

FINISHED PRODUCT SPECIFICATION



Product: Pasteurized Frozen Whole Egg
Revision: 6/24/2020

Regulatory Statement:

This product is food grade and intended for human consumption in all respects, including labeling, and is in compliance with the Federal Food, Drug, and Cosmetic Act of 1938 as amended and all applicable regulations thereunder.

This product meets regulatory standards for eggs as found in 9 CFR 590, including pasteurization per section 570, Table 1: Liquid Whole Egg is pasteurized at a minimum temperature of 140° F for a minimum of 3.5 minutes or destination country, if exported, and product freezing as found in 9 CFR 590.536 (b)(2) pasteurized products shall be solidly frozen or reduced to a temperature of 10° F or lower within 60 hours from time of pasteurization.

This product meets regulatory standards for eggs as found in 21 CFR 160.110 frozen eggs.

This product was produced and packed under USDA inspection.

Kosher Statement:

Kosher certified by the Orthodox Union.

Halal Statement:

Halal certified by IFANCA.

Country of Origin Statement:

The ingredients used to produce this product originated and the product is produced in the United States of America.

Ingredient Statement:

Whole Egg
100% Whole Egg

Shelf Life Statement:

From the date of packaging shelf life is 12 months when held in a frozen state.

Storage and Handling Requirements:

Frozen egg product is to be stored in its frozen state (0 to -10° F). Prior to use, the product should be thawed for 2 - 3 days at refrigeration (36° - 40° F). Once thawed, the product shall be used within 3 to 5 days. Store unused portions in refrigerator at 34° - 40° F. Improper storage and/ or thawing can jeopardize the integrity of the product. Do not thaw and re-freeze.

Transport Requirements:

Product should be transported under controlled temperatures between -10° F and 28° F.

Packaging Comments:

Product is available in cartons or pails.

Lot Code Explanation:

Day of production/Manufacture: 3 digit Julian date (consecutive day of the year) followed by a 1 digit or 2 digit year.
Lot code is printed on the outer case or on the finished goods label.

Allergen Statement:

- | Product | |
|---|-------------------------------------|
| <input checked="" type="checkbox"/> Egg | <input type="checkbox"/> Soy |
| <input type="checkbox"/> Milk | <input type="checkbox"/> Wheat |
| <input type="checkbox"/> Peanut | <input type="checkbox"/> Fish |
| <input type="checkbox"/> Tree Nuts | <input type="checkbox"/> Shell fish |

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Sensory Requirements:

| | |
|-------------------------|---|
| Aroma and Flavor | Clean egg aroma. Free of any spoilage or off odors. Fresh, clean and appealing egg taste. |
| Color | Typical of whole egg, light yellow to light orange. |

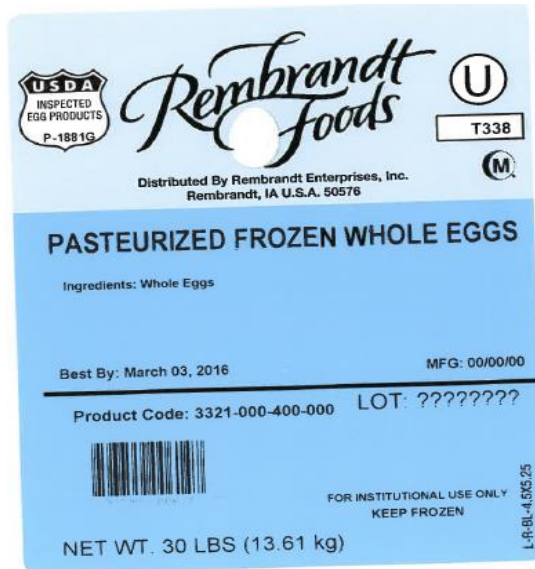
Chemical/Physical Requirements:

| Requirement | Minimum | Limit | Test Method |
|--------------|---------|-------|-------------|
| pH | 7.0 | 8.0 | AOAC |
| Total Solids | 24.2% | 27.9% | AOAC |

Microbiological Requirements at time of packaging. Items with * will appear on COA.

| Requirement | Limit | Test Method |
|------------------------------------|--------------|-------------|
| *Aerobic Plate Count | <5,000 cfu/g | AOAC |
| *Coliform | <10 cfu/g | AOAC |
| *E. coli | <10 cfu/g | AOAC |
| Listeria | Negative | AOAC |
| Mold | <10 cfu/g | AOAC |
| *Salmonella | Negative | AOAC |
| Staph aureus Coagulase Positive | <10 cfu/g | AOAC |
| Yeast | <10 cfu/g | AOAC |

Label Example:



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Nutritional:

Multi-Column

| Nutrients | Per 100g | Nutrients | Per 100g |
|-----------------------------|----------|--------------------------------|----------|
| Basic Components | | Vitamin B2 - Riboflavin (mg) | 0.46 |
| Calories (kcal) | 143.00 | Vitamin B3 - Niacin Equiv (mg) | -- |
| Calories from SatFat (kcal) | 28.13 | Vitamin B6 (mg) | 0.17 |
| Fat (g) | 9.51 | Folate, DFE (mcg DFE) | 47.00 |
| Saturated Fat (g) | 3.13 | Folic Acid (mcg) | 0 |
| Poly Fat (g) | 1.91 | Vitamin B12 (mcg) | 0.89 |
| Mono Fat (g) | 3.66 | Biotin (mcg) | -- |
| Trans Fatty Acid (g) | 0.04 | Pantothenic Acid (mg) | 1.53 |
| Cholesterol (mg) | 372.00 | Minerals | |
| Carbohydrates (g) | 0.72 | Sodium (mg) | 142.00 |
| Total Sugars (g) | 0.37 | Fluoride (mg) | 1.10 |
| Added Sugar (g) | 0 | Calcium (mg) | 56.00 |
| Total Dietary Fiber (g) | 0 | Iron (mg) | 1.75 |
| Total Soluble Fiber (g) | -- | Potassium (mg) | 138.00 |
| Total Insoluble Fiber (g) | -- | Phosphorus (mg) | 198.00 |
| Protein (g) | 12.56 | Iodine (mcg) | -- |
| Water (g) | 76.15 | Magnesium (mg) | 12.00 |
| Ash (g) | 1.06 | Zinc (mg) | 1.29 |
| Vitamins | | Selenium (mcg) | 30.70 |
| Vitamin D - mcg (mcg) | 2.00 | Copper (mg) | 0.07 |
| Vitamin D - IU (IU) | 82.00 | Manganese (mg) | 0.03 |
| Vitamin A - RAE (mcg) | 160.00 | Chromium (mcg) | -- |
| Beta-Carotene (mcg) | 0 | Molybdenum (mcg) | -- |
| Vitamin C (mg) | 0 | Chloride (mg) | -- |
| Vitamin E - Alpha-Toco (mg) | 1.05 | Other Nutrients | |
| Vitamin K (mcg) | 0.30 | Sugar Alcohol (g) | -- |
| Vitamin B1 - Thiamin (mg) | 0.04 | Choline (mg) | 293.80 |

Nutritional Facts:

| Nutrition Facts Serving size 1/4 Cup (50g) Calories per serving | 70 | <table border="1"> <thead> <tr> <th>Amount/serving</th> <th>% Daily Value*</th> <th>Amount/serving</th> <th>% Daily Value*</th> </tr> </thead> <tbody> <tr> <td>Total Fat 5g</td> <td>6%</td> <td>Total Carbohydrate 0g</td> <td>0%</td> </tr> <tr> <td>Saturated Fat 1.5g</td> <td>8%</td> <td>Dietary Fiber 0g</td> <td>0%</td> </tr> <tr> <td>Trans Fat 0g</td> <td></td> <td>Total Sugars 0g</td> <td></td> </tr> <tr> <td>Cholesterol 185mg</td> <td>62%</td> <td>Includes 0g Added Sugars</td> <td>0%</td> </tr> <tr> <td>Sodium 70mg</td> <td>3%</td> <td>Protein 6g</td> <td></td> </tr> </tbody> </table> | Amount/serving | % Daily Value* | Amount/serving | % Daily Value* | Total Fat 5g | 6% | Total Carbohydrate 0g | 0% | Saturated Fat 1.5g | 8% | Dietary Fiber 0g | 0% | Trans Fat 0g | | Total Sugars 0g | | Cholesterol 185mg | 62% | Includes 0g Added Sugars | 0% | Sodium 70mg | 3% | Protein 6g | |
|---|--------------------------|---|------------------------------|----------------|----------------|----------------|---------------------|-----------|------------------------------|-----------|--------------------|----|------------------|----|--------------|--|-----------------|--|--------------------------|------------|--------------------------|----|--------------------|-----------|-------------------|--|
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| | Cholesterol 185mg | 62% | Includes 0g Added Sugars | 0% | | | | | | | | | | | | | | | | | | | | | | |
| Sodium 70mg | 3% | Protein 6g | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Vitamin D 1mcg 6% • Calcium 28mg 2% • Iron 1mg 6% Potassium 69mg 2% | | | | | | | | | | | | | | | | | | | | | | | | |
| | | <small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small> | | | | | | | | | | | | | | | | | | | | | | | | |
| | | <small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small> | | | | | | | | | | | | | | | | | | | | | | | | |

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Process Flow:

