TO: Shell Egg Graders
FROM: Roger L. Glasshoff
National Supervisor, Shell Eggs
SUBJECT: Export Requirements for Loose-Packed Shell Eggs Destined to Tahiti—French Polynesia

This instruction outlines specific certification and shipping requirements for loose-packed shell eggs (table eggs) to be exported to Tahiti—French Polynesia. Loose packed shell eggs are not eligible for identification with marketing claims. French Polynesian officials stated that refrigerated eggs are not eligible for direct sale to the consumer. Therefore, eggs packaged in cartons are not eligible for certification under this specification.

I. Product Requirements

- All shell eggs must originate from laying flocks in the United States.

II. Grade Requirements

- The shell eggs must be graded and certified as U.S. Grade A or better, as outlined in the United States Standards, Grades, and Weight Classes for Shell Eggs (AMS 56).

III. Weight Requirements

- Product must meet the Tahiti—French Polynesian requirements for each individual egg class:

<table>
<thead>
<tr>
<th>Egg Size/French</th>
<th>Egg Size/English</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tres Gros</td>
<td>(Jumbo, Extra Large)</td>
<td>70 grams or greater</td>
</tr>
<tr>
<td>Gros</td>
<td>(Large)</td>
<td>60 grams – 69.99 grams</td>
</tr>
<tr>
<td>Moyens</td>
<td>(Medium)</td>
<td>50 grams – 59.99 grams</td>
</tr>
<tr>
<td>Petits</td>
<td>(Small)</td>
<td>49.99 grams or less</td>
</tr>
</tbody>
</table>

IV. Producer / Processor Requirements

- Product must be processed and packed under continuous USDA supervision in shell egg facilities utilizing either USDA resident or temporary voluntary shell egg grading service.

- Eggs gathered for processing are not to exceed 48 hours after day of lay (time of completion of gathering eggs on the day of lay).

- Eggs must be processed, certified, and shipped from the plant within a 4-day period from the day of lay (time of completion of gathering eggs on the day of lay) to comply with French Polynesia regulations. Therefore, plant management must provide, to the USDA grader, a
Certificate of Conformance (CoC) on company letterhead from the producer(s) with a signature and documentation of the day of lay for each source of eggs on a shipment.

- Records shall be maintained for 1 year after the close of the fiscal year in which the product was produced indicating the source flock(s) for each shipment.

- Storage and transport ambient temperatures must be maintained between 0° - 6° C, (32.0 - 42.8° F) for all stored unprocessed and processed eggs intended for shipment to Tahiti-French Polynesian. Eggs stored or transported at a temperature exceeding 42.8° F are not eligible for certification.

A. Duration of Quality Claim
   - All containers must be identified with a Duration of Quality Date, utilizing the Day-Month-Year format (for example: 28-04-2012). The following prefixes must be used:
     - “Fresh” Eggs (EXP) Eggs identified with the term “Fresh” cannot exceed an expiration date of 28 days, including the day of packaging.
     - (EXP) Eggs identified with the terminology “EXP” without the use of the descriptor “Fresh” may be identified with an expiration date not to exceed 30 days, including the date of packaging.
     - (Best Before) May be identified with a quality duration period not exceeding 45 days, including the day of packaging. Provided the word “Fresh” is not declared on the container.

B. Packing/Packaging
   - All packing material must be new, showing no evidence of previous use.
   - The interior packaging material (egg flats) must be new, showing no evidence of adhering foreign material or previous use.
   - Each shipping case must be identified with the “USDA Graded for Export” Stamp with the applicable certificate number.
   - Pallets must be new or good used, free of visible evidence of adhering foreign material, and/or structural damage.

C. Packing Case Labeling / Bilingual Labeling Requirements
   - Labels may be printed, or stamped in a central location on the end of each shipping case. Handwritten or stenciled stamps are not acceptable. When the label is placed on the container in this manner, a yellow tamper-evident device must also be applied to assure the case lids are secure (See Exhibit IV).

   - As an alternative, a yellow adhesive label containing the required labeling information may be used as a tamper-evident device to secure the lids of the case (See Exhibit IV). Any yellow tamper-evident device applied to the case must be made unusable when opening the case.
• The official plant number assigned to the packer must be legibly printed on each shipping case/label. Additionally, the name and address of the packer must be legibly printed on each shipping case/label.

• The word “Importe” (Imported) must be on each shipping case/label.

• The words “A consommer de preference avant le” (Best Before) followed by the day and the month with a minimal character height of 0.5 centimeters or greater must be printed on each shipping case/label.

  - **For Example:** A consommer de preference avant le 28/05 (Best Before May 28)

• The words, “Keep Refrigerated”, or other similar terminology must be declared on each shipping case.

• The Statement of Identity, “Eggs” must be on each shipping case/label. The French translation “Oeufs” must be on each shipping case/label.

• The words “A conserver entre 0 et +6°C” (Keep between 0 and 6°C) must be on each shipping case/label.

• The “Safe Handling” statement must be on each shipping case, or the statement may accompany the shipping invoice.

• The number of the eggs “360 Oeufs” (360 Eggs) and the statement “Oeufs destines a l’industrie de l’alimentation humaine” (Eggs intended for industries for human consumption) must appear in black, block letters at least 2 centimeters in height.

• The applicable size classification must be on each shipping case, to indicate the size of the eggs:

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<tr>
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<td>(Small)</td>
<td>49.99 grams or less</td>
</tr>
</tbody>
</table>

V. **Transport Unit**

• The transport unit used to export eggs to Tahiti–French Polynesia must be reasonably clean.

• Graders are to visibly examine and document on form PY-75 or PY-211, as applicable; the cleanliness of the transport unit and assess the capability of the refrigeration unit to provide an ambient transport temperature of: 0° - 6° C, (32.0 - 42.8° F), with a maximum temperature setting of 6° Celsius or 42.8° Fahrenheit.

• When unsanitary conditions are observed in a transport unit, or when a refrigeration unit is not present or functional; the grader will notify a responsible plant official of the conditions. Product is not to be loaded onto the transport unit until the unsanitary conditions have been corrected, or, when applicable, the refrigeration unit has been repaired.
- Transport units without functional refrigeration units are not eligible for transport of table eggs.

- When such conditions occur, the grader will document the details of the observation, and the name of the plant official notified on the applicable USDA grading worksheet.

- A transport unit must be sealed with the processing plant’s shipping seal prior to departure from the processing facility. The seal number must appear on the PY-210S, export certificate issued. The USDA grader is not required to be present at the time of shipment, provided the transport unit is acceptable, the shipping cases are properly identified and segregated, and the seal(s) numbers are recorded on the certificate issued.

  - The applicant is responsible for the conditions of transport subsequent to the product leaving the official plant.

VI. Certification
  - The eggs must be certified as meeting U.S. Grade A or better quality, based on the results of either online sampling or examination of a full size sample. When using the full size sampling option, percentages from the samples taken must be reported on the certificate.

    - The original and any additional copies of Form PY-210S, Shell Egg Grading Certificate, and the Disease Free Certification Statements for Other Countries (issued in accordance with guidance filed in E-01 of the Supervisors/Resident Graders Shell Egg Index) will be provided to plant management to accompany the shipment.

    - The importer is responsible for presenting the original USDA certification documents (signatures appearing in blue ink) to foreign government officials at the port of entry to the respective country.

  - The following information is to be included on the certificate:

    - The name and address of the receiver or buyer located in the identified Tahiti-French Polynesian area. It is not permissible to indicate, “To Be Sold”.

    - The USDA plant number.

    - The USDA graders signature must be in blue ink on both documents.

  - In the remarks section, the following statements must be included:

    - The shell eggs covered by this certificate are fit for human consumption.

    - Based on information provided by the applicant and to the best of our knowledge, the product was stored and transported at an ambient temperature of 0° - 6° C (32.0 - 42.8° F).

