



# APPROVED

## FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR ALL PURPOSE EGG MIX

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

**Effective: June 2015**

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### 100 SCOPE

101 This FPPS – All Purpose Egg Mix – 2015 is for use by the United States Department of Agriculture (USDA), AMS, Commodity Procurement Staff (CPS) to procure All Purpose Egg Mix.

### 200 ITEM DESCRIPTION

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

211 Pouches (100044) – All purpose egg mix will be packaged in plastic laminated foil pouches, 6 ounces (170g) to each pouch, and packed 48 6-ounce (170g) pouches per fiberboard shipping container with 18 pounds (8.16 kg) net weight. A purchase unit will consist of 2,000 shipping containers totaling 36,000 pounds (16,329 kg) net weight.

212 Polyethylene Bags (100043) – All purpose egg mix will be packaged in polyethylene bags, 10 pounds (4.54 kg) to each bag, and packed four 10-pound (4.54 kg) polyethylene bags per fiberboard shipping container with 40 pounds (18.14 kg) net weight. A purchase unit will consist of 1,000 shipping containers totaling 40,000 pounds (18,144 kg) net weight.

### 300 FOOD DEFENSE REQUIREMENTS

310 Contractors and subcontractors participating in the commodity purchase program must have a documented and operational food defense plan that provides for the security of a plant's production processes and includes the

storage and transportation of finished product after production. The plan shall address the following areas: (1) food defense plan management; (2) outside and inside security of the production and storage facilities; (3) all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) controlled access to production and storage areas. The food defense plan shall be made available to the Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) Auditor immediately upon request. Verification of the Food Defense Program at the processing, storage, and distribution facility will be conducted by the USDA, AMS Auditor. For additional information visit the following web sites:

<http://www.fsis.usda.gov/Oa/topics/SecurityGuide.pdf?redirecthttp=true>.

<http://www.fsis.usda.gov/Oa/topics/transportguide.htm?redirecthttp=true>.

#### **400 COMMODITY COMPLAINTS**

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

#### **500 CHECKLIST OF REQUIREMENTS**

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

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

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

513 FSIS Requirements – The commodity must be produced and processed in a FSIS federally inspected establishment, be accurately marked and/or labeled, and meet all FSIS regulatory requirements including any food safety monitoring program testing requirements currently in place.

514 Origin of Eggs and Maltodextrin – The commodity must be produced from liquid whole eggs and maltodextrin which were processed in the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands from agricultural commodities produced in the United States, its territories or

possessions, Puerto Rico, or the Trust Territories of the Pacific Islands. If the contractor uses or handles ingredients originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands, the contractor must have an acceptable identification and segregation plan for those ingredients to ensure they are not used in the commodity produced under this [FPPS](#). This plan must be made available to the FSIS Inspector and the Contracting Officer or agent thereof upon request. The contractor must ensure that both the contractor and subcontractor(s) maintain records such as invoices, or production and inventory records evidencing product origin, and make such records available for review by the FSIS Inspector or other Government official(s).

- 520 Ingredients
- 521 Liquid Whole Eggs – Liquid whole eggs must be processed from shell eggs produced by domesticated chickens. The shell eggs, when presented for breaking, must be:
  - 521.1 Commercial Nest–Run (shell eggs which are merchandised as they come from production facilities without grading or sizing; the eggs may be washed or unwashed);
  - 521.2 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
  - 521.3 U.S. Consumer Grade AA or A based on destination tolerances or U.S. nest-run grade.
- 522 The shell eggs must not be more than 21 days old when presented for breaking.
  - 522.1 For the commercial nest-run and commercial consumer grades of shell eggs, the contractor will provide the FSIS Inspector a certificate of conformance regarding the age and quality of shell eggs and stating the lot identification and quantity of each lot prior to breaking.
- 523 For U.S. Consumer Grades or U.S. nest-run grade of shell eggs, the U.S. grade may be stated on a USDA Shell Egg Grading Certificate, which accompanies the shell eggs, or the cases of shell eggs may be identified with the USDA consumer AA or A, sample grade AA or A, or nest-run grade stamp.
- 524 The liquid whole eggs must be egg whites and egg yolks in natural proportion as broken from the shell eggs. Liquid whole eggs may be produced in a plant other than where the commodity is processed, provided that such liquid whole eggs were produced in accordance with this [FPPS](#) as evidenced by a USDA Egg Products Inspection and Grading Certificate including the statement “Product meets acceptance requirements of the [FPPS for All Purpose Egg Mix June 2015](#)”. Upon arrival at the drying plant, the liquid whole eggs shall be inspected for acceptance by an FSIS Inspector.

- 525 The processor must 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 must include identified deficiencies, analyses of the root cause, and implemented corrective action. Non-compliance with the microbiological or chemical criteria as stated in the specification may result in notification from USDA/AMS Commodity Procurement Staff requiring an audit of the processor's quality control system.
- 530 Maltodextrin – Maltodextrin must be used as specified in the formula. The maltodextrin must have a dextrose equivalent (DE) measurement from 9 to 20 and be identified as Food Grade or accompanied by such certification.
- 540 Vegetable Oil – Either corn or soybean oil will be used but not a combination of corn and soybean oil. The oil must be stabilized with: (a) tertiary butyl hydroquinone (TBHQ); or (b) a formulation of TBHQ and citric acid; or (c) a formulation of butylated hydroxyanisole (BHA), TBHQ, and citric acid; or (d) 0.00625 percent BHA, 0.00625 percent butylated hydroxytoluene (BHT), 0.00375 percent propyl gallate, and 0.00375 percent citric acid. The antioxidant formulations with TBHQ are preferable.
- 541 Heavy metal scavengers, antifoaming agents (methyl polysilicone must not be used), and oxystearin may be added to improve stability and performance of the oil. The antioxidants and other additives must be of a kind and at levels permitted under the Federal Food, Drug, and Cosmetic Act and regulations issued thereunder. The supplier of vegetable oil must provide a certification for each shipment of oil used under this [FPPS](#) certifying the date the oil was analyzed and whether the oil complies with this [FPPS](#). The oil must not be analyzed by the supplier more than 14 days prior to delivery to the Contractor.
- 542 Corn Oil – Corn oil must be refined, bleached, winterized, and deodorized pure corn oil; have a bland flavor and odor and be free from rancid, metallic, oxidized, bitter, or other undesirable flavors or odors; be free from visible sediment and have a maximum Lovibond color of 4 red and 35 yellow; and comply with the following analytical requirements (American Oil Chemists Society (AOCS) test method):
- 542.1 Free fatty acids (as oleic), maximum 0.10 percent by weight.
- 542.2 Maximum peroxide value of 1.0 milliequivalent per kilogram.
- 542.3 Linolenic acid, maximum 1.5 percent by weight for corn oil.
- 542.4 Moisture and volatile matter, maximum 0.10 percent by weight.
- 542.5 Insoluble impurities, none.

