range.
- 823 [The net weight shall be shown on the Contractor’s Certificate of Conformance or LP 210-S Shell Egg Grading Certificate \(scale receipt or Bill of Lading \(BOL\) may accompany load\).](#)
- 824 [The Contractor shall maintain records to demonstrate that each delivery unit has been examined for compliance with the net weight requirements at time of loading.](#)
- 830 [Loading and Shipping Requirements](#)
- 831 [Internal Product Temperature](#)
- 831.1 Tankers of bulk liquid whole egg shall 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) shall be rejected for use under this FPPS.
- 831.2 Frozen egg products shall 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) shall 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, shall be rejected for use under this FPPS.
- 831.3 Compliance with the internal product temperature requirement shall be [documented and records maintained for AMS review](#) for frozen or bulk liquid egg product.
- 832 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) shall be shown on each [Certificate of Conformance or LP 210-S Shell Egg Grading Certificate](#) accompanying each tanker of bulk liquid eggs to destination.
- 833 Sealing of Tankers – Each tanker shall be sealed [and recorded after the product](#)

has been determined acceptable for shipment by the Contractor or under the supervision of an AMS Grader with a USDA seal(s).

840 Inspection and Checkloading

841 Based on inspection option selected, the contractor shall utilize either USDA Grader or Contractor Checkloading at time of shipping to certify. The Contractor shall notify USDA AMS QAD staff prior to production. The checkloading requirements are as follows:

842 **USDA Grader Checkloading Requirements** – Inspection for contract compliance shall be made by an **USDA representative**, in accordance with 7 CFR § 56, 9 CFR § 592, FSIS regulatory requirements, and this FPPS at the site of processing, both during and after processing and packaging. The **USDA representative may** inspect the product at any point in transit, and after delivery to point of destination. Inspection records shall be complete and made available to USDA, as requested, to assure contract compliance.

842.1 **Procedures** – The inspection and **checkloading shall be performed by the AMS Grader**. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the **nearest QAD field office or the Director of QAD, LP Program, AMS, USDA, 1400 Independence Avenue, Room 2092-S, STOP 0258, Washington, DC 20250-0258, telephone (202) 690-3147.**

842.2 The quality, quantity, weight, packaging, packing, and checkloading of the commodity shall be evidenced by certificates issued by the AMS Grader. Contractor shall not ship the commodity unless informed by the AMS Grader that the designated commodity to be shipped meets the requirements of the AMS MSCP-D, Solicitation, and this FPPS.

843 **Contractor Checkloading Requirements** – Inspection for final contract compliance shall be made by the Contractor, in accordance with 7 CFR § 56, 9 CFR § 592, FSIS regulatory requirements, and this FPPS. The quality, quantity, weight, packaging and packing of the commodity shall be evidenced by a Certificate of Conformance that verifies the designated commodity to be shipped meets all the requirements as stated in this FPPS, MSCP-D and Solicitation.

843.1 **Procedures** – The contractor shall perform checkloading examinations at the time of shipment – as described in this FPPS starting at the section labeled Final Examination of Packaged and Packed Commodity and sections thereafter – and shall issue a corresponding Certificate of Conformance (EXHIBIT 6). The Contractor is required to provide an acceptance document to accompany each shipment. Additional details are found in the AMS MSCP-D, Section 4A52.247-3 for Bill of Lading Notations.

843.2 Contractors inspection records and checkloading documentation shall be complete and maintained, including the Certificate of Conformance, and made available to USDA, as requested, to assure Contractor Checkloading compliance. Contractor checkloading activity shall be reviewed by USDA under AMS LP QAD 623 Contractor Checkloading Surveillance Program at the cost of the Contactor.

## 900 PALLETIZED UNIT LOADS

910 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the Solicitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and that exposes each shipping container's principal display panel to facilitate certification examinations.

920 Size and Style of Container – Only one size and style of shipping container shall be used in any one delivery unit.

## 1000 SHIPMENT AND DELIVERY

1010 [Shipment and Delivery, including Load and Sealing, Delivery Notification and Split Deliveries – Refer to the current AMS MSCP-D.](#)

1011 Inspection and Grading Certificate

1011.1 [A copy of the Contractor's Certificate of Conformance and Bill of Lading or the original LP 210-S Shell Egg Grading Certificate issued at time of checkloading shall accompany each shipment to delivery destination.](#)

1012 In-Plant Deliveries

1012.1 [For in-plant deliveries, the contractor shall furnish and maintain applicable documentation such as the Contractors Certificate of Conformance or LP 210-S Shell Egg Grading Certificate and Contractor.](#)

1012.2 When bulk liquid whole egg (without color stabilizer) produced in a plant in accordance with this FPPS 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 [shall](#) be pasteurized in accordance with FSIS regulatory requirements.

## 1100 DESTINATION EXAMINATION

1110 Commodity Requirements – Before acceptance by [recipient](#), 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.

