USDA Agricultural Marketing Service

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

Effective: June 2015

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100 SCOPE

110 This FPPS – Whole Eggs – 2015 is for use by the United States Department of Agriculture (USDA), AMS Commodity Procurement Staff (CPS) to procure Whole Eggs.

200 ITEM DESCRIPTION

210 Whole eggs produced under this FPPS will be packaged and packed in one or more of the following forms as specified in the contract:

211 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 will total 48,000 pounds (21,772 kg).

212 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 will consist of 1,334 shipping containers totaling 40,020 pounds (18,153 kg).

213 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 will consist of 1,320 shipping containers totaling 39,600 pounds (17,962 kg).

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

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following areas: (1) food defense plan management; (2) outside and inside security of the production and storage facilities; (3) processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) controlled access to production and storage areas. 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 Contracting Officer.

500 CHECKLIST OF REQUIREMENTS

510 Once awarded a contract, the contractor/processor must provide a copy of this FPPS and any additional referenced documents to the USDA, Food Safety and Inspection Service (FSIS) Inspector – the certifying agent.

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

512 Inspection – The frozen whole eggs with color stabilizer, frozen whole eggs without color stabilizer, and bulk liquid eggs for further processing must comply with this Specification 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 Specification compliance will be in accordance with the Regulations Governing the Voluntary Inspection of Egg Products (9 CFR § 592) under the supervision of an FSIS/USDA Inspector. The FSIS Inspector will be responsible for certification of compliance with the requirements of this FPPS for liquid whole eggs including processing, sampling, laboratory results, packaging and packing, labeling and marking, net weight and certification of purchase unit.

513 FSIS Requirements – The commodity must 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.

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

520 Liquid Whole Eggs

521 Origin of Shell Eggs – The liquid whole eggs must be processed from shell eggs of domesticated chickens. The shell eggs must have been produced in the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands. If the contractor uses or handles shell eggs or egg products originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands, the contractor must have an acceptable identification and segregation plan for those shell eggs or egg products to ensure they are not used in the commodities produced under this 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).

521.1 The shell eggs, when presented for breaking, must be:

521.1.1 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

521.1.2 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

521.1.3 U.S. Consumer Grade AA or A based on destination tolerances or U.S. Nest-Run Grade.

521.2 The shell eggs must not be more than 21 days old from the date of production at the time of processing (eggs of current production as defined in 7 CFR § 56.1) and must comply with Food and Drug Administration (FDA) regulations for the ambient temperature during storage and transport as stated in 21 CFR § 118.4.e.

521.3 For the commercial nest-run and commercial consumer grades of shell eggs, the contractor will provide the FSIS Inspector a certificate of conformance certifying the age and quality of shell eggs and stating the lot identification and quantity of each lot prior to breaking.

521.4 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.

522 Liquid Whole Eggs in Natural Proportion – The liquid whole eggs must 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 must be processed into a uniform mix.

523 Liquid Whole Eggs from Other Plants – The liquid whole eggs may be transferred or obtained from another plant for further processing, provided the liquid whole eggs

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are produced in compliance with this FPPS and FSIS regulatory requirements. The USDA Egg Products Inspection and Grading Certificate must 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 June 2015".

524 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 Bulk Liquid Whole Eggs without Color Stabilizer

531 Requirements – Unless otherwise specified in 230, bulk liquid eggs for further processing must be produced from liquid whole eggs (without color stabilizer) and processed in accordance with 210 and 220. The bulk liquid eggs commodity will be shipped unpasteurized to an official plant for further processing in accordance with FSIS regulatory requirements.

532 Solids – Bulk liquid whole eggs must have a total egg solids content equal to or greater than 23.6 percent. To meet this Specification 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.

533 Holding and Cooling Temperatures – Product holding and cooling procedures for bulk liquid egg, unpasteurized or pasteurized, must comply with FSIS regulatory requirements.