- 543 Soybean Oil – Soybean oil must be refined, bleached, winterized, and deodorized pure soybean oil with a bland flavor and odor and must be free from rancid, beany, metallic, or other undesirable flavors or odors. Either 0.005 percent citric acid or 0.001 percent phosphoric acid must be added as a metal inactivating agent. The oil must: (1) be clear and brilliant in appearance at 70 °F to 85 °F (21.1 °C to 29.4 °C), free from visible sediment, and have a maximum Lovibond color of 1.5 red and 15 yellow, and (2) comply with the following analytical requirements (AOCS test method):
- 543.1 Free fatty acids (as oleic), maximum 0.10 percent by weight.
- 543.2 Linolenic acid, maximum 3.0 percent by weight as determined by alkali isomerization, or 3.5 percent by weight as determined by gas-liquid chromatography.
- 543.3 Maximum peroxide value of 1.0 milliequivalent per kilogram.
- 543.4 Moisture and volatile matter, maximum 0.10 percent by weight.
- 543.5 Insoluble impurities, none.
- 543.6 Iodine value 105-120.
- 544 Salt – The salt must be crystalline, free-flowing, food-grade, iodized sodium chloride.
- 545 Citric Acid – Citric acid must be certified as meeting Food Chemical Codex, Food Grade, or U.S. Pharmacopoeia requirements.
- 550 Ingredient Certification – The contractor must give the FSIS Inspector a copy of the certification for each shipment of ingredients prior to use of the ingredient in the commodity. Such certification is valid only for each applicable shipment and for use of the ingredient in the current purchase under this [FPPS](#). An ingredient that does not comply with the analytical or other requirements specified herein, or found to be unsatisfactory upon organoleptic examination by USDA, will be rejected.
- 551 USDA may require additional ingredient samples for examination or analyses.
- 552 Product Formulation
- 552.1 Formulation – The ingredients must be combined in such proportions as to result in a packaged commodity of the following composition:

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

552.2 Artificial Coloring – Artificial coloring must not be used.

552.3 Egg Solids – Total solids of the liquid whole eggs must be determined prior to use. Extreme care must be exercised to assure that the final product formulation complies with the formulation specified in 231. The contractor must provide records showing formulation of each batch of egg mix to the FSIS Inspector for review.

553 Processing

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

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

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

553.4 Pasteurization – Following the processes of blending and homogenization, one of the following pasteurization methods must be used:

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

- 553.5.1 The mixture must be heated to a temperature of not less than 152 °F (66.7 °C) and held at that temperature for not less than 2.5 minutes; or
- 553.5.2 The mixture must be heated to a temperature of not less than 148 °F (64.4 °C) and held at that temperature for not less than 3.5 minutes.
- 554 Cooling Pasteurized Ingredients – The pasteurized liquid slurry must be cooled to and maintained at or below the temperature required by FSIS regulatory requirements. The pasteurized product is to be continuously agitated and is to be dried within 16 hours from the time the pasteurization process begins.
- 555 Dehydration – The liquid mixture must be spray dried in accordance with the requirements in FSIS regulatory requirements.
- 556 Cooling and Filling Operation – The dried product must be cooled immediately after drying and prior to any packaging to a temperature of 110 °F (43.3 °C) or lower. The product must be packed into the final packaged form as soon as possible but no longer than 48 hours after it is dried. Product which is not immediately packed into the final packaged form must receive a minimum of handling and be held in a clean and sanitary container until it is repackaged. The drying, cooling, and packaging must be accomplished within the same plant.
- 557 Cleaning of Drier – The cleaning or brushing down of the drier must be complete; sifters and conveyors must be cleaned each time the drier is cleaned or brushed down. The drier must be preheated after each cleaning or brushing down for a sufficient length of time to sanitize product contact surfaces.
- 558 Rework – Dried egg product (a) processed and packaged in accordance with this [FPPS](#) and (b) recognized by FSIS as eligible for reprocessing (e.g., product from the drying operation) may be reworked and incorporated into formulated batches of liquid whole eggs provided:
- 558.1 The dried egg product for rework has been processed and packaged (including product from the drying operation) not more than 60 days prior to the date of rework.
- 558.2 The dried egg product for rework is reconstituted with water to a solids content less than the original formulated batch(es) of liquid egg product prior to further processing. When rework is reconstituted and awaiting completion of blending or formulated batch, the temperature of the rework slurry must comply with FSIS regulatory requirements.
- 558.3 The reconstituted egg product is incorporated at a maximum of 10 percent of the formulated batch of the commodity and processed and packaged in accordance with this [FPPS](#).
- 560 Packaging and Packing

- 561 All packaging and packing materials must be clean and in new condition, must be tamper-evident, must not impart odors or flavors to the product, and must be approved by the Food and Drug Administration (FDA) for use in contact with food products. Tamper evident is defined as packaging and packing materials with one or more barriers of entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred.
- 562 Pouches
- 562.1 Packaging
- 562.1.1 Six ounces (170 g) of product must be packaged in a clean, sanitary laminated pouch manufactured from the following materials: 25 pounds (11.34 kg) per ream mg (machine glazed) bleached or semi-bleached Kraft paper, which is laminated to 0.00035 nominal gauge aluminum foil with 6 pounds (2.72 kg) per ream low density polyethylene, which, in turn, is coated on the foil side with a minimum of 27 pounds (12.25 kg) per ream low density polyethylene facing the product.
- 562.1.2 The pouches must be formed and the seams bonded by a coating-to-coating heat seal that provides the same protective qualities as the body of the pouch. The excess air must be removed from the pouch prior to heat sealing the filled pouch. Each roll of pouch material must be over-wrapped prior to shipment from the packaging processor.
- 562.2 Packing – The packing of filled, laminated foil pouches into shipping containers must be done outside the packaging room. Forty eight - 6 oz. (170 g) pouches, with the exterior clean and free of product, must be packed in each fiberboard shipping container. The containers must be divided into four equal-sized compartments. All dividers must be of the same material as the shipping container, extend to the sides, and be full height of the inside of the shipping container.
- 563 Polyethylene Bags
- 563.1 Packaging
- 563.1.1 Ten pounds (4.54 kg) of product must be packaged in a low-density polyethylene bag fabricated from normal impact strength polyethylene or high impact strength polyethylene of natural color (essentially colorless) and transparent. The wall thickness must be not less than 3 mil (0.003 inch). The bag may be fabricated from flat or tubular material, and all seams must provide the same protective qualities as the body of the bag. The maximum average water-vapor transmission of the film at 90 to 95 percent relative humidity at a temperature of 100 °F ± 5 °F (37.8 °C ± 2.8 °C) must not exceed 0.65 gram per 100 square inches in 24 hours.
- 563.1.2 The bag must be of a length that can be readily and easily closed, sealed, and resealed.

563.1.3 After filling, the bag must be closed by expelling the excess air, and must be tamper evident. The closure must be secure so as to prevent leakage of product when pressure is applied to the sides of the polyethylene bag. The initial packaging must be tamper evident. Once opened by the end user, the bag must be easily closed for storage of unused product.

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

## 564 Shipping Containers

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

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

564.2.1 Commercially acceptable filament-reinforced tape or similar types of materials.

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

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

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

## 570 Sampling and Laboratory Analyses

### 571 Lot Definition

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

571.2 The packaged commodity will be: (1) sampled and analyzed according to 262 and 264, for palatability, moisture content, and microbiological requirements; (2) examined for organoleptic requirements; and (3) accepted or rejected on a lot basis.

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

572.1 A sample for laboratory analyses will be:

572.1.1 Pouches – One 6 oz (170 g) pouch; or

572.1.2 Bags

572.1.2.1 One 6 oz (170 g) sample drawn from one 10 lb (4.54 kg) polyethylene bag.

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

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

572.2.1 Pouches

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

572.2.2 Polyethylene bags

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

572.2.3 USDA may select additional product for further examination or may draw additional samples for laboratory analyses.

572.3 Samples must be submitted to an USDA laboratory for composite and analysis.

573 USDA Laboratories – Palatability tests will be performed only at the AMS National Sciences Laboratory, Gastonia, NC. All costs incurred for sampling, shipping, and analyzing samples as required in this **FPPS** will be at the Contractor’s expense.

USDA, AMS, Science and Technology Program  
Laboratory Approval and Testing Division  
National Science Laboratory  
801 Summit Crossing Place, Suite B  
Gastonia, North Carolina 28054  
Telephone (704) 867-3873

574 Requirements and USDA Laboratory Analyses

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

574.1.1 Chemical Analysis:

574.1.1.1 Moisture determination

574.1.2 Microbiological Analyses:

574.1.2.1 Standard plate count

574.1.2.2 Coliforms

574.1.2.3 *Salmonella*

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

574.2 Palatability and Organoleptic Examination

574.2.1 Requirements – The packaged commodity must be light yellow in color, free from foreign materials, and must be smooth and free from lumps that do not break apart under light pressure. It must reconstitute readily with cold water to produce a smooth mixture and be free from scorched, burnt, sulfurous, or any other off odors or flavors, both in the dried form and when reconstituted and cooked by the method specified in “USDA Laboratory Methods for Egg Products.” The commodity must score at least seven (7) in palatability based on “Official U.S. Standards for Palatability Scores for Dried Whole Eggs” (7 CFR § 55, Subpart B), except as stated in 264.1. The finished cooked product must not show evidence of brownish or greenish colors when reconstituted and cooked by the method specified.

- 574.2.2 Palatability Analyses – Up to six samples in numerical sequence from one lot may be composited and tested by the USDA or USDA-contracted laboratory. The results for palatability scores will not be averaged, and the laboratory will report the individual scores. The lowest score will determine acceptance or rejection of the lot.
- 574.3 Moisture Content, Standard Plate Count, and Coliform Count
- 574.3.1 Requirements – The packaged commodity must comply with the following requirements:
- 574.3.1.1 Moisture content must not exceed 3.2 percent.
- 574.3.1.2 Standard plate count must not exceed 1,000 colony forming units (CFU) per gram.
- 574.3.1.3 Coliforms count must not exceed 10 CFU per gram.
- 574.3.1.4 *Salmonella* result must be negative.
- 574.3.2. Analyses – Up to 12 samples in numerical sequence from one lot may be composited and analyzed by the USDA or USDA-contracted laboratory. When two or more composite samples from a lot are analyzed for moisture content and standard plate count, the results of each type of analysis will be averaged by the laboratory and the average reported on the USDA Egg Products Inspection and Grading Certificate (USDA Certificate); except that when any one of the analyses exceeds the applicable limit, both results will be reported and the lot rejected. Coliforms count results will not be averaged. Each coliforms count will be reported by the laboratory, and the highest result will determine acceptance or rejection of the lot. As an alternative to reporting the results on the USDA Certificate, the results may be reported on a laboratory testing report generated by the Laboratory Information Management System (LIMS). The laboratory testing report will contain the USDA Certificate number, and the report may be faxed to recipients.
- 574.4 *Salmonella* Requirement – Each lot of the commodity must be found negative for *Salmonella*. No appeals or retesting will be permitted.
- 574.4.1 Analyses – The USDA or USDA-contracted laboratory will combine the samples in numerical sequence into groups of four, and the laboratory will weigh 25 grams from each sample in the group and combine into a 100-gram composite sample for analysis. The results of the analysis for each composite sample will be reported separately.
- 575 Samples Failing Requirements – A lot of packaged commodity failing to meet the palatability and organoleptic requirements, moisture content, or microbiological requirements will be rejected.

576 Timely Receipt of Laboratory Results – The contractor must present the packaged commodity to an Inspector (FSIS) so the product may be sampled, the samples sent to the USDA or USDA-contracted laboratory, and the laboratory analyses performed in time for the laboratory results to be made available for the contractor to meet the shipping or delivery requirements of the contract. If laboratory results are received by the contractor later than 7 calendar days, excluding Sundays and Federal holidays, from the receipt of the sample by the USDA or USDA-contracted laboratory, the number of days' delay will be added to the permissible shipping or delivery period before liquidated damages for late shipment or delivery will be assessed.

