

New Delhi, the 4<sup>th</sup> August, 1997

S.O. 2078— In exercise of the powers conferred by Section 17 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), the Central Government hereby makes the following rules namely:-

1. Short title and commencement: (a) these rules may be called the Export of Egg Products (Quality Control and Inspection and Monitoring) Rules, 1997.

(b) They shall come into force on the date of their publication in the Official Gazette.

#### PART-I [APPLICABLE FOR EXPORT TO EUROPEAN UNION (EU)]

2. Definitions: In this part unless the contexts otherwise requires, the following definitions shall be applicable:

(a) “Act” means the Export Quality Control and Inspection) Act, 1963 (22of 1963);

(b) “Agency” means any agency for quality control or inspection or both establish or recognized under Section 7.

(c) “Batch” means a quantity of egg products which have been prepared under the same conditions and in particular treated in single continuous operations.

(d) “Certificate” means certificate issued under sub-section (3) of section 7 of the Act stating that the commodity conforms to the conditions regarding quality control and inspection;

(e) “Competent Authority” means any one of the Export Inspection Agencies at Bombay, Calcutta, Cochin, Delhi and Madras established under Section 7 of the Export (Quality Control and Inspection) Act, 1963;

(f) “Consignment” means a quantity of egg products for a single delivery to one destination for further processing by the food industry or intended for direct human consumption;

(g) “Council” means the Export Inspection Council established under section 3 of the Act;

(h) “Country of Destination” means the country to which egg products are dispatched from India;

(i) “ Egg Products” means products obtained from eggs, their various components or mixtures thereof after removal of the shell and membranes, intended for human consumption: they may be partially supplemented by other food-stuffs or additives; they may be liquid concentrated, dried, crystallized, frozen quick-frozen or congluted;

(j) “Country of Despatch” means India.

(k) “Merchant Exporter” means an exporter who buy the egg products from the approved egg processing plants under these rules for the purpose of exports;

(l) “Farm of production” means Farm supplying eggs intended for manufacture of egg products;

(m) “Packing” means the packing of egg products are processed’

(o) “ Potable Water” means water that has been approved by State Health Authority or other Agency or Laboratory acceptable t the Competent Authority as safe for drinking and suitable for food processing.

3. Basis of compliance: It is primarily the responsibility of the processors to ensure that the egg products intended for exports are handled, processed at all stages of production, storage and transport under proper hygienic conditions so as to meet the health requirements laid down under these rules and that the products conforms to the specifications given in the order by the Central Government under Section 6 of the Act.

The Competent Authority shall ensure that all the processors comply with the requirements by regular monitoring of the plant as per the control measures

prescribed in the para 4.18 of this part. For effective monitoring of the scheme. Council will issue necessary instructions in this regard from time to time.

4. The egg product for Exports shall be subjected to the following conditions:

4.1 Any Statutory restrictions imposed by any State/Central Government with respect to commercial environmental conservation measures from time to time shall strictly be adhered to.

4.2 They must have been obtained from hens, ducks, geese, turkeys, guinea fowls or quaila eggs, but not a mixture of eggs of different species.

4.3 They must have been an indication of the percentage of egg ingredient they contain when they are partially supplemented by other food stuffs.

4.4 They must have been treated and prepared in an approved plant which complies with Annexure I and II of the Part I and satisfy the requirements of these rules.

4.5 They must have been prepared under hygiene conditions complying with Annexure III and V of the Part I from eggs meeting the requirements laid down in Annexure IV of the Part I.

4.6 They must have undergone a treatment process which enables them to meet inter alia the analytical specifications laid down in Annexure VI of the Part I.

4.7 They must have undergone a health check in accordance with Annexure VII of Part I.

4.8 They must have been packed in accordance with Annexure VIII of the Part I.

4.9 They must be stored and transported in accordance with Annexure IX and X of the Part I.

4.10 They must bear the mark of wholesomeness provided for in Annexure XI of the Part I and, where intended for direct human consumption must meet the requirements of Council Directive 79/112/EEC of 18<sup>th</sup> December 1978 relating to the labeling, presentation and advertising of foodstuffs for sale in the ultimate consumer, as last amended by Directive 86/97/EEC.

4.11 Samples for laboratory examination are taken in order to check that the analytical specifications set out in Annexure VI of the Part I.

4.12 Egg products that may not be kept at the ambient temperatures stipulated in Annexure IX and X of the Part I.

4.13 The period during which the conservation of egg products is assured as indicated by the processor.

4.14 The Result of the various checks and tests are recorded and kept for presentation to the competent authority for a period of two years.

4.15 To detect any residues of substances having a pharmacological or hormonal action and of antibiotics, pesticides, detergents and other substances which are harmful or which might alter the organoleptic characteristics of egg products or make their consumption dangerous or harmful to human health.

4.16 If the egg products examined show traces of residues in excess of the permitted levels fixed they must not be allowed either for the manufacture of foodstuffs or for direct human consumption.

4.17 Tests for residues must be carried out in accordance with proven and scientifically recognized methods.

4.18 Having satisfied itself that the plant meets the requirements with regards to the nature of the activities. It carries out the competent authority shall accord approval to such plant.

4.19 The Competent Authority may take the assistance of a representative each from Agricultural and Processed Food Products Export Development Authority (APEDA), Directorate of Marketing and Inspection (DMI), Ministry of Food Processing Industries and representative of industry in the matter of approval of processing plants.

4.20 The Competent authority shall draw up a list of the approved plants each of which have an official number and the competent authority shall furnish to appropriate authorities the list of approved plants and subsequent change thereof.

4.21 The inspection and monitoring of plant and packaging centers shall be carried out regularly by the competent authority which shall at all times have free access to all parts of the plant in order to ensure that these rules are being observed.

(The following has been inserted vide Notification number S.O. 1443 (E) dated 19<sup>th</sup> December 2003.)

4.22 The Council may seek the assistance of the Agricultural and Processed Food Products Export Development Authority (APEDA) or any other organization approved by it for residue monitoring.

#### PART-II [APPLICABLE FOR UNITED STATES OF AMERICA (USA)]

2. Definition:- In these rules unless the context otherwise requires the following definition shall be applicable:

(a) “Act” means the Export (Quality Control and Inspection) Act, 1963 (22 of 1963);

(b) “Acceptable” means suitable for the purpose intended and acceptable to the Competent Authority.

(c) “Agency” means any agency for quality control of inspection or both establishment or recognized under Section 7;

(d) “Applicant” means any person who requests any inspection, service as authorized under the rules or the regulations of this part;

(e) “Capable of use as human food” means any egg product, unless it is denatured, or otherwise identified; deter its use as human food;

(f) “Certificate” means certificate issued under sub-section (3) of Section 7 of the Act stating that the commodity conforms to the conditions regarding quality control and inspection.

(g) “Competent Authority means any one of the Export Inspection Agencies at Mumbai, Calcutta, Cochin, Delhi and Madras established under Section 7 of the Export (Quality Control and Inspection) Act, 1963;

(h) “Condition” means any condition (including but not limited to the state of preservation, cleanliness, soundness, wholesomeness or fitness for human food) of any product which affects its merchant ability or any condition, including but not being limited to the processing handling or packaging which affects products;

(i) “Container” or “Package” includes any box, can, tin, plastic or other receptacle, wrapper or cover;

(j) “Council” means the Export Inspection Council established under Section 3 of the Act;

(k) “Merchant Exporter” means an exporter who buys the egg products from the approved egg processing plants under these rules for the purpose of exports.

(l) “Egg Product” means the products obtained from eggs their various components or mixtures thereof after removal of the shell and membranes, intended for human consumption: they may be partially supplemented by other foodstuffs or additives they may be liquid concentrated dried, crystallized, frozen, quick-frozen or coagulated;

Explanation: In this aforesaid definition “egg product” shall not include products such as freeze dried products, imitation egg products, egg substitutes, dietary foods, dried no-bake custard mixes, egg no mixes, acidic dressings, noodles, milk and egg dip, cake mixes, French toast, and sandwiches containing eggs or egg products. Balut and other similar ethnic delicacies are also not included:

(m) “Incubator reject” means an egg that has been subjected to incubation and has been removed from incubation during the hatching operations as infertile or otherwise unhatchable.

(n) “Label” means a display of any printed, graphic or other method of identification upon the shipping container if any, or upon the immediate container;

(o) “Pasteurize” means subjecting of each particle of egg products to heat or other treatments to destroy harmful viable microorganisms by such processes as may be prescribed by these regulations;

(p) “Plant” means any premises where egg products are processed;

(q) “Potable water” means water that has been approved by State Health Authority or other Agency or Laboratory acceptable to the Competent Authority as safe for drinking and suitable for food processing;

(r) “Processing” means manufacturing of egg products, including breaking eggs or filtering, mixing, blending, pasteurizing, stabilizing, cooling, freezing or drying or packaging egg products plants approved by the Competent Authority;

(s) “Sampling” means the act of taking samples of any product for inspection or analysis;

(t) “Sanitize” means the application of bactericidal treatment which is approved as being effective in destroying microorganisms, including pathogens;

(u) “Shipping Container” means any container used in packaging a product;

(v) “Stabilization” means the subjection of any egg product to a desugaring processing;

(w) “White or albumen” means for the purpose of this part , the product obtained from the egg as broken from the shell and separated from the yolk.

3. Basis of Compliance: It is primarily the responsibility of the processor to ensure that the egg products intended for export are handled, processed at all stages of production, storage and transport under proper hygienic conditions so as to meet the health requirement laid down under these rules and that the product conforms to the specifications given in the order by the Central Government under Section 6 of the Act.

The Competent Authority shall ensure that all the processors comply with the requirement by regular monitoring of the plant as per the control measures prescribed in para 4.4 of this part. For effective monitoring of the scheme, Council will issue necessary instructions in this regard.

4. The egg products for export shall be subjected to the following conditions:

4.1 Any statutory restriction imposed by any State/Central Government with respect to commercial/environmental conservation measure from time to time shall strictly be adhered.

4.2 They must comply with sanitary, processing and facility requirements laid down in Annexure XII of the Part II.

4.3 They must comply with Identifying and marking of egg products laid down in Annexure XIII of the Part II.

4.4 Having satisfied itself that the plant meets the requirements with regard to the nature of the activities they carry out the competent authority shall accord approval to such plant;

4.5 The Competent Authority may take the assistance of a representative each from Agricultural and Processed Food Products Export Development Authority (APEDA) and Directorate of Marketing and Inspection (DMI), Ministry of Food Processing Industries and a representative of Industry in the matter of approval of processing plants.

