



Product Specification Sheet

Revision: 1.4

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Davidson Large Pasteurized Shell Eggs, Graded, Loose Pack, 1/15 Dozen Case

Description

Pasteurized Shell Egg is an egg product that is prepared from fresh, washed, grade AA or grade A eggs. Pasteurized eggs are coated with a food grade wax to preserve freshness and, for identification purposes, stamped with a P on the outer shell. This product is treated with a pasteurization process yielding a minimum of 5 log reduction of Salmonella species in the center of the yolk. This product was produced using only "United Egg Producers (UEP) Certified" eggs meeting UEP's Animal Husbandry Guidelines for U. S. laying flocks. All product specifications will be met. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug and Cosmetic Act and applicable to state statutes and regulations.

Ingredient Listing

WHOLE SHELL EGG, FOOD GRADE WAX (TO PRESERVE FRESHNESS).

Physical Specifications

Description	Specification
Appearance	Breakout - Covers moderate area. Albumen - Slightly opaque; reasonably thick white near yolk and slightly watery around edges. Yolk - High, firm and enlarged. Shell - Usual shape; very clean, unbroken and stamped with a P.
Flavor	Fresh, clean and appealing egg taste. Free of off flavors.
Aroma	Clean egg aroma. Free of any spoilage or other off odors.
Texture when cooked	Smooth texture with a tender bite.
Egg Grade	From Grade AA or A
Peel Status	White Shell
Foreign Material	None

Analytical Specifications

Description	Specification
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Egg Solids	Natural proportion
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Microbiological Specifications

Description	Specification
Total Plate Count	<1,000 cfu/gm
Salmonella	Negative/100gm

Packaging Requirements

Description	Specification
Case Dimension	12.1250 LI x 12.1250 LI x 14.2500 LI
Product Count per Case	180
Case/Cubic Feet	1.2120 CuFeet
Cases/Pallet	60
Cases/Layer	12
Layers/Pallet	5
Net Product Weight/Lbs	22.500 Pounds
Gross Product Case Weight/Lbs (w/o pallet)	27.250 Pounds
Gross Product Case Weight/Lbs (w/pallet)	28.167 Pounds

Code Dating:

Case Coding	Package code used on loose pack, pasteurized shell egg corrugate shipping containers must contain the following: 1. Pack date in Julian date format. 2. A pack facility plant number. 3. A "Best before" date of a minimum of 67 days from the date of pasteurization. a. For Export or International orders, the shelf life may be extended to 90 days from date of pasteurization.
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Transportation & Storage:

Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.

Product will be transported at a temperature of 33°F - 40°F. If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened or the product functionality may be damaged.

Product must be stored in a refrigerated environment at a temperature of 33°F - 40°F. If the product temperature deviates from this specification for any amount of time, product functionality may be damaged.

Pallet Requirements:

Pallet Requirements: A slip sheet shall be placed on a wooden pallet prior to stacking product cases and also another slip sheet shall be placed in between 3 and 4 layers from bottom to top. Cases shall be secured by placing corner support sheets on all corners and shrink wrapping. Shrink wrap shall be wrapped in a way not to cover the side open areas of the cases to prevent condensation inside the case.

Shelf Life Statement:

Shelf life of this product is 67 Days from production date if kept with the shell left intact at refrigerated temperatures of 33.0 °F (min) to 40.0 °F (max)

Kosher Statement:

This product is kosher passover (OU P) and is produced under Orthodox Union supervision.

Allergen Assessment:

Contains Egg

Regulatory/Finished Product:

Product must meet all defined specifications and functionality requirements throughout the declared shelf life.

All product is produced under a routine quality inspection in accordance with good manufacturing practices.

Nutritional Facts

NUTRIENT	Amount Per 100 Grams	UoM
Calories	143	kCA
Calories from Saturated Fat	28.1	kCA
Total Fat	9.51	GM
Saturated Fat	3.13	GM
Trans Fat	0.1	GM
Polyunsaturated Fat	1.91	GM
Monounsaturated Fat	3.66	GM
Cholesterol	372	MG
Sodium	142	MG
Total Carbohydrate	0.7	GM
Dietary Fiber	0	GM
Total Sugars	0.37	GM
Added Sugars	0	GM
Protein	12.56	GM
Vitamin D	2	mcg
Calcium	56	MG
Iron	1.75	MG
Potassium	138	MG
Vitamin A mcg RAE	160	mcg
Vitamin C	0	MG
Water	76.15	GM
Ash	1.06	GM

***for Management Approval, see APPROVAL/VERIFICATION RECORD for this document**

