



Commodity Specification

PASTEURIZED WHOLE EGGS

MAY 1996



Table of Contents

	Page
I. GENERAL	1
II. COMMODITY SPECIFICATIONS	1
A. Basic Requirements	1
1. Date Processed	1
2. Inspection	1
3. Product Temperature	1
4. Processing Sequence Requirement	2
B. Liquid Whole Eggs	2
1. Origin of Shell Eggs	2
2. Liquid Whole Eggs In Natural Proportion	3
3. Liquid Whole Eggs From Other Plants	3
C. Bulk Liquid Whole Eggs Without Color Stabilizer	3
1. Requirements	3
2. Solids	3
3. Holding and Cooling Temperatures	3
4. Organoleptic Requirements	3
5. Tankers	3
6. Loading of Tankers	3
D. Processing Liquid Whole Eggs With Color Stabilizer	4
1. Formulation	4
2. Blending	4
3. Homogenization	4
E. Pasteurization	4
F. Verification of pH (Acidity)	5
G. Packaging and Packing	5
1. Materials	5
2. Liquid Whole Eggs With Color Stabilizer	5
3. Liquid Whole Eggs (Without Color Stabilizer)	6
H. Freezing	6
I. Sampling and Laboratory Analyses	6
1. Definition of a Lot	6
2. Sampling	6
3. Samples for Laboratory Analyses	7
4. USDA Laboratories	7
5. USDA Laboratory Analyses	7
6. Timely Receipt of Laboratory Results	8
7. Retesting for Salmonella	8
8. USDA Sampling Option	8
9. Retesting for Standard Plate Count and Coliform Count	9

J.	Acceptance Requirements for Packaged Pasteurized Product	9
1.	Microbiological Requirements	9
2.	Organoleptic Requirements	9
K.	Net Weight	9
III.	LABELING	9
A.	Labeling and Marking Requirements	9
1.	Labeling Provisions	10
2.	Printing Requirements	10
3.	Labeling Format	10
B.	5-Pound (2.27 kg) Cartons	10
C.	Shipping Containers for 5-Pound (2.27 kg) Cartons	10
1.	Processor Name and Address	10
2.	Kosher Product	10
3.	Recyclable Symbol and Statement	10
4.	Labeling and Marking Information	10
5.	TOP PANEL - Labeling and Marking	11
6.	ONE END Panel - Labeling and Marking	12
7.	ONE SIDE Panel - Labeling and Marking	13
8.	THE OTHER END Panel - Labeling and Marking	14
9.	THE OTHER SIDE Panel - Labeling and Marking	14
10.	Inventory Control Label	15
D.	30-Pound (13.61 kg) Plastic Containers	15
1.	Processor Name and Address	15
2.	Kosher Product	15
3.	Recyclable Symbol and Plastic Materials Code	15
4.	Labeling and Marking Information	15
5.	USDA Symbol, Legend, and Handling Information	16
6.	Inventory Control Label	16
E.	Use of Previously Printed Materials	16
F.	F.a.s. Vessel Deliveries	17
IV.	FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY	17
A.	Material Compliance and Defects	17
1.	Verification of Specified Packaging and Packing Materials	17
2.	Defects	17
B.	Loading and Shipping Requirements	18
1.	Internal Product Temperature	18
2.	Certification of Bulk Liquid Egg	18
3.	Sealing of Tankers	18
4.	Bulk Unit Shipment Net Weight	18
C.	Inspection and Checkloading	19
1.	Requirements	19
2.	Procedures	19
V.	UNITIZATION	19
A.	Pallets	18
B.	Pallet Exchange	19

VI. SHIPMENT AND DELIVERY	20
A. Grading Certificate	20
1. Railcar or Piggyback	20
2. Trucks	20
B. Loading and Sealing of Vehicles	20
1. Railcar	20
2. Truck or Piggyback	20
C. Delivery Notification	20
1. In-Plant Deliveries	21
2. Delivery In Storage	21
3. Early Delivery	21
D. Split Deliveries	21
VII. DESTINATION EXAMINATION	21
A. Commodity Requirements	21
B. Temperature	21
C. Costs for Destination Examination	22
EXHIBITS	23-27
EXHIBIT 1 - Recyclable Symbol and Plastic Materials Code System	23
EXHIBIT 2 - Shipping Containers - Frozen Whole Eggs with Monosodium Phosphate and Water in 5-Pound Cartons	24
EXHIBIT 3 - Shipping Containers - Frozen Whole Eggs with Monosodium Phosphate in 5-Pound Cartons	25
EXHIBIT 4 - Shipping Containers - Frozen Whole Eggs with Citric Acid in 5-Pound Cartons	26
EXHIBIT 5 - Thirty Pound (13.61 kg) Plastic Containers	27
USDA Symbol	Back of Specification

I. GENERAL

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

Five-pound cartons (082065) - Frozen homogenized whole eggs with a color stabilizer packaged 5 pounds (2.27 kg) net weight in a pitcher-pour type, polyethylene-coated paperboard carton, and packed six 5-pound (2.27 kg) cartons per fiberboard shipping container with 30 pounds (13.61 kg) net weight. A purchase unit will consist of 1,334 shipping containers totaling 40,020 pounds (18,153 kg).