## **600 LABELING**

610 Commercial labeling (610-617 and 680-690) or USDA labeling (620-690) must be used. When commercial or USDA labeling is selected, both the packages and shipping containers within a purchase unit must be labeled in that format. The contractor must use the same label format (either commercial or USDA) within a purchase unit.

611 Commercial Labeling Requirements

611.1 Commercially labeled packages and shipping containers must be labeled in accordance with FSIS requirements. Labeling must be approved by FSIS prior to acceptance for use under this [FPPS](#).

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

612 Traceable Product

612.1 The processor must establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as complying with this [FPPS](#) and commercial product, the identification system must 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.

612.2 Before production begins on the contract(s), the contractor/processor must forward to the Contracting Officer, by facsimile (fax), a copy of the processor's product identification and record system, including code explanation to: Contracting Officer, Commodity Procurement Staff, AMS, U.S. Department of Agriculture, Rm. 3522-S, STOP 0239, 1400 Independence Avenue, SW, Washington, D.C., 20250, fax number (202) 720-2782, phone number (202) 720-9191. Changes made to a processor's identification and record system must be resubmitted prior to implementation. USDA may select additional commodity and audit the required product identification and record system for compliance purposes.

- 612.3 The FSIS Inspector will include the product identification code(s) on the USDA Egg Products Inspection and Grading Certificate that will accompany the product to destination.
- 613 Nutrition Facts, Ingredients and Allergen Statements on Shipping Containers – Nutrition Facts must be provided. The ingredient statement, even for single ingredient foods, must be included as a statement separate from the name of the product, e.g. Ingredients: \_\_\_\_\_. The allergen statement must 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 \_\_\_\_\_.
- 620 USDA Labeling Requirements
- 621 When USDA labeling is used, any deviation from labeling requirements in this [FPPS](#) must be approved by the Contracting Officer, in writing, prior to the start of production. Labeling and marking information on pouches, bags, and shipping containers must be water-fast, non-smearing, of a contrasting color, clear, and readable.
- 622 Processor Identification – The name, address, and phone number of the processor must appear on each shipping container. The name, address, and phone number can be that of the individual processing plant; company headquarters; or the business component that handles product complaints for the processor.
- 623 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 must not cover or conflict with the labeling requirements of this [FPPS](#).
- 630 USDA Labeled Individual Pouches
- 631 Printed Pouches – Each individual pouch must be labeled with the information and in the design illustrated in EXHIBIT 1, “Labeling Information for 6-Ounce Pouches.” Disks with the graphics for label information and design are available by contacting the Office of Communication, Design Division, at (202) 720-4339.
- 632 Ingredients and Allergen Statement – The ingredients statement must appear on each pouch. The name of the vegetable oil must be specified. If other vegetable oils might be used during the purchase program, they must also be specified and may be shown as follows: corn or soybean oil--not less than 4 percent. The percentage of whole eggs and maltodextrin listed in the ingredients must include the solids content. All ingredients are to be expressed in descending order depending on the percentage of the total liquid formula. The allergen statement must 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 \_\_\_\_\_.

- 633 Nutritional Labeling – A nutritional label, indicating the nutrient content of the commodity, is required on each individual pouch of commodity. The nutrition information must be calculated on one serving equaling 2 tablespoons (0.60 oz (17.01 g)) of all purpose egg mix. The nutrition facts label must comply with applicable FDA nutritional labeling requirements (21 CFR § 101.9, excluding 21 CFR § 101.9(j)). The nutrition facts label must be preprinted on each pouch, or printed on a self-adhesive label and applied to each pouch. The self-adhesive label must not cover or conflict with the labeling requirements of this [FPPS](#).
- 634 Universal Product Bar Code
- 634.1 A Universal Product Code (UPC), code and symbol, called Interleaved 2 of 5 (I 2/5), must appear on each pouch and shipping container. The complete code, including the check digit, must be printed in machine readable and human readable form. The start and stop indicators will be included in the bar code symbols. Printing, readability, and scanability of the bar coding must be in accordance with UPC guidelines published by GS1 US, Princeton Pike Corporate Center, 1009 Lenox Drive, Suite 202, Lawrenceville, NJ 08648.
- 634.2 The contractor will use the code furnished by USDA. USDA has acquired a unique processor's identification number for the commodity purchase programs and must use a unique item code number for the commodity purchased under this Specification. The contractor need not join GS1 US.
- 634.2.1 Pouches
- 634.2.1.1 The 12-digit I 2/5 bar code for commodity in 6 oz (170 g) pouches is:  
7 15001 00044 6
- 634.2.1.2 The UPC code and symbol must appear on each pouch, as illustrated in EXHIBIT 1.
- 634.2.2 Shipping Containers for 6 oz (170 g) Pouches
- 634.2.2.1 The 14-digit I 2/5 bar code for shipping containers of commodity in 6 oz (170 g) pouches is: 1 07 15001 00044 3
- 634.2.2.2 The UPC code and symbol must be placed in the lower right-hand corner of the principal display panel (designated panel) of each shipping container.
- 640 USDA Labeled Shipping Containers for 6 oz Pouches
- 641 Labeling and Marking Information – The required labeling and marking information, in essentially the same layout, is provided in EXHIBITS 2 and 3. Labeling and marking information must be legibly preprinted, stamped, or stenciled on each shipping containers; or printed on a self-adhesive label and applied to each shipping container.

- 642 Nutrition Labeling – A nutrition facts label, indicating the nutrients content of the commodity, must be pre-printed on the top or the principal display panel (designated side panel) of each shipping container of all purpose egg mix. As an alternative, the nutrition facts may be printed on a self-adhesive label and applied as specified to the shipping container. When a self-adhesive label is used, it must be applied in a manner not to cover or conflict with the labeling requirements of this [FPPS](#). The nutrition facts information and printed format must comply with applicable FDA regulatory labeling requirements and all FSIS labeling policy requirements.
- 643 Ingredients and Allergen Statement – Each ingredient and percent must be indicated on the label. Allergen information must also be included in the label. The name of the vegetable oil used must be specified. If other vegetable oils might be used during the purchase program, they must also be specified. The percentages of whole eggs and maltodextrin listed in the ingredients statement must include the solids plus the moisture content. All ingredients are to be expressed in descending order depending on the percentage of the total liquid formula.
- 644 UPC Code – The UPC code and symbol for shipping containers of commodity in 6-ounce (170 g) pouches is: 1 07 15001 00044 3
- 645 Recycle Symbol and Statement – The contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 4. The statement “PLEASE RECYCLE” is to be placed under the symbol. The recycle symbol and statement must be legibly printed in permanent ink.
- 650 USDA Labeled Individual Polyethylene Bags
- 651 Each polyethylene bag must be identified with the statement of identity for the Commodity, ALL PURPOSE EGG MIX, The statement of identity must be pre-printed on the bag or a self-adhesive label containing the words “ALL PURPOSE EGG MIX” will be applied to each bag prior to packaging.
- 660 USDA Labeled Shipping Containers for Polyethylene Bags
- 661 Labeling and Marking Information – Labeling and marking information must be: (1) pre-printed, stamped, or stenciled on each shipping container; or (2) printed on a self-adhesive label and applied to each shipping container. The labeling and marking information, in essentially the same layout, is provided in EXHIBITS 5 and 6.
- 662 Key Points About All Purpose Egg Mix – The contractor must furnish and insert an instruction sheet on top of the product in each shipping container stating the information on handling the product shown in Table 1. Alternatively, this information may be printed on the top panel of each shipping container (EXHIBIT 5).

