Commodity Specification

ALL PURPOSE EGG MIX

JULY 2005

I. GENERAL

A. Product Description

All purpose egg mix (product/commodity) produced under this Specification will be packaged and packed in one or more of the following forms as specified in the contract:

Pouches (076048) - All purpose egg mix will be packaged in plastic laminated foil pouches, 6 ounces (170 g) to each pouch, and packed 48 6-ounce (170-g) pouches per fiberboard shipping container with 18 pounds (8.16 kg) net weight. A purchase unit will consist of 2,000 shipping containers totaling 36,000 pounds (16,329 kg) net weight.

Polyethylene Bags (076010) - All purpose egg mix will be packaged in polyethylene bags, 10 pounds (4.54 kg) to each bag, and packed four 10-pound (4.54-kg) polyethylene bags per fiberboard shipping container with 40 pounds (18.14 kg) net weight. A purchase unit will consist of 1,000 shipping containers (totaling 40,000 pounds (18,144 kg) net weight).

B. Food Security Requirements

Contractors and subcontractors participating in the commodity purchase program must have a documented food security 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 security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter and 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. Prior to the initial commodity production run, the food security plan shall be made available to USDA certification agents and thereafter upon request.

C. Commodity Complaints

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

II. COMMODITY SPECIFICATION

A. Basic Requirements

Once awarded a contract, the contractor/processor must provide a copy of this Specification to the United States Department of Agriculture (USDA), Food Safety and Inspection Service (FSIS) Inspector.

1. Date Processed. The commodity must not be processed and packaged more than 30 calendar days prior to the date of the contract.

2. Inspection. The commodity 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, which includes processing, drying, packaging, packing, labeling and marking, sampling, laboratory results, test weighing, and checkloading under this Specification, must be supervised by an FSIS Inspector. Inspection for contract and specification compliance will be in accordance with the Regulations Governing the Voluntary Inspection of Egg Products (9 CFR Part 592).

3. FSIS Requirements. The commodity must be produced and processed in an FSIS federal establishment, be accurately marked and/or labeled, and meet all FSIS regulatory requirements, including all microbiological testing requirements, currently in place.

4. Origin of Eggs and Maltodextrin. The commodity must be produced from liquid whole eggs and maltodextrin which were processed in the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands from agricultural commodities 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 ingredients 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 ingredients to ensure they are not used in the commodity 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) in accordance with Article 76 of USDA-1.

B. Ingredients

1. Liquid Whole Eggs.

a. Liquid whole eggs must be processed from shell eggs produced by domesticated chickens.

(1) The shell eggs, when presented for breaking, must be:

(a) Commercial nest-run (shell eggs which are merchandised as they come from production facilities without grading or sizing; the eggs may be washed or unwashed);

(b) 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

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

(2) The shell eggs must not be more than 30 days old when presented for breaking.

(3) 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.

(4) For U.S. Consumer Grades or U.S. Nest-Run Grade of shell eggs, the U.S. Grade may be stated on a 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.

b. The liquid whole eggs must be egg whites and egg yolks in natural proportion as broken from the shell eggs. Liquid whole eggs may be produced in a plant other than where the commodity is processed, provided that such liquid whole eggs were produced in accordance with this Specification as evidenced by a USDA Egg Products Inspection and Grading Certificate and, upon arrival at the drying plant, the liquid whole eggs are found to be acceptable by an FSIS Inspector.

2. Maltodextrin. Maltodextrin must be used in the formula in the amount specified in II.C.1. The maltodextrin must have a dextrose equivalent (DE) measurement from 9 to 20 and be identified as Food Grade or accompanied by such certification.

3. Vegetable Oil. Only corn or soybean oil will be used but not a combination of corn and soybean oil. The oil must be stabilized with: (a) tertiary butylhydroquinone (TBHQ); or (b) a formulation of TBHQ and citric acid; or (c) a formulation of butylated hydroxyanisole (BHA), TBHQ, and citric acid; or (d) 0.00625 percent BHA, 0.00625 percent butylated hydroxytoluene (BHT), 0.00375 percent propyl gallate, and 0.00375 percent citric acid. The antioxidant formulations with TBHQ are preferable.

Heavy metal scavengers, antifoaming agents (methyl polysilicone must not be used), and oxystearin may be added to improve stability and performance of the oil. The antioxidants and other additives must be of a kind and at levels permitted under the Federal Food, Drug, and Cosmetic Act and regulations issued there under. The supplier of vegetable oil must provide a certification for each shipment of oil used under this Specification certifying the date the oil was analyzed and whether the oil complies with this Specification. The oil must not be analyzed by the supplier more than 14 days prior to delivery to the contractor.

a. Corn oil. Corn oil must be refined, bleached, winterized, and deodorized pure corn oil; have a bland flavor and odor and be free from rancid, metallic, oxidized, bitter, or other

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undesirable flavors or odors; be free from visible sediment and have a maximum Lovibond color

of 4 red and 35 yellow; and comply with the following analytical requirements (American Oil Chemists Society (AOCS) test method):

(1) Free fatty acid (as oleic), maximum 0.10 percent by weight.

(2) Maximum peroxide value of 1.0 milliequivalent per kilogram.

(3) Linolenic acid, maximum 1.5 percent by weight for corn oil.

(4) Moisture and volatile matter, maximum 0.10 percent by weight.

(5) Insoluble impurities, none.

b. Soybean oil. Soybean oil must be refined, bleached, partially hydrogenated, winterized, and deodorized pure soybean oil with a bland flavor and odor and must be free from rancid, beany, metallic, or other undesirable flavors or odors. Either 0.005 percent citric acid or 0.001 percent phosphoric acid must be added as a metal inactivating agent. The oil must: (1) be clear and brilliant in appearance at 70 °F to 85 °F (21.1 °C to 29.4 °C), free from visible sediment, and have a maximum Lovibond color of 1.5 red and 15 yellow, and (2) comply with the following analytical requirements (AOCS test method):

(1) Free fatty acid (as oleic), maximum 0.10 percent by weight.

(2) Linolenic acid, maximum 3.0 percent by weight as determined by alkali isomerization, or 3.5 percent by weight as determined by gas-liquid chromatography.

(3) Maximum peroxide value of 1.0 milliequivalent per kilogram.

(4) Moisture and volatile matter, maximum 0.10 percent by weight.

(5) Insoluble impurities, none.

(6) Iodine value 105-120.

4. Salt. The salt must be crystalline, free-flowing, food-grade, iodized sodium chloride.

5. Citric Acid. Citric acid must be certified as meeting Food Chemical Codex, Food Grade, or U.S. Pharmacopoeia requirements.

6. Ingredient Certification. The contractor must give the FSIS Inspector a copy of the certification for each shipment of ingredients prior to use of the ingredient in the commodity. Such certification is valid only for each applicable shipment and for use of the ingredient in the **II.B.6.**

current purchase under this Specification. An ingredient that does not comply with the analytical or other requirements specified herein, or found to be unsatisfactory upon organoleptic

examination by USDA, will be rejected.

7. Additional Sampling. USDA may require additional ingredient samples for examination or that additional samples be analyzed.

C. Product Formulation

1. Formulation. The ingredients must be combined in such proportions as to result in a packaged commodity of the following composition:

Whole egg solids	Not less than 71.8 percent by weight
Maltodextrin	Not less than 20.2 percent by weight
Vegetable oil	Not less than 4.0 percent by weight
Salt	Not more than 0.5 percent by weight
Citric Acid	Not more than 0.3 percent by weight
Moisture	Not more than 3.2 percent by weight

2. Artificial Coloring. Artificial coloring must not be used.

3. Egg Solids. Total solids of the liquid whole eggs must be determined prior to use. Extreme care must be exercised to assure that the final product formulation complies with the formulation specified in II.C.1. The contractor must provide records showing formulation of each batch of egg mix to the FSIS Inspector for review.

D. Processing

1. Liquid Whole Eggs. Liquid whole eggs used in the preparation of the product must not be held in excess of 72 hours from time of breaking until the start of mixing and blending.

2. Blending and Homogenizing. All ingredients shall be added directly to the liquid egg and vegetable oil. After the proper amounts of ingredients have been added to assure the required product formulation as specified in II.C.1., the mixture must be blended, thoroughly mixed, continuously agitated, and filtered through a screen with openings no larger than 0.033 inch (0.838 cm). Prior to pasteurization, the mixture shall be homogenized using a minimum pressure of 1,200 pounds per square inch (either single-stage or combined dual-stage homogenization) to assure uniform distribution of all ingredients in each batch.

3. Cooling of Blended Ingredients. Storage of the unpasteurized blended liquid slurry must be limited to that necessary to provide a continuous operation and in no event held longer than 16 hours after the beginning of the blending operation. The liquid slurry must be cooled to and maintained at a temperature of 45 °F (7.2 °C) or lower within 2 hours from time of blending.

4. Pasteurization. Following blending and homogenization, one of the following pasteurization methods must be used:

a. The mixture must be heated to a temperature of 152 °F (66.7 °C) or higher and held at that temperature for no less than 1 minute, then heated to a temperature of no less than 165 °F (73.9 °C) and held at that temperature for not less than 2 seconds. These two heat treatments must be a continuous procedure with no break in operations. Steam infusion systems may be used, provided these systems are approved and are accomplished in accordance with such provisions as may be required.

b. The mixture must be heated to a temperature of not less than 152 °F (66.7 °C) and held at that temperature for not less than 2.5 minutes; or

c. The mixture must be heated to a temperature of not less than 148 °F (64.4 °C) and held at that temperature for not less than 3.5 minutes.

5. Cooling Pasteurized Ingredients. The pasteurized liquid slurry must be cooled to and maintained at or below the temperature required by FSIS regulatory requirements. The pasteurized product is to be continuously agitated and is to be dried within 16 hours from the time the pasteurization process begins.

6. Dehydration. The liquid mixture must be spray dried in accordance with the requirements in FSIS regulatory requirements.

7. Cooling and Filling Operation. The dried product must be cooled immediately after drying and prior to any packaging to a temperature of 110 °F (43.3 °C) or lower. The product must be packed into the final packaged form as soon as possible but no longer than 48 hours after it is dried. Product which is not immediately packed into the final packaged form must receive a minimum of handling and be held in a clean and sanitary container until it is repackaged. The drying, cooling, and packaging must be accomplished within the same plant.

8. Cleaning of Drier. The cleaning or brushing down of the drier must be complete; sifters and conveyors must be cleaned each time the drier is cleaned or brushed down. The drier must be preheated after each cleaning or brushing down for a sufficient length of time to sanitize product contact surfaces.

9. Rework. Dried egg product (a) processed and packaged in accordance with this Specification and (b) recognized as eligible for reprocessing by FSIS (e.g., product from the drying operation) may be reworked and incorporated into formulated batches of liquid whole eggs (II.C.1.) provided:

II.D.9.

a. The dried egg product for rework has been processed and packaged (including product from the drying operation) not more than 60 days prior to the date of rework.

b. The dried egg product for rework is reconstituted with water to a solids content

less than the original formulated batch(es) of liquid egg product prior to further processing. When rework is reconstituted and awaiting completion of blending or formulated batch, the temperature of the rework slurry must comply with FSIS regulatory requirements.

c. The reconstituted egg product is incorporated at a maximum of 10 percent of the formulated batch of the commodity (II.C.1.) and processed and packaged in accordance with this Specification.

E. Packaging and Packing

All packaging and packing materials must be clean and in new condition, must not impart odors or flavors to the product, and must be approved by the Food and Drug Administration (FDA) for use in contact with food products.

1. Pouches.

a. Packaging.

(1) Six ounces (170 g) of product must be packaged in a clean, sanitary laminated pouch manufactured from the following materials: 25 pounds (11.34 kg) per ream mg (machine glazed) bleached or semi-bleached kraft paper, which is laminated to 0.00035 nominal gauge aluminum foil with 6 pounds (2.72 kg) per ream low density polyethylene, which, in turn, is coated on the foil side with a minimum of 27 pounds (12.25 kg) per ream low density polyethylene facing the product.

(2) The pouches must be formed and the seams bonded by a coating-to-coating heat seal that provides the same protective qualities as the body of the pouch. The excess air must be removed from the pouch prior to heat sealing the filled pouch. Each roll of pouch material must be overwrapped prior to shipment from the packaging processor.

b. Packing. The packing of filled, laminated foil pouches into shipping containers must be done outside the packaging room. Forty-eight 6-ounce (170 g) pouches, with the exterior clean and free of product, must be packed in each fiberboard shipping container. The containers must be divided into four equal-sized compartments. All dividers must be of the same material as the shipping container, extend to the sides, and be full height of the inside of the shipping container.

2. Polyethylene Bags.

a. Packaging.

(1) Ten pounds (4.54 kg) of product must be packaged in a low-density

polyethylene bag fabricated from normal impact strength polyethylene or high impact strength polyethylene of natural color (essentially colorless) and transparent. The wall thickness must be not less than 3 mil (0.003 inch). The bag may be fabricated from flat or tubular material, and all seams must provide the same protective qualities as the body of the bag. The maximum average water-vapor transmission of the film at 90 to 95 percent relative humidity at a temperature of 100 °F (37.8 °C) plus or minus 5 °F (2.8 °C) must not exceed 0.65 gram per 100 square inches in 24 hours.

(2) The bag must be of a length that can be readily and easily closed, sealed, and resealed.

(3) After filling, the bag must be closed by expelling the excess air, twisting the bag, and closing with a type of plastic quicklock device that can be opened and reused. The closure must be secure so no leakage of product will occur when pressure is applied to the sides of the polyethylene bag.

b. Packing. Four 10-pound (4.54 kg) bags filled with all purpose egg mix, with the exterior clean and free of product, must be packed in an upright position in each fiberboard shipping container. Partitions of the half-slotted style must be provided for packing in the bags. The partitions must be of the same material as the shipping container and be full height of the inside of the shipping container.

3. Shipping Containers.

a. Requirements. The fiberboard shipping container must: (1) be of such size to pack the bags of product without slack filling or bulging; (2) protect the packages of product from contamination and against loss and damage; (3) withstand the variations in humidity and temperature during the conditions of use; and (4) have the combined facings weight, the bursting strength, and the compression strength (edge crush value) to withstand the stresses of handling, shipping, stacking, and storage.

b. Closure. The outer flaps must be drawn together as closely as possible to assure a compact and tight pack. Outer flaps must not project over the outside edge of the shipping container. Any of the following methods of closure may be used:

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(1) Commercially acceptable filament-reinforced tape or similar types of materials.

(2) Commercially acceptable adhesive provided that waxed paper or a polyethylene liner is placed inside the shipping container in such a manner that will prevent the bags from sticking to the shipping container.

(3) The bottom flaps of shipping containers of the tuck-in and die-cut style need not be fastened when the tuck-in flaps interlock at the center forming four compartments.

(4) For pouches, staples may be used on the bottom flaps of the shipping container, provided the staples are tightly clenched to eliminate sharp edges prior to packing the pouches in the shipping container.

F. Sampling and Laboratory Analyses

1. Definition of a Lot.

a. A lot is a day's production of packaged commodity from one drying unit.

b. The packaged commodity will be: (1) sampled and analyzed according to II.F.2. and II.F.4., for palatability, moisture content, and microbiological requirements; (2) examined for organoleptic requirements; and (3) accepted or rejected on a lot basis.

2. Sampling for Laboratory Analyses. All sampling which requires exposing the product to the atmosphere will be completed in the packaging room or in an approved sampling room. Samples, when composited, must also be handled in an approved sampling room.

a. A sample for laboratory analyses will be:

(1) Pouches. One 6-ounce (170 g) pouch; or

(2) Bags.

(a) One 6-ounce (170 g) sample drawn from one 10-pound (4.54 kg) polyethylene bag.

(b) The FSIS Inspector will draw samples of product using a sterile single-use sampling spoon from each lot. Samples must be submitted in laminated sample bags equivalent to a bag composed of Kraft paper with aluminum foil (0.0035 inch (0.0889 mm)). The bags must not exceed a maximum moisture vapor permeability of 0.002 grams per 100 square inch (645.16 square centimeter) in 24 hours at 90 percent relative humidity and a temperature of 100 °F (37.8 °C). All equipment and supplies used for sampling must be

provided by the contractor. The USDA or USDA-contracted laboratory will composite the samples received.

b. The FSIS Inspector will draw samples from each lot as follows: one from the first 10 shipping containers produced and packed; one from the last 10 shipping containers produced and packed; and the remaining samples at random. The total number of samples from each lot will be:

(1) Pouches

Lot Size	Sample Pouches
1,200 or fewer pouches	8
1,201 - 35,000 pouches	12
35,001 or more pouches	16

(2) Polyethylene bags

Lot Size	Samples
45 or fewer bags	8
46 - 1,300 bags	12
1,301 or more bags	16

(3) USDA may select additional product for further examination or may draw additional samples for laboratory analyses.

c. Samples must be submitted to a USDA or USDA-contracted laboratory for composite and analysis.

3. USDA Laboratories. Palatability tests will be performed only at the Minnesota Department of Agriculture laboratory, St. Paul, MN, and AMS National Sciences Laboratory, Gastonia, NC. Other USDA or USDA-contracted laboratories may be used for the other tests. All costs incurred for sampling, shipping, and analyzing samples as required in this Specification will be at the contractor's expense.

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II.F.

4. Requirements and USDA Laboratory Analyses.

a. Methods. Samples of the commodity to be analyzed for palatability and organoleptic examination, and moisture content are to be analyzed in accordance with the methods listed in "USDA Laboratory Methods for Egg Products." All other analyses shall be performed in accordance with "Official Methods of Analyses," AOAC International; "Bacteriological Analytical Manual, FDA;" or other methods approved by other National or International organizations and accepted by AMS for Salmonella, standard plate count, coliform

count, moisture, and palatability.

(1) Chemical analysis
- Moisture determination

(2) Microbiological analyses
- Standard plate count
- Coliform (most probable number)
- Salmonella

(3) The prescribed test for palatability will be for dried whole eggs (mix 33 grams of commodity with 90 milliliters of distilled water).

b. Palatability and organoleptic examination.

(1) Requirements. The packaged commodity must be light yellow in color, free from foreign materials, and must be smooth and free from lumps that do not break apart under light pressure. It must reconstitute readily with cold water to produce a smooth mixture and be free from scorched, burnt, sulfurous, or any other off odors or flavors, both in the dried form and when reconstituted and cooked by the method specified in "USDA Laboratory Methods for Egg Products." The commodity must score at least seven (7) in palatability based on "Official U.S. Standards for Palatability Scores for Dried Whole Eggs" (7 CFR Part 55, Subpart B), except as modified in II.F.4.a. The finished cooked product must not show evidence of brownish or greenish colors when reconstituted and cooked by the method specified.

(2) Palatability Analyses. Up to six samples in numerical sequence from one lot may be composited and tested by the USDA or USDA-contracted laboratory. The results for palatability scores will not be averaged, and the laboratory will report the individual scores. The lowest score will determine acceptance or rejection of the lot.

c. Moisture content, standard plate count, and coliform count.

(1) Requirements. The packaged commodity must comply with the following requirements:

(a) Moisture content must not exceed 3.2 percent.

(b) Standard plate count must not exceed 25,000 colony forming units (CFU) per gram.

(c) Coliform count must not exceed 10 per gram.

(2) Analyses. Up to 12 samples in numerical sequence from one lot may be composited and analyzed by the USDA or USDA-contracted laboratory. When two or more composite samples from a lot are analyzed for moisture content and standard plate count, the results of each type of analysis will be averaged by the laboratory and the average reported on the USDA Egg Products Inspection and Grading Certificate (USDA Certificate); except that when any one of the analyses exceeds the applicable limit in II.F.4.c.(1), both results will be reported and the lot rejected. Coliform count results will not be averaged. Each coliform count will be reported by the laboratory, and the highest result will determine acceptance or rejection of the lot.

As an alternative to reporting the results on the USDA Certificate, the results may be reported on a laboratory testing report generated by the Laboratory Information Management System. The laboratory testing report will contain the USDA Certificate number, and the report may be faxed to recipients.

d. Salmonella.

(1) Requirement. Each lot of the commodity must be found negative for Salmonella. **No appeals or retesting will be permitted.**

(2) Analyses. The USDA or USDA-contracted laboratory will combine the samples in numerical sequence into groups of four, and the laboratory will weigh 25 grams from each sample in the group and combine into a 100-gram composite sample for analysis. The results of the analysis for each composite sample will be reported separately.

5. Samples Failing Requirements. A lot of packaged commodity failing to meet the palatability and organoleptic requirements, moisture content, or microbiological requirements will be rejected.

6. Timely Receipt of Laboratory Results. The contractor must present the packaged commodity to an FSIS Inspector so the product may be sampled, the samples sent to the USDA or USDA-contracted laboratory, and the laboratory analyses performed in time for the laboratory **II.F.6.**

results to be made available for the contractor to meet the shipping or 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 sample by the USDA or USDA-contracted laboratory, the number of days' delay will be added to the permissible shipping or delivery period before liquidated damages for late shipment or delivery will be assessed.

G. Retesting

1. Retesting Requests. In lieu of an appeal, the contractor may request approval from the

Contracting Officer to retest any lot in which the original analyses show it is not in compliance with the requirements found in II.F.4. **Retesting will not be permitted for commodity found Salmonella-positive.** Egg product analyzed and found Salmonella-positive will be handled in accordance with FSIS procedures.

2. Retesting Procedures. Shipping containers must be separated into sublots or sublotted on pallets containing not more than: (a) 50 shipping containers of 6-ounce (170 g) pouches, or (b) 25 shipping containers of 10-pound (4.54 kg) polyethylene bags of continuously produced finished product. The containers or the pallets will be consecutively numbered at time of packing. If the pallet sublotting method is selected, each container on the pallet will be numbered with the same number. The contractor may remove any sublot that is suspected of being out of compliance.

a. Retesting for palatability.

(1) Consecutively numbered containers. The contractor may remove any number of sublots for reprocessing. The balance of the lot of consecutively numbered containers will be resampled on a random basis using twice the number of samples specified in II.F.2.b. Up to six samples in numerical sequence of the sublots may be composited and tested by the USDA or USDA-contracted laboratory. The USDA or USDA-contracted laboratory will reported each composite score for palatability. The lowest palatability score will determine acceptance or rejection of the lot.

(2) Pallet sublotting. Resampling and testing using the pallet sublotting method will be permitted as follows: The sample size for palatability on a sublot basis will be two samples. The USDA or USDA-contracted laboratory will combine, test, and report the score for the two samples. This score will determine acceptance or rejection of the sublot.

(3) Testing of samples. Samples collected from a lot to be retested for palatability must be submitted to the laboratory where the original analyses were performed.

b. Retesting product for standard plate count and coliform. The contractor may request retesting of any lot when results of the original laboratory analyses exceed the microbiological requirements specified in this Specification for standard plate count and coliform

II.G.2.b.

count. If authorized by the Contracting Officer, the identified lot will be examined according to FSIS procedures and instructions and retested for standard plate count and/or coliform in accordance with II.G.2. and F.4.c.

c. Retesting for moisture content. The lot will be separated into two sublots containing approximately the same number of cases. Twelve samples will be drawn from each sublot, identified, and submitted to a USDA or USDA-contracted laboratory for analysis. Each sublot will be composited and analyzed separately by the USDA or USDA-contracted laboratory. The results (average of duplicate analyses) of each sublot will be stated on the

certificate. All results of the duplicate analyses for moisture will be recorded on the certificate when a result shows noncompliance with the requirements of this Specification.

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

III. LABELING

Commercial labeling (III.A. and III.H.-I.) or USDA labeling (III.B.-I.) 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. Distributor Labels. Commercial labels must be the processor's own commercial label. 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 complying with this Specification and commercial product, the identification system must differentiate between USDA and non-USDA purchased 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 processor/contractor 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

Branch, Poultry Programs, AMS, U.S. Department of Agriculture, Rm. 3941-S, STOP 0260, 1400 Independence Avenue, SW, Washington, D.C., 20250, fax number (202) 720-5871, phone number (202) 720-7693. Changes made to a processor's identification and record system must be resubmitted prior to implementation. 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.

B. USDA Labeling Requirements

When USDA labeling is used, any deviation from labeling requirements in this Specification must be approved by the Contracting Officer, in writing, prior to the start of production. Labeling and marking information on pouches, bags, and shipping containers must be water-fast, nonsmearing, 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. The name, address, and phone number can be that of the individual processing plant; company headquarters; or the business component that handles product complaints for the processor.

2. Inventory Control Label. The processor may use a pressure-sensitive label to place any additional information (including bar codes) for processor inventory control purposes. This label may be applied somewhere on the surface of the shipping container. The label must not cover or conflict with the labeling requirements of this Specification.

C. USDA Labeled Individual Pouches

1. Printed Pouches. Each individual pouch must be labeled with the information and in the design illustrated in EXHIBIT 1, "Labeling Information for 6-Ounce Pouches." Disks with the graphics for label information and design are available by contacting the Office of Communication, Design Division, on (202) 720-4339.

2. Ingredients Statement. The ingredients statement must appear on each pouch. The name of the vegetable oil must be specified. If other vegetable oils might be used during the purchase program, they must also be specified and may be shown as follows: corn or soybean oil--not less than 4 percent. The percentage of whole eggs and maltodextrin listed in the ingredients must include the solids content. All ingredients are to be expressed in descending order depending on the percentage of the total liquid formula.

3. Nutritional Labeling. A nutritional label, indicating the nutrient content of the commodity, is required on each individual pouch of commodity. The nutrition information must

be calculated on one serving equaling 2 tablespoons (0.60 ounces (17.01 g)) of all purpose egg mix. The nutrition facts panel must comply with applicable FDA nutritional labeling requirements (21 CFR § 101.9, excluding 21 CFR § 101.9(j)). The nutrition facts panel must be preprinted on each pouch, or printed on a pressure-sensitive label and applied to each pouch. The pressure-sensitive label must not cover or conflict with the labeling requirements of this Specification.

4. Universal Product Bar Code.

a. A Universal Product Code (UPC), code and symbol, called Interleaved

2 of 5 (I 2/5), must appear on each pouch and shipping container. 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 code symbols. Printing, readability, and scanability of the bar coding must be in accordance with UPC guidelines published by Uniform Code Council, Princeton Pike Corporate Center, 1009 Lenox Drive, Suite 202, Lawrenceville, NJ 08648.

b. The contractor will use the code furnished by USDA. USDA has acquired a unique processor's identification number for the commodity purchase programs and must use a unique item code number for the commodity purchased under this Specification. The contractor need not join Uniform Code Council, Inc.
III.C.4.

(1) Pouches.

(a) The 12-digit I 2/5 bar code for commodity in 6-ounce (170 g) pouches is: 7 15001 01570 9

(b) The UPC code and symbol must appear on each pouch, as illustrated in EXHIBIT 1.

(2) Shipping containers for 6-ounce (170 g) pouches.

(a) The 14-digit I 2/5 bar code for shipping containers of commodity in 6-ounce (170 g) pouches is: 1 07 15001 01570 6

(b) The UPC code and symbol must be placed in the lower right-hand corner of the principal display panel designated panel of each shipping container.

III.

D. USDA Labeled Shipping Containers for 6-Ounce Pouches

1. Labeling and Marking Information. The required labeling and marking information, in essentially the same layout, is provided in EXHIBITS 2 and 3. Labeling and marking information must be legibly preprinted, stamped, or stenciled on each shipping containers; or printed on a pressure-sensitive label and applied to each shipping container.

2. Ingredients Statement. Each ingredient and percent must be indicated on the label. The name of the vegetable oil used must be specified. If other vegetable oils might be used during the purchase program, they must also be specified. The percentages of whole eggs and maltodextrin listed in the ingredients statement must include the solids plus the moisture content.

All ingredients are to be expressed in descending order depending on the percentage of the total liquid formula.

3. UPC Code. The UPC code and symbol (see III.C.4.) for shipping containers of commodity in 6-ounce (170 g) pouches is: 1 07 15001 01570 6

4. Recycle Symbol and Statement. The contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 4. The statement "PLEASE RECYCLE" is to be placed under the symbol. The recycle symbol and statement must be legibly printed in permanent ink.

E. USDA Labeled Individual Polyethylene Bags

No labeling information is required on the individual polyethylene bags.

F. USDA Labeled Shipping Containers for Polyethylene Bags

1. Labeling and Marking Information. Labeling and marking information must be: (1) preprinted, stamped, or stenciled on each shipping containers; or (2) printed on a pressure-sensitive label and applied to each shipping container. The labeling and marking information, in essentially the same layout, is provided in EXHIBITS 5 and 6.

2. Key Points About All Purpose Egg Mix. The contractor must furnish and insert an instruction sheet on top of the product in each shipping container stating the information on handling the product shown in Table 1. Alternatively, this information may be printed on the top panel of each shipping container (EXHIBIT 5).

Table 1. KEY POINTS ABOUT ALL PURPOSE EGG MIX

ALL PURPOSE EGG MIX
A Dried Egg Product

STORING: Store unopened bags of All Purpose Egg Mix in a cool, dry place. After opening bags, store unused portion in resealable bag, or in a tightly closed container, in refrigerator.

RECONSTITUTE WITH WATER: Reconstitute only the quantity needed for the recipe and use immediately.

Mixer method:
Portion egg mix into mixer bowl. Add one-half of the volume of water to the egg mix. Mix on low speed until blended (mixture will be thick). Add remaining water and continue mixing on low speed until blended.

Hand method:
Egg mix can be reconstituted by hand using a wire whisk. Portion egg mix into mixer bowl. Pour one-half of the volume of water over eggs. Whisk until blended (mixture will be thick). Add remaining water and whisk until blended.

HANDLING: Do not let any mixture that contains the all purpose egg mix remain at room temperature for longer than one hour, including preparation and serving time.

EQUIVALENTS: Reconstitute by weight, one part All Purpose Egg Mix with two parts water.

For 12 (1 dozen) large eggs, use 7.20 ounces (204.12 g) of mix.

For 100 large eggs, use 3.75 pounds (1.70 kg) of mix.

CREDITING INFORMATION:

21.6 ounces of reconstituted All Purpose Egg Mix (7.2 ounces dry) provides 20.6 ounces of equivalent meat alternate for Child Nutrition Meal Pattern Requirements.

11.25 pounds of reconstituted All Purpose Egg Mix (3.25 pounds dry) provides
172 ounces of equivalent meat alternate for Child Nutrition Meal Pattern Requirements.

3. Nutritional Labeling for Polyethylene Bags. A "nutrition facts panel" (see III.C.3.) indicating the nutrient content of the commodity must be printed on the "top panel" or the principal display panel designated panel of each shipping container of all purpose egg mix.

4. Ingredients Statement. Each ingredient and percent must be indicated on the label. The name of the vegetable oil used must be specified. If other vegetable oils might be used during the purchase program, they must also be specified. The percentages of whole eggs and maltodextrin listed in the ingredients statement must include the solids plus the moisture content. All ingredients are to be expressed in descending order depending on the percentage of the total liquid formula.

5. UPC Code. The 14-digit I 2/5 bar code (see III.C.4.) for shipping containers of 10-pound (4.54 kg) bags of commodity is: 1 07 15001 01757 1

6. Recycle Symbol and Statement. The contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 4. The statement "PLEASE RECYCLE" is to be placed under the symbol. The recycle symbol and statement must be legibly printed in permanent ink.

G. Use of Previously Printed USDA Labeling Materials

Carryover inventories of existing (USDA labeled) supplies for (1) printed shipping containers for commodity in 6-ounce (170 g) pouches, and (2) printed packaging materials and shipping containers for commodity in 10-pound (4.53-kg) bags from the Commodity Specification for All Purpose Egg Mix dated July 2004 may be used. If the ingredients statement changes from that printed on existing supplies, the contractor/processor must request temporary approval for use of carryover inventories from FSIS.

Shipping containers which comply with this Specification except for incorrect: (1) contract number, (2) plant number, (3) net weight, (4) date packed, (5) lot number, (6) ingredients statement, or (7) nutritional facts information or panel 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. Any printed materials with incorrect information, other than these specific examples, must be approved by the Contracting Officer, Poultry Programs, Washington, D.C., prior to use. Additionally, the name, address, and phone number of the processor must appear on each shipping container.

H. 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.

III.

I. F.a.s. Vessel Deliveries

F.a.s. vessel deliveries that are not source loaded in a seavan are required to show the final destination's overseas address as provided in the Notice to Deliver. 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 Material.

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 All Purpose Egg Mix dated July 2005 comply or will comply with the terms of the Commodity Specification.

Name _____

Title _____"

One certification is adequate for all production under this Specification.

2. Examination of Packaged and Packed Commodity.

a. Labeling, marking, and container defects. The pouches or polyethylene bags of the commodity and the shipping containers in a delivery unit will be examined for condition and for labeling and markings in accordance with the United States Standards for Condition of Food Containers (7 CFR Part 42).

b. Tolerance for defects. If pouches or bags of egg mix or shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable AQL sample plan, the delivery unit of all purpose egg mix will be rejected.

B. Test Weighing

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

IV.

C. Inspection and Checkloading

1. Requirements. Inspection for contract compliance will be made by a USDA representative in accordance with 7 CFR Part 55, 9 CFR Part 592 when performed by an FSIS Inspector, FSIS regulatory requirements, and this Specification, at the site of processing, both during and after processing and packaging. A USDA representative 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 checkloading required by Articles 54 and 55 of USDA-1 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 checkloading of the commodity (including acceptance of the transport container for conveyance) will be evidenced by certificates issued by the FSIS Inspector. The contractor must not ship the commodity unless informed by the FSIS Inspector that the designated lot meets contract specifications.

V. UNITIZATION

Each delivery unit of commodity must be unitized (palletized and stretchwrapped) and must comply with the following:

A. Pallets

Pallets must be good quality, wood, 48 inches x 40 inches, nonreversible, flush stringer, and partial fourway entry. Each pallet of shipping containers must be stretchwrapped 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 in no way responsible for such arrangements.

VI. SHIPMENT AND DELIVERY

Shipment and delivery must be made in accordance with this Specification, the applicable Announcement and Invitation, and Articles 56, 57, and 64 of USDA-1, as amended by the Announcement. In addition, the following provisions must be adhered to:

A. Inspection and Grading Certificate

A copy of the original USDA Egg Products Inspection and Grading Certificate issued at time of checkloading must accompany each shipment.

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 an FSIS Inspector.

1. Railcar. Each railcar must be sealed at origin. The contractors are responsible for arranging railcar deliveries of more than one delivery unit so that each delivery 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 delivery unit shipped by truck or piggyback which includes split deliveries to multiple destinations will not require separation by sealing each drop.

C. Delivery Notification

Notwithstanding the provisions of Article 56(c) of USDA-1, as amended by the applicable Announcement, the contractor must follow the instructions in the Notice to Deliver issued by the Kansas City Commodity Office (KCCO) concerning delivery notification. Such notification and information of impending delivery are vital in proper execution of delivery. The contractor must notify the State distributing agency(ies) and the consignee(s) of shipment per instructions in the Notice to Deliver. For rail or piggyback shipments, notification shall be made on the day of shipment. For truck shipments, notification of the estimated arrival time should be made as far in advance of delivery as possible. In addition, for truck or piggyback shipments, the contractor must request and keep scheduled appointment(s). Unloading appointments for truck or piggyback shipments must be requested from the consignee contact party(ies) at least 24 hours in advance of delivery.

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

VI.C.

2. Delivery In Storage. Delivery may be made in store provided the destination in the Notice to Deliver and the place the contractor has the commodity in storage are the same. Inspection and certification by a FSIS Inspector are also required for transfers in store.

D. Split Deliveries

The contractor is responsible to deliver the quantity stated on each Notice to Deliver 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 with two or more Notices to Deliver (split deliveries) for multiple destinations may be delivered on separate trucks provided each truck ships the total quantity stated on the Notice to Deliver. Any additional costs will accrue to the contractor's account.

E. Unloading Responsibilities

When delivery is made by railcar, truck, or piggyback, the recipient warehouse is responsible for completely unloading the shipments. Contractors may arrange for pallet exchange with consignees; however, USDA is in no way responsible for such arrangements.

_____

Craig A. Morris
Deputy Administrator
Poultry Programs

Attachments

EXHIBIT 1 USDA Labeling Information for 6-Ounce Pouches

EXHIBIT 2
USDA Labeled Shipping Containers for 6-Ounce Pouches

<u>Marking Information</u>: Shipping containers may be marked substantially as shown below. Detailed USDA labeling information is provided in Exhibit 3. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a separate pressure-sensitive label that is applied to each container. Handling information may be a separate instruction sheet inserted inside the shipping container. When tape is used to close the containers, the labeling information must be positioned so none of the information is covered by tape. The USDA symbol 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 may 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.

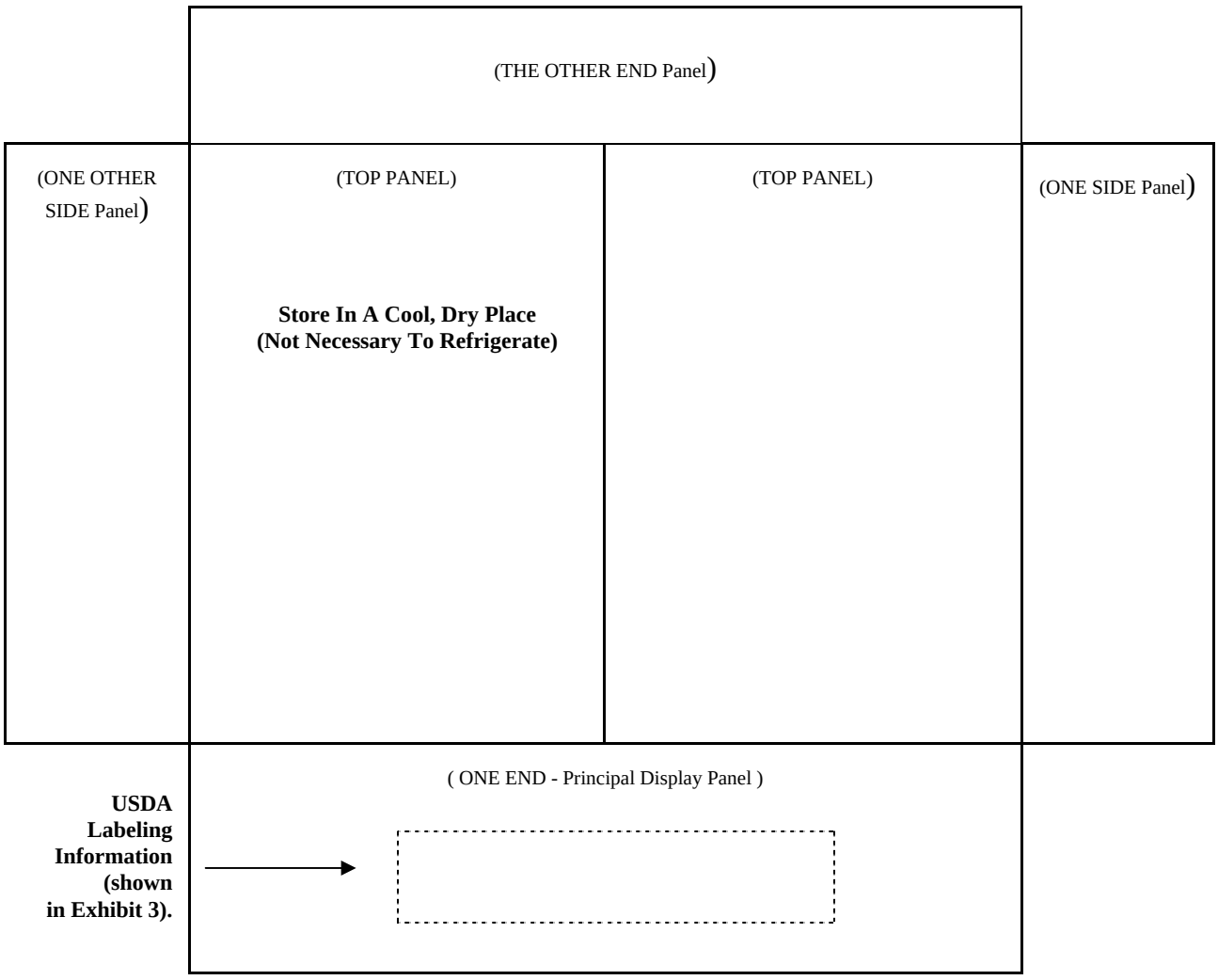

EXHIBIT 3
USDA Label Information for Shipping Containers of 6-Ounce Pouches

<u>Marking Information</u>: 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 separate pressure-sensitive label that is applied to each container. The UPC 14-digit I 2/5 code (1 07 15001 01570 6), symbol and code, must be shown in the lower right-hand corner of the principal display panel designated panel. The USDA symbol 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 may be printed on the "TOP PANEL" or principal display panel. The processor, in cooperation with the shipping container manufacturer, must determine the safe stacking height and label each shipping container with the completed stacking information (or equivalent wording).

USDA FOOD

USDA INSPECTED EGG PRODUCTS PLANT 42

ALL PURPOSE EGG MIX

A Dried Egg Product

Ingredients:

Processor's
Name, Address, and Phone No.

