



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR WHOLE EGGS

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2624 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS for Whole Egg June 2015 – changes from previous requirements in [blue](#)

Effective: [January 2017](#)

100 ITEM DESCRIPTION

- 110 Bulk liquid whole eggs (100047) – Bulk liquid whole eggs (without color stabilizer) for further processing, packed and shipped in insulated tankers, 48,000 pounds (21,772 kg) net weight in each tanker. A purchase unit [shall](#) total 48,000 pounds (21,772 kg).
- 111 [Two-pound cartons \(110845\) – Frozen homogenized whole eggs with a color stabilizer packaged 2 pounds \(0.91 kg\) net weight in a pitcher-pour type, polyethylene-coated paperboard carton, and packed twelve 2-pound \(0.91 kg\) cartons per fiberboard shipping container. A purchase unit shall consist of 1600 cases totaling 38,400 pounds \(17,418 kg\).](#)
- 112 [Five-pound cartons \(100046\) - Frozen homogenized whole eggs with a color stabilizer packaged 5 pounds \(2.27 kg\) net weight in a pitcher-pour type, polyethylene-coated paperboard carton, and packed six 5-pound \(2.27 kg\) cartons per fiberboard shipping container with 30 pounds \(13.61 kg\) net weight. A purchase unit shall consist of 1,334 shipping containers totaling 40,020 pounds \(18,153 kg\).](#)
- 113 [Thirty-pound containers \(100045\) - Frozen whole eggs \(without color stabilizer\) packed in a full opening type plastic container with snap-on type lid, 30 pounds \(13.61 kg\) net weight in each plastic container. A purchase unit shall consist of 1,320 shipping containers totaling 39,600 pounds \(17,962 kg\).](#)

200 APPLICABLE DOCUMENTS

- 210 [The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS-Whole Eggs – January 2017:](#)
 - 210.1 [AMS Master Solicitation for Commodity Procurements.](#)
 - 210.2 [Regulations Governing the Inspection of Eggs and Egg Products \(9 CFR § 590\) and Regulations Governing the Voluntary Inspection of Egg Products \(9 CFR § 592\).](#)

300 CHECKLIST OF REQUIREMENTS

Approved by  CMS
Date Issued: 06/05/2015
Date Revised: 01/17/2017

- 310 Domestic Products – Refer to the current AMS Master Solicitation of Commodity Procurements.
- 320 Food Defense – Refer to the Current AMS Master Solicitation of Commodity Procurements.
- 330 Once awarded a contract, the contractor/processor shall provide a copy of this FPPS, the Purchase Order Number, and any additional referenced documents to the USDA, Food Safety and Inspection Service (FSIS) Inspector – the certifying agent.
- 331 Inspection – The frozen whole eggs with color stabilizer, frozen whole eggs without color stabilizer, and bulk liquid eggs for further processing shall comply with this FPPS and the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR § 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 FPPS compliance shall be in accordance with the Regulations Governing the Voluntary Inspection of Egg Products (9 CFR § 592) under the supervision of an FSIS Inspector. The FSIS Inspector shall be responsible for certification of compliance with the requirements of this FPPS for liquid whole eggs including processing, sampling, packaging and packing, labeling and marking, net weight and certification of purchase unit.
- 332 FSIS Requirements – The commodity shall be produced and processed in an FSIS official plant, be accurately marked and/or labeled, and meet all FSIS regulatory requirements, including all microbiological testing requirements, currently in place.
- 400 PROCESSING**
- 410 Processing Sequence Requirement – The liquid whole eggs with color stabilizer and liquid whole eggs without color stabilizer shall be processed, pasteurized, cooled, packaged, and packed in the same processing plant. Unless otherwise specified, bulk liquid eggs for further processing shall be produced from liquid whole eggs (without color stabilizer) and processed. The bulk liquid eggs commodity shall be shipped unpasteurized to an FSIS-inspected plant for further processing in accordance with FSIS regulatory requirements.
- 411 Date Processed – The frozen whole eggs with color stabilizer, frozen whole eggs without color stabilizer, and bulk liquid whole eggs without color stabilizer (bulk liquid egg) shall be broken and processed after the date of the contract.
- 420 Liquid Whole Eggs
- 421 The shell eggs, when presented for breaking, shall be:
- 421.1 Commercial nest-run (shell eggs which are merchandised as they come from the production facility) that may or may not be washed and sized; or

