

## SCHEDULE 1

Regulations 3(2), (3) and (4), 5(7) and 7

### REQUIREMENTS FOR THE PREPARATION OF EGG PRODUCTS

1. All operations shall be carried out in such a way as to avoid all contamination during the production, handling and storage of egg products.
2. In manufacturing egg products—
  - (a) only non-incubated eggs which are fit for human consumption may be used, and their shells must be fully developed and contain no breaks, and
  - (b) cracked eggs may be used provided that they are delivered directly from packing centres or the farm of production to the approved establishment at which they are to be heat treated, and broken there as quickly as possible.
3. The egg products shall be removed from the shell by a technique in which the eggs are broken in such a way as to avoid as far as possible contamination of the egg contents and which enables the contents of individual eggs to be inspected and if necessary rejected.
4. The egg products shall not be obtained by centrifuging or crushing.
5. Eggs and egg products which are unfit for human consumption shall be removed and denatured in such a way that they cannot be re-used for human consumption. They shall immediately be placed in the room provided for in paragraph 14 of Part I of Schedule 8.
- 6.—(1) Whole egg or yolk shall be pasteurised as specified in Part I of Schedule 2.
  - (2) Whole egg or yolk which is pasteurised by the process specified in sub-paragraph (a) of Part I of Schedule 2 shall satisfy the requirements of Part II of that Schedule.
  - (3) Albumen shall be heat treated as specified in Schedule 3.
7. A sample of the egg products from each batch shall be taken at the establishment at which they have been heat treated. When the sample is tested it shall satisfy the microbiological criteria and tests specified in Parts I to V inclusive of Schedule 4.
8. Batches of egg products shall be sampled at the establishment. When the sample is tested it shall satisfy the criteria specified in Part VI of Schedule 4.
- 9.—(1) Eggs and egg products presented for subsequent treatment at the establishment shall be stored immediately on arrival in the rooms provided for in paragraph 7 of Part I of Schedule 8 until they are processed.
  - (2) The temperature of those rooms shall be appropriate for the storage of eggs and egg products.
  - (3) Trays of shell eggs shall not be placed directly on the floor.
10. Eggs shall be unpacked, and, if necessary, washed and disinfected, in a room which is separate from the breaking room, and packaging material shall not be taken into the breaking room.
11. Eggs shall be broken in the room provided for in paragraph 9 of Part I of Schedule 8.
- 12.—(1) Dirty eggs shall be cleaned before being broken, and this shall be carried out in a room which is separate from the breaking room or from any room where exposed egg contents are handled.
  - (2) Cleaning procedures shall be such as to prevent contamination or adulteration of the egg contents.
  - (3) Shells shall be sufficiently dry at the time of breaking to prevent adulteration of the egg contents by the remains of the cleaning water.

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**13.—(1)** Eggs other than hen eggs or those of turkeys or guinea fowl shall be handled and processed separately.

(2) All equipment shall be cleaned and disinfected when processing of hen eggs and those of turkeys and guinea fowl is resumed.

**14.** The remains of shells or membranes shall be kept out of the egg product as far as possible and shall not exceed the quantity specified in paragraph 20 below.

**15.—(1)** After breaking, all the egg products shall undergo treatment as quickly as possible.

(2) A batch which has been insufficiently treated may immediately undergo treatment again in the same establishment provided either that the new treatment renders it fit for human consumption or that, should it be found to be unfit for human consumption, it is denatured in such a way that it cannot be re-used for human consumption.

**16.** If treatment is not carried out immediately after breaking, the egg contents shall be stored under satisfactory hygiene conditions, either frozen or at a temperature of not more than 4°C. The storage period at 4°C or less shall not exceed 48 hours, except in the case of ingredients to be desugared.

**17.—(1)** Any further processing operations after treatment shall ensure that there is no recontamination of the egg product; liquid egg products or concentrated egg products which have not been stabilised so as to keep at room temperature shall be either dried or cooled to a temperature not exceeding 4°C as quickly as possible, or after undergoing a fermentation process.

(2) Products for freezing shall be frozen immediately after treatment and cooling.