1120 Temperature – Frozen commodity shall 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 shall be rejected for use under this FPPS.

1130 Costs for Destination Examination – The cost of a destination examination, before or after delivery, by a USDA representative on acceptable product shall be for the account of USDA. Costs for destination examinations of rejected purchase units shall be for the account of the contractor. A USDA representative shall make

arrangements for destination examinations prior to delivery.

**1200 PRODUCT ASSURANCE AND COMPLAINT RESOLUTION**

1210 Product Assurance – The Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the [MSCP-D](#).

1211 Waiver Requests – Contractor shall submit all waiver requests directly to the Commodity Procurement Program (CPP) Contracting Officer for review and determination. A full list of CPP contacts can be found at:

<https://www.ams.usda.gov/sites/default/files/media/AMSCommodityProcurementStaffContactList.pdf>

1220 Complaint Resolution – Customer complaint resolution procedures shall be the responsibility of the Contractor. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.



**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).

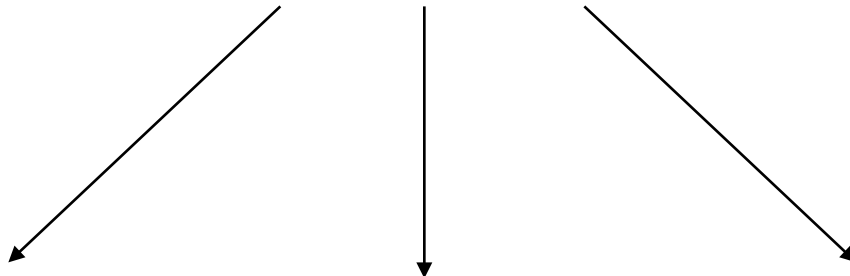
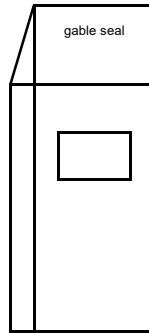
**LEFTOVERS:** Do not pour unused whole eggs back into carton. Refrigerate in a clear, tightly covered container. Use within 24 hours.

**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

**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 shall 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 shall 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 shall 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.



Pasteurized Frozen Egg Product  
WHOLE EGGS  
Monosodium Phosphate  
with \_\_\_ Percent Water as a  
Carrier, Added to Preserve Color

Kosher Symbol (as applicable)

Plant Number: \_\_\_\_\_

Production Date: (Julian date  
(consecutive day of the  
year))

Pasteurized Frozen Egg Product  
WHOLE EGGS  
Monosodium Phosphate  
Added to Preserve Color

Kosher Symbol (as applicable)

Plant Number: \_\_\_\_\_

Production Date: (Julian date consecutive  
day of the year))

Pasteurized Frozen Egg Product  
WHOLE EGGS  
CITRIC ACID, \_\_\_ PERCENT  
WATER AS A CARRIER, ADDED  
AS A PRESERVATIVE

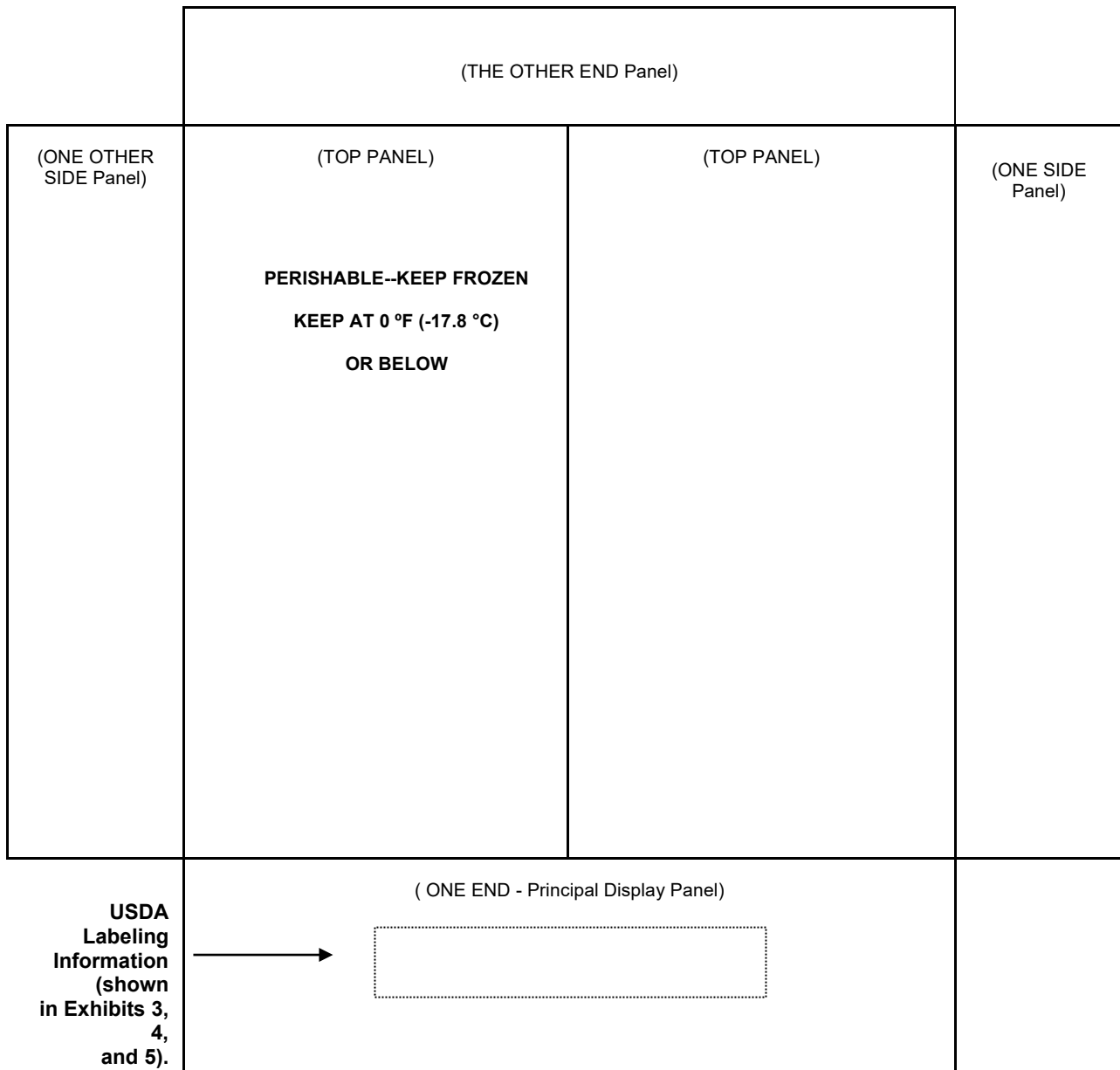
Kosher Symbol (as applicable)

Plant Number: \_\_\_\_\_

Production Date: (Julian date (consecutive  
day of the year))

**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 shall 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 (EXHIBIT 7) 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 shall be printed on the “TOP PANEL” or principal display panel. The recycle symbol and statement shall 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 shall be printed on the principal display panel of each shipping container as provided in Exhibit 2. Markings shall 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 shall be shown in the lower right-hand corner of the principal display panel. The USDA symbol (EXHIBIT 7) shall 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 shall 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  
Shall Be Placed Here

KEEP FROZEN

Ingredients: (Food Allergen Statement  
Shall 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 shall be printed on the principal display panel of each shipping container as provided in Exhibit 2. Markings shall 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 shall be shown in the lower right-hand corner of the principal display panel designated panel. The USDA symbol (EXHIBIT 7) shall 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 shall 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  
Shall Be Placed Here

KEEP FROZEN

Ingredients: (Food Allergen Statement  
Shall 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 shall be printed on the principal display panel of each shipping container as provided in Exhibit 2. Markings shall 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 shall be shown in the lower right-hand corner of the principal display panel. The USDA symbol (EXHIBIT 7) shall 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 shall 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  
Shall Be Placed Here

Ingredients: (Food Allergen Statement  
Shall 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

Approved by *JH* Jeffrey Hendricks  
Date Issued: 01/17/2017  
Date Revised: 01/06/2022

**Exhibit 6. Contractor Checkloading and Certificate of Conformance Requirement**

**UNITED STATES DEPARTMENT OF AGRICULTURE AGRICULTURAL  
MARKETING SERVICE LIVESTOCK AND POULTRY PROGRAM**

**CERTIFICATE OF CONFORMANCE FOR  
THE PROCUREMENT OF WHOLE EGGS**

**CERTIFICATE OF CONFORMANCE**

I certify the following:

- (1) On [delivery date(s)], [Contractor's name] furnished the (insert the appropriate commodity description) called for by Purchase Order Number \_\_\_\_\_ via [Carrier] under Sales Order Number/Item number(s) \_\_\_\_\_:
- (2) The (insert the appropriate material name) is of the quality specified and conforms in all respects with the purchase order requirements, including the FPPS, Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D), and Solicitation.
- (3) Product identification, (i.e. production lot number(s)) is in the quantity shown on the attached acceptance document.
- (4) Contractor assures all egg product used in fulfilling this contract was produced in the United States as defined in the AMS MSCP-D.

Date: \_\_\_\_\_

Signature: \_\_\_\_\_  
(Signed by an officer or representative authorized to sign offers)

Title: \_\_\_\_\_


Approved by  Jeffrey Hendricks  
Date Issued: 01/17/2017  
Date Revised: 01/06/2022

EXHIBIT 7

# USDA SYMBOL