534 Microbiological Requirements – Samples from tanker shipments of unprocessed bulk liquid eggs for further processing must be collected under the supervision of an FSIS Inspector and submitted to the USDA or USDA – contracted laboratory by overnight delivery service. A minimum sample size of 6 ounces of liquid whole eggs must be collected aseptically upon completion of loading the tanker. One sample from each tanker must 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 must be packaged to remain at refrigerated temperature (37–40 °F (2.78–4.44 °C)) during transit and must not be frozen. The sample testing results will be subject to examination and comparison with the maximum microbiological requirements as stated below:

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

534.2 Coliforms – 5,000 CFU/gram

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

535 In addition to notifying FSIS, a copy of the laboratory report must be forwarded to : Director, Food Safety and Commodity Specification Division, LPS Program, AMS, U.S. Department of Agriculture, Rm. 2624-S, STOP 0254, 1400 Independence Avenue, SW, Washington, D.C., 20250, fax number (202) 720-2930, phone number (202) 692-0342. Failure to comply with the above referenced microbiological criteria on a continuing basis may result in disqualification for participation in this commodity purchase program.

536 Tankers

536.1 Equipment – Bulk liquid eggs must be shipped in commercial tank trucks (tankers). Transport tankers must meet 3-A Sanitary Standards with the domes and product outlet valve covers designed to be properly sealed. Each tanker must be cleaned and sanitized prior to each shipment in accordance with FSIS regulatory requirements.

536.2 Temperature – Tankers must be insulated and have the capability of maintaining bulk liquid egg at a product temperature not higher than 40 °F (4.44 °C).

537 Loading of Tankers – Each tanker must contain 48,000 pounds (21,772 kg) of bulk liquid egg (see 724.2 for variations permitted).

540 Processing Liquid Whole Eggs with Color Stabilizer

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

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

541.1.1 Citric acid--0.2 percent (maximum),

541.1.2 Monosodium phosphate--0.5 percent (maximum), or

541.1.3 Monopotassium phosphate--0.5 percent (maximum).

541.2 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 must contain not less than 50 percent by weight of the color stabilizer.

541.3 Citric Acid

541.3.1 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 by 541.1.1).

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

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

543 Homogenization – Only the liquid whole eggs with color stabilizer must 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 must be accomplished before the heated liquid enters the holding tubes of the pasteurization system.

550 Processing Liquid Whole Eggs without Color Stabilizer

551 Liquid whole eggs without color stabilizer will be pasteurized without homogenization.

560 Pasteurization

561 The liquid whole eggs with color stabilizer (5 pounds) and liquid whole eggs without color stabilizer (30 pounds) must be pasteurized: (1) within 48 hours from the start of breaking and (2) at a temperature of not less than 142 °F (61.1 °C) and held at that temperature for not less than 3.5 minutes.

570 Verification of pH

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

580 Packaging and Packing

581 Materials

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

581.2 Fiberboard Shipping Containers

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

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

582 Liquid Whole Eggs With Color Stabilizer (5 pounds)

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

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

582.3 Packing – Six 5-pound (2.27 kg) cartons of liquid whole eggs with color stabilizer must be packed upright in each fiberboard shipping container.

583 Liquid Whole Eggs Without Color Stabilizer (30 pounds)

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

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

590 Freezing

591 The pasteurized liquid whole eggs with color stabilizer (5 pounds) and pasteurized liquid whole eggs without color stabilizer (30 pounds), otherwise herein referred to as the “commodity”, must be packaged and placed in the freezer within 8 hours

from the start of pasteurizing and frozen within 60 hours after pasteurization.

5100 Sampling and Laboratory Analyses

5100.1 Lot Definition – A lot is a day's production of: (a) liquid whole eggs with color stabilizer (5 pounds), or (b) liquid whole eggs without color stabilizer (30 pounds).

5100.2 Sampling – The commodity will be: (a) sampled in the liquid form for laboratory analyses and analyzed for compliance with microbiological requirements, (b) examined in the liquid or frozen state for organoleptic requirements, and (c) accepted or rejected on a lot basis. The number of samples to be collected from each lot (the USDA or USDA-contracted laboratory will composite and analyze samples) to be submitted for microbiological analysis by the FSIS Inspector are as follows:

Number of Fiberboard Shipping Containers or 30-Pound (13.61 kg) Plastic Containers in Lot	Number of Samples	Number of Composite Samples
1,200 or less	4	1
1,201 - 3,200	8	2
3,201 - 5,200	12	3
over 5,200	16	4

5100.3 Samples for Laboratory Analyses – The samples for laboratory analyses will be collected at random from each lot in an aseptic manner under the supervision of the FSIS Inspector.

5100.3.1 Samples will be collected aseptically and at random in the liquid form from:
(1) 5 lb (2.27 kg) carton lot of liquid whole eggs with color stabilizer and,
(2) 30 lb (13.61 kg) plastic container lot of liquid whole eggs without color stabilizer.
Each selected sample must be properly identified.