Thirty-pound containers (082030) - Frozen whole eggs (without color stabilizer) packed in a full opening type plastic container with snap-on type lid, 30 pounds (13.61 kg) net in each plastic container. A purchase unit will consist of 1,320 shipping containers totaling 39,600 pounds (17,962 kg).

Bulk liquid whole eggs (083090) - Bulk liquid whole eggs (without color stabilizer) for further processing, packed and shipped in insulated tankers, 40,000 pounds (18,144 kg) net weight in each tanker. A purchase unit will total 40,000 pounds (18,144 kg).

II. COMMODITY SPECIFICATIONS

A. Basic Requirements

1. Date Processed. The frozen whole eggs with color stabilizer, frozen whole eggs (without color stabilizer), and bulk liquid whole eggs without color stabilizer (bulk liquid egg) must be produced after the date of the contract.

2. Inspection. The frozen whole eggs with color stabilizer, frozen whole eggs (without color stabilizer), and bulk liquid egg must comply with this Specification and the Regulations Governing the Inspection of Eggs and Egg Products (7 C.F.R. Part 59) in plants in the United States or in the Commonwealth of Puerto Rico operating under the Egg Products Inspection Program of the Food Safety and Inspection Service (FSIS), USDA. Inspection for contract and specification compliance will be in accordance with the Regulations Governing the Voluntary Inspection of Egg Products and Grading (7 C.F.R. Part 55) under the supervision of a representative of the Egg Products Inspection Division, FSIS, USDA (inspector). The USDA inspector will be responsible for certification of compliance with the requirements of this Specification for liquid whole eggs; including processing; sampling; laboratory results; packaging and packing; labeling and marking; net weight; and checkloading.

3. Product Temperature. The temperature of the liquid and frozen whole eggs, unless otherwise specified, must be in compliance with 7 C.F.R. Part 59.

II.A.

4. Processing Sequence Requirement. The liquid whole eggs with color stabilizer and liquid whole eggs (without color stabilizer) must be processed, pasteurized, cooled, packaged, and packed in the same plant.

B. Liquid Whole Eggs

1. Origin of Shell Eggs. The liquid whole eggs must be processed from shell eggs of domesticated chickens. The shell eggs must have been produced in the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands. If the contractor uses or handles shell eggs or egg products originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands, the contractor must have an acceptable identification and segregation plan for those shell eggs or egg products to ensure they are not used in the commodities produced under this Specification. This plan must be made available to the USDA inspector and the Contracting Officer or agent thereof upon request. The contractor must maintain records such as invoices, or production and inventory records evidencing product origin, and make such records available for review by the Government in accordance with Article 76 of USDA-1.

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

(1) Commercial nest-run (shell eggs which are merchandised as they come from production facilities without washing, grading, or sizing);

(2) Washed ungraded eggs (shell eggs which are washed and merchandised from production facilities without grading or sizing);

(3) 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

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

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

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

d. For U.S. Consumer Grades or U.S. Nest-Run Grade of shell eggs, the U.S. Grade may be stated on a USDA Poultry Products 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.

II.B.

2. Liquid Whole Eggs In Natural Proportion. The liquid whole eggs must be egg whites and egg yolks in natural proportions as broken from the shell eggs. The egg whites and egg yolks in the liquid whole eggs must be processed into a uniform mix, and processed in accordance with 7 C.F.R. Part 59.

3. Liquid Whole Eggs From Other Plants. The liquid whole eggs may be transferred or obtained from another plant for further processing, provided the liquid whole eggs are produced in compliance with this Specification and 7 C.F.R. Part 59. The USDA Egg Products Inspection and Grading Certificate must state the date and time the shell eggs were broken.

C. Bulk Liquid Whole Eggs Without Color Stabilizer

1. Requirements. Unless otherwise specified in C., bulk liquid egg must be produced from liquid whole eggs (without color stabilizer) and processed in accordance with A., B., and E. of this section.

2. Solids. Pasteurized bulk liquid egg must have a total egg solids content equal to or greater than 23.6 percent. Egg yolks may be added or egg whites removed to increase the total solids of the liquid whole egg broken in natural proportion to 23.6 percent.

3. Holding and Cooling Temperatures. Product holding and cooling procedures for pasteurized bulk liquid egg must comply with 7 C.F.R. Part 59.

4. Organoleptic Requirements. Pasteurized bulk liquid egg is subject to examination for the organoleptic requirements found in J.2. of this section upon completion of loading the tanker and prior to certification in accordance with this Specification.

5. Tankers.

a. Equipment. Pasteurized bulk liquid egg must be shipped in commercial tank trucks (tankers). Transport tankers must meet E-3-A Sanitary Standards with the domes and product outlet valve covers designed to be properly sealed. Each tanker must be cleaned and sanitized prior to and after each use (or shipment) in accordance with 7 C.F.R. § 59.552.

b. Temperature. Tankers must be insulated and have the capability of maintaining bulk liquid egg at a product temperature not higher than 40 °F (4.4 °C).

6. Loading of Tankers. Each tanker must contain 40,000 pounds (18,144 kg) of bulk liquid egg.

II.

D. Processing Liquid Whole Eggs With Color Stabilizer

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

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

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

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

c. Citric acid.

(1) As an option, the amount of citric acid that can be used may be based on the amount needed to adjust the pH of the liquid whole eggs to a pH of 6.5-6.8 rather than the maximum of 0.2 percent permitted by D.1.a.(1) of this section.

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

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

3. Homogenization. Only the liquid whole eggs with color stabilizer must be homogenized. A minimum pressure of 500 pounds (227 kg) per square inch is required to reduce the whole egg components into small particles that are uniform in size and evenly distributed throughout the liquid. Homogenization of the liquid whole eggs with color stabilizer must be accomplished before the heated liquid enters the holding tubes of the pasteurization system.

E. Pasteurization

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

II.

F. Verification of pH (Acidity)

To ensure proper blending of citric acid as a color stabilizer in the finished product, the pH of

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

G. Packaging and Packing

1. Materials.

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

b. Fiberboard shipping containers

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

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

2. Liquid Whole Eggs With Color Stabilizer.

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

II.G.2.

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

c. Packing. Six 5-pound (2.27 kg) cartons of liquid whole eggs with color stabilizer

must be packed upright in each fiberboard shipping container.

3. Liquid Whole Eggs (Without Color Stabilizer).

a. Packing material. Liquid whole eggs (without color stabilizer) must be packed in a full-opening type plastic container. The container must have a smooth, seamless internal surface, and a snap-on lid that remains secure during handling, loading, and stacking. The plastic container must withstand variations in temperature and have the impact and structural strength to withstand the abuses of handling, shipping, stacking, and storage.

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

H. Freezing

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

I. Sampling and Laboratory Analyses

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

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

<u>Number of Fiberboard Shipping Containers or 30-Pound (13.61 kg) Plastic Containers in Lot</u>	<u>Number of Samples</u>	<u>Number of Composite 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

II.I.

3. Samples for Laboratory Analyses. The USDA inspector will collect samples for laboratory analyses at random from each lot.

a. The USDA inspector will collect a sample in the liquid form from (1) one 5-pound (2.27 kg) carton of liquid whole eggs with color stabilizer from each fiberboard shipping

container selected, or (2) each 30-pound (13.61 kg) plastic container of liquid whole eggs (without color stabilizer) selected.

b. Four consecutively collected samples will be combined into a composite sample for submission to a USDA laboratory.

4. USDA Laboratories. Samples for laboratory analyses may be submitted to a resident USDA laboratory or to one of the nonresident USDA laboratories listed below. If conditions or workload of a nonresident USDA laboratory do not permit the prompt handling of samples, AMS will request that the samples be submitted to one of the other nonresident USDA laboratories. Costs incurred for sampling, shipping the samples, and the laboratory analyses will be paid by the contractor.

USDA, AMS, Science Division
Eastern Laboratory
2311-B Aberdeen Blvd
Gastonia, North Carolina 28054
Telephone (704) 867-3873

Laboratory Services Division
Minnesota State Department of Agriculture
90 West Plato Boulevard
St. Paul, Minnesota 55107
Telephone (612) 296-3273

USDA, AMS, Science Division
Midwestern Laboratory
3570 North Avondale Avenue.
Chicago, Illinois 60618
Telephone (312) 353-6525

Laboratory Services Division
Oregon Department of Agriculture
Agriculture Building
Salem, Oregon 97310-0110
Telephone (503) 986-4565

5. USDA Laboratory Analyses.

a. Microbiological methods. The composite samples will be analyzed by the USDA laboratory in accordance with the methods for Salmonella, standard plate count, and coliform determination for most probable number in the "USDA Laboratory Methods for Egg Products."

(1) Salmonella. One hundred grams of each composite sample will be analyzed for Salmonella. The result of each composite sample will be reported on the USDA Egg Products Inspection and Grading Certificate.

II.I.5.

(2) Standard plate count and coliform count. For each composite sample, the result for each type of analysis will be reported on the USDA Egg Products Inspection and Grading Certificate. The results for the composite samples for each type of analysis will not be averaged.

b. Results. For a lot, the result for each type of laboratory analysis will be reported for each composite sample submitted to a USDA laboratory (see I.2. and 4. above). When two or

more composite samples for a lot are submitted, the results for the standard plate count and the coliform count for the composite samples will not be averaged. In these cases, the highest result for the standard plate count and the coliform count will determine whether the lot complies with the applicable microbiological requirement.

c. Samples failing microbiological requirements. A lot of commodity failing to meet the above microbiological requirements in J.1. of this section cannot be used under this Specification.

