



# APPROVED

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

Agricultural Marketing Service (AMS)  
Livestock and Poultry (LP) Program  
Standards and Specification (SSD) Division  
Room 2624 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS for All Purpose Mix June 2015 –  
changes from previous requirements in [blue](#)

**Effective: [January 2022](#)**

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### 100 ITEM DESCRIPTION

110 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.

### 200 APPLICABLE DOCUMENTS

210 The following documents are incorporated as part of this USDA, AMS, SSD FPPS- All Purpose Egg Mix – January 2022:

210.1 AMS Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D).

210.2 AMS/LP/Quality Assessment Division (QAD) Policies and Procedures.

### 300 CHECKLIST OF REQUIREMENTS

310 Domestic Products – Refer to the current AMS MSCP-D.

320 Food Defense – Refer to the current AMS MSCP-D.

330 FSIS Requirements – The commodity shall be produced and processed in an FSIS official plant, be accurately marked and/or labeled, and meet all FSIS regulatory requirements, including all microbiological testing requirements, currently in place. If applicable, the commodity shall additionally be produced and processed in accordance with the contractor's FSIS approved HACCP plan. The approved HACCP plan shall be accessible to the AMS Grader or Auditor.

340 Pre-Bid Contract Compliance and Certification Requirements – Refer to the [Supplement for Egg Products](#). The contractor shall request the use of either Option A – AMS QAD Grading-based Monitoring and Certification service, or Option B – QAD Audit-based Verification service, for assessing contract compliance of the finished product.

## 400 PROCESSING

410 Processing Sequence Requirement – All purpose egg mix shall be processed, packaged, and packed in the same processing plant in accordance with FSIS regulatory requirements and if applicable, the Contractors FSIS approved HACCP plan.

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

412 Lot Definition – A lot is the amount of packaged commodity produced during a day's production.

### 420 All Purpose Egg Mix

421 The shell eggs, when presented for breaking, shall be:

421.1 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);

421.2 Commercial consumer grade AA or A (shell eggs which contain no more restricted eggs than permitted for U.S. consumer grade B shell eggs); or

421.3 U.S. Consumer Grade AA or A based on destination tolerances or U.S. nest-run grade.

422 The shell eggs shall not be more than 21 days old when presented for breaking.

422.1 For the commercial nest-run and commercial consumer grades of shell eggs, the contractor will provide 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.

423 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.

424 [Liquid Whole Eggs in Natural Proportion](#) – The liquid whole eggs shall be egg whites and egg yolks in natural proportion as broken from the shell eggs and shall be processed into a uniform mix.

- 425 **Liquid Whole Eggs from Other Plants** – 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](#), [FSIS regulatory requirements](#) and if applicable, the Contractors [FSIS approved HACCP plan](#). The product shall be accompanied by the Contractors Certificate of Conformance that states the date and time the shell eggs were broken and verifies that the commodity meets all the requirements as stated in this [FPPS](#).
- 430 **Ingredients**
- 431 Maltodextrin – Maltodextrin shall be used as specified in the formula. The maltodextrin shall have a dextrose equivalent (DE) measurement from 9 to 20 and be identified as Food Grade or accompanied by such certification.
- 432 Vegetable Oil – Either corn or soybean oil will be used but not a combination of corn and soybean oil. The oil shall 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.
- 433 Heavy metal scavengers, antifoaming agents (methyl polysilicone shall not be used), and oxystearin may be added to improve stability and performance of the oil. The antioxidants and other additives shall 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 shall 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 shall not be analyzed by the supplier more than 14 days prior to delivery to the Contractor.
- 434 Corn Oil – Corn oil shall 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):
- 434.1 Free fatty acids (as oleic), maximum 0.10 percent by weight.
- 434.2 Maximum peroxide value of 1.0 milliequivalent per kilogram.
- 434.3 Linolenic acid, maximum 1.5 percent by weight for corn oil.
- 434.4 Moisture and volatile matter, maximum 0.10 percent by weight.
- 434.5 Insoluble impurities, none.
- 435 Soybean Oil – Soybean oil shall be refined, bleached, winterized, and deodorized

pure soybean oil with a bland flavor and odor and shall be free from rancid, beany, metallic, or other undesirable flavors or odors. Either 0.005 percent citric acid or 0.001 percent phosphoric acid shall be added as a metal inactivating agent. The oil shall: (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):

- 435.1 Free fatty acids (as oleic), maximum 0.10 percent by weight.
- 435.2 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.
- 435.3 Maximum peroxide value of 1.0 milliequivalent per kilogram.
- 435.4 Moisture and volatile matter, maximum 0.10 percent by weight.
- 435.5 Insoluble impurities, none.
- 435.6 Iodine value 105-120.
- 436 Salt – The salt shall be crystalline, free-flowing, food-grade, iodized sodium chloride.
- 437 Citric Acid – Citric acid shall be certified as meeting Food Chemical Codex, Food Grade, or U.S. Pharmacopoeia requirements.
- 438 Ingredient Certification – The contractor shall make available a copy of the certification for each shipment of ingredients prior to use of the ingredient in the commodity and maintain a record for review. 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.
- 438.1 USDA may require additional ingredient samples for examination or analyses.
- 440 Product Formulation
- 441 Formulation – The ingredients shall 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

- 442 Artificial Coloring – Artificial coloring **shall** not be used.
- 443 Egg Solids – Total solids of the liquid whole eggs **shall** be determined prior to use. Extreme care **shall** be exercised to assure that the final product formulation complies with the formulation specified in [Section 441](#). The contractor **shall maintain** records showing formulation of each batch of egg mix. **Records shall be reviewed upon USDA request.**
- 450 Processing
- 451 Liquid Whole Eggs – Liquid whole eggs used in the preparation of the product **shall** not be held in excess of 72 hours from time of breaking until the start of mixing and blending.
- 451.1 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 **shall** 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.
- 451.2 Cooling of Blended Ingredients – Storage of the unpasteurized blended liquid slurry **shall** 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 **shall** be cooled to and maintained at a temperature of 45 °F (7.2 °C) or lower within 2 hours from time of blending.
- 451.3 Pasteurization – Following the processes of blending and homogenization, one of the following pasteurization methods **shall** be used:
- 451.3.1 The mixture **shall** 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 **shall** 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.
- 451.3.2 The mixture **shall** 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
- 451.3.3 The mixture **shall** 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.
- 452 Cooling Pasteurized Ingredients – The pasteurized liquid slurry **shall** be cooled to and maintained at or below the temperature required by FSIS regulatory requirements **and the Contractors FSIS approved HACCP plan**. The pasteurized

product is to be continuously agitated and is to be dried within 16 hours from the time the pasteurization process begins.

- 453 Dehydration – The liquid mixture shall be spray dried in accordance with the requirements in FSIS regulatory requirements and if applicable, the Contractors FSIS approved HACCP plan.
- 454 Cooling and Filling Operation – The dried product shall be cooled immediately after drying and prior to any packaging to a temperature of 110 °F (43.3 °C) or lower. The product shall 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 shall receive a minimum of handling and be held in a clean and sanitary container until it is repackaged. The drying, cooling, and packaging shall be accomplished within the same plant.
- 455 Cleaning of Drier – The cleaning or brushing down of the drier shall be complete; sifters and conveyors shall be cleaned each time the drier is cleaned or brushed down. The drier shall be preheated after each cleaning or brushing down for a sufficient length of time to sanitize product contact surfaces as outlined in the Contractors FSIS approved Sanitation SOP.
- 456 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:
- 456.1 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.
- 456.2 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 shall comply with FSIS regulatory requirements and if applicable, the Contractors FSIS approved HACCP plan.
- 456.3 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.
- 460 Sampling and Laboratory Analyses
- 461 Lot Definition – A lot is the amount of packaged commodity produced during a day's production.
- 461.1 The packaged commodity will be: (1) sampled and analyzed according to palatability, moisture content, and microbiological requirements; (2) examined for organoleptic requirements; and (3) accepted or rejected on a lot basis.

462 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, shall also be handled in an approved sampling room.