- 421.2 Commercial consumer grade AA or A (shell eggs which contain no more restricted eggs than permitted for U.S. Consumer Grade B shell eggs); or
- 421.3 U.S. Consumer Grade AA or A based on destination tolerances or U.S. Nest-Run Grade.
- 422 The shell eggs **shall** not be more than 21 days old from the date of production at the time of processing, (7 CFR § 56.1 - eggs of current production definition) and **shall** comply with Food and Drug Administration (FDA) regulations for the ambient temperature during storage and transport (21 CFR § 118.4.e).
- 423 For the commercial nest-run and commercial consumer grades of shell eggs, the contractor **shall** provide 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.
- 424 For U.S. Consumer Grades or U.S. Nest-Run Grade of shell eggs, the U.S. Grade may be stated on the USDA Shell Egg Grading Certificate, which accompanies the shell eggs, or the cases of shell eggs may be identified with the USDA Consumer AA or A, Sample Grade AA or A, or Nest Run Grade stamp.
- 425 Liquid Whole Eggs in Natural Proportion – The liquid whole eggs **shall** be egg whites and egg yolks in natural proportion as broken from the shell eggs. The egg whites and egg yolks in the liquid whole eggs **shall** be processed into a uniform mix.
- 426 Liquid Whole Eggs from Other Plants – The liquid whole eggs may be transferred or obtained from another FSIS-inspected plant for further processing, provided the liquid whole eggs are produced in compliance with this FPPS and FSIS regulatory requirements. The USDA Egg Products Inspection and Grading Certificate **shall** state the date and time the shell eggs were broken, and include the statement “Product meets acceptance requirements of the FPPS for Whole Eggs dated **January 2017**”.
- 427 The processor shall maintain a documented and operational Quality Control Program. The program records shall include but are not limited to the continued monitoring of process controls, handling and shipping practices, and any specified microbiological or chemical testing. Documentation shall include identified deficiencies, analyses of the root cause, and implemented corrective action. Non-compliance with the microbiological or chemical criteria as stated in the **FPPS** may result in a for-cause audit of the processor’s quality control system, as determined by the FSCS Division.
- 430 Bulk Liquid Whole Eggs without Color Stabilizer
- 432 Solids – Bulk liquid whole eggs **shall** have a total egg solids content equal to or greater than 23.6 percent. To meet this **FPPS** requirement that is based upon the intended use of the product, egg yolks may be added or egg whites removed to increase the total solids to a minimum level of 23.6 percent for the liquid whole eggs broken in natural proportion.

- 433 Holding and Cooling Temperatures – Product holding and cooling procedures for bulk liquid egg, unpasteurized or pasteurized, **shall** comply with FSIS regulatory requirements.
- 436 Tankers
- 436.1 Equipment and Temperature– Bulk liquid eggs **shall** be shipped in clean and sanitized commercial tankers. Transport tankers **shall** be insulated and have the capability of maintaining product temperature in accordance with FSIS regulatory requirements.
- 437 Loading of Tankers – Each tanker **shall** contain 48,000 pounds (21,772 kg) of bulk liquid egg (see 824.2 for variations permitted).
- 440 Processing Liquid Whole Eggs with Color Stabilizer
- 441 Formulation – A color stabilizer **shall** be added to the liquid whole eggs to inhibit the greenish-gray discoloration that can develop in cooked egg entrees when they are held at serving temperatures; for example, scrambled eggs and omelets held for serving at the temperatures used for steam tables. A food grade color stabilizer **shall** be used.
- 441.1 Color stabilizer – The color stabilizer **shall** be one of the following (based on percent of the weight of the liquid whole eggs):
- 441.1.1 Citric acid--0.2 percent (maximum),
- 441.1.2 Monosodium phosphate--0.5 percent (maximum), or
- 441.1.3 Monopotassium phosphate--0.5 percent (maximum).
- 441.2 Water – Water may be used as a carrier for the citric acid, monosodium phosphate, or monopotassium phosphate. If a water carrier is used, the water **shall** contain not less than 50 percent by weight of the color stabilizer.
- 441.3 Citric Acid
- 441.3.1 If citric acid is used as a color stabilizer, the amount that can be used may be based on the amount needed to adjust the pH of the liquid whole eggs to a pH of 6.5-6.8 rather than the maximum of 0.2 percent permitted.
- 441.3.2 If citric acid is used, it **shall** be added to and incorporated into the liquid whole eggs in a manner that does not precipitate or coagulate the proteins of the whole eggs.
- 442 Blending – The color stabilizer and liquid whole eggs **shall** be blended into a uniform mixture.
- 443 Homogenization – Only the liquid whole eggs with color stabilizer **shall** be

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

450 Processing Liquid Whole Eggs without Color Stabilizer

451 Liquid whole eggs without color stabilizer **shall** be pasteurized without homogenization.

460 Pasteurization

461 The liquid whole eggs with color stabilizer (2 or 5 pounds) and liquid whole eggs without color stabilizer (30 pounds) **shall** be pasteurized:

461.1 (a) within 72 hours from the start of breaking and

461.2 (b) at a temperature of not less than 142 °F (61.1 °C) and held at that temperature for not less than 3.5 minutes.

470 Verification of pH

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

500 PACKAGING AND PACKING

510 Materials

511 Requirements – All packaging and packing materials **shall** be clean and in new condition, **shall** not impart objectionable odors or flavors to their contents, **shall** be approved by the Food and Drug Administration (FDA) for use in contact with food products, and **shall** be tamper-evident. Tamper-evident is defined as packaging and packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred. **All packaging material shall comply with FSIS regulations (9 CFR § 381.144(c)).**

511.1 Fiberboard Shipping Containers, **shall**

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

- 511.3 (b) protect the interior cartons against loss and damage;
- 511.4 (c) withstand the humidity and temperature during the conditions of use; and
- 511.5 (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.
- 511.6 Final Closure – The final closure of the fiberboard shipping containers shall be secure and made with commercially acceptable filament reinforced tape, plastic film package tape, non-metallic strapping, adhesive, or other similar types of materials that are applicable for cold temperature storage conditions and that provide for safe handling of the food product. Steel or wire straps shall not be used for the final closure. Staples shall not be used for the final closing of fiberboard shipping containers. However, staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing cartons of product into the shipping containers.
- 512 Liquid Whole Eggs With Color Stabilizer (2 or 5 pounds)
- 512.1 Packaging Material – Liquid whole eggs with color stabilizer shall be packaged in polyethylene-coated paperboard cartons. The carton shall be the pitcher-pour type and shall be fabricated from folding grade, bleached paperboard. The seams of the carton shall be bonded by a coating-to-coating heat seal that provides the same protective qualities as the body of the carton. Cartons of equivalent construction and materials may be used.
- 512.2 Packaging – Each carton shall contain 2 pounds (0.91 kg) net weight of liquid whole eggs with color stabilizer or 5 pounds (2.27 kg) net weight of liquid whole eggs with color stabilizer.
- 512.3 Packing –
- 512.3.1 Twelve 2-pound (0.91 kg) cartons of liquid whole eggs with color stabilizer shall be packed upright in each fiberboard shipping container.
- 512.3.2 Six 5-pound (2.27 kg) cartons of liquid whole eggs with color stabilizer shall be packed upright in each fiberboard shipping container.
- 513 Liquid Whole Eggs Without Color Stabilizer (30 pounds)
- 513.1 Packing Material – Liquid whole eggs (without color stabilizer) shall be packed in a full-opening type plastic container. The container shall have a smooth, seamless internal surface, and a snap-on lid that remains secure during handling, loading, and stacking. The plastic container shall withstand variations in temperature and have the impact and structural strength to withstand the abuses of handling, shipping, stacking, and storage.

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

520 Freezing

520.1 The pasteurized liquid whole eggs with color stabilizer (2 or 5 pounds) and pasteurized liquid whole eggs without color stabilizer (30 pounds), otherwise herein referred to as the “commodity”, shall be packaged and placed in the freezer within 8 hours from the start of pasteurizing and frozen within 60 hours after pasteurization.

600 MICROBIOLOGICAL REQUIREMENTS—SAMPLING AND LABORATORY ANALYSES

610 Liquid Whole Eggs with or without Color Stabilizer

611 Lot Definition – A lot is a day’s production of: (a) liquid whole eggs with color stabilizer (2 or 5 pounds), or (b) liquid whole eggs without color stabilizer (30 pounds).

612 Sampling – The commodity shall be:

612.1 (a) sampled in the liquid form for laboratory analyses and analyzed for compliance with microbiological requirements,

612.2 (b) examined in the liquid or frozen state for organoleptic requirements, and

612.3 (c) accepted or rejected on a lot basis. The number of samples to be collected by the FSIS inspector from each lot to be submitted for microbiological analysis are as follows (the USDA AMS National Science Laboratories (NSL) shall composite and analyze samples):

<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

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

613.1 Samples shall be collected aseptically and at random in the liquid form from: (a) 2 lb (0.91 kg) carton lot of liquid whole eggs with color stabilizer, (b) 5 lb (2.27 kg) carton lot of liquid whole eggs with color stabilizer and, (c) 30 lb (13.61 kg) plastic container lot of liquid whole eggs without color stabilizer. Each selected sample shall be properly identified.

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

613.3 The USDA [AMS NSL](#) shall composite the samples received.

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

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

615 Laboratory Analyses

615.1 Microbiological Methods – The samples [shall](#) be composited and analyzed by The USDA laboratory in accordance with any approved AOAC International, FDA Bacteriological Analytical Methods Manual, or methods approved by other National or International organizations and accepted by AMS for *Salmonella*, standard plate count, and coliform determinations. Four samples in numerical sequence from one lot [shall](#) be composited and tested by the USDA laboratory.

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

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

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

615.2 Results – For a lot, the result for each type of laboratory analysis [shall](#) be reported

for each composite sample submitted to the USDA [AMS NSL](#). The results [shall](#) be reported on a laboratory testing report.

- 615.3 Samples failing microbiological requirements. A lot of pasteurized liquid whole egg product failing to meet the microbiological requirements cannot be used under this FPPS.
- 616 Timely Receipt of Laboratory Results – The contractor [shall](#) present the packaged commodity to an FSIS Inspector so the commodity may be sampled, the samples sent to the USDA laboratory, and the laboratory analyses performed in time for the laboratory results to be available for the contractor to meet the delivery requirements of the contract. If laboratory results are received by the contractor later than 7 calendar days, excluding Sundays and Federal holidays, from the receipt of the samples by the USDA laboratory, the number of days' delay [shall](#) be added to the permissible delivery period before liquidated damages for late delivery [shall](#) be assessed.
- 617 USDA Sampling Option – USDA may select additional commodity for further inspection or may draw additional samples for laboratory analyses.
- 618 Egg product analyzed and found *Salmonella*-positive [shall](#) be segregated and handled in accordance with FSIS procedures.
- 620 Acceptance Requirements for Packaged Pasteurized Commodity – The commodity [shall](#) comply with the following microbiological requirements when sampled and analyzed in accordance with [this FPPS](#).
- 621 *Salmonella* results [shall](#) be negative.
- 622 Standard plate counts [shall](#) not exceed 1,000 colony forming units (CFU) per gram.
- 623 Coliform counts [shall](#) not exceed 10 CFU per gram.
- 624 [For all microbiological testing, any requests for retesting must be made to FSCS Division. Retesting shall be considered in instances in which sample transit, processing, or similar items may have impacted the test result.](#)
- 625 Organoleptic Requirements – The frozen whole eggs with color stabilizer and liquid or frozen whole eggs without color stabilizer [shall](#) comply with FSIS regulatory requirements. The frozen whole eggs with color stabilizer and liquid or frozen whole eggs without color stabilizer [shall](#) be examined according to FSIS procedures and instructions, and any lot of commodity that does not comply with FSIS regulatory requirements cannot be used under this FPPS .
- 630 [Bulk Whole Liquid Egg](#)
- 631 [Acceptance Requirements for Unpasteurized Bulk Whole Liquid Egg Commodity – Samples from tanker shipments of unprocessed bulk liquid eggs for further processing shall be collected under the supervision of an FSIS Inspector and](#)

submitted to the USDA AMS laboratory by overnight delivery service. A minimum sample size of 6 ounces of liquid whole eggs shall be collected aseptically upon completion of loading the tanker. One sample from each tanker shall be collected for microbiological analysis. The identified sample shall remain under refrigerated conditions in the custody of the FSIS inspector until prepared for secure shipment to the laboratory. The sample shall be packaged to remain at refrigerated temperature (37–40 °F (2.78–4.44 °C)) during transit and shall not be frozen. If a sample is damaged during transit, a frozen reserve sample shall be accepted and shipped as a replacement. If shipment of the sample is delayed due to inclement weather or Federal holiday, the sample may be held in a frozen state prior to shipment to the lab. The sample testing results shall be subject to examination and comparison with the maximum microbiological requirements as stated in this FPPS.

632 Standard plate count – 50,000 colony forming units (CFU)/gram

633 Coliforms – 5,000 CFU/gram

634 Generic *Escherichia coli* – 1,000 CFU/gram

635 The NSL shall provide FSCS Division a copy of the laboratory testing report electronically. To ensure the quality of unpasteurized product, results failing to comply with the above referenced microbiological criteria shall require the contractor to provide a written corrective action in response to non-compliance. The corrective action shall address cause of the failure and measures to prevent reoccurrence. Further failure to comply may result in a detailed review of processes and/or disqualification for participation in this commodity purchase program as stated in Section 427 of this FPPS.

640 Net Weight

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

700 LABELING

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

711 Commercial labeling or USDA labeling shall be used for 5-Pound cartons and 30-pound containers – When commercial or USDA labeling is selected, both the packages and shipping containers within a purchase unit shall be labeled in that format. The contractor shall use the same label format (either commercial or USDA) within a purchase unit.

720 Commercial Labeling Requirements

720.1 Commercially labeled packages and shipping containers shall be labeled in

accordance with FSIS requirements. Labeling shall be approved by FSIS prior to acceptance for use under this FPPS.

- 720.2 Commercial Labels – Commercial labels shall be the processor’s own commercial labels. Distributors’ labels are not allowed.
- 721 Traceable Product – The processor shall establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as compliant with this FPPS and commercial product, the identification system shall differentiate between USDA purchased and non-USDA products. An alpha numeric code may be used for information that is in addition to FSIS labeling requirements. [The required product identification and record system, including codes, shall be reviewed by USDA before production begins for the contract\(s\).](#)
- 721.1 The FSIS Inspector shall include the product identification code(s) on the USDA Egg Products Inspection and Grading Certificate that shall accompany the product to destination.
- 722 Nutrition Facts, Ingredients and Allergen statements on shipping containers. Nutrition Facts shall be provided. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product, e.g. Ingredients: _____. The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

<http://www.fsis.usda.gov/wps/wcm/connect/f9cbb0e9-6b4d-4132-ae27-53e0b52e840e/Allergens-Ingredient.pdf?MOD=AJPERES>
- 730 USDA Labeling Requirements-- When USDA labeling is used, any deviation from the USDA labeling requirements in this FPPS shall be approved by the Contracting Officer, in writing, prior to start of production. Labeling and marking information on cartons, plastic containers, and shipping containers shall be water-fast, non-smearing, of a contrasting color, clear, and readable.
- 731 Processor Identification – The name, address, and phone number of the processor shall appear on each shipping container. This name/address can be the individual processing plant; company headquarters; or the company, address, and phone number that handles product complaints for the processor.
- 732 Inventory Control Information – The processor may include any additional information (including bar codes) for processor inventory control purposes. This information may be applied somewhere on the surface of the shipping container, but shall not cover or conflict with the labeling requirements of this FPPS.
- 733 Nutrition Facts, Ingredients and Allergen statements on shipping containers.

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

740 USDA Labeled 5-Pound (2.27 kg) Cartons

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

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

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

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

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

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

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

754.2 The nutrition facts information and panel, method of application (preprinted on self-adhesive label), and its location on the shipping container **shall** be approved by

FSIS prior to printing. The contractor/processor is responsible for providing the data used to determine the nutrition facts.

755 Universal Product Bar Code

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

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

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

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

760 USDA Labeled 30-Pound (13.61 kg) Plastic Containers

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

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

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

770 Use of Previously Printed USDA Labeling Materials

771 Carryover inventories of existing supplies of (USDA labeled) printed labels or shipping containers from the FPPS for Whole Eggs dated June 2015 may be used. If the ingredients statement or nutritional facts information label changes from that printed on existing supplies, the contractor/processor shall request temporary approval for use of carryover inventories from FSIS. Shipping containers or labels

with incorrect:

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

780 Additional Labeling Issues

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

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

783 Distributor commercial labels.

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

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

790 Free Along Side (FAS) Vessel Deliveries

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

800 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY

810 Verification of Materials and Commodity Condition

811 Verification of Packaging and Packing Materials – The contractor **shall** 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 FPPS for Whole Eggs dated **January 2017**, comply or **shall** comply with the terms of this **FPPS**.”

Name _____

Title _____”

One certification is adequate for all production under this FPPS.

812 Examination of Packaged and Packed Commodity

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

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

812.3 Labeling, Marking, and Container Defects – Fiberboard shipping containers **shall** be examined for labeling, marking, and container defects in accordance with the United States Standards for Condition of Food Containers (7 CFR § 42).

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

820 Loading and Shipping Requirements

821 Internal Product Temperature

821.1 Tankers of bulk liquid whole egg **shall** be 40 °F (4.4 °C) or lower at time of shipping. Tankers of bulk liquid whole egg with product temperatures exceeding 40 °F (4.4 °C) **shall** be rejected for use under this **FPPS**.

821.2 Frozen egg products **shall** be 2 °F (-16.7 °C) or lower at time of loading. Purchase units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 10 °F (-12.2 °C) **shall** be tentatively rejected. Tentatively rejected purchase units may be returned to the freezer and the temperature reduced to 2 °F (-16.7 °C) or lower and reoffered one time only. Purchase units exceeding 10 °F (-12.2 °C) or purchase

units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered, **shall** be rejected for use under this FPPS.

- 821.3 Compliance with the internal product temperature requirement **shall** be determined in accordance with the FSIS procedures for frozen or bulk liquid egg product.
- 822 Certification of Bulk Liquid Egg – The USDA-assigned plant number, product identity, production code and date, seal numbers, and the verification of net weight from a certified truck scale (weight verification may accompany certificate) **shall** be shown on each USDA Egg Products Inspection and Grading Certificate accompanying each tanker of bulk liquid eggs to destination.
- 823 Sealing of Tankers – Each tanker **shall** be sealed under the supervision of an FSIS Inspector with a USDA seal(s) after the product has been determined acceptable for shipment.
- 824 Bulk Unit Shipment Net Weight
- 824.1 A purchase or a purchase unit **shall** consist of one tanker totaling 48,000 pounds (21,772 kg) net weight of bulk liquid egg. The net weight **shall** be shown on the USDA Egg Products Inspection and Grading Certificate (scale receipt may accompany load).
- 824.2 A weight variation of minus 2 percent (47,040 pounds (21,340 kg)) is permitted on each purchase unit. USDA **shall** pay only for the amount of product delivered within the required weight range.
- 830 Inspection and Certification of Purchase Unit
- 831 Requirements – Inspection for contract compliance **shall** be made by an FSIS Inspector in accordance with 7 CFR § 56, 9 CFR § 592, FSIS regulatory requirements, and this FPPS at the site of processing, both during and after processing and packaging. The FSIS Inspector may select samples for laboratory analyses or inspect the product at any point in transit, and after delivery to point of destination. Inspection records **shall** be complete and made available to USDA, as requested, to assure contract compliance.
- 832 Procedures – The inspection and certification of purchase unit **shall** be performed by an FSIS Inspector. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the appropriate FSIS District Office. The quality, quantity, weight, packaging, packing, and certification of purchase unit of the commodity (including acceptance of the transport container for conveyance) **shall** be evidenced by certificates issued by the FSIS Inspector, stating “Product meets acceptance requirements of the FPPS for Whole Eggs dated **Januray 2017.**” The contractor **shall** not ship the commodity unless informed by the FSIS Inspector that the designated lot meets contract specifications.