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

7. Retesting for Salmonella.

a. A lot of commodity shown to be Salmonella positive by the original laboratory analyses may be retested only when approved by the Egg Products Inspection Division, FSIS, Washington, D.C.

b. Retesting for Salmonella-positive egg products will be in accordance with procedures prescribed by the Egg Products Inspection Division, FSIS.

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

II.I.

9. Retesting for Standard Plate Count and Coliform Count.

a. 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 count. If authorized, the identified lot will be retested in accordance with procedures prescribed by the Egg Products Inspection Division, FSIS. The commodity will be examined according to FSIS procedures and instructions. Any lot of commodity which does not comply with the requirements of this Specification is not eligible for certification. Only one retest per lot is permitted.

b. Retest samples will be submitted to the USDA laboratory where the original analyses were performed unless the original laboratory analyses were performed by a resident USDA laboratory. In this case, the samples will be submitted to a nonresident USDA laboratory.

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

J. Acceptance Requirements for Packaged Pasteurized Commodity

1. Microbiological Requirements. The commodity must comply with the following microbiological requirements when sampled and analyzed in accordance with I. of this section.

- a. Salmonella results will be negative.
- b. Standard plate count will not exceed 10,000 per gram.
- c. Coliform count will not exceed 10 per gram.

2. Organoleptic Requirements. The frozen whole eggs with color stabilizer and liquid or frozen whole eggs (without color stabilizer) must comply with the requirements of 7 C.F.R. Part 59. The frozen whole eggs with color stabilizer and liquid or frozen whole eggs (without color stabilizer) will be examined according to Egg Products Inspection Division, FSIS, procedures and instructions, and any lot of commodity which does not comply with 7 C.F.R. Part 59 cannot be used under this Specification.

K. Net Weight

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

III. LABELING

A. Labeling and Marking Requirements

III.A.

1. Labeling Provisions. The labeling and marking of the shipping containers must be in accordance with this Specification and 7 C.F.R. § 59.411.

2. Printing Requirements. Printed, stamped, and stenciled labeling and marking information on shipping containers must be water-fast, nonsmearing, of a contrasting color, clear, and readable.

3. Labeling Format. Any deviation from the labeling requirements in this Specification must be approved by the Contracting Officer, in writing, prior to start of production.

B. 5-Pound (2.27 kg) Cartons

The USDA-assigned plant number and production code must be embossed, stamped, or printed on each carton. No other labeling information is to be shown on the carton.

C. Shipping Containers for 5-Pound (2.27 kg) Cartons

1. Processor Name and Address. The name and address of the contractor or processor must not be shown on fiberboard shipping containers.

2. Kosher Product. If the product meets the requirements to be labeled "kosher," the contractor may show, on fiberboard shipping containers near the inspection shield, the kosher symbol representing one of the two kosher certification organizations which have requested the Egg Products Inspection Division, FSIS, to certify to their requirements.

3. Recyclable Symbol and Statement. The contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 1. The statement "PLEASE RECYCLE" is to be placed under the symbol. The recycle symbol and statement must be legibly printed in permanent ink.

4. Labeling and Marking Information.

a. Requirements. Labeling and marking information must be preprinted, stamped, or stenciled on shipping containers. The labeling and marking, in essentially the same layout, are provided in EXHIBITS 2, 3, and 4.

b. "END" and "SIDE" designations. For the purpose of labeling and marking, the "end" and "side" panels may relate to the shortest and longest dimensions of the shipping container at the discretion of the contractor/processor. However, the panels must alternate between "end" panel and "side" panel designation with the two side panels and two end panels being located on opposite panels of the shipping container.

III.C.5.

5. TOP PANEL - Labeling and Marking. The following information must appear on the top panel of each shipping container:

a. Type, name, and identity statement.

(1) The commodity type, name, and the identity statement must be printed on both sides and ends, and the top panel of each shipping container.

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

(2) The identity statement must be appropriate for the color stabilizer and the amount of water used as a carrier. Examples of other appropriate identity statements in addition to the one shown above in this paragraph are:

(a) An example of a statement when a color stabilizer is used without a water carrier:

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

(b) An example of a statement when citric acid is used as a color stabilizer with a water carrier: (Each letter and numeral of the identity statement must be the same size and prominence as the other words in the legend.)

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

b. Information on handling 5-pound (2.27 kg) cartons. The following handling information is required on the top panel of each shipping container containing 5-pound (2.27 kg) cartons. The "KEY POINTS" must be legibly printed on the top panel of each container. This information, in essentially the same layout, is also set out in EXHIBITS 2, 3, and 4.

III.C.5.

HANDLE PROPERLY TO AVOID SPOILAGE OR FOOD POISONING.

Storing: Place container of frozen whole eggs into freezer immediately upon delivery.

Thawing: Thaw only the containers needed. Do not allow any portion of product to exceed 40 °F (4.4 °C) during thawing.

Use thawed whole eggs within 24 hours. Immediately refrigerate (at 35 °F to 40 °F (1.7 °C to 4.4 °C)) unused whole eggs.