4.6 The competent authority shall draw up a list of the approved plants, each of which have an official number and the competent authority shall notify to appropriate authorities of its list of approved plant and subsequent change thereof.

4.7 The inspection and monitoring of plant and packaging centers shall be carried out regularly by the competent authority, which shall at all times have free access to all parts of the plant, in order to ensure that these rules are being observed.

(The following has been inserted vide Notification number S.O. 1443 (E) dated 19<sup>th</sup> December 2003.)

4.8 The Council may seek the assistance of the Agricultural and Processed Food Processing Food Products Export Development Authority (APEDA) or any other organization approved by it for residue monitoring.

## 5. CERTIFICATION

On request from the plant unit, the competent authority shall issue veterinary health certificate in the prescribed proforma after satisfying itself that plants having itself that plants having valid approval number and after satisfied the relevant requirement.

5.1 the Competent Authority shall also issue ant other certificates on request from the processor or exporter after satisfying itself that the requirements of the relevant standards are met;

## 6. FEE

6.1 A fee of Rs. 2000 shall be paid by the processer along with the application for approval of the egg processing plant as per clause 4.18 of Para I and 4.4 of Part II of these rules;

6.2 A fee at the rate of 0.2% of P.O.B. value shall be paid by the processor, exporter or merchant exporter of the egg processing plants approved under rule 6.1 above to the Competent Authority.

### NOTE:

The amount of fee for each consignment payable by the processor/ exporter shall be rounded off to the nearest rupee and for this purpose, where such a part is 50 paise or more, it shall be increased to one rupee and if such part is less than 50 paise, it shall be ignored.

(The following has been substituted vide Notification number S.O. 1516 dated 16<sup>th</sup> June 2008)

6.2 A monitoring fee @ 0.20% of free on board (F.O.B) value shall be paid by the processor or the exporter to the concerned Export Inspection Agency with a maximum of Rs. 15 lakhs per annum per exporter or processor.

The amount of monitoring fee for each consignment payable by the exporter shall be rounded, off to the nearest rupee and for this purpose, where such amount contains a part is fifty paise or more, it shall be increased to one rupee and if each part is less than fifty paise, it shall be ignored.”

7. Competent Authority shall take measures if the requirement ceases to be met.

## 8. APPEAL:

8.1 Any person aggrieved by the:

- (i) Decision of the competent authority is not according the approval as per rule 4.18 of Part I and rule 4.4 of Part II;
- (ii) Refusal of competent authority to issue Veterinary Health Certificate as per rule 5 of this notification
- (iii) Decision of the competent authority to withdraw approval as per rule 7 of this notification.

8.2 Any person aggrieved by the Appellate Authority may prefer an appeal within 10 days of receipt of such decision to an Appellate Authority appointed by the Central Government;

8.3 The Appellate Authority consist of five members appointed for the purpose by the Central Government;

8.4 At least two-thirds of the total membership of the Appellate Authority shall consist of non-officials.

8.5 The quorum for any meeting of the Appellate Authority shall be three;

8.6 The appeal shall be disposed off within 15 days of its three; **(The following has been substituted vide Notification number S.O. 721 dated 25th February 2005.)**

**8.6 The appeal shall be disposed of within 30 days of its receipt**

## ANNEXURE I

### GENERAL CONDITIONS OF APPROVAL AND OPERATION

#### 1. ESTABLISHMENTS MUST POSSESS AT LEAST

1. in areas where eggs are stored and where egg products are manufactured or stored:

1.1 Waterproof flooring which is easy to clean and disinfect, rotproof and laid in such a way as to facilitate the draining of water: the water must be channeled towards drains fitted with gratings and traps to prevent odours;

1.2 Smooth, durable, impermeable walls, with a light colored, washable coating up to a height of at least two meters and upto at least storage height chilling or

refrigeration rooms and in stores. Wall to floor junctions must be rounded or similarly finished in such a way as to facilitate cleaning;

1.3 Doors in material that does not deteriorate and if of wood with a smooth and impermeable covering on both sides;

1.4 Ceiling which are easy to clean and which have been built and finished in such a way as to prevent the accumulation of dirt and the formation of mould the possible peeling of paint-work and the condensation of water vapour;

1.5 Adequate ventilation and if necessary good steam extraction;

1.6 Adequate natural or artificial lighting;

1.7 As near as possible to the work stations;

An adequate number of facilities for the cleaning and disinfecting of hands and the cleaning of equipment with hot water. Taps must not be operable by hand or the arms. For the cleaning of hands these facilities must be provided with hot and cold running water premixed to a suitable temperature, cleaning and disinfecting products and hand towels which can be used once only;

*Facilities for the disinfecting of tools;*

2. An appropriate number of changing rooms, with smooth, impermeable and washable walls and floors, washbasins and flush lavatories. The latter, must not give directly on to the work-area. Wash-basins must have hot and cold running water or water premixed to suitable temperature materials for cleaning and disinfecting hands, and hand towels which can be used once only. Wash-basin taps must not be hand operable. There must be a sufficient number of wash-basins close to the lavatories;

3. A separate area and adequate facilities for cleaning and disinfecting fixed and mobile containers and tanks. However, this area and these facilities shall not be required if there are provisions for the cleaning and disinfecting of containers and tanks at other centers;

4. Facilities for the supply of potable water. However, facilities supplying non-potable water are authorized for steam production, fire fighting and the cooling of

refrigeration equipment, provided that the pipe installed for this purpose preclude the use of such water for other purposes and present no risk of contamination to the egg products. The steam and water concerned may not come in to contact with the egg or be used for cleaning or disinfecting containers, plant or equipment which comes into contact with egg products. Pipes carrying non-potable water must be clearly distinguished from those carrying potable water.

5. Appropriate equipment for protecting against pests such as insects and rodents.

6. Equipment, instruments or their surfaces which are intended to come into contact with egg products must be made of smooth material which is easy to wash clean and disinfected, resistant to corrosion and does not transfer substances to the egg products in such quantities as to endanger human health, cause deterioration in the composition of the egg products or adversely affect their organoleptic characteristics.

## ANNEXURE II

### SPECIAL CONDITIONS FOR THE APPROVAL OF PLANT

In addition to the general conditions laid down to Annexure I establishments must have at least:

1. Suitable rooms large enough for the separate storage of the eggs and the finished egg products where necessary with refrigeration equipment to keep the egg products at the appropriate temperature cold stores must be equipped with a thermometer or a remote recording thermometer.

2. Where dirty eggs are used facilities for washing and disinfecting the eggs a list of products authorized for performing this disinfection shall be drawn.

3. (i) A special room with appropriate facilities for breaking eggs collecting their contents and removing the parts of shell and membrane;

(ii) A separate room for operations other than those referred to in (i). Where egg products are pasteurized, pasteurization may be carried out in the room referred to in (i), when the establishment has a closed pasteurization system; in other cases

pasteurization must be carried out in a separate (room referred to (ii)). In the latter case every step must be taken to prevent the contamination of egg products after their pasteurization;

4. Suitable facilities for in-plant conveying of egg contents.

5. In the cases, provided for in these rules, equipment approved by the competent authority for the treatment of egg products, fitted at least with;

(i) In the case of pasteurization:

- Automatic temperature control
- A recording thermometer control
- An automatic safe device preventing insufficient heating;

(ii) In the case of a continuous pasteurization system the equipment must also be fitted with:

- And adequate safety system preventing the mixture of pasteurized egg products with incompletely pasteurized egg products and
- An automatic safety recording device preventing the aforementioned mixture.

6. A separate room for the storage of other food stuffs and additives:

7. Where the products are packed in disposable containers an appropriate and, if necessary, separate area for the storage of such containers and the raw materials intended for their manufacture.

8. Facilities for the immediate removal and separate storage of empty shells, and of eggs and products which are unfit for human consumption.

9. Suitable equipment for the hygienic packaging of egg products.

10. To carry out analysis and examinations in accordance with the requirements of these rules on raw materials and egg products, the plant must have a laboratory. If it does not it must secure the services of a laboratory that fulfills these requirements. In the latter case, it shall inform the competent authority accordingly.

11. Where required suitable equipment for the thawing of frozen egg products which must undergo treatment and further handling in an approved plant;

12. A separate room for the storage of cleaning and disinfection of products.

### ANNEXURE III

#### HYGIENE REQUIRMENTS RELATING TO THE PREMISES, EQUIPMENT AND STAFF OF PLANTS

The highest degree of cleanliness must be required of staff, premises and equipment:

1. Staff who treat or handle egg products must in particular, wear clean working clothes and headgear. They must wash and disinfect their hands several times in the course of each working day and on each working day and on each resumption of work. It must be forbidden to smoke, eat, spit and chew in area where eggs and egg products are handled and stored.

2. No animal should enter in the plant. Any rodents insects or other vermin found must be systematically destroyed;

3. Premises, equipment and instruments used for working on egg products must be kept clean and in a good condition. Equipment and instruments must be carefully cleaned and disinfected several times if necessary during the working day, at the end of the day's work and before being reused where they have been soiled. Closed pipeline systems for conveying egg products must be provided with an appropriate cleaning system which ensures their cleaning and disinfection in all parts. After having been cleaned and disinfected, pipes must be rinsed out with potable water.

4. Premises, instruments and equipments must not be used for purpose other than the processing of egg products except the processing of other foodstuffs either simultaneously or at different times after the authorization of the competent authority has been obtained, provided that all appropriate measure are taken to prevent contamination of or adverse changes in the products covered by these rules:

5. Portable water must be used for all purposes, however non-potable water may be used in exceptional cases for steam production provided that the pipes installed for

this purpose preclude the use of this water for other purposes and present no danger of contamination of eggs or egg products. In addition, the use of non-potable water may be authorized in exceptional cases for the cooling of refrigeration equipments, Non-potable water pipes must be clearly distinguished from pipes used for potable water.

Detergents, disinfectants and similar substances must be used and stored in such a way that instruments, equipment and egg products are not adversely affected. Their use must be followed thorough rinsing of such instruments, equipment with potable water.

7. Persons who are possible sources of contamination must be prohibited from working with or handling eggs or egg products;

8. Any person employed to work or handle eggs or egg products must be required to products a medical certificate. The medical certificate must be renewed yearly unless another staff medical checkup scheme offering similar guarantees is recognized by the competent authority.