900 PALLETIZED UNIT LOADS

- 910 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the Solicitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and that exposes each shipping container's principal display panel to facilitate certification examinations.
- 920 Size and Style of Container – Only one size and style of shipping container shall be used in any one delivery unit.
- 1000 SHIPMENT AND DELIVERY**
- 1010 Shipment and Delivery – Refer to the current AMS Master Solicitation of Commodity Procurements.
- 1011 Inspection and Grading Certificate
- 1011.1 A copy of the original USDA Egg Products Inspection and Grading Certificate issued at time of or certification of purchase unit **shall** accompany each shipment to delivery destination.
- 1012 Railcar or Piggyback – If shipment is by rail or piggyback, the certificate **shall** be placed in the railcar or trailer for easy access to the USDA representative, warehouseman, or consignee, as applicable.
- 1013 Trucks – If shipment is by truck, the driver **shall**, upon delivery, give the certificate to the USDA representative, warehouseman, or consignee, as applicable.
- 1020 Loading and Sealing of Vehicles
- 1021 Refer to the current AMS Master Solicitation of Commodity Procurements.
- 1030 Delivery Notification
- 1031 Refer to the current AMS Master Solicitation of Commodity Procurements.
- 1032 In-Plant Deliveries
- 1032.1 When in-plant delivery is made, the contractor **shall** notify the appropriate USDA representative and furnish applicable information.
- 1032.2 When bulk liquid whole egg (without color stabilizer) produced in a plant in accordance with this FPPS is used for the production of value-added products in the same plant under a separate final recipient contract, the liquid whole egg or formulated egg product **shall** be pasteurized in accordance with FSIS regulatory requirements.
- 1033 Delivery In Storage – Delivery may be made in store provided the destination in the Sales Order/Item Number and the place the contractor has the commodity in storage are the same. Inspection and certification by an FSIS Inspector are also

required for transfers in store.

1034 Multiple Deliveries – The contractor may deliver product in two or more trucks upon the approval of the recipient and upon FSIS being available to perform the necessary certification of the multiple purchase units. The contractor is responsible for providing appropriate documentation evidencing delivery to ensure proper payment.

1040 Split Deliveries

1041 [Refer to the current AMS Master Solicitation of Commodity Procurements.](#)

1100 DESTINATION EXAMINATION

1110 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.

1120 Temperature – Frozen commodity [shall](#) arrive at destination at an average internal temperature not to exceed 10 °F (-12.2 °C) with no individual temperature exceeding 15 °F (-9.4 °C). When any sample exceeds 15 °F (-9.4 °C) the purchase unit [shall](#) be rejected for use under this FPPS.

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

1200 PRODUCT ASSURANCE AND COMPLAINT RESOLUTION

1210 Product Assurance – [The Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the Master Solicitation for Commodity Procurements.](#)

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

Table 1. KEY POINTS ABOUT FROZEN WHOLE EGGS

KEY POINTS ABOUT FROZEN WHOLE EGGS

HANDLE PROPERLY TO AVOID SPOILAGE OR FOOD POISONING.

STORING: Place frozen pasteurized whole eggs with color stabilizer into freezers immediately upon delivery.

THAWING: Thaw in refrigerator (35 °F to 40 °F) (1.7 °C to 4.4 °C) in sealed cartons (approximately 48 to 72 hours to thaw). Thaw only amount needed.

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

USING: Mix before use. Cook eggs until firm. In casserole-type mixed egg dishes, cook or bake until internal temperature reaches 160 °F (71 °C).

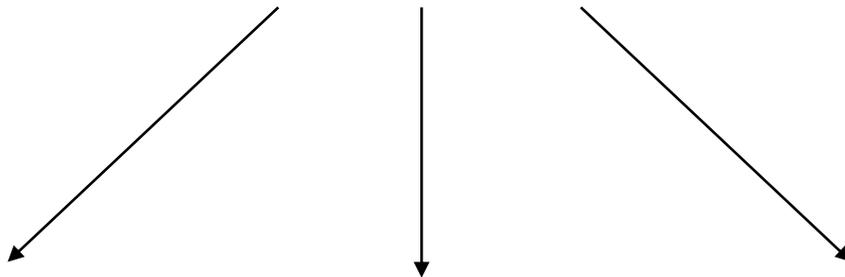
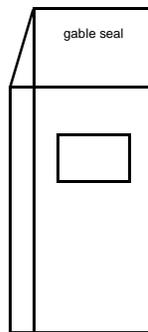
LEFTOVERS: Do not pour unused whole eggs back into carton. Refrigerate in a clear, tightly covered container. Use within 24 hours.