Using: For use by a contractor to prepare cooked or baked products, or for use by other large volume users in cooked and baked products.

c. Nutritional labeling. A "nutrition facts panel" indicating the nutrient content of the commodity is required on the top panel of each shipping container of 5-pound

(2.27 kg) cartons. The nutrition information shown on the panel must be calculated from analytical results of one serving equaling 3 tablespoons (50 g) of pasteurized eggs. The nutrition facts panel must comply with applicable FDA nutritional labeling requirements found within 21 C.F.R. § 101.9, excluding 21 C.F.R. § 101.9(j).

(1) The contractor/processor may select one of the following methods of providing the nutrition facts panel:

(a) Preprinted on the top panel of each shipping container; or

(b) Printed on a pressure-sensitive label and applied to the top panel of each shipping container. The pressure-sensitive label must not cover or conflict with the labeling requirements of this Specification.

(2) The nutrition facts information and panel, method of application (preprinted or pressure-sensitive label), and its location on the shipping container must be approved by the Labeling and Policy Approval Branch, Food Labeling Division, Regulatory Programs, FSIS, prior to printing. The contractor/processor is responsible for providing the data used to determine the nutrition facts.

d. Storing instructions. The following storing instructions must be printed on the top panel of each shipping container:

PERISHABLE--KEEP FROZEN
KEEP AT ZERO DEGREE F (-17.8 °C) OR BELOW

6. ONE END Panel - Labeling and Marking. The following information must appear on one end of each shipping container:

III.C.6.

a. Type, name, and identity statement. The commodity type and name, and the identity statement (see III.C.5.a.) must be printed on the "one end" designated panel of each shipping container. The words "WHOLE EGGS" must be printed in letters at least 1 inch (2.54 cm) high on both ends of the shipping container.

b. Contract number, production date. The following information may be preprinted, stamped, or stenciled on this panel (containing the inspection shield) of the shipping container, or on a separate pressure-sensitive label:

(1) Last five digits of the contract number as it appears in the acceptance wire.

(2) Production date (month, day, and year).

c. Inspection shield and plant number. The USDA egg products inspection shield and USDA-assigned plant number must be printed on the "one end" designated panel of each

shipping container.

d. Number and size of cartons, and net weight. The number and size of cartons, and the net weight (shown below) must be printed on each shipping container. The net weight declaration must appear in the lower 30 percent of the "one end" designated panel, and must be separated from the other printing.

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

7. ONE SIDE Panel - Labeling and Marking. The following information must be printed **on the side panel immediately to the right of the "one end" panel** containing the information designated in III.C.6.:

a. Type, name, identity statement, and legend. The commodity type and name, the identity statement, and legend must be printed on the "one side" designated panel of each shipping container.

Pasteurized Frozen Egg Product
WHOLE EGGS
Monosodium Phosphate Added to Preserve Color
Distributed by USDA in cooperation with State and local
or tribal governments for domestic food assistance programs.
Not To Be Sold Or Exchanged.

With the preface "Pasteurized Frozen Egg Product," other identity statements, such as (1) WHOLE EGGS, Monopotassium Phosphate Added to Preserve Color, or (2) WHOLE EGGS, CITRIC ACID, ___ PERCENT WATER AS A CARRIER, ADDED AS A PRESERVATIVE may be used when appropriate.

III.C.7.

b. USDA symbol. The USDA symbol, copy on back of Specification, is to be a minimum of 2.25 inches (5.72 cm) in height, and must be printed on the "one side" designated panel of each shipping container.

c. Universal Product Bar Code.

(1) A Universal Product Code (UPC), symbol and code, called Interleaved 2 of 5 (I 2/5), must appear on each shipping container of 5-pound (2.27 kg) cartons. The complete code, including the check digit, must be printed in machine-readable and human-readable form. The start and stop indicators will be included in the bar codes. Printing, readability, and scanability of the bar code must be in accordance with UPC guidelines published by Uniform Code Council, Inc., 8163 Old Yankee Road, Suite J, Dayton, Ohio 45458.

(2) The contractor will use the code furnished by USDA. USDA has acquired a unique manufacturer's identification number for the commodity purchase programs and

will use a unique item code number for frozen whole eggs in 5-pound (2.27 kg) cartons purchased under this Specification. The contractors need not join Uniform Code Council, Inc., Dayton, Ohio.

(3) The 14-digit UPC code for shipping containers of frozen whole eggs in 5-pound (2.27 kg) cartons is: 1 07 15001 01568 3

(4) The UPC code must be printed on the lower right-hand corner of both side panels of each shipping container.

8. THE OTHER END Panel - Labeling and Marking. For each shipping container, the following information must appear on the end opposite the panel designated "one end":

a. Type, name, and identity statement. The commodity type and name, and the identity statement (see III.C.6.a.) must be printed on "the other end" designated panel of each shipping container.

b. USDA symbol. The USDA symbol (see III.C.7.b.) must be printed on "the other end" designated panel of each shipping container.