**Table 1. KEY POINTS ABOUT ALL PURPOSE EGG MIX**

<b>ALL PURPOSE EGG MIX A Dried Egg Product</b>	
<b><u>STORING:</u></b>	Store unopened bags of All Purpose Egg Mix in a cool, dry place. After opening bags, store unused portion in resealable bag, or in a tightly closed container in refrigerator.
<b><u>RECONSTITUTE WITH WATER:</u></b>	Reconstitute only the quantity needed for the recipe and use immediately.
<b><u>Mixer method:</u></b>	Portion egg mix into mixer bowl. Add one-half of the volume of water to the egg mix. Mix on low speed until blended (mixture will be thick). Add remaining water and continue mixing on low speed until blended.
<b><u>Hand method:</u></b>	Egg mix can be reconstituted by hand using a wire whisk. Portion egg mix into mixer bowl. Pour one-half of the volume of water over eggs. Whisk until blended (mixture will be thick). Add remaining water and whisk until blended.
<b><u>HANDLING:</u></b>	Do not let any mixture that contains the all purpose egg mix remain at room temperature for longer than one hour, including preparation and serving time.
<b><u>EQUIVALENTS:</u></b>	Reconstitute by weight, one part All Purpose Egg Mix with two parts water.
	For 12 (1 dozen) large eggs, use 7.20 ounces (204.12 g) of mix.
	For 100 large eggs, use 3.75 pounds (1.70 kg) of mix.
<b><u>CREDITING INFORMATION:</u></b>	
	21.6 ounces of reconstituted All Purpose Egg Mix (7.2 ounces dry) provides 20.6 ounces of equivalent meat alternate for Child Nutrition Meal Pattern Requirements.
	11.25 pounds of reconstituted All Purpose Egg Mix (3.25 pounds dry) provides 172 ounces of equivalent meat alternate for Child Nutrition Meal Pattern Requirements.

663 Nutritional Labeling for Polyethylene Bags – A “nutrition facts label” indicating the nutrient content of the commodity must be printed on the “top panel” or the principal display panel (designated side panel) of each shipping container of all purpose egg mix.

- 664 Ingredients and Allergen Statement – Each ingredient and percent must be indicated on the label. Allergen information must also be included in the label. The name of the vegetable oil used must be specified. If other vegetable oils might be used during the purchase program, they must also be specified. The percentages of whole eggs and maltodextrin listed in the ingredients statement must include the solids plus the moisture content. All ingredients are to be expressed in descending order depending on the percentage of the total liquid formula.
- 665 UPC Code – The 14-digit I 2/5 bar code for shipping containers of 10-pound (4.54 kg) bags of commodity is: 1 07 15001 00043 6
- 666 Recycle Symbol and Statement – The contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 4. The statement “PLEASE RECYCLE” is to be placed under the symbol. The recycle symbol and statement must be legibly printed in permanent ink.
- 670 Use of Previously Printed USDA Labeling Materials
- 671 Carryover inventories of existing (USDA labeled) supplies for (1) printed shipping containers for commodity in 6-ounce (170 g) pouches, and (2) printed packaging materials and shipping containers for commodity in 10-pound (4.53-kg) bags from the Commodity Specification for All Purpose Egg Mix dated March 2012 may be used. If the ingredients statement changes from that printed on existing supplies, the Contractor/processor must request temporary approval for use of carryover inventories from FSIS.
- 672 Shipping containers which comply with this [FPPS](#) except for incorrect: (1) contract number, (2) plant number, (3) net weight, (4) date packed, (5) lot number, (6) ingredients statement, or (7) nutritional facts information or panel may be used if this incorrect information is corrected. The incorrect information must be blocked out and the correct information legibly printed, stenciled, or stamped in permanent ink. Any printed materials with incorrect information, other than these specific examples, must be approved by the Contracting Officer, AMS/USDA, Washington, D.C., prior to use. Additionally, the name, address, and phone number of the processor must appear on each shipping container.
- 680 Additional Labeling Issues
- 681 The following are not acceptable for use under this [FPPS](#):
- 682 Commercial labels that do not have a processor traceability system and code.
- 683 Distributor commercial labels.
- 684 Two or more different commercial labels in the same purchase unit.
- 685 Commercial labels and USDA labels in the same purchase unit.

- 690 Free Along Side (FAS) Vessel Deliveries
- 690.1 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 must be clearly printed on at least two sides of each pallet.

**700 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY**

710 Verification of Materials and Commodity Condition

711 Verification of Packaging and Packing Material – The Contractor must verify compliance with packaging, packing, and marking material requirements by furnishing the FSIS Inspector the following certification on company stationery signed by a person authorized to do so by the Contractor:

“(I)(We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the [FPPS](#) for All Purpose Egg Mix dated [June 2015](#) comply or will comply with the terms of the [FPPS](#).

Name \_\_\_\_\_

Title \_\_\_\_\_”

711.1 One certification is adequate for all production under this [FPPS](#).

712 Examination of Packaged and Packed Commodity

712.1 Labeling, Marking, and Containers – The pouches or polyethylene bags of the commodity and the shipping containers in a delivery unit will be examined for condition and for labeling and markings in accordance with the guidance provided in United States Standards for Condition of Food Containers (7 CFR § 42).