EQUIVALENCY:

Whole Eggs: (Large Size)	WEIGHTS	MEASURES
1	1 3/4 oz.	3 Tbsp.
10	1 lb. 1 3/4 oz.	2 Cups
12	1 lb. 5 1/2 oz.	2 1/2 Cups
19	2 lbs. 2 oz.	1 Quart
25	2 lbs. 13 oz.	1 Qt. 1 1/4 Cups
50	5 lbs. 8 oz.	2 Qts. 2 1/2 Cups

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

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



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

Kosher Symbol (as applicable)

Plant Number: _____

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

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

Kosher Symbol (as applicable)

Plant Number: _____

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

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

Kosher Symbol (as applicable)

Plant Number: _____

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

EXHIBIT 2
USDA Labeled Shipping Containers for 5-Pound Cartons

Marking Information: Shipping containers may be marked substantially as shown below. Detailed USDA labeling information is provided in Exhibits 3, 4, and 5. Markings shall be legibly preprinted, stamped, or stenciled on containers, or printed on a self-adhesive label that is applied to each container. Handling information may be printed on the top panel or on a separate waterproof instruction sheet inserted inside the shipping container. The USDA symbol (EXHIBIT 8) is to be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number shall be printed on the “TOP PANEL” or principal display panel. The recycle symbol and statement shall be printed somewhere on the surface of each recyclable shipping container. Adjustments to position of information may be made to accommodate case openings for refrigeration.

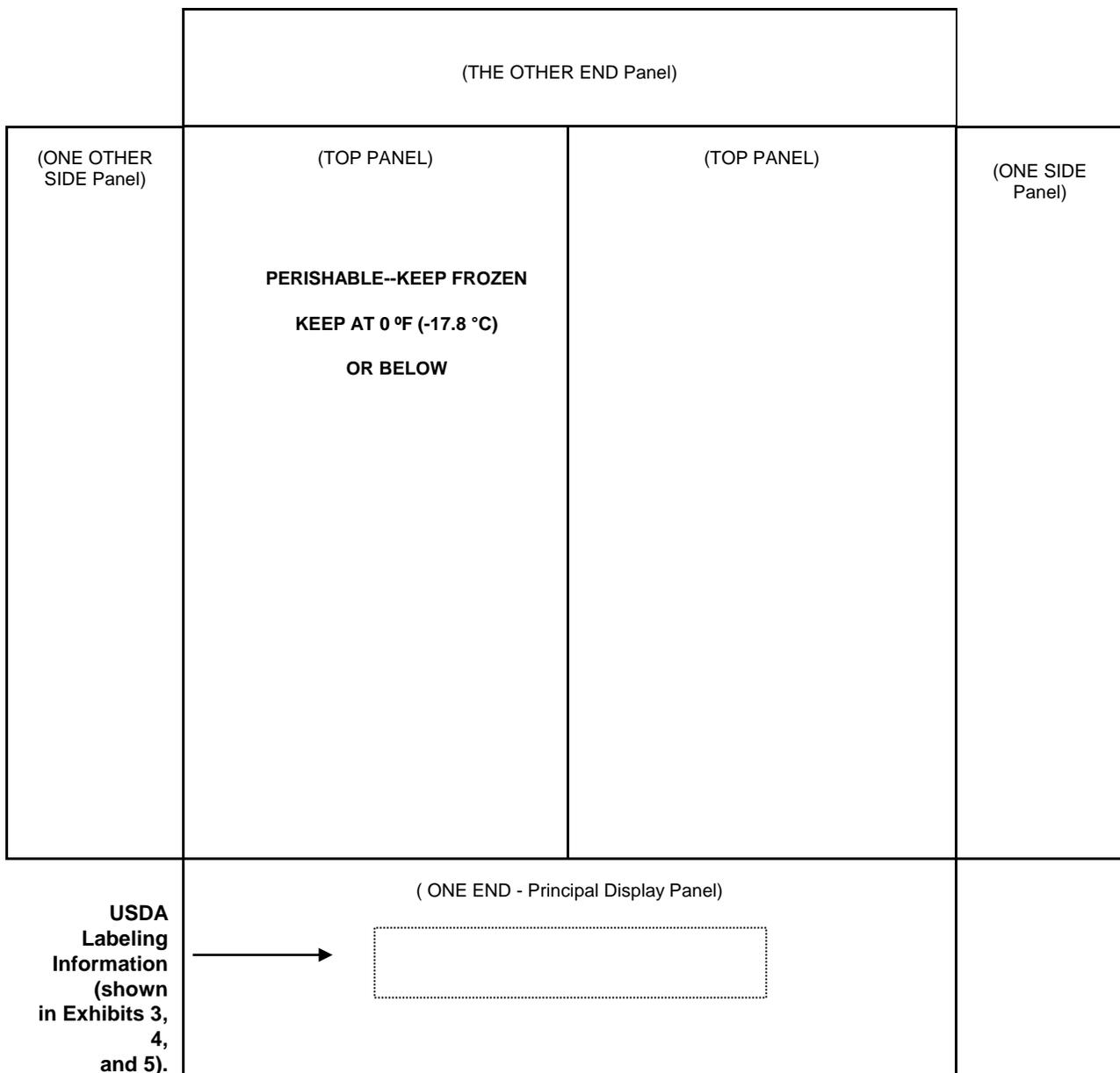


EXHIBIT 3

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

Marking Information: USDA labeling information shall be printed on the principal display panel of each shipping container as provided in Exhibit 2. Markings shall be legibly preprinted, stamped, or stenciled on containers, or printed on a self-adhesive label that is applied to each container. The UPC 14-digit I 2/5 code and symbol shall be shown in the lower right-hand corner of the principal display panel. The USDA symbol (EXHIBIT 8) shall be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number shall be printed on the “TOP PANEL” or principal display panel. The processor may show the KOSHER symbol if the commodity meets the “kosher” requirements.