9. THE OTHER SIDE Panel - Labeling and Marking. For each shipping container, the following information must appear on the side opposite the panel designated "one side":

a. Type, name, identity statement, and legend. The commodity type and name, the identity statement, and the legend (see III.C.7.a.) must be printed on "the other side" designated panel of each shipping container.

III.C.9.

b. UPC code. The UPC code (see III.C.7.c.(3)) must be printed on "the other end" designated panel of each shipping container.

10. 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 (a) contain the contractor or processor name or address, or (b) cover or conflict with the labeling requirements of this Specification.

D. 30-Pound (13.61 kg) Plastic Containers

1. Processor Name and Address. The name and address of the contractor or processor must not be shown on 30-pound (13.61 kg) plastic containers.

2. Kosher Product. If the product meets the requirements to be labeled "kosher," the contractor may show, on 30-pound (13.61 kg) plastic containers near the inspection shield, the kosher symbol representing one of the two kosher certification organizations which have

requested the Egg Products Inspection Division, FSIS, to certify to their requirements.

3. Recyclable Symbol and Plastic Materials Code. The contractor shall place somewhere on the surface of each 30-pound (13.61 kg) plastic container the appropriate plastic materials code shown in EXHIBIT 1. The plastic materials code must be of sufficient size and legibly printed.

4. Labeling and Marking Information. The labeling and marking information, in essentially the same layout, is set out in EXHIBIT 5. This information may be preprinted, stamped, or stenciled on the container, or on a separate pressure-sensitive label. The following information is required on the side of each plastic container:

a. Commodity type and name. The commodity type and name must be printed on each container. The words "FROZEN WHOLE EGGS" must be printed in letters which appear more prominently than the other lettering on the container.

Pasteurized
FROZEN WHOLE EGGS

b. Contract number and production date. The following information may be preprinted, stamped, or stenciled on the container, or on a separate pressure-sensitive label:

(1) Last five digits of the contract number as it appears in the acceptance wire.

(2) Production date (month, day, and year).

III.D.4.

c. Inspection shield and plant number. The USDA egg products inspection shield and USDA-assigned plant number must be printed on each container.

d. Net Weight. The following net weight statement must be printed on each container.

30 lbs. (13.61 kg)

e. Storing instructions. The following storing instructions must be printed on each container.

PERISHABLE--KEEP FROZEN
KEEP AT ZERO DEGREE F (-17.8 °C) OR BELOW

5. USDA Symbol, Legend, and Handling Information. The following is additional information required on the side of each 30-pound (13.61 kg) plastic container. This information may be placed adjacent to the information in III.D.4.a., or on any other side of the container.

a. USDA symbol and legend. The USDA symbol (see III.C.7.b.) must be printed on each container. The following legend must also be printed:

Distributed by USDA in cooperation with State and local
or tribal governments for domestic food assistance programs.
Not To Be Sold Or Exchanged.

b. Handling information. The information for handling frozen whole eggs must be printed on 30-pound (13.61 kg) plastic containers. This information is provided in EXHIBIT 5.

6. 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 (a) contain the contractor or processor name or address, or (b) cover or conflict with the labeling requirements of this Specification.

E. Use of Previously Printed Materials

Carryover inventories of existing supplies of printed labels or shipping containers from the Commodity Specification for Pasteurized Whole Eggs dated August 1995 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 the Food Labeling Division, FSIS.

III.E.

Cartons, shipping containers, or labels with incorrect (1) contract number, (2) plant number, (3) net weight, (4) date packed, or (5) lot number may be used if this incorrect information is corrected. The incorrect information must be blocked out and the correct information legibly printed, stenciled, or stamped in permanent ink in the appropriate area on each container. Any printed materials with incorrect information, other than these specific examples, must be approved by the Egg Products Inspection Division, FSIS, and the Contracting Officer, Poultry Division, Washington, D.C.

F. 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. Material Compliance and Defects

1. Verification of Specified Packaging and Packing Materials. The contractor must verify compliance with packaging, packing, and marking material requirements by furnishing the

USDA 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 Pasteurized Whole Eggs dated May 1996, comply or will comply with the terms of this Commodity Specification.

Name _____

Title _____"

One certification is adequate for all production under this Specification.

2. Defects.

a. Carton defects. The exterior of the cartons must be clean and free of product before packing into fiberboard shipping containers. Cartons containing product must not leak and must be free of defects that affect the structural quality of the carton and protection of the product or permit quality deterioration during storage; for example, carton torn, punctured, or buckled; corner crimped or crushed; plastic coating missing or blistered; egg entrapped in closure; or carton improperly sealed. Cartons containing product will be examined for packaging defects in accordance with Egg Products Inspection Division, FSIS, procedures and **IV.A.2.**

instructions.

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

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

d. Tolerance for defects. If samples of packaged whole egg or shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable AQL sample plan, the delivery unit of packaged frozen whole eggs will be rejected.