    - As stated by the applicant, the production date(s) for product covered by this certificate are: (mm-dd-yyyy)
VII. Exhibits

- See Exhibits I & II for examples of a completed PY-210S, Export Certificate.
- See Exhibit III for an example of a completed “Disease Free” Certification Statement for Other Countries.
- See Exhibit IV for an example of a completed case end label / yellow tamper proof label.

File these instructions as E-08 EXPORTS in the Supervisors/Resident Graders Shell Egg Index.
TO: APPLICANT (Name and address, including ZIP)

JJ Foods, LLC  
127 Nelson Street, North 
Charlotte, NC 28201

NAME AND ADDRESS OF SHIPPER OR SELLER

Tide Water Shipping, Inc.  
1025 Clarke Road 
Jetersville, VA 23083

NAME AND ADDRESS OF RECEIVER OR BUYER

Ova Foodstuff, LLC  
12RT8  
Papeete, French Polynesia

<table>
<thead>
<tr>
<th>LOT NO.</th>
<th>NO. OF CONTAINERS PER LOT</th>
<th>NO. OF CONTAINERS EXAMINED</th>
<th>NET WT.</th>
<th>PERCENTAGES</th>
<th>U.S. OFFICIAL GRADE AND SIZE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>AA  A   B  B*</td>
<td>Dirties</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>750</td>
<td></td>
</tr>
</tbody>
</table>

DESCRIPTION

<table>
<thead>
<tr>
<th>LOT NO.</th>
<th>EGGS</th>
<th>TYPE OF PACKING</th>
<th>TYPE OF PACKAGING</th>
<th>CASE QUALITY RANGE</th>
<th>CHARACTER OF LOSS</th>
<th>WHERE HELD AND TEMPERATURE</th>
<th>CASES STAMPED WITH</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Fresh</td>
<td>New 30-Dz.</td>
<td>New Filler Flats</td>
<td>Cooler 40 F</td>
<td>US Graded for Export</td>
<td>Sample</td>
<td>Sample</td>
</tr>
<tr>
<td></td>
<td>White</td>
<td>Fiber, Taped</td>
<td></td>
<td>Transport</td>
<td>Seal # 3456</td>
<td>All</td>
<td>All</td>
</tr>
</tbody>
</table>

ADDITIONAL CERTIFICATION

Product represented by this certificate meets specification requirements for:
E-08 Tahiti-French Polynesia dated June 20, 2012

REMARKS

The shell eggs covered by this certificate are fit for human consumption.

Based on information provided by the applicant and to the best of our knowledge, the product was stored and transported at an ambient temperature of 40 degrees Fahrenheit or less.

As stated by the applicant, production date(s) for product covered by this certificate are: 07/25/2012.

CERTIFICATION STATEMENT

In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Shell Eggs issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/or condition of the product(s) at the time and on the date shown, were as stated above.

Signature in Blue Ink

OFFICIAL GRADER (Signature)

MM/DD/YYYY

DATE

1/ As stated by applicant or contractor.  
2/ Weights based on 30-dozen equivalent.  
3/ Eggs reported as undersized are also reported under other headings according to their quality.

PY-2106 (11-08) (Previous edition dated 12-03 may be used.)
This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

TO: APPLICANT (Name and address, including ZIP)  
JJ Foods, LLC  
127 Nelson Street, North  
Charlotte, NC 28201

NAME AND ADDRESS OF SHIPPER OR SELLER 1/  
Tide Water Shipping, Inc.  
1025 Clarke Road  
Jetersville, VA 23083

NAME AND ADDRESS OF RECEIVER OR BUYER 1/  
Ova Foodstuff, LLC  
12RT8  
Papeete, French Polynesia

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<thead>
<tr>
<th>LOT NO.</th>
<th>NO. OF CONTAINERS PER LOT</th>
<th>NO. OF CONTAINERS EXAMINED</th>
<th>NET WT. 2/</th>
<th>PERCENTAGES</th>
<th>U.S. OFFICIAL GRADE AND SIZE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1500</td>
<td>19</td>
<td>40.15</td>
<td>94.15</td>
<td>2.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.25</td>
<td>3.50</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.10</td>
<td>0.50</td>
</tr>
</tbody>
</table>

DESCRIPTION

LOT NO.  
1

EGGS       TYPE OF PACKING  
Fresh       New 15-Dz.  
White       Fiber, Taped

TYPE OF PACKAGING  
New Filler Flats  
Transport

CASE QUALITY RANGE  
88-97  
LX

CHARACTER OF LOSS  
Cooler 40 F  
Seal # 3456

WHERE HELD AND TEMPERATURE  
US Graded for Export  

CASES STAMPED WITH  
Sample  
All

ADDITIONAL CERTIFICATION

Product represented by this certificate meets specification requirements for:  
E-08 Tahiti-French Polynesia dated June 20, 2012

Check each applicable box:  
☐ Product represented on this certificate meets the requirements for the stated grade and size as determined by online sampling on  
☐ Disease Free Certification Statements attached.

REMARKS

The shell eggs covered by this certificate are fit for human consumption.

Based on information provided by the applicant and to the best of our knowledge, the product was stored and transported at an ambient temperature of 40 degrees Fahrenheit or less.

As stated by the applicant, production date(s) for product covered by this certificate are: 07/25/2012 - 07/26/2012.

Lot 1: 1500/15-dozen cases equals 750/30-dozen cases.

CERTIFICATION STATEMENT

In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Shell Eggs issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and or condition of the product(s) at the time and on the date shown, were as stated above.

Signature in Blue Ink  
OFFICIAL GRADER (Signature)  
DATE  
MM/DD/YYYY

1/ As stated by applicant or consignor.  
2/ Weight based on 30-dozen equivalent.  
3/ Eggs reported as undersized are also reported under other headings according to their quality.
EXHIBIT III
Disease Free Certification Statements for Other Countries

Shell Egg Grading Certificate No. SEA-0123456 Dated: MM/DD/YYYY

"The U.S. Department of Agriculture, Animal and Plant Health Inspection Service, Veterinary Services certifies that:

No cases of lethal (highly pathogenic) avian influenza (fowl plague), including the highly pathogenic subtype H5N1, and no cases of velogenic Newcastle disease (VND) have been reported in commercial laying chicken flocks in the county(ies) of origin where the eggs originated for the 6 months preceding departure of this consignment. These eggs were produced in the county(ies) in the state of (state name) identified below:

COUNTY - MECKLENBURG
STATE - NORTH CAROLINA

The shell eggs covered by this certificate were produced by birds originating from Salmonella enteritidis (SE)-certified breeding flocks which have not been identified within 90 days before shipment by the U.S. Department of Agriculture, Animal and Plant Health Inspection Service, as being infected with SE, including SE phage type 4."

SIGNATURE IN BLUE INK
Signature of Grader

Stamp Impression
Example of Proposed Tahiti – French Polynesia Label

**OEUFS - IMPORTÉ**

<table>
<thead>
<tr>
<th>U. S. Grade A Medium (Moyens)</th>
<th>A consommer de preference avant le: 28/05</th>
</tr>
</thead>
<tbody>
<tr>
<td>P-XXXX</td>
<td>Best Before: May 28</td>
</tr>
<tr>
<td>Egg Farm, Inc.</td>
<td>30-Dozen/360-OEUFS</td>
</tr>
<tr>
<td>123 Egg Lane</td>
<td>Keep Refrigerated Between 0 and 6°C</td>
</tr>
<tr>
<td>Egg, FA 12345</td>
<td>A conserver entre 0 et + 6°C</td>
</tr>
<tr>
<td></td>
<td>Julian Date: 1234</td>
</tr>
</tbody>
</table>

Oeufs destinés à l'industrie de l'alimentation humaine

Eggs intended for industries for human consumption

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Hand hole

The label's position will capture tape and corners of the top of each case. Label must be broken to open case.