**Pasteurized Frozen Egg Product
WHOLE EGGS**

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

Processor’s
Name, Address, and Phone No.

Nutrition Facts Label
Shall Be Placed Here

KEEP FROZEN

Ingredients: (Food Allergen Statement
Shall be Placed Here)

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

PRODUCTION DATE _____

UPC Code and Symbol

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

Marking Information: USDA labeling information **shall** be printed on the principal display panel of each shipping container as provided in Exhibit 2. Markings **shall** be legibly preprinted, stamped, or stenciled on containers, or printed on a self-adhesive label that is applied to each container. The UPC 14-digit I 2/5 code and symbol **shall** be shown in the lower right-hand corner of the principal display panel designated panel. The USDA symbol (EXHIBIT 8) **shall** be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel designated panel. The processor’s name, address, and phone number **shall** be printed on the “TOP PANEL” or principal display panel. The processor may show the KOSHER symbol if the commodity meets the “kosher” requirements.



Pasteurized Frozen Egg Product
WHOLE EGGS

Monosodium Phosphate Added to Preserve Color

Processor's
Name, Address, and Phone No.

Nutrition Facts Label
Shall Be Placed Here

KEEP FROZEN

Ingredients: (Food Allergen Statement
Shall be placed here)

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

PRODUCTION DATE _____

UPC Symbol and Code

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

Marking Information: USDA labeling information **shall** be printed on the principal display panel of each shipping container as provided in Exhibit 2. Markings **shall** be legibly preprinted, stamped, or stenciled on containers, or printed on a self-adhesive label that is applied to each container. The UPC 14-digit I 2/5 code and symbol **shall** be shown in the lower right-hand corner of the principal display panel. The USDA symbol (EXHIBIT 8) **shall** be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number **shall** be printed on the “TOP PANEL” or principal display panel. The processor may show the KOSHER symbol if the commodity meets the “kosher” requirements.



Pasteurized Frozen Egg Product
WHOLE EGGS

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

Processor’s
Name, Address, and Phone No.

Nutrition Facts Label
Shall Be Placed Here

Ingredients: (Food Allergen Statement
Shall be placed here)

KEEP FROZEN

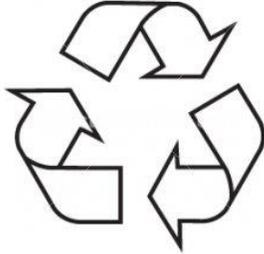
6/5-lb. (2.27 kg) Cartons
Net Weight 30 lbs. (13.61 kg)

PRODUCTION DATE _____

UPC Symbol and Code

EXHIBIT 6
Recycle Symbol and Plastic Materials Code System

RECYCLE SYMBOL (for Shipping Containers)



**PLEASE
RECYCLE**

PLASTIC MATERIALS CODE SYSTEM

Code

Material



----- Polyethylene Terephthalate (PET)



----- High-Density Polyethylene



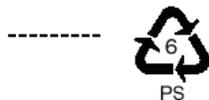
----- Vinyl / Polyvinyl Chloride (PVC)



----- Low-Density Polyethylene



----- Polypropylene



----- Polystyrene

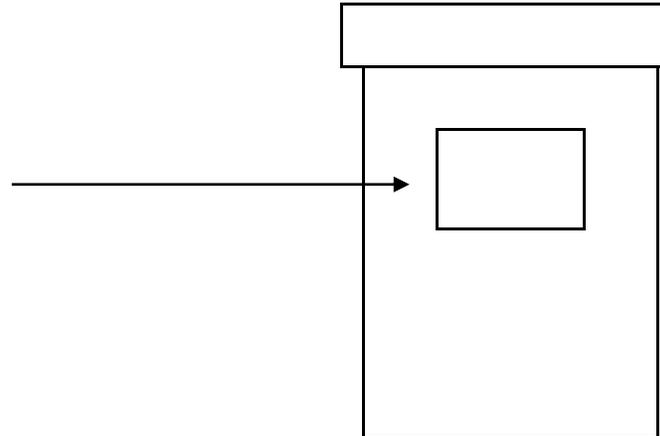


----- All Other Resins

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

Shipping containers shall be marked with the information shown below. Markings **shall** be legibly preprinted, stamped, or stenciled on containers, or printed on a self-adhesive label that is applied to each container. The words “FROZEN WHOLE EGGS” **shall** be printed in letters that appear more prominently than the other lettering on the container. The processor may show the KOSHER symbol if the commodity meets the “kosher” requirements. The USDA symbol (EXHIBIT 8) is to be a minimum of 2.25 inches (5.72 cm) in height.

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



Approved by  CMS
Date Issued: 06/05/2015
Date Revised: 01/17/2017

EXHIBIT 8

USDA SYMBOL