B. Loading and Shipping Requirements

1. Internal Product Temperature.

a. Tankers of bulk liquid whole egg must be 40 °F (4.4 °C) or lower at time of shipping. Tankers of bulk liquid whole egg with product temperatures exceeding 40 °F

(4.4 °C) will be rejected for use under this Specification.

b. Compliance with the internal product temperature requirement will be determined in accordance with the Egg Products Inspection Division, FSIS, procedures for frozen or bulk liquid egg product.

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

3. Sealing of Tankers. Each tanker must be sealed by a USDA inspector with a USDA seal(s) after the product has been determined acceptable for shipment.

4. Bulk Unit Shipment Net Weight.

a. A purchase or a delivery unit will consist of one tanker totaling 40,000 pounds (18,144 kg) net weight of bulk liquid egg. The net weight must be shown on the USDA Egg Products Inspection and Grading Certificate (scale receipt may accompany load).

IV.B.4.

b. A weight variation of plus or minus 2 percent (39,200 to 40,800 pounds (17,781 to 18,507 kg)) is permitted on each delivery unit. USDA will pay only for the amount of product delivered within the required weight range.

C. Inspection and Checkloading

1. Requirements. Inspection for contract compliance will be made by a USDA representative, in accordance with 7 C.F.R. Parts 55 and 59, and this Specification, at the site of processing, both during and after processing and packaging. The 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 Article 54 and 55 of USDA-1 must be performed by a USDA inspector. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the office of the Egg Products Inspection Division, FSIS, USDA, Room 0615-S, Washington, D.C. 20250, telephone (202) 720-7410. Quality, quantity, weight, packaging, packing, and checkloading of the commodity will be evidenced by certificates issued by the USDA inspector. The contractor must not ship the commodity unless informed by the USDA inspector that the designated lot to be shipped meets contract specifications.

V. UNITIZATION

Each delivery unit of packaged commodity must be unitized (palletized and stretchwrapped) and

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 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.

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 a USDA inspector.

1. Railcar. Each railcar must be sealed. 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 two 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.

VI.C.

1. In-Plant Deliveries.

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

b. When bulk liquid whole egg (without color stabilizer) produced in a plant in accordance with this Specification is used for the production of value-added products in the same plant under a separate final recipient contract, the liquid whole egg or formulated egg product must be pasteurized in accordance with 7 C.F.R. Part 59.

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 USDA inspector are also required for transfers in store.

3. Early Delivery. The contractor may deliver early upon approval of the KCCO. Approval may be obtained by telephoning (816) 926-6068. Approval is contingent on the recipient's concurrence to accept early delivery and upon a USDA inspector being available to perform necessary checkloading and final acceptance duties.

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 USDA 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 Notices to Deliver (split deliveries) for two different destinations may be delivered on two 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.

VII. DESTINATION EXAMINATION

A. Commodity Requirements

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

B. Temperature

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

VII.B.

Specification.

C. Costs for Destination Examination

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

D. Michael Holbrook
Director

Attachment

EXHIBIT 1
Recyclable Symbol and Plastic Materials Code System

EXHIBIT 2 - Label Information for Shipping Containers of Frozen Whole Eggs With Monosodium Phosphate and Water In 5-Pound Cartons

Marking Information: Shipping containers shall be marked with the information shown below. Markings must be preprinted, stamped, or stenciled on containers, water-fast, nonsmearing, of a contrasting color, clear, and readable. The words "WHOLE EGGS," on both ends of the shipping container, must be printed in letters at least 1 inch (2.54 cm) high. The USDA symbol is to be a minimum of 2.25 inches (5.72 cm) in height. The UPC 14-digit I 2/5 bar code (1 07 15001 01568 3), symbol and code, must be shown in the lower right-hand corner of both side panels. The recycle symbol and statement must be legibly printed somewhere on the surface of each recyclable shipping container. Adjustments to position of information on side panels may be made to accommodate case openings for refrigeration.

-THE OTHER END -

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



**Pasteurized
Frozen Egg Product
WHOLE EGGS**

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

**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

Nutrition Facts Panel
May Be Placed Here.

UPC Code

- ONE SIDE -

Pasteurized Frozen Egg Product **WHOLE EGGS**
Monosodium Phosphate with ___ Percent Water as a Carrier, Added to Preserve Color
Distributed by USDA in cooperation with State and local
or tribal governments for domestic food assistance programs.
Not To Be Sold Or Exchanged.

**Pasteurized Frozen Egg Product
WHOLE EGGS**

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

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

USDA
Inspection Shield

Contract Number _____
Production Date Month, Day, Year

- BOTTOM
PANEL -

Example Position:
**Recycle Symbol and
Statement**

- ONE END -

**EXHIBIT 3 - Label Information for Shipping Containers of Frozen Whole Eggs
With Monosodium Phosphate In 5-Pound Cartons**

Marking Information: Shipping containers shall be marked with the information shown below. Markings must be preprinted, stamped, or stenciled on containers, water-fast, nonsmearing, of a contrasting color, clear, and readable. The words "WHOLE EGGS," on both ends of the shipping container, must be printed in letters at least 1 inch (2.54 cm) high. The USDA symbol is to be a minimum of 2.25 inches (5.72 cm) in height. The UPC 14-digit I 2/5 bar code (1 07 15001 01568 3), symbol and code, must be shown in the lower right-hand corner of both side panels. The recycle symbol and statement must be legibly printed somewhere on the surface of each recyclable shipping container. Adjustments to position of information on side panels may be made to accommodate case openings for refrigeration.