#### ANNEXURE IV

##### REQUIREMENTS CONCERNING EGGS INTENDED FOR THE MANUFACTURE OF EGG PRODUCTS

1. Eggs used for the manufacture of egg products must be put up in suitable packaging.

2. (i) For the manufacturing of egg products, only non-incubated eggs which are fit for human consumption may be used: their shells must be fully developed and contain no breaks:

(ii) By way of derogating from (i), cracked eggs may be used for the manufacture of egg products provided they are delivered directly from and the farm of production to an approved plant. Where they shall be broken as quickly as possible.

3. Eggs and egg products which are unfit for human consumption must be removed and denatured in such a way that they cannot be re-used for human consumption.

They must immediately be placed in the room provided for in point 8 of Annexure-II.

## ANNEXURE V

### SPECIAL HYGIENE REQUIREMENTS FOR THE MANUFACTURE OF EGG PRODUCTS

All operations must be carried out in such a way as to avoid all contamination during the production handling and storage of egg products and in particular.

1. Eggs and egg products presented for subsequent treatment at an approved plant must be stored immediately on arrival in the rooms provided for in Annexure-II point I until they are processed. The temperature of these rooms must be such as to ensure that they are not contaminated. Trays of shell eggs should not be placed directly on the floor;
2. Eggs must be unpacked and of necessary, washed and disinfected in a room which is separate from the breaking room, packaging material should not be taken into the breaking room';
3. Eggs must be broken in the room provided for in Annexure-II point. 3(i) cracked eggs as mentioned in Annexure-IV point 2(ii) must be processed without delay;
4. Dirty eggs must be cleaned before being broken; this must be carried out in a room which is separate from the breaking room or from any room where exposed egg contents are handled. Cleaning procedure must be such as to prevent contamination or adulteration of the egg contents. Shells must be sufficiently dry at the time of breaking to prevent adulteration of the egg contents by the remains of the cleaning water.
5. Eggs other than hen eggs or those of turkeys or guinea fowl must be handled and processed separately. All equipment must be clean and disinfected when processing of hen eggs and those of turkeys and guinea fowl is resumed;
6. Breaking, whatever procedure is used, must be carried out in such a way as to avoid as far as possible contamination of the egg contents. To that end, the contents of egg may not be obtained by the centrifugation or crushing of eggs, nor may centrifugation be used to obtain the remains of shells or membranes must be

kept out of the egg product as far as possible and must not exceed the quantity specified in point 3(iii) of Annexure-VI;

7. After breaking, each particle of egg product must undergo treatment as quickly as possible; heat treatment consists of treating the egg product at an appropriate temperature for an appropriate period in order to eliminate any pathogenic organisms present. During heat treatment temperatures must be registered continuously. The records of each batch having undergone treatment must be kept at the disposal of the competent authority for two years. A batch which has been insufficiently treated may immediately undergo treatment again in the same plant provided that the new treatment renders it fit for human consumption should be found to be unfit for human consumption it must be denatured in accordance with point 3 of Annexure-IV.

8. If treatment is not carried out immediately after breaking the egg contents must be stored under satisfactory hygienic conditions either frozen or at a temperature of not more than 4 Degree Celsius. The storage period at 4 Degree Celsius must not be exceeding 48 hours, except in the case of ingredients to be desugared:

9. The following general conditions are complied with:

(i) They must be packaged checked, transported and handled in accordance with the requirements of these rules:

(ii) They must be labeled in accordance with the requirements laid down in Annexure-XI. The nature of the goods must be indicated as follows.

Non pasteurized egg product— to be treated at place of destination — date and time of breaking:

10. Further processing operations after treatment must ensure that there is no recontamination of the egg products: liquid products or concentrated products which have not been stabilized so as to keep at room temperature not exceeding 4 Degree Celsius immediately, or after undergoing a fermentation process; products for freezing must be frozen immediately after treatment.

11. Egg products must be kept at the temperatures required by these rules until they are used for the manufacture of other foodstuffs:

12. In approved plants, the preparation of egg products from raw materials which are not suitable for the manufacture of foodstuffs is prohibited even for non-food purposes

## ANNEXURE VI

### ANALYTICAL SPECIFICATIONS

#### 1. MICROBIOLOGICAL CRITERIA:

All batches of egg products must after treatment undergo microbiological checks by sampling in treatment plants in order to guarantee that they meet the following criteria:

(i) Salmonellae absence in 25 g or ml of egg products;

(ii) Other Criteria:

- Mesophilic aerobic bacteria:  $M=10^5$  in 1g or 1ml,
- Enterobacteriaceae:  $M=10^2$  in 1g or 1ml,
- Staphylococci product: absence in 1g of egg products
- M= value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more sample units is M or more.

#### 2. OTHER CRITERIA

All batches of egg products must undergo checks by sampling in treatment establishments in order to guarantee that they meet the following criteria';

(i) The concentration of 3 OH-butyric acids must not exceed 10mg/kg in the dry matter of the unmodified egg products;

(ii) In order to ensure the hygienic handling eggs and egg products before treatment, the following standard apply:

- The lactic acid content must not exceed 1000 mg/kg of egg products dry matter (applicable only to the untreated products).
- The succinic acid content must not exceed 25 mg/kg of egg products dry matter.

In the case of fermented products, however, these values are those recorded before the fermentation process:

(iii) The quantity of egg shell remains, egg membrane and any other particles in the egg produce must not exceed 100 mg/kg of egg product.

(iv) The residual quantities of the substances may not exceed the tolerances limits.

## ANNEXURE VII

### HEALTH CONTROL AND SUPERVISION OF PRODUCTION

1. Plants will be subject to supervision by the competent authority. Supervision by the competent authority will include any supervision measures considered necessary to ensure that manufactures of egg products meet the requirements of these rules, and in particular.

- Checks on the origin of eggs and the destination of egg products and of the records.
- Inspection of eggs intended for the manufacture of egg products.
- Inspection egg products on dispatch from the plants.
- Verification of the cleanliness of the premises, facilities and instruments and of staff hygiene.
- Taking of any samples required for laboratory tests to ensure that eggs and egg products comply with the requirements of these rules the results of such test such tests must be entered in a register and notified to the egg products manufacturer.

2. At the request of the competent authority, manufactures of egg products must increase the frequency of the laboratory tests where this is considered necessary to ensure hygiene production of the egg products.

## ANNEXURE VIII

### PACKAGING OF EGG PRODUCTS

1. Egg product must be packaged in satisfactory hygiene conditions so as to ensure that they are not contaminated.

Containers must comply with all rules of hygiene, including the following:

- They must not be such to impair the organoleptic characteristics of the egg products;

- They must not be capable of transmitting to the egg products substances harmful to human health.
  - They must be strong enough to protect the egg product the egg products adequately.
2. The room in which containers are stored must be dust and vermin free: material for making disposable containers must not be stored on the floor.
  3. Containers used for egg products must be cleaned prior to being filled; re-useable for making disposable containers must be stored on the floor.
  4. Containers must be brought into the work room in a hygienic manner and must be used without undue delay.
  5. Immediately after packaging, the containers must be closed and placed in the storage rooms referred to in Annexure-II, point I.
  6. Containers intended for egg products may be used for other foodstuffs if required, provided they are cleaned and disinfected so as not to contaminate the egg products.
  7. Containers which are to be used for the transport of egg products in bulk must comply with all the rules of hygiene, and in particular the following:
    - Their inside surfaces and any other part which may come into contact with the egg product must be made of a smooth material which is easy to wash, clean not transfer substances to the egg product in such quantities as to endanger human health, cause deterioration in the composition of the egg product or adversely affect its organoleptic characteristics;
    - They must be designed so that the egg product can be removed completely, if they are fitted with taps, these must be easy to remove, dismantle , wash , clean and disinfected:
    - They must be washed, cleaned, disinfected and rinsed immediately after each use and if necessary, before re-use.
    - They must be appropriately sealed after being filled and remain sealed during transportation until they are used:
    - They must be reserved for the transport of egg products.

## ANNEXURE IX STORAGE

1. Egg products must be stored in the storage rooms referred to in point I and Annexure-II.

2. Egg products for which certain storage temperatures are required must be maintained at those temperatures. This storage temperatures must be recorded continuously, the cooling rate must be such that the products reached the required temperatures as quickly as possible and the containers must be stored in such a way that air can freely circulate round them.

- Deep frozen products -18 Degree Celsius
- Frozen products -12 Degree Celsius
- Chilled products + 4 Degree Celsius
- Dehydrated products (excluding egg whites) -15 Degree Celsius

## ANNEXURE X TRANSPORT

1. Vehicles and containers for the transport of egg products must be designed and equipped in such way that the temperature required by these rules can be maintained continuously throughout the period of transport.

2. Egg products must be dispatched in such a way that they are adequately protected during transportation from anything which may be detrimental to them.

3. The temperature prescribed in point 3 of Annexure –IX, must be maintained during transport.

## ANNEXURE XI MARKING OF GG PRODUCTS

1. Every consignment of egg products in the plant must have label bearing the following particulars:

(i) EITHER:

- On the upper part, the initial letter or letters of the consigning country in capital, i.e. B | D | CK | KL | ESP | F | IRL | I | L | NL | UK, followed by the approval number of the plant.
- On the lower part, one of the following sets of initials: CEE EEC-EEG-EOK-EWG-EOF;

(ii) OR:

- On the upper part, the name of the consigning country in capitals;
- In the centers the approval number of the plant;

— On the lower par, one of the following sets of initials: CEE EEC-  
EEG-EOK-EWG-EOF

(iii) The temperature at which the egg products must be maintained and the period during which their conservation may this be assured. The label must be legible, indelible and in easily decipherable characters.

2. The transport documents must in particular include:

(i) The nature of the products with an indication of the species of origin:

(ii) The batch numbers;

(iii) The place of destination and the name and address of the first addressee.

(iv) This information, and that contained in the mark of wholesomeness, must be given in the Official language or language of the country of destinations.

## ANNEXURE XII (APPLICABLE FOR EXPORT TO USA)

### 1. SANITARY PROCESSING AND FACILITY REQUIREMENTS:

#### 1. PLANT REQUIREMENTS:

1.1 The plant shall be free from objectionable odors, dust and smokeless air.

1.2 The premises shall be free from refuse, rubbish, waste and other materials and conditions which constitute a source of odors or a harbor for insects, rodents, and other vermin.