462.1 A sample for laboratory analyses will be:

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

462.1.2 The Contractor will draw samples of product from each lot using a sterile single-use sampling spoon. Samples shall 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 shall 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 shall be provided by the Contractor. The USDA AMS National Science Laboratory (NSL) will composite the samples received.

462.2 The Contractor 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:

462.2.1 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

462.2.2 USDA may select additional product for further examination or request additional samples for laboratory analyses.

462.3 Samples shall be submitted to an USDA laboratory for composite and analysis.

463 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, Fax (855) 296-1230  
Email: [NationalScienceLaboratories@ams.usda.gov](mailto:NationalScienceLaboratories@ams.usda.gov)

464 Requirements and USDA Laboratory Analyses

- 464.1 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.
- 464.1.1 The prescribed test for palatability will be for dried whole eggs (mix 33 grams of commodity with 90 milliliters of distilled water).
- 464.2 Palatability and Organoleptic Examination
- 464.2.1 Requirements – The packaged commodity shall be light yellow in color, free from foreign materials, and shall be smooth and free from lumps that do not break apart under light pressure. It shall 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 shall score at least seven (7) in palatability. The finished cooked product shall not show evidence of brownish or greenish colors when reconstituted and cooked by the method specified.
- 464.2.2 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.
- 464.3 Moisture Content, Standard Plate Count, and Coliform Count
- 464.3.1 Requirements – The packaged commodity shall comply with the following requirements:
- 464.3.1.1 Moisture content shall not exceed 3.2 percent.
- 464.3.1.2 Standard plate count shall not exceed 1,000 colony forming units (CFU) per gram.
- 464.3.1.3 Coliforms count shall not exceed 10 CFU per gram.
- 464.3.1.4 *Salmonella* result shall be negative.
- 464.3.2 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.

- 464.4 *Salmonella* Requirement – Each lot of the commodity shall be found negative for *Salmonella*. No appeals or retesting will be permitted.
- 464.4.1 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.
- 465 Samples Failing Requirements – A lot of packaged commodity failing to meet the palatability and organoleptic requirements, moisture content, or microbiological requirements will be rejected.
- 466 Timely Receipt of Laboratory Results – The product shall be sampled, sent to the USDA 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 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.

## 500 PACKAGING AND PACKING

- 510 The contractor shall assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations, FSIS regulations and the requirements listed below.
- 520 Packing
- 521 Pouches – Product shall be packed in 6-ounce (170g) pouches, with 48 pouches per container.
- 530 Packaging – All packaging and packing materials shall be clean and in new condition, shall be tamper-evident, shall not impart odors or flavors to the product, and shall 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.
- 531 Pouches – The product shall be packaged in a 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.

- 531.1 The pouches shall 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 shall be removed from the pouch prior to heat sealing the filled pouch. Each roll of pouch material shall be over-wrapped prior to shipment from the packaging processor.
  
- 540 Shipping Containers – Shipping containers shall:
  - 541 Requirements – The fiberboard shipping container shall:
    - 541.1 Be of such size to pack the product without slack filling or bulging;
    - 541.2 Protect the packages of product from contamination and against loss and damage;
    - 541.3 Withstand the variations in humidity and temperature during the conditions of use;
    - 541.4 Have the combined facings weight, bursting strength, and compression strength (edge crush value) to withstand the stresses of handling, shipping, stacking, and storage.
  
  - 542 Closure – The outer flaps shall be drawn together as closely as possible to assure a compact and tight pack. Outer flaps shall not project over the outside edge of the shipping container. Any of the following methods of closure may be used:
    - 542.1 Commercially acceptable filament-reinforced tape or similar types of materials.
    - 542.2 Commercially acceptable adhesive provided that waxed paper or a polyethylene liner is placed inside the shipping container in such a manner that will prevent sticking to the shipping container.
    - 542.3 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.
    - 542.4 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.