712.2 Tolerance for Defects – If samples of packaged dried all purpose egg mix in pouches or bags or the applicable shipping containers in a delivery unit show defects which may affect the safety and/or usability, the delivery unit of packaged commodity will be rejected. The delivery unit will be inspected by an FSIS inspector or a USDA representative in accordance with FSIS procedures. All deficiencies resulting in rejection of a delivery unit will be documented for contract compliance purposes.

720 Test Weighing

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

730 Inspection and Checkloading

731 Requirements – Inspection for contract compliance will be made by an FSIS Inspector in accordance with 7 CFR § 56, and 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 must be complete and made available to USDA, as requested, to assure contract compliance.

732 Procedures – The inspection and check-loading must be performed by an FSIS Inspector. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the appropriate FSIS District Office. The quality, quantity, weight, packaging, packing, and check-loading of the commodity (including acceptance of the transport container for conveyance) will be evidenced by certificates issued by the FSIS Inspector. The contractor must not ship the commodity unless informed by the FSIS Inspector that the designated lot meets contract specifications.

## **800 UNITIZATION**

810 Each delivery unit of commodity must be unitized (palletized and stretch-wrapped) and must comply with the following:

811 Pallets

812 Pallets must be good quality, 48 inches x 40 inches, nonreversible, flush stringer, and partial four-way entry. Each pallet of shipping containers must be stretch-wrapped with plastic film in a manner that will secure each container and layer of containers on the pallet. Palletized product must be loaded in a way that will prevent shifting and damage to the containers of product. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes the principle shipping container display panels to facilitate certification examinations.

820 Pallet Exchange

821 Contractors may arrange for pallet exchange with consignees; however, USDA is not responsible for such arrangements.

## **900 SHIPMENT AND DELIVERY**

901 Shipment and delivery must be made in accordance with the AMS Master Solicitation, the applicable Solicitation and this [FPPS](#). In addition, the contractor must adhere to the following provisions:

910 Egg Products Inspection Certificate

- 911 A copy of the original USDA Egg Products Inspection and Grading Certificate issued following checkloading must accompany each shipment to delivery destination.
- 911 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.
- 912 Trucks – If shipment is by truck, the driver must, upon delivery, give the certificate to the USDA representative, warehouseman, or consignee, as applicable.
- 920 Loading and Sealing of Vehicles
- 921 Loading must be in accordance with good commercial practices and the initial sealing of the delivery trailer/railcar must be done at origin under the supervision of the FSIS Inspector or USDA representative. Thereafter, all delivery units--truck lot and less-than-truck lot (LTL) quantities—must be secured at all times prior to unloading with tamper proof, tamper resistant, serially numbered, high security seals. Suppliers of commodities, products and/or services shall be responsible for placing a seal(s) on all doors of each transportation conveyance upon completion of loading or servicing. Seals shall be serially numbered, barrier-type and meet the American Society for Testing and materials (ASTM) standards (F-1157-04) and/or the International Organization for Standards (ISO) 17712-2010. Seals shall be  $\frac{1}{8}$ <sup>th</sup> inch diameter cable, high security bolt, or equivalent. The Contractor must maintain a record of each seal number used for truck lot and LTL delivery units. Additionally, the contractor must ensure that the applicable seal identification number is on each bill of lading, shipment manifest, or other delivery documents for each delivery destination.
- 922 When LTL delivery units are transported on the same trailer or railcar and destined for multiple recipients, the trailer or railcar must be sealed after each delivery. The seal number must be recorded on the appropriate delivery documents and correspond with the applied seal at the time of arrival at the next destination. It will be the responsibility of the Contractor to provide a sufficient number of seals and ensure that the carrier service (truck or rail) secures the trailer or railcar after each delivery destination. Failure to seal the trailer or railcar after each stop may result in rejection of the shipment by the recipient agency at the next scheduled stop and rejection of any subsequent deliveries on the trailer or railcar.
- 921 Railcar – Each railcar must be sealed at origin. The contractors are responsible for arranging railcar deliveries of more than one delivery unit so that each delivery unit contained in the same railcar can be completely separated and sealed.
- 923 Truck or Piggyback – Truck or piggyback shipments must be sealed at origin. A delivery unit shipped by truck or piggyback which includes split deliveries to multiple destinations will require sealing after each drop in accordance with this [FPPS](#).

- 930 Delivery Notification
- 931 The contractor must comply with the Master Solicitation regarding Advance Shipping Notices (ASNs) and unloading appointments.
- 932 In-Plant Deliveries – When in-plant delivery is made, the contractor must notify the appropriate USDA representative and furnish applicable information.
- 933 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 a FSIS Inspector are also required for transfers in store.
- 940 Split Deliveries
- 941 The contractor is responsible to deliver the quantity stated on the Sales Order/Item Number to each destination. Contractors must provide to the FSIS Inspector, at time of shipment, the number of boxes and pounds for each destination.
- 942 At the option of the contractor, a purchase unit for multiple destinations (split deliveries) may be delivered on separate trucks provided each truck ships the required quantity stated on the Sales Order/Item Number. Any additional costs will accrue to the contractor's account.

## EXHIBIT 1. USDA Labeling Information for 6-Ounce Pouches

Note: The allergen statement must be printed on the pouch in direct association with the ingredients statement.

**Nutrition Facts panel  
Abbrev. simplified**

To receive a copy of a nutrition education pamphlet, write to:  
Food and Nutrition Service,  
Special Nutrition Programs,  
3101 Park Center Drive,  
Alexandria, VA 22302

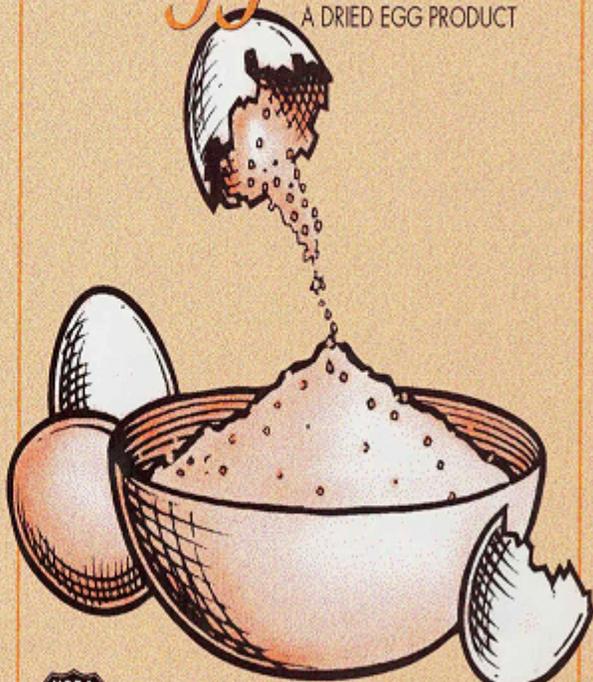



PLEASE RECYCLE

**UPC Code**

### All Purpose Egg Mix

A DRIED EGG PRODUCT





Distributed by USDA in cooperation with State and local or tribal governments for domestic food assistance programs.