5100.3.2 A minimum sample size of 6 ounces of the commodity will 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.

5100.3.3 The USDA laboratory will composite the samples received.

5100.4 USDA Laboratory. Samples for laboratory analyses must be submitted to the USDA laboratory below. Costs incurred for sampling supplies, sampling, shipping the samples, and the laboratory analyses will be paid by the contractor.

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, Fax 704-853-2800

5100.5 USDA Laboratory Analyses

5100.5.1 Microbiological Methods – The samples will be composited and analyzed by USDA laboratory in accordance with any approved AOAC International or FDA's 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 consecutively collected samples in numerical sequence from one lot will be composited (see 5100.3) and tested by the USDA laboratory.

5100.5.1.1 *Salmonella* – One hundred grams of each composite sample will be analyzed for *Salmonella*. Each lot must be found negative for *Salmonella*. Retesting will not be allowed. The result of each composite sample will be reported on the USDA Egg Products Inspection and Grading Certificate. A copy of the report must be sent to: Director, Food Safety and Commodity Specification Division, LPS Program, AMS, U.S. Department of Agriculture, Rm. 2628-S, STOP 0254, 1400 Independence Avenue, SW, Washington, D.C., 20250, fax number (202) 720-2930, phone number (202) 692-0342..

5100.5.1.2 Standard Plate Count – When two or more composite samples from a lot are analyzed for standard plate count, the result will be averaged by the laboratory and the average will be reported on the USDA Egg Products Inspection and Grading Certificate; except that when any one result exceeds the applicable limit in 5110.1 all results will be reported and the lot rejected.

5100.5.1.3 Coliforms – For each composite sample, the analysis results will be reported on the USDA Egg Products Inspection and Grading Certificate. The results for the composite samples for coliforms count will not be averaged.

5100.5.2 Results – For a lot, the result for each type of laboratory analysis will be reported for each composite sample submitted to a USDA laboratory (see 5100.2 & 4). When two or more composite samples for a lot are submitted, the results for coliforms count for the composite samples will not be averaged. In these cases, the highest result for the coliforms count will determine whether the lot complies with the applicable microbiological requirement. As an alternative to reporting the results on the USDA Egg Products Inspection and Grading Certificate (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 or e-mailed to recipients.

5100.5.3 Samples failing microbiological requirements. A lot of pasteurized liquid whole egg product failing to meet the microbiological requirements in 5110.1 cannot be used under this FPPS .

5100.6 Timely Receipt of Laboratory Results – The contractor must 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 will be added to the permissible delivery period before liquidated damages for late delivery will be assessed.

5100.7 USDA Sampling Option – USDA may select additional commodity for further inspection or may draw additional samples for laboratory analyses.

5100.8 Egg product analyzed and found Salmonella-positive will be segregated and handled in accordance with FSIS procedures.

5110 Acceptance Requirements for Packaged Pasteurized Commodity:

5110.1 Microbiological Requirements – The commodity must comply with the following microbiological requirements when sampled and analyzed in accordance with 5100.5.1

5110.1.1 *Salmonella* results will be negative.

5110.1.2 Standard plate counts will not exceed 1,000 colony forming units (CFU) per gram.

5110.1.3 Coliform counts will not exceed 10 CFU per gram.

5110.2 Organoleptic Requirements – The frozen whole eggs with color stabilizer and liquid or frozen whole eggs without color stabilizer must comply with FSIS regulatory requirements. The frozen whole eggs with color stabilizer and liquid or frozen whole eggs without color stabilizer will 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 .

5120 Net Weight

5120.1 The examination of the packaged commodity for net weight will be performed in accordance with the net weight procedures established by the FSIS.

600 LABELING

610 Commercial labeling (310 and 370-380) or USDA labeling (320-388) 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 compliant 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 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) 720-5871, phone number (202) 720-4517. Changes made to a processor's identification and record system must be resubmitted. 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. When USDA labeling is used, any deviation from the USDA labeling requirements in this FPPS must be approved by the Contracting Officer, in writing, prior to start of production. Labeling and marking information on cartons, plastic containers, and shipping containers must be water-fast, non-smearing, of a contrasting color, clear, and readable.

621 Processor Identification – The name, address, and phone number of the processor must 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.

622 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.