## 600 LABELING

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

- 611 Commercial Labeling Requirements
- 611.1 Commercially labeled packages and shipping containers shall be labeled in accordance with FSIS requirements. Individual packages shall comply with retail consumer labeling requirements and shall meet Section 4A52.211-4 of the MSCP-D.
- 611.2 Commercial Labels – Commercial labels shall be the processor’s own commercial labels. Distributors’ labels are not allowed.
- 612 Traceable Product – The processor shall establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as complying with this FPPS and commercial product, the identification system shall differentiate between USDA purchased and non-USDA products. An alpha-numeric code may be used for information that is in addition to FSIS labeling requirements.
- 612.1 The product identification code(s) shall be included on the Contractor’s Certificate of Conformance (EXHIBIT 4) or LP 210-S Shell Egg Grading Certificate that shall accompany the product to destination.
- 613 Nutrition Facts, Ingredients and Allergen Statements on Individual Packages – Nutrition Facts shall be provided. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product, e.g. Ingredients: \_\_\_\_\_. The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains \_\_\_\_\_.
- 620 USDA Labeling Requirements
- 621 When USDA labeling is used, any deviation from labeling requirements in this FPPS shall be approved by the Contracting Officer, in writing, prior to the start of production. Labeling and marking information on pouches and shipping containers shall be water-fast, non-smearing, of a contrasting color, clear, and readable.
- 622 Processor Identification – The name, address, and phone number of the processor shall 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 shall not cover or conflict with the labeling requirements of this FPPS.
- 630 USDA Labeled Individual Pouches

- 631 Printed Pouches – Each individual pouch shall be labeled with the information and in the design illustrated in EXHIBIT 1, “Labeling Information for 6-Ounce Pouches.”
- 632 Ingredients and Allergen Statement – The ingredients statement shall appear on each pouch. The name of the vegetable oil shall be specified. If other vegetable oils might be used during the purchase program, they shall 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 shall 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 shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains \_\_\_\_\_.
- 633 Nutritional Labeling – A nutritional label, indicating the nutrient content of the commodity, is required on each individual pouch of commodity. The nutrition information shall be calculated on one serving equaling 2 tablespoons (0.60 oz (17.01 g)) of all purpose egg mix. The nutrition facts label shall comply with applicable FDA nutritional labeling requirements (21 CFR § 101.9, excluding 21 CFR § 101.9(j)). The nutrition facts label shall be preprinted on each pouch, or printed on a self-adhesive label and applied to each pouch. The self-adhesive label shall not cover or conflict with the labeling requirements of this FPPS.
- 634 Universal Product Bar Code
- 634.1 Pouches
- 634.2 The 12-digit I 2/5 bar code for commodity in 6 oz (170 g) pouches is:  
7 15001 00044 6
- 634.2.1 The UPC code and symbol shall 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 shall 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 shall be legibly preprinted, stamped, or stenciled on each shipping containers; or printed on a self-adhesive label and applied to each shipping container.

- 642 UPC Code – The UPC code and symbol for shipping containers of commodity in 6-ounce (170 g) pouches is: 1 07 15001 00044 3
- 650 Use of Previously Printed USDA Labeling Materials
- 651 Carryover inventories of existing (USDA labeled) supplies for (1) printed [packages and shipping containers](#) for commodity in 6-ounce (170 g) pouches from the Commodity Specification for All Purpose Egg Mix dated [June 2015](#) may be used. If the ingredients statement changes from that printed on existing supplies, the Contractor/processor [shall](#) request temporary approval for use of carryover inventories from [AMS SSD](#).
- 652 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 [shall](#) be blocked out and the correct information legibly printed, stenciled, or stamped in permanent ink. Any printed materials with incorrect information, other than these specific examples, [shall](#) be approved by the Contracting Officer, AMS/USDA, Washington, D.C., prior to use. Additionally, the name, address, and phone number of the processor [shall](#) appear on each shipping container.
- 660 Additional Labeling Issues
- 661 The following are not acceptable for use under this FPPS:
- 662 Commercial labels that do not have a processor traceability system and code.
- 663 Distributor commercial labels.
- 664 Two or more different commercial labels in the same purchase unit.
- 665 Commercial labels and USDA labels in the same purchase unit.
- 670 Free Along Side (FAS) Vessel Deliveries
- 670.1 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 [shall](#) be clearly printed on at least two sides of each pallet.
- 700 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY**
- 710 Examination of Packaged and Packed Commodity
- 711 [Packaging Defects – Contractor shall ensure that packages in a delivery unit are examined for defects that affect protection, expose product, permit quality deterioration during storage, such as tears, holes, or improperly sealed or closed packages prior to shipment.](#)

- 712 Packing Defects – Shipping containers in a delivery unit shall be examined for condition, labeling, and marking defects according to the 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 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. All deficiencies resulting in rejection of a delivery unit will be documented for contract compliance purposes.
- 720 Net Weight
- 721 All Purpose Egg Mix – A purchase or delivery unit shall consist of 2,000 shipping containers totaling 36,000 pounds (16,329 kg) net weight for pouches.
- 722 The net weight shall be shown on the Contractor’s Certificate of Conformance or LP 210-S Shell Egg Grading Certificate (scale receipt or Bill of Lading (BOL) may accompany load).
- 723 The Contractor shall maintain records to demonstrate that each delivery unit has been examined for compliance with the net weight requirements at time of loading.
- 730 Inspection and Checkloading
- 731 Based on inspection option selected, the contractor shall utilize either USDA Grader or Contractor Checkloading at time of shipping to certify. The Contractor shall notify USDA AMS QAD staff prior to production. The checkloading requirements are as follows:
- 732 USDA Grader Checkloading Requirements – Inspection for contract compliance shall be made by an [USDA representative](#), 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 [USDA representative](#) may inspect the product at any point in transit, and after delivery to point of destination. Inspection records shall be complete and made available to USDA, as requested, to assure contract compliance.
- 732.1 Procedures – The inspection and checkloading shall be performed by the [AMS Grader](#). Procedures to be followed and a schedule of fees for these services may be obtained by contacting the [nearest QAD field office or the Director of QAD, LP Program, AMS, USDA, 1400 Independence Avenue, Room 2092-S, STOP 0258, Washington, DC 20250-0258, telephone \(202\) 690-3147.](#)
- 732.2 The quality, quantity, weight, packaging, packing, and checkloading of the commodity shall be evidenced by certificates issued by the AMS Grader. Contractor shall not ship the commodity unless informed by the AMS Grader that the designated commodity to be shipped meets the requirements of the AMS MSCP-D, Solicitation, and this FPPS.

- 733 Contractor Checkloading Requirements – Inspection for final contract compliance shall be made by the Contractor, in accordance with 7 CFR § 56, 9 CFR § 592, FSIS regulatory requirements, and this FPPS. The quality, quantity, weight, packaging and packing of the commodity shall be evidenced by a Certificate of Conformance that verifies the designated commodity to be shipped meets all the requirements as stated in this FPPS, MSCP-D and Solicitation.
- 733.1 Procedures – The contractor shall perform checkloading examinations at the time of shipment – as described in this FPPS starting at the section labeled Final Examination of Packaged and Packed Commodity and sections thereafter – and shall issue a corresponding Certificate of Conformance (EXHIBIT 4). The Contractor is required to provide an acceptance document to accompany each shipment. Additional details are found in the AMS MSCP-D, Section 4A52.247-3 for Bill of Lading Notations.
- 733.2 Contractors inspection records and checkloading documentation shall be complete and maintained, including the Certificate of Conformance, and made available to USDA, as requested, to assure Contractor Checkloading compliance. Contractor checkloading activity shall be reviewed by USDA under AMS LP QAD 623 Contractor Checkloading Surveillance Program at the cost of the Contactor.

## **800 UNITIZATION**

- 810 Each delivery unit of commodity **shall** be unitized (palletized and stretch-wrapped) and **shall** comply with the following:
- 811 Pallets
- 812 Pallets **shall** be good quality, 48 inches x 40 inches, nonreversible, flush stringer, and partial four-way entry. Each pallet of shipping containers **shall** be stretch-wrapped with plastic film in a manner that will secure each container and layer of containers on the pallet. Palletized product **shall** 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, including Load and Sealing, Delivery Notification and Split Deliveries – Refer to the current AMS MSCP-D.
- 911 Inspection and Grading Certificate

911.1 A copy of the Contractor's Certificate of Conformance and Bill of Lading or the original LP 210-S Shell Egg Grading Certificate issued at time of checkloading shall accompany each shipment to delivery destination.

912 In-Plant Deliveries

912.1 For in-plant deliveries, the contractor shall furnish and maintain applicable documentation such as the Contractors Certificate of Conformance or LP 210-S Shell Egg Grading Certificate and Contractor.

## **1000 DESTINATION EXAMINATION**

1010 Commodity Requirements – Before acceptance by recipient, the all purpose egg mix may be examined by a USDA representative on a spot-check basis for condition, identity, and, when applicable, count. The all purpose egg mix may be examined for conformance to contract provisions at any time required by the Contracting Officer.

1020 Costs for Destination Examination – The cost of a destination examination, before or after delivery, by a USDA representative on acceptable product shall be for the account of USDA. Costs for destination examinations of rejected purchase units shall be for the account of the contractor. A USDA representative shall make arrangements for destination examinations prior to delivery.

## **1100 PRODUCT ASSURANCE AND COMPLAINT RESOLUTION**

1110 Product Assurance – The Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the MSCP-D.

1111 Waiver Requests – Contractor shall submit all waiver requests directly to the Commodity Procurement Program (CPP) Contracting Officer for review and determination. A full list of CPP contacts can be found at:

<https://www.ams.usda.gov/sites/default/files/media/AMSCommodityProcurementStaffContactList.pdf>

1120 Complaint Resolution – Customer complaint resolution procedures shall be the responsibility of the Contractor. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

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

**ALL PURPOSE EGG MIX  
A Dried Egg Product**

**STORING:** Store unopened **pouches** of All Purpose Egg Mix in a cool, dry place. After opening **pouch**, store unused portion in resealable bag, or in a tightly closed container in refrigerator.

**RECONSTITUTE WITH WATER:** Reconstitute only the quantity needed for the recipe and use immediately.

**Mixer method:**

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.

**Hand method:**

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.