1.3 The building shall be of sound construction and kept in good repair to prevent the entrance or harboring of vermin.

1.4 Rooms shall be kept free from refuse, rubbish waste materials, odors, insects, rodents and from any conditions which may constitute a source of odors or engender insects and rodents,. Materials and equipment not currently needed shall be handled or stored in a manner so as not to constitute a sanitary hazard.

1.5 Doors and windows that open to the outside be protected against the entrance of flies and other insects. Doors and windows, serving rooms where edible product is exposed shall be so designed and installed to prevent the entrance of dust and dirt. Doors leading into rooms where edible product is processed shall be of solid construction and such doors, other than freezer and cooler doors, listed with self closing devices.

1.6 Doors and other opening which are accessible to rodents shall be of rodents proof construction.

1.7 There shall be an efficient drainage and plumbing system for the plant and premises. Drains and gutter shall be properly installed with approved traps and

vents. The sewage system shall have adequate slope and capacity to remove waste from the various processing operations. Floor drains shall be equipped with traps and constructed so as to minimize clogging. In new or remodeled construction the drainage system from toilets and laboratories shall not be connected with other drainage systems within the plant.

1.8 The water supply (both hot and cold) shall be ample, clean and potable with adequate pressure and facilities for its distribution throughout the plant or portion utilized for egg processing and handling operations and protected against contamination and pollution.

1.9 The floors, walls, ceiling partitions, posts, doors and other parts of all structures shall be of such materials, construction and finish to permit their ready and thorough cleaning. The floors and curbing shall be water-tight.

1.10 Each room and each compartment in which any shell eggs or egg products are handled or processed shall be so designed, constructed and maintained to ensure orderly character, free from objectionable odours and vapours, and maintained in a clean and sanitary conditions.

1.11 Every precaution shall be taken to exclude dogs, cats and vermin (including, but not being limited to rodents and insects) from the plant, or portion thereof utilized in which shell eggs or egg products are handled or stored.

1.12 (i) There shall be sufficient number of adequately lighted dressing rooms and toilet rooms, ample in size, conveniently located and separated from the rooms compartments in which egg or eggs products are handled, processed, or stored. The dressing rooms and toilet rooms shall be separately ventilated, and shall meet all requirements as to sanitary construction and equipment.

(ii) The following formula shall serve as a basis for determining formula shall serve as a basis for determining the toilet facilities required:

PERSON OF SAME SEX	TOILETS BOWLS REQUIRED
01 to 15, inclusive	1
16 to 35 inclusive	2
36 to 55 inclusive *	3
56 to 80 inclusive *	4
For each additional 30 persons in excess 80 *	1

\* Urinals may be substituted for toilet bowls but only to the extent of one-third of the total number of bowls.

1.13 Laboratory accommodations (including but not being limited to, hot and cold running water, single service towels, and soap which does not impart an odour which interferes with accurate evaluation of the products) shall be placed at such locations in the plant to assure cleanliness of each person handling any shell eggs or egg products. The hand washing facilities in the processing areas shall be operated by other than hand operated controls and the drains shall be trapped and connected to the plumbing system.

1.14 Suitable facilities for cleaning and sanitizing utensils and equipment shall be provided at convenient locations through-out the plant.

1.15 Refuse rooms shall be provided for the accumulation and storage of shells, trash and other refuse. There shall be separate rooms completely enclosed without doorways opening into breaking rooms or rooms where egg products or packaging materials are handled or stored and have concrete floors with approved drains, facilities for cleaning and an approved exhaust system vented to the outside. Alternative system of handling shells, trash and other refuse may be approved by the Competent Authority when such system adequately contain all refuse and provide equivalent sanitary methods for the handling and removal of refuse.

## 2. EQUIPMENT AND UTENSILS POLYCHLORINATED BIPHENYLS (PCB) CONTAINING EQUIPMENT

2.1 Equipment and utensils used in processing shell eggs and egg products shall be of such design, material and construction as well:

(i) Enable the examination, segregation and processing of such products in an efficient, clean and satisfactory manner;

(ii) Permit easy access to all parts to insure thorough cleaning and sanitizing. So far as is practicable, all such equipment shall be made of metal or other impervious material which will not affect the product by chemical action or physical contact.

2.2 Except as authorized by the Competent Authority in new or remodeled equipment and its installations, the equipment installed shall comply with the applicable Sanitary Standards and Accepted Practices in effect for such equipment.

2.3 New or replacement equipment or machinery (including any replacement parts) brought on to the premises of any approved plant shall not contain liquid polychlorinated biphenyls (PCBs) in concentration above 50 PPM by weight of the liquid medium. This provision applies to both food processing equipment and

machinery and any replacement part for such equipment and machinery. Totally enclosed capacitors containing less than 3 pounds of PCBs are exempted from this prohibition.

### 3. GENERAL OPERATING PROCEDURE

3.1 Operations involving processing, storing, and handling of shell eggs, ingredients and egg products shall be strictly in accordance with clean and sanitary methods and shall be conducted. Treatment, stabilization and other processes shall be in accordance with this part and as approved by the Competent Authority. Processing methods and temperatures in all operations shall be in such a way as will prevent deterioration of the egg products.

3.2 Shell eggs and egg products processed in approved plants shall be subjected to constant and continuous inspection throughout each and every processing operation. Any shell egg or egg product which has not been processed in accordance with these regulations or is not fit for human food shall be removed and segregated.

3.3 All loss and inedible eggs or egg products shall be placed in a container clearly labeled "medible" and containing a sufficient amount of approved denaturant or decharacterant, such as brown, blue, black or green colors; meat grist and milling by-product or any other products as approved by the Competent Authority, that will accomplish the purposes of this section, shell eggs shall be dispersed through the product in amounts sufficient to give the product a distinctive appearance or odour. Notwithstanding the foregoing and upon permission of the Competent Authority the applicant may hold inedible product in containers clearly labeled inedible which do not contain a denaturant if such inedible product is denatured or decharacterized prior to shipment from the approved plant; provided, that such product is properly packaged, labeled, segregated and inventory controls are maintained. In addition, product shipped from the approved plant for industrial use or animal food need not be denatured or decharacterized if it is shipped under Government seal.

3.4 The Competent Authority may, prior to receipt of laboratory result for salmonella, or for other reasons such as labelling as to solids content, permit egg products to be shipped from the approved plant when they have no reason to suspect non-compliance with any of the provisions of this Annexure. However, such shipments shall be made under circumstances which will assure the return of

the product to the plant for reprocessing, relabeling, or under such other conditions as the Competent Authority may determine to assure compliance with this Annexure.

3.5 Pasteurizing stabilizing or drying operations shall start as soon as practicable after breaking to prevent deterioration of product, preferably within 72 hours from time of breaking for egg products other than whites which are to be desugared.

3.6 Each person who is handle any exposed or unpacked egg products or any utensils or container which may come into contact with egg product, shall wash his hands and maintain them in a clean condition.

3.7 No product or material which creates an objectionable condition shall be processed, stored, or handled in any room, compartment, or place where any shell eggs or egg products are processed stored or handled.

3.8 Only germicides, insecticides, rodenticides, detergents, or wetting agents or other similar compounds which will not deleteriously affect the eggs or egg products and which have been approved by the Competent Authority may be used in an approved plant. The use of such compounds shall be in a manner satisfactory to the Competent Authority.

3.9 Utensils and equipment which are contaminated during the course of processing any shell eggs or during the course of processing any shell eggs or egg products shall be removed from use immediately and shall not be used again until cleaned and sanitized.

3.10 Any Substance or ingredient added in the processing of any shell eggs or egg products shall be removed from use immediately and shall not be used again until cleaned and sanitized.

3.11 Packages or containers for egg products shall be of sanitary design and clean when being filled with any egg products and all reasonable precautions shall be taken to avoid soiling or contaminating the surfaces of any package or containers that are clean, in sound condition and lined with suitable inner lining shall be used for packaging edible egg products, Fiber containers used without liners require the approval of the Competent Authority.

3.12 Egg products shall be inspected to determine the wholesomeness of the finished product.

3.13 Egg products shall be processed in such a manner as to ensure the immediate removal of blood and meat spots, shell particles and foreign materials.

3.14 Utensils and equipment, except drying units, power conveyors, sifters, blenders and mechanical powder coolers shall be cleaned and sanitized at the start of processing operations. Equipment and utensils shall be kept clean and sanitized during all processing operations.

3.15 Egg products prior to being released into consuming channels shall be pasteurized in accordance with para 26 of this Annexure except that dried whites prepared from unpasteurized liquid shall be heat treated in accordance with para 27 of this Annexure.

(i) To assure adequate pasteurization egg products shall be sampled and tested for the presence of salmonella. Sampling for the presence of salmonella shall be in accordance with II of Annexure-XII and product if found to be salmonella positive shall be reprocessed, pasteurized and analyzed for the presence of salmonella, or denatured.

(ii) Unpasteurized or salmonella positive egg product may be pasteurized, repasteurized or heat treated in an approved plant. The containers of such unpasteurized or salmonella positive product shall be market with the identification mark shown in Figure 3 of Annexure-XIII

3.16 Air which is to come in contact with product or with product contact surfaces shall come from approved filtered outside air sources.

3.17 All liquid and solid waste material in the approved plant shall be disposed off in a manner approved by the Competent Authority to prevent product contamination and in accordance with acceptable environmental protection practices.

#### 4. Candling and Transfer-room facilities and Equipment:

4.1 The room shall be so constructed that it can be adequately darkened to assure accuracy in removal of inedible or loss eggs by candling. Equipment shall be arranged so as to facilitate cleaning and the removal of refuse and excess packing material.

4.2 The construction of the floor shall allow through cleaning. The floors shall be of water-resistant composition and provided with proper drainage.

4.3 An approved exhaust system shall be provided for the continuous removal directly to the outside of any steam, vapours, odours, or dust in the room. The room shall be maintained at reasonable working temperatures during operations.

4.4 Candling devices of an approved type shall be provided to enable candlersto detect loss, inedible, dirty, or check eggs and eggs other than hen's eggs.

4.5 Leaker trays shall be made of a material and of such design that is conducive to easy cleaning and sanitizing.

4.6 Containers made out of material and of such design, which are conducive to easy cleaning shall be provided for inedible eggs. All such containers shall be conspicuously marked.