623 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 _____.

630 USDA Labeled 5-Pound (2.27 kg) Cartons

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

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

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

642 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 must be legibly printed in permanent ink.

643 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 must 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.

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Table 1. KEY POINTS ABOUT FROZEN WHOLE EGGS

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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

644 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 must be calculated from analytical results of one serving equaling 3 tablespoons (50 g) of pasteurized eggs. The nutrition facts label must 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.

644.1 The nutrition facts must 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 must not cover or conflict with the labeling requirements of this FPPS.

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

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

645 Universal Product Bar Code

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

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

645.1.2 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

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

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

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

652 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 must be of sufficient size and legibly printed.

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

660 Use of Previously Printed USDA Labeling Materials

Carryover inventories of existing supplies of (USDA labeled) printed labels or shipping containers from the Commodity Specification for Whole Eggs dated June 2013 may be used. If the ingredients statement or nutritional facts information label changes from that printed on existing supplies, the contractor/processor must request temporary approval for use of carryover inventories from FSIS. Shipping containers or labels with incorrect: (1) contract number, (2) plant number, (3) net

weight, (4) date packed, (5) lot number, or (6) nutritional facts information may be used if this incorrect information is corrected. The incorrect information must be blocked out and the correct information legibly printed, stenciled, or stamped in permanent ink in the appropriate area on each container. Any printed materials with incorrect information, other than these specific examples, must be approved by the 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.

670 Additional Labeling Issues

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

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

673 Distributor commercial labels.

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

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

680 Free Along Side (FAS) Vessel Deliveries

681 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 Materials – 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 Whole Eggs dated June 2015, comply or will comply with the terms of this Commodity Specification.

Name_____

Title_____"

One certification is adequate for all production under this FPPS.

712 Examination of Packaged and Packed Commodity

712.1 Carton Defects – The exterior of the cartons must be clean and free of product before packing into fiberboard shipping containers. Cartons containing product must not leak and must be free of defects that affect the structural quality of the

carton and protection of the product or permit quality deterioration during storage; for example, carton torn, punctured, or buckled; corner crimped or crushed; plastic coating missing or blistered; egg entrapped in closure; or carton improperly sealed. Cartons containing product will be examined for packaging defects in accordance with FSIS procedures and instructions.

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

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

712.4 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 will be rejected. The purchase unit will be inspected by an FSIS inspector or a USDA representative in accordance with FSIS procedures. All deficiencies resulting in rejection of a purchase unit will be documented for contract compliance purposes.

720 Loading and Shipping Requirements

721 Internal Product Temperature

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

721.2 Frozen egg products must 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) will 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, will be rejected for use under this FPPS.

721.3 Compliance with the internal product temperature requirement will be determined in accordance with the FSIS procedures for frozen or bulk liquid egg product.

722 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) must be shown on each USDA Egg Products Inspection and Grading Certificate accompanying each tanker of bulk liquid eggs to destination.

723 Sealing of Tankers – Each tanker must be sealed under the supervision of an FSIS Inspector with a USDA seal(s) after the product has been determined acceptable for shipment.

724 Bulk Unit Shipment Net Weight

724.1 A purchase or a purchase unit will consist of one tanker totaling 48,000 pounds (21,772 kg) net weight of bulk liquid egg. The net weight must be shown on the USDA Egg Products Inspection and Grading Certificate (scale receipt may accompany load).

724.2 A weight variation of minus 2 percent (47,040 pounds (21,340 kg)) is permitted on each purchase unit. USDA will pay only for the amount of product delivered within the required weight range.

730 Inspection and Certification of Purchase Unit

731 Requirements – Inspection for contract compliance will 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 must be complete and made available to USDA, as requested, to assure contract compliance.

732 Procedures – The inspection and certification of purchase unit 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 certification of purchase unit of the commodity (including acceptance of the transport container for conveyance) will be evidenced by certificates issued by the FSIS Inspector, stating "Product meets acceptance requirements of the FPPS for Whole Eggs dated June 2015". The contractor must not ship the commodity unless informed by the FSIS Inspector that the designated lot meets contract specifications.

800 UNITIZATION

810 Each purchase unit of packaged commodity must be unitized (palletized and stretch-wrapped) and 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 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

910 Shipment and delivery must be made in accordance with the AMS Master Solicitation, the Solicitation, and this FPPS. In addition, the contractor must adhere to the following provisions:

912 Inspection and Grading Certificate

912.1 A copy of the original USDA Egg Products Inspection and Grading Certificate issued at time of or certification of purchase unit must accompany each shipment to delivery destination.