**HANDLING:** 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.

**EQUIVALENTS:** 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.

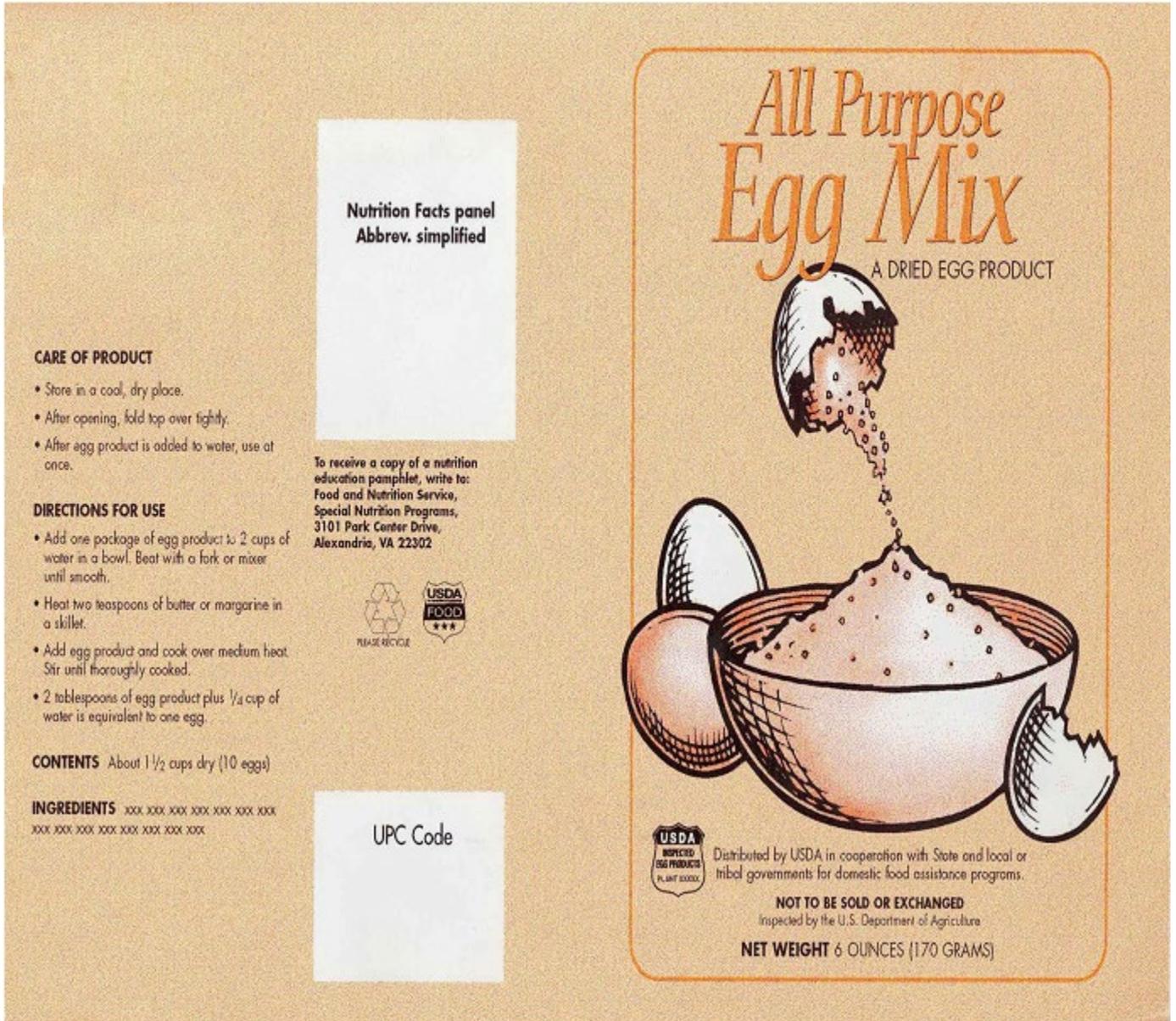
**CREDITING INFORMATION:**

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.

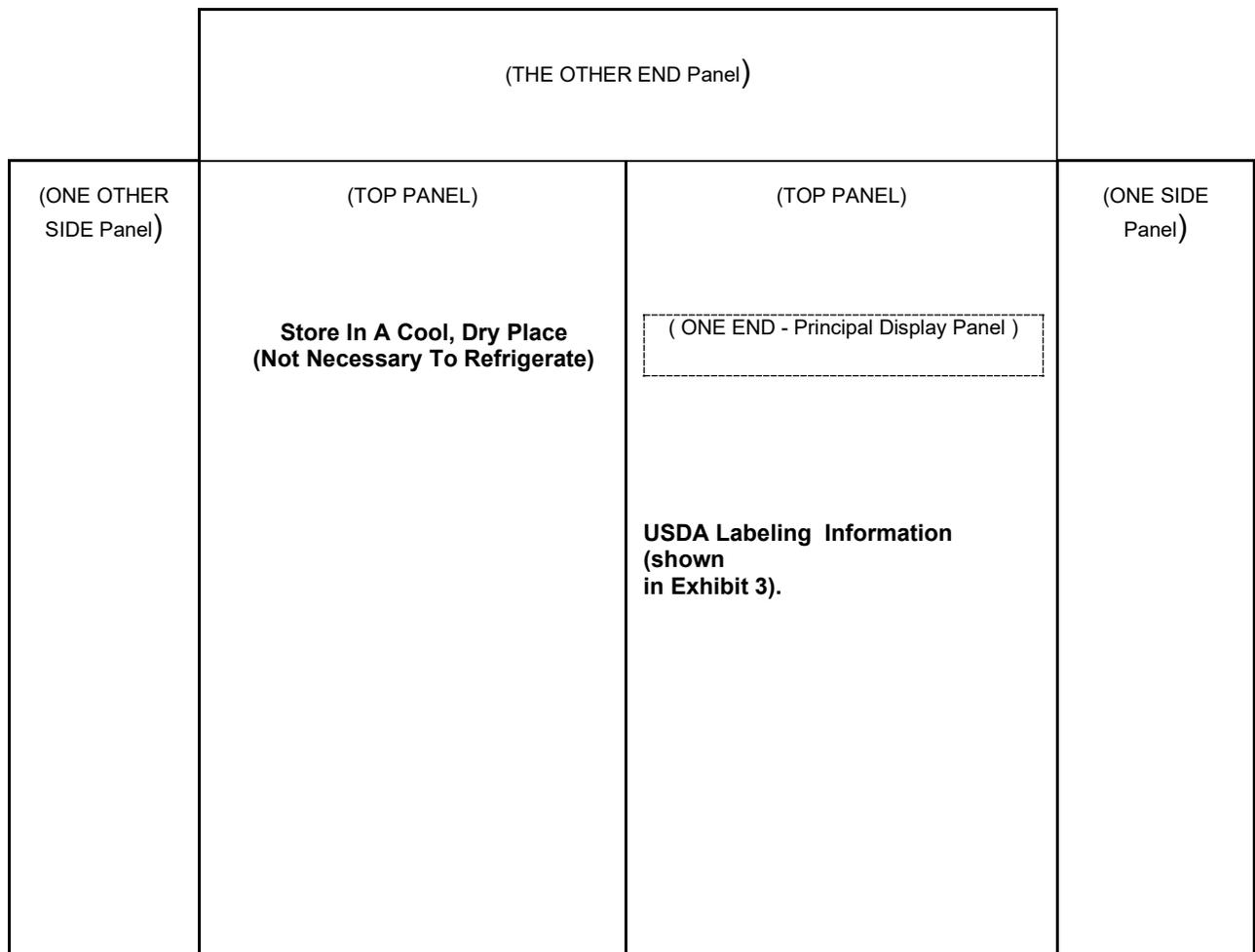
# EXHIBIT 1. USDA Labeling Information for 6-Ounce Pouches