NOT TO BE SOLD OR EXCHANGED  
Inspected by the U.S. Department of Agriculture

NET WEIGHT 6 OUNCES (170 GRAMS)

**CARE OF PRODUCT**

- Store in a cool, dry place.
- After opening, fold top over tightly.
- After egg product is added to water, use at once.

**DIRECTIONS FOR USE**

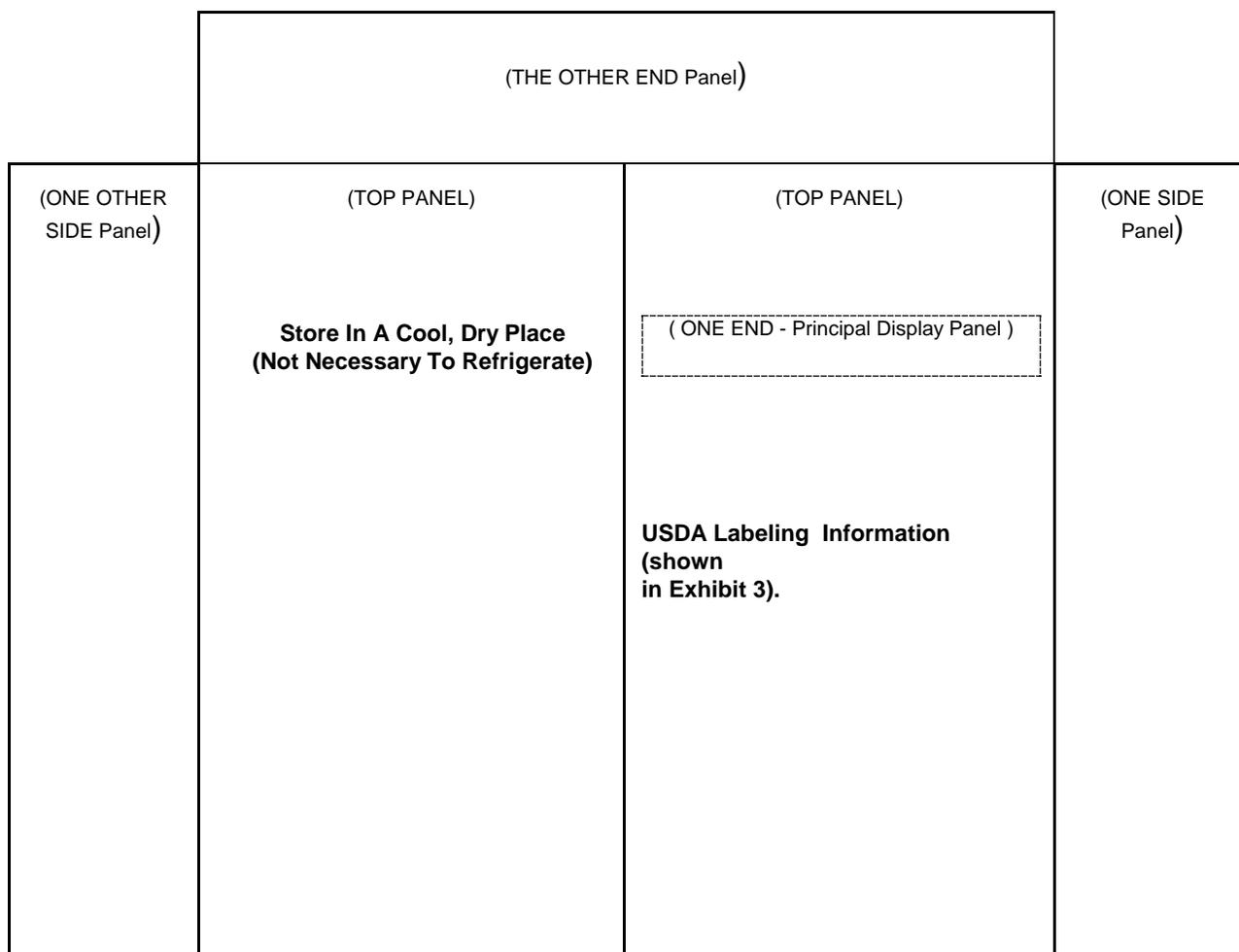
- Add one package of egg product to 2 cups of water in a bowl. Beat with a fork or mixer until smooth.
- Heat two teaspoons of butter or margarine in a skillet.
- Add egg product and cook over medium heat. Stir until thoroughly cooked.
- 2 tablespoons of egg product plus 1/4 cup of water is equivalent to one egg.

**CONTENTS** About 1 1/2 cups dry (10 eggs)

**INGREDIENTS** XXX XXX XXX XXX XXX XXX  
XXX XXX XXX XXX XXX XXX XXX

**EXHIBIT 2**  
**USDA Labeled Shipping Containers for 6-Ounce Pouches**

**Marking Information:** Shipping containers may be marked substantially as shown below. Detailed USDA labeling information is provided in Exhibit 3. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a separate self-adhesive label that is applied to each container. Handling information may be a separate instruction sheet inserted inside the shipping container. When tape is used to close the containers, the labeling information must be positioned so none of the information is covered by tape. The USDA symbol (**EXHIBIT 7**) is to be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number may be printed on the “TOP PANEL” or principal display panel. The recycle symbol and statement must be printed somewhere on the surface of each recyclable shipping container.



### EXHIBIT 3

## USDA Label Information for Shipping Containers of 6-Ounce Pouches

**Marking Information:** USDA labeling information must be printed on the principal display panel of each shipping container as provided in Exhibit 2. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a separate self-adhesive label that is applied to each container. The UPC 14-digit I 2/5 code and symbol, must be shown in the lower right-hand corner of the principal display panel (designated end panel as illustrated in Exhibit 2). The USDA symbol (**EXHIBIT 7**) must be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number may be printed on the “TOP PANEL” or end panel. The processor, in cooperation with the shipping container manufacturer, must determine the safe stacking height and label each shipping container with the completed stacking information (or equivalent wording).

	
<b>ALL PURPOSE EGG MIX</b> A Dried Egg Product	
Ingredients:	
(Food Allergen Statement, Must be Placed Here) Processor's	Do Not Stack More Than ___ Layers High
Name, Address, and Phone No.	On Each Pallet and ___ Pallets High
<b>Store In A Cool, Dry Place (Not Necessary To Refrigerate)</b>	Nutrition Facts Label Must be Placed Here
48/6 oz. (170 g) Pouches Net weight 18 lbs. (8.16 kg)	DATE PACKED <u>Month, Day, and</u> <u>Year</u>
	PRODUCTION DATE _____
	UPC Symbol and Code

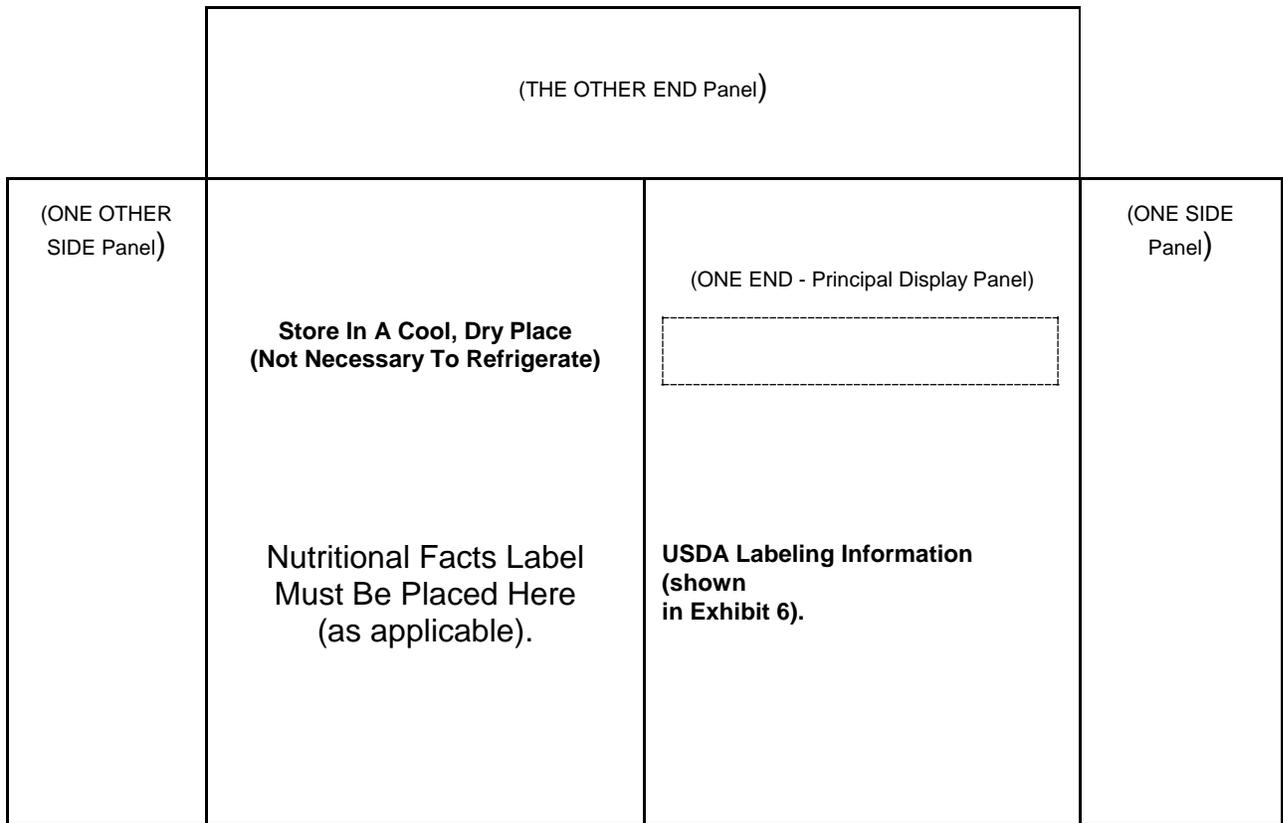
**EXHIBIT 4**  
**“Please Recycle” Symbol and Statement**



**PLEASE  
RECYCLE**

**EXHIBIT 5**  
**USDA Labeled Shipping Containers for Polyethylene Bags**

**Marking Information:** Shipping containers may be marked substantially as shown below. Detailed USDA labeling information is provided in Exhibit 6. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a separate self-adhesive label that is applied to each container. Handling information (Table 1) may be printed on the “TOP PANEL” or on a separate instruction sheet inserted inside the shipping container. When tape is used to close the containers, the labeling information must be positioned so none of the information is covered by tape. The USDA symbol (EXHIBIT 7) may be printed on the “TOP PANEL” or principal display panel (designated side panel). The nutrition facts panel and the processor’s name, address, and phone number may be printed on the “TOP PANEL” or principal display panel. The recycle symbol and statement must be printed somewhere on the surface of each recyclable shipping container.



## EXHIBIT 6

### USDA Label Information for Shipping Containers of Polyethylene Bags

**Marking Information:** Shipping containers may be marked substantially as shown below. Detailed USDA labeling information is provided in Exhibit 5. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a separate self-adhesive label that is applied to each container. The UPC 14-digit I 2/5 code and symbol, must be shown in the lower right-hand corner of the principal display panel (designated side panel as illustrated in Exhibit 5). The USDA symbol (**EXHIBIT 7**) is to be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The nutrition facts panel and the processor’s name, address, and phone number may be printed on the “TOP PANEL” or principal display panel. The processor, in cooperation with the shipping container manufacturer, must determine the safe stacking height and label each shipping container with the completed stacking information (or equivalent wording).

	
<b>ALL PURPOSE EGG MIX</b> A Dried Egg Product	
Ingredients: (Food Allergen Statement Must be Placed Here)	
Processor’s Name, Address, and Phone No.	Do Not Stack More Than ___ Layers High On Each Pallet and ___ Pallets High Nutrition Facts Label Must Be Placed Here
<b>Store In A Cool, Dry Place (Not Necessary To Refrigerate)</b>	
4/10-lb. (4.53 kg) Bags Net weight 40 lbs. (18.14 kg)	DATE PACKED <u>Month, Day, and Year</u> PRODUCTION DATE _____
	UPC Symbol and Code

# USDA SYMBOL