913 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.

914 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 sealing must be done at origin under the supervision of a Certification Agent. Thereafter, all purchase units--truck lot and less-than-truck lot (LTL) quantities--must be secured at all times prior to unloading with 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). Seals shall be ⅛th inch diameter cable, high security bolt, or equivalent. The contractor must maintain a record of each seal number used for truck lot and LTL purchase units. Additionally, the contractor must ensure that the applicable seal identification number is on each bill of lading, shipment manifest, certificate, or other delivery documents for each delivery destination. When LTL purchase units are transported on the same trailer and destined for multiple recipients, the trailer 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 to the carrier service and to ensure that the trailer is sealed after each delivery destination. Failure to seal the trailer 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.

922 Railcar – Each railcar must be sealed. The contractors are responsible for arranging railcar deliveries of more than one purchase unit so that each purchase

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 purchase unit shipped by truck or piggyback which includes split deliveries to multiple destinations will require sealing after each drop in accordance with Section 920 of this FPPS.

930 Delivery Notification

931 The contractor must comply with the AMS Master Solicitation regarding Advance Shipping Notices (ASNs) and unloading appointments.

932 In-Plant Deliveries

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

932.2 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 must be pasteurized in accordance with FSIS regulatory requirements.

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 an FSIS Inspector are also required for transfers in store.

934 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.

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 total quantity stated on the Sales Order/Item Number. Any additional costs will accrue to the contractor's account.

1000 DESTINATION EXAMINATION

1010 Commodity Requirements

1011 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.

1020 Temperature

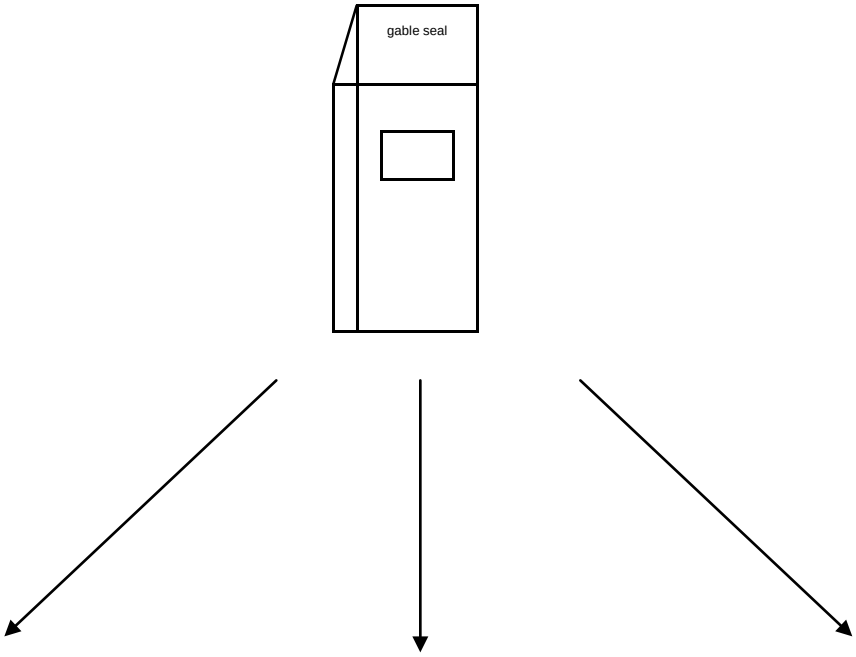
1021 Frozen commodity must arrive at destination at an average internal temperature not to exceed 10 °F (-12.2 °C) with no individual temperature exceeding 15 °F (-9.4 °C). When any sample exceeds 15 °F (-9.4 °C) the purchase unit will be rejected for use under this FPPS.

1030 Costs for Destination Examination

1031 The cost of a destination examination, before or after delivery, by a USDA representative on acceptable product will be for the account of USDA. Costs for destination examinations of rejected purchase units will be for the account of the contractor. A USDA representative will make arrangements for destination examinations prior to delivery.

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 must 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 must 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 must 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)

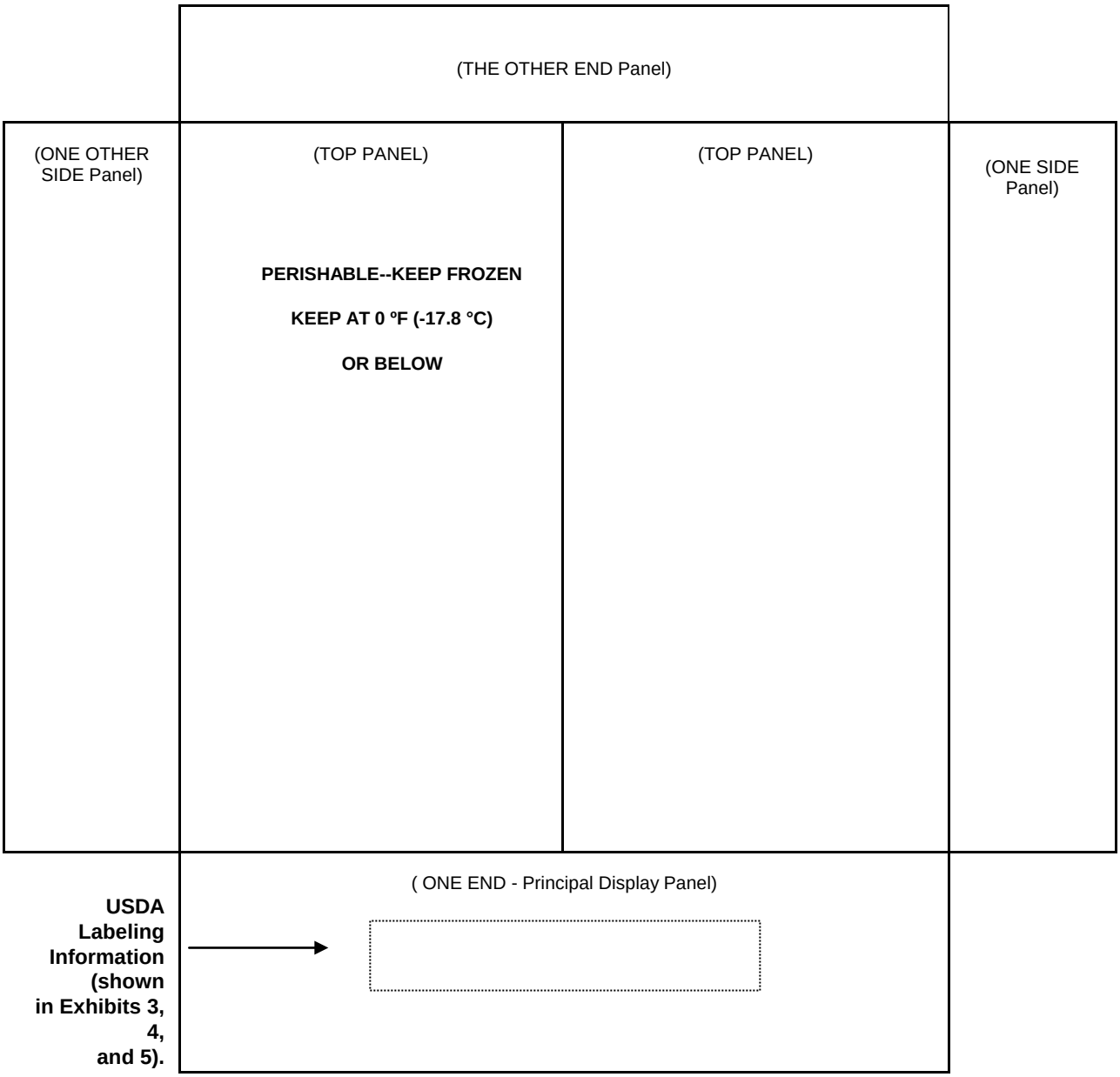
Plant Number:
_____

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

Approved by CMS
Date Issued: 04/29/2013
Date Revised: 06/05/2015

EXHIBIT 2
USDA Labeled Shipping Containers for 5-Pound Cartons

<u>Marking Information</u>: Shipping containers may be marked substantially as shown below. Detailed USDA labeling information is provided in Exhibits 3, 4, and 5. Markings must 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 must 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. Adjustments to position of information may be made to accommodate case openings for refrigeration.