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



**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 **shall** 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 **shall** be positioned so none of the information is covered by tape. The USDA symbol (EXHIBIT 5) 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 **shall** 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 **shall** be printed on the principal display panel of each shipping container as provided in Exhibit 2. Markings **shall** be legibly preprinted, stamped, or stenciled on containers, or printed on a separate self-adhesive label that is applied to each container. The UPC 14-digit I 2/5 code and symbol, **shall** be shown in the lower right-hand corner of the principal display panel (designated end panel as illustrated in Exhibit 2). The USDA symbol (EXHIBIT 5) **shall** be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number may be printed on the “TOP PANEL” or end panel. The processor, in cooperation with the shipping container manufacturer, **shall** determine the safe stacking height and label each shipping container with the completed stacking information (or equivalent wording).

	
<h2 style="margin: 0;">ALL PURPOSE EGG MIX</h2> <p style="margin: 0;">A Dried Egg Product</p>	
Ingredients:	
(Food Allergen Statement, <b>Shall</b> be Placed Here) Processor’s	Do Not Stack More Than ___ Layers High On Each Pallet and ___ Pallets High Nutrition Facts Label <b>Shall</b> be Placed Here
Name, Address, and Phone No.	
<b>Store In A Cool, Dry Place (Not Necessary To Refrigerate)</b>	
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. Contractor Checkloading and Certificate of Conformance Requirement**

**UNITED STATES DEPARTMENT OF AGRICULTURE AGRICULTURAL  
MARKETING SERVICE LIVESTOCK AND POULTRY PROGRAM**

**CERTIFICATE OF CONFORMANCE FOR  
THE PROCUREMENT OF ALL PURPOSE EGG MIX**

**CERTIFICATE OF CONFORMANCE**

I certify the following:

- (1) On [delivery date(s)], [Contractor's name] furnished the (insert the appropriate commodity description) called for by Purchase Order Number \_\_\_\_\_ via [Carrier] under Sales Order Number/Item number(s) \_\_\_\_\_:
- (2) The (insert the appropriate material name) is of the quality specified and conforms in all respects with the purchase order requirements, including the FPPS, Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D), and Solicitation.
- (3) Product identification, (i.e. production lot number(s)) is in the quantity shown on the attached acceptance document.
- (4) Contractor assures all egg product used in fulfilling this contract was produced in the United States as defined in the AMS MSCP-D.

Date: \_\_\_\_\_

Signature: \_\_\_\_\_  
(Signed by an officer or representative authorized to sign offers)

Title: \_\_\_\_\_

# USDA SYMBOL