-THE OTHER END -

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



-THE OTHER SIDE -

Pasteurized Frozen Egg Product **WHOLE EGGS**
Monosodium Phosphate Added to Preserve Color
Distributed by USDA in cooperation with State and local
or tribal governments for domestic food assistance programs.
Not To Be Sold Or Exchanged.

UPC Code

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

**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

Nutrition Facts Panel
May Be Placed Here.

UPC Code

PERISHABLE--KEEP FROZEN

KEEP AT ZERO DEGREE F (-17.8 °C)

OR BELOW

UPC Code

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

USDA
Inspection Shield

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

Contract Number _____
Production Date Month, Day, Year

- ONE END -

- ONE SIDE -

Pasteurized Frozen Egg Product **WHOLE EGGS**
Monosodium Phosphate Added to Preserve Color
Distributed by USDA in cooperation with State and local
or tribal governments for domestic food assistance programs.
Not To Be Sold Or Exchanged.



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

- BOTTOM
PANEL -

Example Position:
**Recycle Symbol and
Statement**

**EXHIBIT 4 - Label Information for Shipping Containers of Frozen Whole Eggs
With Citric Acid In 5-Pound Cartons**

Marking Information: Shipping containers shall be marked with the information shown below. Markings must be preprinted, stamped, or stenciled on containers, water-fast, nonsmearing, of a contrasting color, clear, and readable. The words "WHOLE EGGS," on both ends of the shipping container, must be printed in letters at least 1 inch (2.54 cm) high. The USDA symbol is to be a minimum of 2.25 inches (5.72 cm) in height. The UPC 14-digit I 2/5 bar code (1 07 15001 01568 3), symbol and code, must be shown in the lower right-hand corner of both side panels. The recycle symbol and statement must be legibly printed somewhere on the surface of each recyclable shipping container. Adjustments to position of information on side panels may be made to accommodate case openings for refrigeration.

- THE OTHER END -

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



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

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

**HANDLE PROPERLY TO AVOID
SPOILAGE OR
FOOD POISONING.**

Nutrition Facts Panel
May Be Placed Here.

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.

**PERISHABLE--KEEP FROZEN
KEEP AT ZERO DEGREE F (-17.8 °C)**

OR BELOW

- ONE SIDE -
Pasteurized Frozen Egg Product **WHOLE EGGS, CITRIC ACID,
__ PERCENT WATER AS A CARRIER, ADDED AS A PRESERVATIVE**
Distributed by USDA in cooperation with State and local
or tribal governments for domestic food assistance programs.
Not To Be Sold Or Exchanged. **UPC Code**



- THE OTHER SIDE -
Pasteurized Frozen Egg Product **WHOLE EGGS, CITRIC ACID,
__ PERCENT WATER AS A CARRIER, ADDED AS A PRESERVATIVE**
Distributed by USDA in cooperation with State and local
or tribal governments for domestic food assistance programs.
Not To Be Sold Or Exchanged. **UPC Code**

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

USDA
Inspection Shield

- BOTTOM
PANEL -

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

Contract Number _____
Production Date Month, Day, Year

Example Position:
**Recycle Symbol and
Statement**

- ONE END -

EXHIBIT 5
Thirty Pound (13.61 kg) Plastic Containers

Shipping containers shall be marked with the information shown below. Markings must be preprinted, stamped or stenciled on containers, water-fast, nonsmearing, of a contrasting color, clear, and readable. The words "FROZEN WHOLE EGGS" must be printed in letters which appear more prominently than the other lettering on the container. The USDA symbol is to be a minimum of 2.25 inches (5.72 cm) in height.

Pasteurized
FROZEN WHOLE EGGS
Distributed by USDA in cooperation with State and local
or tribal governments for domestic food assistance programs.
Not To Be Sold Or Exchanged.



HANDLE PROPERLY TO AVOID SPOILAGE OR FOOD POISONING.

Storing: Place container of frozen whole eggs into freezer immediately upon delivery.

Thawing: Thaw only the containers needed. Do not allow any portion of product to exceed 40 °F (4.4 °C) during thawing.

Use thawed whole eggs within 24 hours. Immediately refrigerate (at 35 °F to 40 °F (1.7 °C to 4.4 °C)) unused whole eggs.

Using: For use by a contractor to prepare cooked or baked products, or for use by other large volume users in cooked and baked products.

 Contract Number: _____
Production Date: (Month, Day, and Year)

PERISHABLE--KEEP FROZEN
KEEP AT ZERO DEGREE F (-17.8 °C)
OR BELOW

30 lbs. (13.61 kg)	Recycle Plastic Materials Code	Kosher Symbol (as applicable)
--------------------	-----------------------------------	----------------------------------