4.7 Containers made out of material and of such design, which are conducive to easy cleaning shall be provided for trash unless clean, disposable containers are furnished daily.

4.8 Shell egg conveyors shall be constructed so that they can be thoroughly cleaned.

#### 5. Candling and Transfer-room Operations:

5.1 Candling and transfer rooms and equipment shall be kept clean, free from cobwebs, dust, objectionable odours and excess packing materials.

5.2 Containers for trash and inedible eggs shall be removed from the candling rooms, as often as necessary, but at least once daily; and shall be cleaned and treated in such a manner as to prevent objectionable odours or conditions in the plant.

5.3 Shell eggs shall be handled in a manner to minimize sweating prior to breaking.

5.4 Shell eggs with extensively damaged shells, unless prohibited under 6.4 of this Annexure shall be placed into leaker trays and shall be broken promptly.

#### 6. Classification of shell eggs used in the processing of egg products:

6.1 The shell eggs shall be sorted and classified into the following categories in a manner approved by the Competent Authority:

(i) Eggs listed in paragraph 6.4 of this Annexure.

(ii) Dirty

(iii) Lecture as described in paragraph 6.3(ii) of this Annexure.

(iv) Eggs from other than chicken dock, turkey, guinea, fowl and goose eggs.

(v) Other egg satisfactory for use as breaking stock.

6.2 Shell eggs having strong odours or eggs received in cases having strong odours shall be candled and broken separately to determine their acceptability.

6.3 Shells eggs, when presented for breaking should be of edible interior quality and the shell has to be sound and free from adhering dirt and foreign material except that:

(i) Checks and eggs with a portion of the shell missing may be used when the shell is free of adhering dirt and foreign material and the shell membranes are not ruptured.

(ii) Eggs with clean shells which are damaged in candling and/ or transfer and have a portion of the shell and shell membrane missing may be use only when the yolk is unbroken and the contents of the egg are not exuding over the outside shell. Such eggs shall be placed in leaker trays and be broken promptly.

(iii) Eggs with meat or blood spots may be used if the spots are removed in an acceptable manner.

6.4 All loss or inedible eggs shall be placed in a designated container and be handled as required in 3.3 of this Annexure. Inedible and loss eggs for the purpose of this Annexure and 9.9 of the Annexure are defined to include black rots, white rots, mixed rots, green whites, eggs with diffused blood in the albumen or on yolk, crushed yolks, stuck yolk, developed embryos at or beyond the blood ring stage mouldy eggs, sour eggs pursuant to this part, and any other filthy and decomposed eggs including the following:

(i) Any egg with visible foreign matter other than removable blood and meat spots in the egg meat.

(ii) any egg with a portion of the shell and shell membrane missing and with egg meat adhering to or in contact with the outside of the shell.

(iii) Any egg with dirt or foreign material adhering to the shell and with cracks in the shells and shell membranes.

(iv) Liquid egg recovered from shell egg containers and leaker trays.

(v) Open leakers made in the washing operations.

(vi) Any egg which shows evidence that are or have been excluding prior to transfer from the case.

6.5 Incubator reject eggs shall not be brought into the approved plant.

## 7. Egg Cleaning Operations:

7.1 The following requirements shall be met when washing shell eggs to be presented for breaking.

(i) Shell egg cleaning equipment shall be kept it food repair end shall be cleaned after back day's use or more frequently, if necessary.

(ii) The temperature of the wash water shall be maintained at 32 Degree C or higher, and shall be atleast 11 Degree C warmer than the temperature of the eggs to be washed. These temperatures shall be maintained throughout the cleaning cycle.

(iii) An approved cleaning compound shall be used in the wash water. (The use of metered equipment for dispensing the compound into solution is recommended).

(iv) Wash water shall be changed approximately every 4 hours or more often if needed to maintain sanitary conditions and at the end of each shift. Remedial measures shall be taken to prevent excess foaming during the egg washing operation.

(v) Replacement water shall be added continuously to the wash water of washers to maintain a continuous overflow. Rinse water and chlorine sanitizing rinse may be used as part of the replacement water, Iodine sanitizing rinse may not be used as part of the replacement water.

(vi) Waste water from the egg washing operation shall be piped directly to drains.

(vii) The washing operation shall be continuous and shall be completed as rapidly as possible. Eggs shall not be allowed to stand or soak in water. Immersion-type washers shall not be used.

(viii) Preweeting shell eggs prior to washing may be accomplished by spraying a continuous flow of water over the eggs in a manner which permits the water to drain away, or by other methods which may be approved by the Competent Authority. The temperature of the water shall be the same as prescribed in this Annexure.

(ix) Washed eggs shall be spray rinsed with an approved sanitizer of not less than 100 PPM of available chlorine its equivalent.

7.2 Shell eggs shall not be washed in the breaking room or any room where edible products are processed.

7.3 Shell eggs shall be sufficiently dry at time of breaking to prevent contamination or adulteration of the liquid egg products from free moisture on the shell.

8. Breaking room facilities:

8.1 The breaking room shall have at least 30 foot candles of light on all working surfaces except that light intensity shall be at least 50 foot candles at breaking and inspection stations. Lights shall be protected with adequate safety devices.

8.2 The surfaces of the ceiling and walls shall be smooth and made of water-resistant material.

8.3 The floor shall be of water-proof composition reasonably free from cracks on rough surfaces sloped for adequate drainage, and the intersections with walls be impervious to water.

8.4 Ventilation shall provide for:-

(i) A positive flow of outside filtered air through the room;

(ii) Air of suitable working temperature during operations.

8.5 There shall be adequate hand washing facilities which are easily accessible to all egg breaking personnel, and adequate supply of warm water, clean towels or other facilities for drying hands, odourless soap and containers for used towels. Hand washing facilities shall be operated by other than hand operated controls.

8.6 Containers for packaging egg products are not acceptable as liquid egg buckets.

8.7 A suitable container conspicuously identified shall be provided for the disposal of ejected liquid.

8.8 Strainers, filters or centrifugal clarifiers of approved construction shall be provided for the effective removal of shell particles and foreign material unless specific approval is obtained from the Competent Authority for other mechanical device.

8.9 A separate drawoff room with a filtered positive air ventilation system shall be provided for packaging liquid, egg product, except packaged by automatic, closed packaging system.

9. Breaking room operations:

9.1 The breaking room shall be kept in a dust-free clean condition and free from flies, insects and rodents. The floor shall be kept clean and reasonably dry during breaking operations and free of egg meat and shells.

9.2 All breaking room personnel shall wash their hands thoroughly with odourless soap and water each time they enter the breaking room and prior to receiving clean equipment after breaking an inedible egg.

9.3 Paper towels or tissues shall be used at breaking tables, and shall be reused. Cloth towels are not permitted.

9.4 Breaking shall be use a complete set of clean equipment when starting work and after lunch periods. All table equipment shall be rotated with clean equipment.

9.5 Cups shall not be filled to overflowing.

9.6 Each shell egg shall be broken in a satisfactory and sanitary manner and inspected for wholesomeness by smelling the shell or the egg meat and by visual examination at the time of breaking. All egg meat shall be re-examined by a person qualified to perform such functions before being emptied into the tank or churn, except as otherwise approved by the Competent Authority.

9.7 Shell particles, meat and blood spots, and other foreign material accidentally falling into the cups or trays shall be removed with a spool or other approved instrument.

9.8 Whenever an inedible egg is broken , the affected breaking equipment shall be cleaned and sanitized.

9.9 Inedible and loss eggs as defined in 6 of this Annexure should apply.

9.10 The contents of any cup or other liquid egg receptacle containing one or more inedible or loss eggs shall be rejected.

9.11 Contents of drip trays shall be emptied into a cup and smelled carefully before pouring into liquid egg bucket Drip trays shall be emptied at least once for each 15 dozen eggs or every 15 minutes.

9.12 Edible leakers as defined in 6.3(ii) of this Annexure and checks which are liable to be smashed in the breaking operations shall be broken at a separate station by specially trained personnel.

9.13 Ingredients and additives used in or for, processing egg products shall be handled in a clean and sanitary by specially trained personnel.

9.14 Liquid egg containers shall not pass through the candling room.

9.15 Test kits shall be provided and used to determine the strength of the sanitizing solution.

9.16 Leaker trays shall be washed and sanitized whenever they become soiled and at the end of each shift.

9.17 Shell egg containers whenever dirty shall be cleaned and drained; and shall be cleaned, sanitized, and drained in the tens of each shift.

9.18 Belt type shell egg conveyors shall be cleaned and sanitized approximately every 4 hours, in addition to continuous cleaning during operation. When not in use, belts shall be raised to permit air drying.

9.19 Cups, knives, racks, separators, trays, spoons liquid egg pails and other breaking equipment, except for mechanical egg breaking equipment shall be cleaned and sanitized at least every 2-5 hours. This equipment shall be cleaned at the end of each shift and shall be cleaned and sanitized immediately prior to use.

9.20 Utensils and dismantled equipment shall be drained and air dried on approved self- draining metal racked and shall not be nested.

9.21 Dump tanks, drawoff tanks, and churns shall be cleaned approximately every 4 hours. All such equipment and all other liquid handling equipment, unless cleaned by acceptable cleaned after each shift. Pasteurization equipment shall be

cleaned at the end of each day's use or more often if necessary. All such equipment shall be cleaned and shall be sanitized prior to placing in use.

9.22 Strainers, clarifiers, altering and other devices used for removal of shell particles and other foreign material shall be cleaned and sanitized each time. It is necessary to change such equipment, but at least once each 4 hours of operations.

9.23 Breaking room processing equipment shall not be stored on the floor.

9.24 Metal containers and lids for other than dried products shall be thoroughly washed, rinsed, sanitized and drained immediately prior to filling. The foregoing sequences shall not be required if equally effective measures approved by the Competent Authority in writing are followed to assure clean and sanitary containers at the time of filling.

9.25 Liquid egg holding wats and containers (including tank trucks) used for transporting liquid eggs shall be cleaned after each use. Such equipment shall be cleaned and sanitized immediately prior to placing in use.

9.26 Tables, shell conveyors, and containers for inedible egg product shall be cleaned at the end of each shift.

9.27 Mechanical egg breaking machines shall be operated at a rate to maintain complete control and accurately inspect and segregate each egg to ensure the removal of all loss and inedible eggs. The machine shall be operated in a sanitary manner.