**18.** Egg products shall be kept at the temperatures required by Schedule 5 until they are used for the manufacture of other foodstuffs.

**19.** In establishments approved under regulation 5, the preparation of egg products from raw materials which are not suitable for the manufacture of foodstuffs shall not be carried out, even for non-food purposes.

**20.** The quantity of egg shell remains, egg membrane, and any other particles in the egg product shall not exceed 100 mg/kg of egg product.

**21.** The storage and transport of egg products from the establishment shall comply with Schedules 5 and 6.

## SCHEDULE 2

Regulations 3(2) and (3)

### PART I

#### PASTEURISATION OF WHOLE EGG OR YOLK

Whole egg and yolk shall be pasteurised by being—

- (a) retained at a temperature of not less than 64.4°C for at least 2 minutes and 30 seconds, or
- (b) retained at another temperature and for another period of time to achieve at least the same degree of destruction of vegetative pathogenic organisms as if treated by the process specified in paragraph (a) above,

and then as quickly as possible cooled to a temperature below 4°C and retained at that temperature unless otherwise preserved, save that the temperature of whole egg or yolk may be held above 4°C

solely for the purpose of dissolving added sugar or salt after which the whole egg or yolk shall be immediately cooled to below 4°C.

## PART II

### DETERMINATION OF ALPHA-AMYLASE IN WHOLE EGG OR YOLK

#### *Introduction*

1.—(1) A sample of whole egg or yolk which has been pasteurised by the process specified in sub-paragraph (a) of Part I of this Schedule shall be subjected to the alpha-amylase test to determine the efficacy of the pasteurisation process.

(2) The sample shall be subjected to the test as soon as possible after pasteurisation.

(3) At least one sample from each batch of egg product shall be taken.

#### *Sample preparation*

2. The sample shall consist of not less than 50 g of the whole egg or yolk. The sample to be examined shall be prepared for the test as follows:

(a) for whole egg, the original sample shall be used, save that any dried whole egg shall be reconstituted;

(b) for yolk—

(i) 5 ml yolk shall be diluted with 10 ml water,

(ii) any dried yolk shall be reconstituted before dilution.

#### *Reagents*

3. All reagents shall be of analytical reagent (AR) grade, water for the preparation of reagents shall be distilled or de-ionised, and the reagents shall comprise the following solutions—

(a) starch solution made up as follows—

(i) an amount of soluble starch of known moisture content and of the appropriate grade for the determination of alpha-amylase, equivalent to 0.70 g of dry starch mixed to a thin cream with cold water; transferred to about 50 ml of boiling water, boiled for one minute and then cooled by immersion in cold water; three drops of toluene shall be added and the whole diluted with water to 100 ml in a volumetric flask; the solution shall not be retained for longer than 14 days;

(b) solution of iodine made according to one of the following—

(i) an accurately weighed amount of 0.1269 g of iodine and 3.6 g of potassium iodide dissolved in water such that the final volume of the solution is 1 litre; the volumetric flask containing the solution shall be protected from light and a fresh solution shall be prepared daily;

(ii) the solution described in sub-paragraph (i) diluted from a stronger solution with appropriate adjustment of potassium iodide concentration; or

(c) solution of trichloroacetic acid made up as follows—

(i) 15% (w/v) of trichloroacetic acid dissolved in water.

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### *Apparatus*

4.—(1) Glassware shall be clean and dry before use and no mouth pipetting shall be carried out, and glassware that has come into contact with whole egg or yolk shall be sterilised after use.

(2) The components of the apparatus shall be the following:

- (a) *analytical balance*
- (b) *beakers*: 250 ml glass
- (c) *volumetric flasks*: 100 ml, 1 litre
- (d) *flasks*: 100 ml glass
- (e) *water bath*: capable of maintaining a temperature of  $44^{\circ}\text{C} \pm 0.5^{\circ}\text{C}$
- (f) *pipettes*: 2 ml, 5 ml, 10 ml, 15 ml glass Grade A
- (g) *test tubes*: glass
- (h) *filter paper*: Whatman No 1 or equivalent
- (i) *Lovibond Comparator*: plus disc 4/26 and 25 mm cell, or any other apparatus which offers the equivalent level of accuracy and performance as described in paragraph 6 of this Part.