Do Not Stack More Than __ Layers High
On Each Pallet and __ Pallets High

Store In A Cool, Dry Place
(Not Necessary To Refrigerate)

48/6-oz. (170-g) Pouches
Net weight 18 lbs. (8.16 kg)

CONTRACT NO. _____
DATE PACKED <u>Month, Day, and Year</u>
PRODUCTION DATE _____

UPC Symbol and Code

EXHIBIT 4
"Please Recycle" Symbol and Statement

PLEASE RECYCLE

EXHIBIT 5
USDA Labeled Shipping Containers for Polyethylene Bags

<u>Marking Information</u>: Shipping containers may be marked substantially as shown below. Detailed USDA labeling information is provided in Exhibit 6. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a separate pressure-sensitive label that is applied to each container. Handling information (Table 1) may be printed on the "TOP PANEL" or on a separate instruction sheet inserted inside the shipping container. When tape is used to close the containers, the labeling information must be positioned so none of the information is covered by tape. The USDA symbol may be printed on the "TOP PANEL" or principal display panel designated panel. The nutrition facts panel and the processor's name, address, and phone number may be printed on the "TOP PANEL" or principal display panel designated panel. The recycle symbol and statement must be printed somewhere on the surface of each recyclable shipping container.

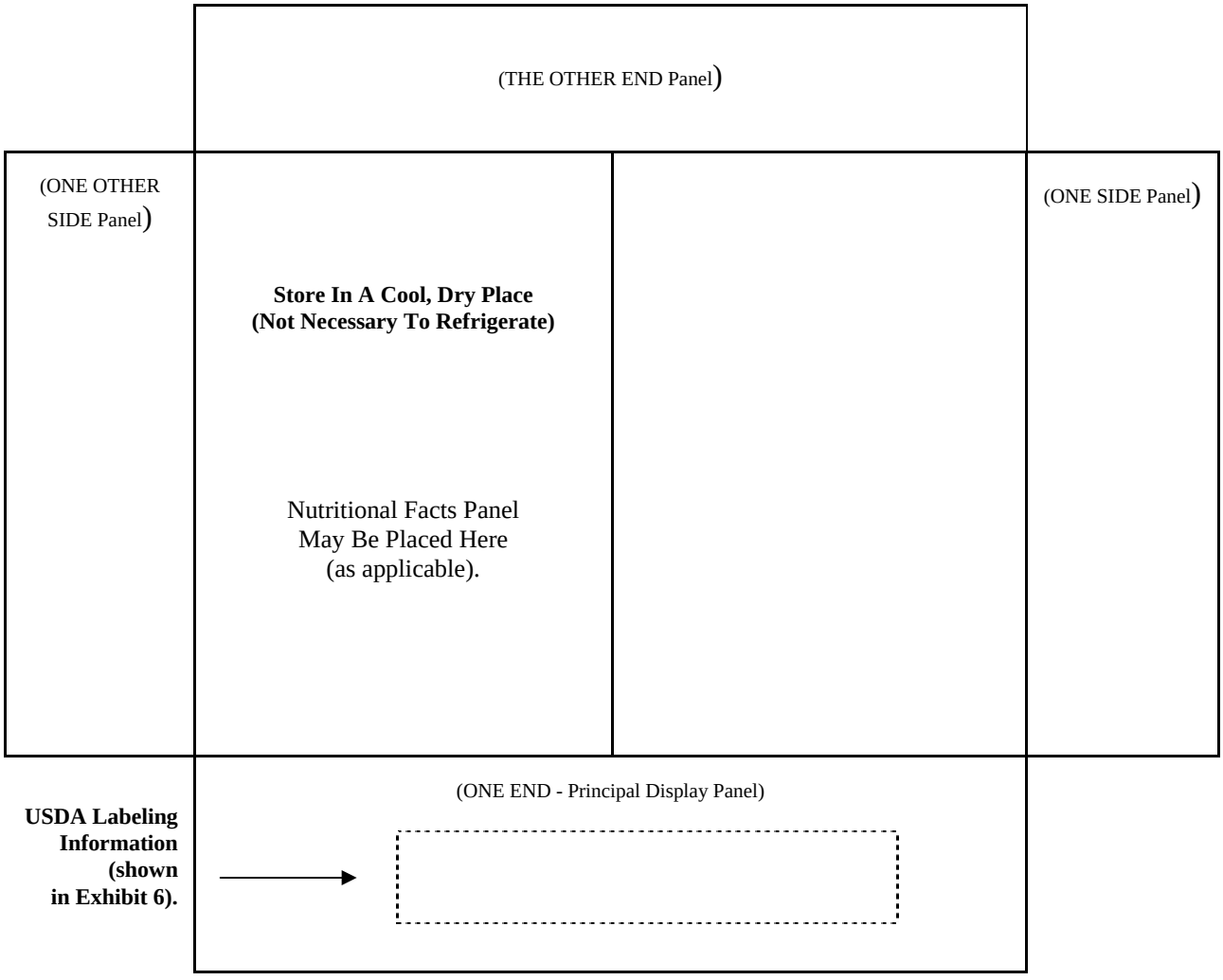

EXHIBIT 6
USDA Label Information for Shipping Containers of Polyethylene Bags

<u>Marking Information</u>: Shipping containers may be marked substantially as shown below. Detailed USDA labeling information is provided in Exhibit 5. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a separate pressure-sensitive label that is applied to each container. The UPC 14-digit I 2/5 code (1 07 15001 01757 1), symbol and code, must be shown in the lower right-hand corner of the principal display panel designated panel. The USDA symbol 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 designated panel. The nutrition facts panel and the processor's name, address, and phone number may be printed on the "TOP PANEL" or principal display panel designated panel. The processor, in cooperation with the shipping container manufacturer, must determine the safe stacking height and label each shipping container with the completed stacking information (or equivalent wording).

USDA FOOD ★★★

USDA INSPECTED EGG PRODUCTS PLANT 42

ALL PURPOSE EGG MIX

A Dried Egg Product

Ingredients:

Processor's
Name, Address, and Phone No.

Do Not Stack More Than __ Layers High
On Each Pallet and __ Pallets High

Store In A Cool, Dry Place
(Not Necessary To Refrigerate)

Nutrition Facts Panel
May Be Placed Here

4/10-lb. (4.53 kg) Bags
Net weight 40 lbs. (18.14 kg)

CONTRACT NO. _____
DATE PACKED <u>Month, Day, and Year</u>
PRODUCTION DATE _____

UPC Symbol and Code

USDA SYMBOL