(i) When an inedible egg is encountered on mechanical egg breaking equipment, the inedible egg and contaminated shall be cleaned and sanitized or contaminated parts replaced with clean ones for the type of inedible egg encountered and the kind of egg breaking machines.

(ii) Systems for pumping egg liquid directly from egg breaking machines shall be of approved sanitary design and construction, and designed to minimize the entrance of shells into the system and be disconnected when inedible eggs are encountered. The pipeline of the pumping system shall be cleaned or flushed as often as needed to maintain them in a sanitary condition and they shall be cleaned and sanitized at the end of each shift. Other pumping system equipment shall be cleaned and sanitized approximately every 4 hours or as often as needed to maintain it in a sanitary condition. All liquid egg pumped directly from egg breaking machines shall be re-examined, except as otherwise prescribed and approved by the Competent Authority.

(iii) Mechanical egg breaking equipment shall be cleaned and sanitized prior to use, and during operations, they shall be cleaned and sanitized approximately every 4 hours or more often, if needed, to maintain them in a sanitary condition. This equipment shall be cleaned at the end of each shift.

## 10. Liquid Egg Cooling

10.1 Liquid egg storage rooms, including surface coolers and holding tank rooms, shall be kept clean and free from objectionable odours and condensation. Surface coolers and liquid holding vats containing product shall be kept covered while in use. Liquid cooling units shall be of approved construction and have sufficient capacity to cool all liquid eggs to the temperature requirements specified in this Annexure.

10.2 Compliance with temperature requirements applying to liquid eggs shall be considered as satisfactory only if the entire mass of the liquid meets the requirements.

10.3 The cooling and temperature requirements for liquid egg products shall be as specified in Table-I of this Annexure.

10.4 Upon written request and under such conditions as may be prescribed by the Competent Authority, liquid cooling and holding temperatures not otherwise provided for in this Annexure may be approved.

10.5 Agitators shall be operated in such a manner so as to minimize foaming.

10.6 When ice is used as an emergency refrigerant by being placed directly into the egg meat, the source of the ice must be certified by the local or State Board of health approved by State Health Authority or other Agency or Laboratory acceptable to the Competent Authority as safe and suitable for food processing.

## 11. Liquid Egg Holding

11.1 Tanks and vats used for holding liquid eggs shall be of approved construction, fitted with covers, and located in rooms maintained in a sanitary condition. Notwithstanding the foregoing, tanks designed for installation partially outside of a room or buildings are acceptable, providing all openings into the tanks terminate in the processing room.

11.2 Liquid egg holding tanks or vats shall be equipped with suitable thermometers and agitators.

11.3 Inlets to holding tanks or vats shall be such as to prevent excessive foaming.

11.4 Gaskets, if used shall be of a sanitary type.

## 12. Freezing Facilities:

12.1 Freezing rooms, either on or off the premises shall be capable of freezing all liquid egg products in accordance with the freezing requirements as set forth in 13 of this Annexure. Use of off-premise freezing facilities is permitted only when prior approval is obtained in writing from the Competent Authority.

12.2 Adequate air circulation shall be provided in all freezing rooms.

## 13. Freezing operations:

13.1 Freezing rooms shall be kept clean and free from objectionable odors.

### 13.2 Requirements:

(i) Unpasteurized egg products which are to be frozen shall be solidly frozen or reduced to a temperature of — 12 Degrees C or lower within 60 hours form time of breaking.

(ii) Pasteurized egg products which are to be frozen or reduced to a temperature of —12 Degree C or lower within 60 hours from time of pasteurization.

(iii) The temperature of the products nor solidly frozen shall be taken at the centre of the container to determine compliance with this Annexure.

13.3 Containers shall be stacked so as to permit circulation of air around the containers.

13.4 The outside of liquid egg containers shall be clean and free from evidence of liquid egg.

13.5 Frozen egg products shall be examined by organoleptic examination after freezing to determine their fitness for human food. Any such products which are found to be unfit for human food shall be denatured and any official identification mark which appears on any containers thereof shall be removed or completely removed or completely obliterated.

## 14. Defrosting Facilities:

14.1 Approved metal defrosting tanks or vats constructed so as to permit ready and through cleaning shall be provided.

14.2 Frozen egg crushed, when used, shall be of approved metal construction. The crushers shall permit ready and through cleaning and the bearings and housing

shall be fabricated in such a manner as to prevent contamination of the egg products.

14.3 Service tables shall be of approved metal construction without open seams and the surfaces shall be smooth to allow thorough cleaning.

#### 15. Defrosting operations:

15.1 Frozen egg products which are to be defrosted shall be defrosted in a sanitary manner.

15.2 Each container of frozen eggs shall be checked for condition and odour just prior to being emptied into the crusher or receiving tank. Frozen eggs which have objectionable odours and are unfit for human food (e.g. sour, musty, fermented or decomposed odours) shall be denatured.

15.3 Frozen whites to be used in the production of dried albumen may be defrosted at room temperature. All other whites shall be defrosted in accordance with para 15.4 of this Annexure.

15.4 Frozen whole eggs, whites and yolk may be tempered or partially defrosted for not to exceed 48 hours at a room temperature no higher than 5 Degree C or not to exceed 24 hours at a room temperature above 5 Degree C: Provided, that no portion of the defrosted liquid shall exceed 10 Degrees C while in or out of the container.

(i) Frozen eggs packed in metal containers may be placed in running cold tap water without submersion to speed defrosting.

(ii) The defrosted liquid shall be held at 5 Degrees C or less except for product to be pasteurized or stabilized by glucose removal. Defrosted liquid shall not be held for more than 16 hours prior to processing or drying.

15.5 Sanitary methods shall be used in handling containers and removing egg products.

15.6 Crushed and other equipment used in defrosting operations shall be dismantled at the end of each shift and shall be washed, rinsed and sanitized:

(i) Where crushed are used intermittently, they shall be flushed after each use and again before being placed in use.

(ii) Floors and work tables shall be kept clean.

#### 16. Spray process drying facilities:

16.1 Driers shall be of a continuous discharge type and so constructed and equipped to prevent an excess accumulation of powder in the drier, bags and powder conveyors.

16.2 Driers shall be of approved construction and materials, with welded seams, and the surfaces shall be smooth to allow for thorough cleaning.

16.3 Driers shall be equipped with approved air intake filters.

16.4 Air shall be drawn into the drier from sources free from foul odours, dust and dirt.

16.5 Indirect heat or the use of an approved premixing device or other approved devices for securing complete combustion in direct-fired units is required. A premix-type burner, if used, shall be equipped with approved air filters at blower intake.

16.6 High-pressure pump heads and lines shall be of stainless steel construction or equivalent which will allow for thorough cleaning.

16.7 Preheating units, if used, shall be of stainless steel construction or equivalent which will allow thorough cleaning.

16.8 Power conveying equipment shall be so constructed as will facilitate thorough cleaning.

16.9 Sifters shall be constructed of an approved metal or metal lined interior. The sifting screens and frames shall be of an approved metal construction. Sifters shall be so constructed that accumulations of large particles or lumps of dried eggs can be removed continuously while the sifters are in operation.

17. Spray process drying operations.

17.1 The drying room shall be kept in a clean condition and free of flies, insects and rodents.

17.2 Low pressure lines, high pressure lines, high and low pressure lines, high and low pressure pumps, homogenizers and pasteurizers shall be cleaned by acceptable in place cleaning methods or dismantled and cleaned after use or as necessary when operations have been interrupted.

(i) Spray nozzles, orifices, cores, or whizzers shall be cleaned immediately after cessation of drying operations.

(ii) Equipment shall be sanitized within 2 hours prior to resuming operations.

17.3 Drying units, conveyors, sifters and packaging systems shall be cleaned whenever wet powder is encountered or when other conditions occur which would adversely affect the product. The complete drying unit including sifters, conveyors, and powder coolers shall be either wet washed or dry cleaned. A combination of wet washed or dry cleaning of the complete drying unit shall not be permitted unless that segment of the unit to be cleaned in a different manner is completely detached or disconnected from the balance of the drying unit.

(i) Sifters and conveyors used for other than dried albumen shall be cleared of powder when such equipment is not to be used for a period of 24 hours or longer.

(ii) Collector bags shall be cleaned as often as needed to maintain them in an acceptable clean condition.

17.4 Powder shall be sifted and the screen shall be replaced whenever torn and worn.

17.5 Accumulations of large particles or lumps of dried eggs shall be removed from the sifter screens continuously.

17.6 All openings into the drier around ports, augers, high-pressure lines, etc. shall be closed to the extent possible during the drying operation to prevent entrance of unfiltered air.

17.7 Openings into the drying unit shall be closed when the drier is not in use, except when the drying unit has been completely emptied of powder and wet washed. This includes, but is not limited to openings, for the air intake and exhaust systems, nozzle, openings, ports, augers, etc.

## 18. Spray Process Powder: Definitions and Requirements

### 18.1 Definition of product:

(i) "Primary Powder" is that powder which is continuously removed from the primary or main drying chamber while the drying unit is in operation.

(ii) "Secondary Powder" is that powder which is continuously and automatically removed from the secondary chamber and/ or bag collector chamber while the drying unit is in operation.

(iii) "Sweep-down powder" is that powder which is recovered in the brush-down process from the primary or secondary chamber and conveyors.

(iv) "Brush bag powder" is that powder which is brushed from the collector bags.

18.2 Secondary powder shall be continuously discharged and mixed with the primary powder by methods approved by the Competent Authority.

18.3 Edible dried egg products, including edible ingredients which may be added to such dried products may be dry blended provided that the blending is done in a room as provided in 21 of this Annexure or in a closed blending system and in accordance with clean sanitary practices and such procedures as may be prescribed by the Competent Authority.

18.4 Any edible, dried egg powder may be reconstituted, repasteurized, and redried when accomplished in clean, sanitary manner and in accordance with such procedures as may be prescribed by the Competent Authority.

18.5 Edible dried egg powder obtained from the sweep down, screenings, brush bag (except for brush bag powder from albumen dries) and improperly dried or scorched powder shall be reconstituted, repasteurized and redried.

18.6 Approximately the first and last 80 kgs of powder from the main dries for each continuous operation shall be checked for improperly dried or scorched powder.

## 19. Albumen Flake Process Drying Facilities.

19.1 Drying facilities shall be constructed in such a manner as will allow thorough cleaning and be equipped with approved intake filters.

19.2 The intake air source shall be free from foul odours, dust and dirt.

19.3 Premix type burners, used shall be equipped with approved airlifters at blower intake.

19.4 Fermentation tanks, drying pans, trays or belts, scrapers curing racks, and equipment used for pulverizing pan dried albumen shall be constructed of approved materials in such a manner as will permit thorough cleaning.

19.5 Sifting screens shall be constructed of approved materials in such a manner as will permit thorough cleaning and be in accordance with the specification for the type of albumen produced.

## 20. Albumen flake process drying operations.

20.1 The fermentation, drying and curing rooms shall be kept in a dust free condition and free of flies, insects and rodent.

20.2 Drying units, racks and trucks shall be kept in clean and sanitary condition.

20.3 Drying pans, trays, belts, scrapers or curing racks, if used, shall be kept in a clean condition.

20.4 Oils and waxes used in oiling drying pans or trays shall be of edible quality.

20.5 Equipment used for pulverizing or shifting dried albumen shall be kept in a clean condition.

## 21 Drying, Blending, Packaging and heat treatment rooms and facilities:

21.1 General: Processing rooms shall be maintained in a clean condition and free of flies, insects and rodents. The drying, blending and packaging rooms shall be well-lighted and have ceilings and walls of a tile surface, enamel paint, or other water-resistant material.

(i) The floors shall be free from cracks or rough surfaces where dirt could accumulate.

(ii) The interactions of the walls and floors shall be impervious to water and the floors shall be impervious to water and the floor shall be sloped for adequate drainage.

(iii) Metal storage racks or cabinets shall be provided for storing of tools and accessories.

21.2 Drying blending of edible egg products, including adding edible dry ingredients, and/or packaging of spray dried products shall be done in a room separate from other processing operations. Dry blending may also be done in other areas provided that it is accompanied in an approved closed blending system.

(i) Blending and packaging rooms for pasteurized products shall be provided with an adequate positive flow of approved outside filtered air.

(ii) Blending and packaging equipment and accessories which come into contact with the dried product shall be of an approved construction without open seams and of materials that can be kept clean and which will have no deleterious effect on the product. Service tables shall be of approved metal construction without open seams and surfaces shall be smooth to permit thorough cleaning.

(iii) Package liners shall be inserted in a sanitary manner, sanitary equipment and suppliers used in the operation shall be kept off the floor.

(iv) Utensils used on packaging dried eggs shall be kept clean at all times and whenever contaminated shall be cleaned and sanitized. When not in use, scoops, brushes, tampers and other similar equipment shall be stored in sanitary cabinets or racks provided for this purpose.

(v) Automatic container fillers shall be of a type that will accurately fill given quantities of product into the container. Scales shall be provided to accurately check the weight of the filled containers. All equipment used in mechanically packaging dried egg products shall be vacuum cleaned daily.

21.3 The heat treatment room shall be of an approved construction and be maintained in a clean condition. The room or rooms shall be of sufficient size so that product to be heat treated can be so spaced to assure adequate heat and air circulation. The room shall have an adequate heat supply and a continuous air circulation system.

## 22. Dried egg storage:

Dried egg storage shall be sufficient to adequately handle the production of the plant and shall be kept clean, dry and free from objectionable odours.

## 23. Washing and sanitizing room or area facilities:

23.1 This room or area shall be well lighted and of sufficient size to permit operators to properly wash and sanitize all equipment at the rate required by the size of the operation. Adequate exhaust shall be provided to assure the prompt removal of odours and vapours and the air flow shall be away from the breaking areas and well-ventilated with air movement directed away from the breaking operations so that odours and vapours do not permeate the breaking areas.

23.2 Ceiling and walls shall have a surface of tile, enamel paint, or other water-resistant material.

23.3 Floors shall be adequately sloped for proper drainage, be free from cracks or rough surfaces where water and dirt could accumulate and the intersections with walls shall be impervious to water.

## 24. Cleaning and sanitizing requirements:

### 24.1 Cleaning:

(i) Equipment used in egg processing operations which comes in contact with liquid eggs or exposed edible products shall be cleaned to eliminate organic matter and inorganic residues. This may be accomplished by any sanitary means but it is preferable (unless high pressure cleaning is used) to flush soiled equipment with clean cool water, dismantle it when possible, wash by brushing with warm water containing a detergent and followed by rinsing with water. It is essential to have the equipment surfaces thoroughly clean if effective sanitizing is to be attained.

(ii) Equipment shall be cleaned with such frequency as is specified elsewhere under the sanitary requirements for the particular kind of operation and type of equipment involved.

(iii) C.I.P. (cleaned-in-place) shall be considered to be acceptable only if the methods and procedures used accomplish cleaning equivalent to that obtained by thorough manual washing and sanitizing of dismantled equipment. The Competent Authority shall determine the acceptability of C.I.P. cleaning procedures and may require bacteriological tests and periodic dismantling of equipment as a basis for such determination.

#### 24.2 Sanitizing:

(i) Sanitizing shall be accomplished by such methods as approved by the Competent Authority.

(a) Chemicals and compounds used for sanitizing shall have approval by the Competent Authority.

(b) Sanitizing by use of hypochlorite or other approved sanitizing solutions shall be accomplished by subjecting the equipment surfaces to such sanitizing solution containing a maximum strength of 200 PPM of available chlorine or its equivalent. These solutions shall be changed whenever the strength drops to 100 PPM or less of available chlorine or its equivalent.

(ii) Shell eggs which have been sanitized and equipment which have been sanitized and equipment which comes in contact with edible products shall be rinsed with clean water after sanitizing if other than hypochlorite are used as sanitizing agents unless or otherwise approved by the Competent Authority.

#### 25. Health and hygiene of personnel:

25.1 Personnel facilities, including toilets, lavatories, lockers, and dressing rooms shall be adequate and meet requirements for food processing plants.

25.2 Toilets and dressing rooms shall be kept clean and adequately ventilated to eliminate odours and kept adequately supplied with soap, towels and tissues. Toilets rooms shall be ventilated to the outside of the building.

25.3 No person affected with any communicable disease in a transmissible stage or a carrier of such disease or with boils, sores, infected wounds, or wearing cloth bandages on hands shall be permitted to come in contact with eggs in any form or with equipment used to process such eggs.

25.4 Workers coming into contact with liquid or dried eggs, containers, or equipment shall wear clean outer uniforms.

25.5 Plant personnel handling exposed edible product shall wash their hands before beginning work, and upon returning to work after leaving the work room.

25.6 Expecterating or other unsanitary practices shall not be permitted.

25.7 Use if tobacco in any form or the wearing of jewellery, nail polish, or perfumes shall not be permitted in any area, where edible products are exposed.

25.8 Hair nets or caps shall be properly worn by all persons in breaking and packaging rooms.

## 26. Pasteurization of Liquid Eggs:

26.1 Pasteurization facilities: The facilities for pasteurization of egg products shall be adequate and of approved construction so that all products will be of approved construction so that all products will be processed as provided for in this Annexure. Pasteurization equipment for liquid egg product shall include a holding tube, an automatic flow diversion valve, thermal controls and recording devices to determine compliance for pasteurization as set forth in para 26.2 of this Annexure. The temperature of the heated liquid egg product shall be continuously and automatically recorded during the process.

26.2 Pasteurizing operations: Every particle of all products must be rapidly heated to the required temperature and held at that temperature for the required minimum holding time as set forth in this Annexure. The temperature and holding times listed in Table II. Of this Annexure are minimum. The product may be heated to higher temperatures and held for longer periods of time. Pasteurization procedures shall assure complete pasteurization, and holding, packaging, facilities and operations shall be such as to prevent contamination of the product.

26.3 Other methods of pasteurization may be approved by the Competent Authority when such treatments give equivalent effects to these specific in para

26.2 of this Annexure for those products or other products and result in a salmonella negative product.

#### 27. Heat Treatment of Dried Whites:

Heat treatment of dried whites is any approved method for pasteurization and the product shall be heated throughout for such times and at such temperatures as will result in salmonella negative product.

27.1 The product to be heat treated shall be held in the heat treatment room in closed containers and shall be spaced to assure adequate heat penetration and air circulation. Each container shall be identified as to type of product (spray or pan dried) and with the lot number or production code number.

27.2 the minimum requirements for heat treatment of spray or pan dried albumen shall be as follows:

(i) Spray dried albumen shall be heated throughout to a temperature not less than 55 Degree C and held continuously at such temperature not less than 7 days and until it is salmonella negative.

(ii) Pan dries albumen shall be heated throughout to a temperature of not less than 52 Degree C and held continuously at such temperature not less than 5 days and until it is salmonella negative.

(iii) Methods of heat treatment of spray dried or pan dried albumen, other than listed in para 27.2 (i) and (ii) of this Annexure may be approved by the Competent Authority upon receipt of satisfactory evidence that such methods will result in salmonella negative products.

27.3 Dried whites which have been heat treated in the dried form shall be sampled and analyzed for the presence of salmonellae as required in II of Annexure-XII.

27.4 Records shall be maintained for one year of the following

(i) Types of Product;

(ii) Lot number;

(iii) Heat treatment room temperatures.

(iv) Product temperature;

(v) Length of time product is held in heat treatment room;

(vi) Result of all laboratory analysis made for the presence of salmonella.

27.5 Dried whites processed and tested in accordance with all of the applicable requirements specified in this Annexure may be labeled "Pasteurized".

TABLE—1  
 MINIMUM COLLING AND TEMPERATURE REQUIREMENTS  
 FOR LIQUID EGG PRODUCTS  
 (Unpasteurized product temperature within 2 hours from time of breaking)

Product	Liquid (other than salt product) to be held 8 hrs. or less	Liquid (other than salt product) to be held in excess of 8 hours.
1	2	3
White (not to be stabilized)	13°C or lower	7°C or lower
Whites (to be stabilized)	21°C or lower	13°C or lower
All other product (except product with 10 percent or more salt added)	7°C	5°C or lower
Liquid egg product with 10 percent or more salt added		
Liquid salt product	Temperature within 2 hours after pasteurization	Temperature within 3 hours after stabilization
4	5	6
	7°C or lower	(1)
	13°C or lower	
	If to be held 8 hours or less 7Degree C or lower. (or) 5°C or lower if too.	If to be held 8 hours or less 7Degree C or Lower. (or) 5°C or lower if too.
If to be held 30 hrs		
Or less; or more		
18 Deg. C; 7 Deg. C*		
Lower: or lower		

1. Stabilized liquid whites shall be dried as soon as possible after removal of glucose. The temperature of stabilized liquid whites shall be limited t that necessary to provide a continuous operation.