### *Procedure*

5. The test shall be carried out according to the following procedure:

- (a) the sample shall be at room temperature immediately before the test;
- (b) 15.0 g of the sample shall be put into a small flask, 2.0 ml of the starch solution described in paragraph 3(a) above shall be added and mixed thoroughly;
- (c) the mixture shall be placed for 30 minutes in a water bath maintained at  $44^{\circ}\text{C} \pm 0.5^{\circ}\text{C}$  and anchored securely; then removed and cooled to room temperature;
- (d) 5 ml of the mixture shall be added to 5 ml of trichloroacetic acid solution in a test tube fitted with a ground glass joint and suitable stopper (or an equivalent item of equipment) and shaken thoroughly;
- (e) 15 ml of water shall be added and the mixture shaken again; then it shall be filtered and if the solution is cloudy or turbid, the first runnings shall be rejected;
- (f) 10 ml of the clear filtrate shall be added to 2 ml of iodine solution contained in a test tube.

### *Interpretation*

6.—(1) The sample passes the alpha-amylase test if the filtrate in the solution of iodine immediately turns a blue-violet colour.

(2) For this purpose colours more blue-violet than 3 of a standard Lovibond Comparator Disc 4/26, or of a comparable spectrophotometric standard, are taken as satisfactory.

### *Quality Control Procedures*

7.—(1) The colour shall be compared in an all-purpose Lovibond Comparator using a 25 mm cell.

(2) The reagents and procedure shall be checked by preparing two control tubes at the same time, and in the first of these the egg product shall be replaced with an equivalent amount of water and in the second the starch shall be replaced with an equivalent amount of water.

(3) In order to be satisfactory the first tube should be a deeper blue, and the second tube a lighter blue, than any shade on the disc.

## SCHEDULE 3

Regulations 3(2) and (3) and 4

### HEAT TREATMENT OF ALBUMEN

Albumen shall be heat treated by a process which has been designed to take account of the likely microbiological contamination levels in the untreated albumen and ensures that the treated albumen meets the criteria specified in Schedule 4.

## SCHEDULE 4

Regulations 3(2) and (3) and 4

### PART I

#### MICROBIOLOGICAL CRITERIA

1. For each batch the sample of egg products which is tested shall comply with the following microbiological criteria:—

- (a) salmonellae: absence in 25 g or 25 ml of egg products;
- (b) mesophilic aerobic bacteria:  $M = 10^5$  in 1 g or 1 ml;
- (c) enterobacteriaceae:  $M = 10^2$  in 1 g or 1 ml;
- (d) *Staphylococcus aureus*: absence in 1g of egg products.

M = maximum 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.

### PART II

#### THE TEST FOR SALMONELLA IN HEAT TREATED EGG PRODUCTS

The sample shall be tested by the method prescribed in “British Standard 5763: Part 4, 1990 (ISO 6579). Methods for microbiological examination of food and animal feeding stuffs. Detection of salmonella”. Duplicate samples shall be examined.

### PART III

#### THE TEST FOR MESOPHILIC AEROBIC BACTERIA IN HEAT TREATED EGG PRODUCTS

The sample shall be tested by the method prescribed in “British Standard 5763: Part 1, 1991. Methods for the microbiological examination of food and animal feeding stuffs. Enumeration of micro-organisms—colony count at 30°C (surface plate technique)” or “British Standard 5763:Part 1, 1979 (ISO 4833). Methods for the microbiological examination of food and animal feeding stuffs. Enumeration of micro-organisms—colony count at 30°C (pour plate method)”.

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## PART IV

### THE TEST FOR ENTEROBACTERIACEAE IN HEAT TREATED EGG PRODUCTS

#### *Method of carrying out the test*

1. Subject to paragraphs 2 and 3 below, the sample shall be tested by the method prescribed in “British Standard 5763: Part 10, 1986 (ISO 7402). Methods for microbiological examination of food and feeding stuffs. Enumeration of enterobacteriaceae”.
2. The “colony count technique” specified in paragraph 9.3 of the British Standard referred to in the preceding paragraph shall be used.
3. For the purposes of inoculation of Petri dishes 1 ml of egg products appropriately diluted shall be transferred into each one of two 90 mm Petri dishes.