Approved by CMS
Date Issued: 04/29/2013
Date Revised: 06/05/2015

EXHIBIT 3
USDA Label Information for Shipping Containers of Frozen Whole Eggs With Monosodium Phosphate and Water in 5-Pound Cartons

<u>Marking Information</u>: USDA labeling information must be printed on the principal display panel of each shipping container as provided in Exhibit 2. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a 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. The USDA symbol (EXHIBIT 8) 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 must be printed on the "TOP PANEL" or principal display panel. The processor may show the KOSHER symbol if the commodity meets the "kosher" requirements.

USDA FOOD

USDA INSPECTED EGG PRODUCTS PLANT 42

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
Must Be Placed Here

Ingredients: (Food Allergen Statement
Must be Placed Here)

<u>KEEP FROZEN</u>

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

PRODUCTION DATE
_____

UPC Code and Symbol

Approved by CMS
Date Issued: 04/29/2013
Date Revised: 06/05/2015

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

<u>Marking Information</u>: USDA labeling information must be printed on the principal display panel of each shipping container as provided in Exhibit 2. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a 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 panel. The USDA symbol (EXHIBIT 8) 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 designated panel. The processor's name, address, and phone number must be printed on the "TOP PANEL" or principal display panel. The processor may show the KOSHER symbol if the commodity meets the "kosher" requirements.

USDA FOOD

USDA INSPECTED EGG PRODUCTS PLANT 42

Pasteurized Frozen Egg Product
WHOLE EGGS

Monosodium Phosphate Added to Preserve Color

Processor's
Name, Address, and Phone No.

Nutrition Facts Label
Must Be Placed Here

Ingredients: (Food Allergen Statement
Must be placed here)

<u>KEEP FROZEN</u>

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

PRODUCTION DATE
_____

UPC Symbol and Code

Approved by CMS
Date Issued: 04/29/2013
Date Revised: 06/05/2015

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

<u>Marking Information</u>: USDA labeling information must be printed on the principal display panel of each shipping container as provided in Exhibit 2. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a 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. The USDA symbol (EXHIBIT 8) 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 must 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
Must Be Placed Here

Ingredients: (Food Allergen Statement
Must be placed here)

<u>KEEP FROZEN</u>

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

PRODUCTION DATE
_____

UPC Symbol and Code

Approved by CMS
Date Issued: 04/29/2013
Date Revised: 06/05/2015

EXHIBIT 6
Recycle Symbol and Plastic Materials Code System

RECYCLE SYMBOL (for Shipping Containers)

PLEASE RECYCLE

PLASTIC MATERIALS CODE SYSTEM

Code	Material
1 PETE	Polyethylene Terephthalate (PET)
2 HDPE	High-Density Polyethylene
3 V	Vinyl / Polyvinyl Chloride (PVC)
4 LDPE	Low-Density Polyethylene
5 PP	Polypropylene
6 PS	Polystyrene
7 OTHER	All Other Resins

Approved by CMS
Date Issued: 04/29/2013
Date Revised: 06/05/2015

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

Shipping containers shall be marked with the information shown below. Markings must 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" must 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.

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

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

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

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

Production Date: (Month, Day, and Year)

Processor's Name, Address, Phone No.

PERISHABLE--KEEP FROZEN
KEEP AT 0º F (-17.8º C)
OR BELOW

30 lbs. (13.61 kg)

Recycle Plastic Materials Code

Kosher Symbol (as applicable)

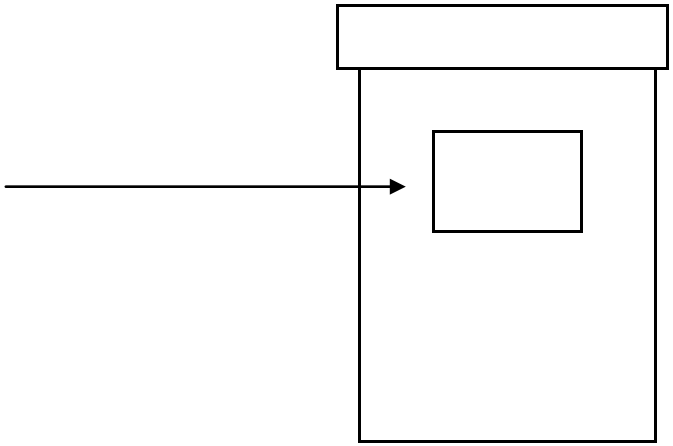


EXHIBIT 8

USDA SYMBOL