2. The cooling process shall be continue at any sale product to be held in excess 24 hours is cooled and maintained at 7 Degree C or lower.

TABLE -ii  
PASTEURIZATION REQUIREMENTS

Liquid egg product	Minimum Temperature Requirements (Deg. C)	Minimum Holding Time Requirements (Minutes)	
		3	4
1	2	3	4
Albumen (without use of chemical)	55	56	3.5 6.2
Whole egg	60	3.5	
Whole egg blends (less than 2 percent added non-egg ingredients)	61	3.5	
	60	6.2	
Fortified whole egg and blends (24-38 percent egg solids. 2-12 percent added non-egg ingredients)	60		3.5
	61		6.2
Salt whole egg (with 2 percent or more salt added)	63	3.5	
	62		6.2
Sugar whole egg (2-12 percent sugar added)	61	3.5	
	60		
Plain yolk	61		
	60	6.2	
Sugar yolk (2 percent or more sugar added)	63		3.5
	62		6.2
Salt yolk (2-12 percent salt added)	63		3.5
	62		6.2

## LABORATORY

### II. LABORATORY TESTS AND ANALYSIS

## Laboratory tests and analysis:

The approved plant, at their expense, shall make tests and analysis to determine compliance with the rules and the regulations.

(i) Samples shall be drawn from liquid, frozen or dried egg products and analyzed for compliance with the standards of identify (if any) and with the product label.

(ii) To ensure adequate pasteurization, pasteurized egg products and heat treated dried egg whites shall be sampled and analyzed for the presence of salmonella in accordance with such sequence, frequency, and approved laboratory methods as prescribed in these rules by the Competent Authority. The samples of pasteurized egg products and heat treated dried egg whites shall be drawn from the final packed form.

(iii) Results of the analysis and tests shall be made available to the Competent Authority.

(iv) Competent Authority will draw confirmation samples and send them to their laboratory at their expense to determine the adequacy of the plants tests and analysis.

## ANNEXURE XIII

### IDENTIFYING AND MARKETING PRODUCT

#### 1. EGG PRODUCTS REQUIRED TO BE LABELLED:

Containers and portable tanks of edible egg products, prior to leaving the approved plant shall be labeled in accordance with para 2 to 5 of this Annexure and shall bear the official identification shown in figure 2 of para 3 or figure 3 of para 5. Bulk transport shipments of liquid pasteurized egg products to non-official outlets need not be sealed.

#### 2. REQUIREMENT OF FORMULAS AND APPROVAL OF ALBELS FOR USE IN APPEOVED PLANTS FOR EGG PRODUCTS:

2.1 No label, container, or packaging material which bears official identification may bear any statement that is false or misleading. Any label, container or packaging material which bear any official identification shall be used only in such manner as the Competent Authority may prescribe. No label, container, or packaging material bearing official identification may be used unless it is approved by the Competent Authority in accordance with para 2.2 of this Annexure. The use of finished labels must be approved as prescribed by the Competent Authority. If

the label is printed in or otherwise applied directly to the container or packaging material the principal display panel thereof shall be considered as the label.

2.2 No label, container, or packaging material bearing official identification may be printed or prepared for use until the printers or other final proof has been approved by the Competent Authority in accordance with the regulations in this Annexure. Copies of each label submitted for approval shall be accompanied by:

(i) A statement showing by their common or usual names the kinds and percentages of the ingredients comprising the egg product in the form in which it is to be used (i.e. liquid oil dried). Approximate percentages (range) may be given in cases where the percentages may vary from time to time.

(ii) When required, scientific data demonstrating that the substance or mixture is safe and effective for its intended use.

2.3 Containers of product bearing official identification shall display the following information:

(i) The common or usual name, if any, and if the product, is comprised of two or more ingredients, such ingredients shall be listed by weight/volume. When water (excluding that used to reconstitute dehydrated ingredients back to their normal composition) is added to a liquid or frozen egg product or water content of that ingredient). The total amount of water added including the water content of any cellulose or vegetable gums used shall be expressed as a percentage of the total product weight in the ingredient statement on the label.

(ii) The name, address, and pin code of the exporter.

(iii) The lot number or production code number.

(iv) The net contents.

(v) Official identification and plant number.

(vi) Egg products which are produced in an approved plant from edible shell eggs of other than current production or from other egg products produced from shell eggs of other than current production shall be clearly and distinctly labeled in close proximity to the common or usual name of the product e.g. "Manufactured from eggs of other than current production".

(vii) Egg products produced from edible shell eggs or the egg product produced from such shell eggs or the turkey, duck, goose or guinea fowl shall be clearly and distinctly labeled as to the common or usual name of the product indicating the type of eggs or egg products used in the product e.g. "Frozen whole chicken and turkey eggs". Egg products labeled without qualifying words as to the type of shell

egg used in the product shall be produced only from the edible shell egg of the domesticated hen or the egg product produced from such shell eggs.

2.4 Liquid or frozen egg products identified as whole eggs and prepared other than in natural proportions as broken from the shell, shall have a total egg solids content of 24.20 percent of greater.

2.5 Nutrition information may be included on the label of egg products providing such labeling complies with the provision of the prevailing regulation in force. Since these regulations have different requirements for consumer packaged products than for bulk packaged egg products not for sale or distribution to household consumers, label submission shall be accompanied with information indicating whether the label covers consumer packaged on bulk packaged product. Nutrition labeling is required when nutrients such as proteins, vitamins and minerals are added to the product or when a nutritional claim or information is presented on the labeling except for the following which are exempt from nutrition labeling requirements:

(i) Egg products shipped in bulk form for use solely in the manufacture of other food and not for distribution to household consumers in such bulk form or containers.

(ii) Products containing an added vitamin, mineral or protein or for which a nutritional claim is made on the label or in advertising which is supplied for institutional food use only: provided, that the manufacturer directly to those Institutions.

(iii) Any nutrient (s) included in product solely in the ingredients statement s, without complying with nutrition labeling. If the nutrient (s) is otherwise not referred to in labeling or in advertising labels will not be approved by the Competent Authority.

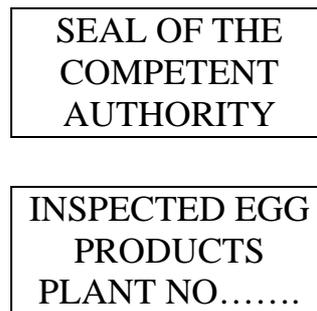
### 3. FORM OF OFFICIAL IDENTIFICATION SYMBOL AND INSPECTION MARK:

3.1 The shield set forth in Figure 1 containing the letters shall be the official identification symbol for purposes of this chapter.

SEAL OF THE COMPETENT AUTHORITY
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FIGURE—1

3.2 The inspection mark which is to be used on containers of edible egg products shall be contained within the outline of a shield and with the wording and design set forth in Figure 2 of this Annexure except the plant number may be omitted from the official identification if applied elsewhere on the container.



FIGURE—3

6. UNAUTHORISED USE OR DISPOSITION OF APPROVED LABELS—

6.1 Containers or labels which bear official identification approved for use pursuant to para 2 shall be used only for the purpose for which approved. Any unauthorized use or disposition of approved containers or labels which bear any official identification may result in cancellation of the approval.

6.2 Upon termination of inspection service in an approved plant pursuant to these rules, all labels, seals, tags or packaging material bearing official identification shall under the supervision of a person of the Competent Authority either be destroyed or the official identification completely obliterated or inventoried and sealed in a manner acceptable to the Competent Authority.

7. SUPERVISION OF MAKING AND PACKAGEING:

7.1 Evidence of label approval:

The Competent Authority shall not allow the use of official identification on any inspected product unless it has on file evidence that such official identification or packaging material bearing such official identification has been approved in accordance with the provision of para 2.

7.2 Affixing of official identification:

No official identification shall be or caused to be affixed to or placed on any product or container except by the Competent Authority. All such products shall have been inspected in accordance with these rules. The Competent Authority shall have bearing any official identification.

## 8. REFUSE OF CONTAINERS BEARING OFFICIAL IDENTIFICATION PROHIBITED

The reuse, by any person, of containers bearing official identification is prohibited unless such identification is applicable in all respects to product being re-packed therein. In such instances the container and label may be used provided the packaging is accomplished under the container is in compliance with para 3 of Annexure-XII.

## ANNEXURE XIV

### 1. "EGG":

1.1 "Egg" is the shell egg of the domesticated hen, turkey, duck, goose or guinea fowl. Some of the terms applicable to shell eggs are as follows:

- (i) "Check" is an egg that has a broken shell or crack in the shell but has its shell membranes in fact and contents not leaking.
- (ii) "Clean and sound shell egg" is any egg whose shell is free of adhering dirt or foreign material and is not cracked or broken.
- (iii) "Dirty egg" or "Dirties" is an egg(s) that has a shell that is unbroken and has adhering dirt, foreign material or prominent stains.
- (iv) "Egg of current production" is shell eggs which have move through the usual marketing channels since the time they were laid and are not in excess of 60 days old.
- (v) "Inedible" is egg of the following descriptions: Black rots, yellow rots, white rots, mixed rots, sour eggs, eggs with green whites, eggs with stuck yolks, moldy eggs, musty eggs, eggs showing blood rings and eggs containing embryo chicks (at or beyond the blood ring stage).
- (vi) "Leaker" is an egg that has a crack or break in the shell and shell membrane to the extent that the egg contents are exposed or are exuding or free to exude through the shell.
- (vii) "Incubator reject" is an egg that has been subjected to incubation during the hatching operation as infertile or otherwise inhatchable.

(viii) "Loss" is an egg that is unfit for human food because it is smashed or broken so that its contents are leaked or overheated, frozen or contaminated or an incubator reject or because it contains a bloody white, large meat spots, a large quantity of blood or other foreign material.

(ix) "Restricted egg" is any check, dirty egg, incubator reject, inedible, leaker or loss.

(x) "white or albumen" means for the purpose of this part the product obtained from the egg as broken from the shell and separated from the yolk.

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