## PART V

### THE TEST FOR STAPHYLOCOCCUS AUREUS IN HEAT TREATED EGG PRODUCTS

The sample shall be tested by the method prescribed in “British Standard 5763: Part 7, 1983 (ISO 6888). Methods for the microbiological examination of food and animal feeding stuffs. Enumeration of *Staphylococcus aureus* by colony count technique”.

## PART VI

### OTHER CRITERIA

1. For each batch the sample of egg products which is tested shall comply with the following criteria:—
  - (a) the concentration of 3 OH-butyric acid must not exceed 10 mg/kg in the dry matter of the unmodified egg product;
  - (b) in order to ensure the hygienic handling of eggs and egg products the following standards shall apply—
    - (i) the lactic acid content shall not exceed 1000 mg/kg of egg product dry matter (applicable only to the untreated egg product),
    - (ii) the succinic acid content shall not exceed 25 mg/kg of egg product dry matter.

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

## SCHEDULE 5

Regulations 3(2) and (3), 5(5)(a) and (7)  
and 7(1)(a)

## STORAGE

1. Egg products shall be stored in the storage rooms referred to in paragraph 7 of Part I of Schedule 8.

2.—(1) Egg products for which certain storage temperatures are required shall be maintained at those temperatures.

(2) Those storage temperatures shall be recorded continuously, the cooling rate shall be such that the product reaches the required temperatures as quickly as possible and the containers shall be stored in such a way that air can freely circulate round them.

3. The temperature in storage shall not exceed the following values—

- (a) for deep frozen products:  $-18^{\circ}\text{C}$ .
- (b) for other frozen products:  $-12^{\circ}\text{C}$ .
- (c) for chilled products:  $+4^{\circ}\text{C}$ .

#### SCHEDULE 6

Regulations 3(2) and (3), 5(5)(a) and 7(1)  
(b)

#### TRANSPORT

1. Vehicles and containers for the transport of egg products shall be designed and equipped in such a way that the temperatures required by these Regulations can be maintained continuously throughout the period of transport.

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

3. The temperatures specified in paragraph 3 of Schedule 5 shall be maintained during transport.

#### SCHEDULE 7

Regulation 8

#### SUPERVISION OF PRODUCTION IN APPROVED ESTABLISHMENTS

1. Egg products establishments shall be subject to any supervision measures considered necessary by an authorised officer of the food authority, who shall ensure that the requirements of these Regulations are met and in particular—

- (a) check on the origin of eggs, the destination of egg products and on the records referred to in regulation 4;
- (b) inspect eggs intended for the manufacture of egg products;
- (c) inspect egg products on despatch from the establishment;
- (d) verify the cleanliness of the premises, facilities and instruments and staff hygiene;
- (e) take any samples required for laboratory tests to ensure that eggs and egg products comply with the appropriate requirements of Schedule 1 and enter such results in a register and notify them to the person operating the establishment;
- (f) if he considers it appropriate, require the operator of the establishment by a notice in writing to increase the level of sampling referred to in Schedule 4 for a specified period;
- (g) make any other checks he considers necessary to ensure compliance with these Regulations.

2. The authorised officer of the food authority shall have free access at all times to all parts of the establishments to check that these provisions are being complied with.

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SCHEDULE 8

Regulations 5(1), (5)(b) and (7)

APPROVAL OF ESTABLISHMENTS USED FOR  
THE MANUFACTURE OF EGG PRODUCTS

PART I

GENERAL CONDITIONS FOR ESTABLISHMENTS

1. In each area where eggs are to be stored or where egg products are to be manufactured or stored the establishment shall possess—

- (a) waterproof flooring which is easy to clean and disinfect, rotproof and laid in such a way as to facilitate the draining of water, with the water channelled towards drains fitted if necessary with gratings and traps to prevent odours;
- (b) smooth, durable, impermeable walls, with a light-coloured, washable coating up to a height of at least two metres and up to at least storage height in 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;
- (c) doors in material that does not deteriorate and, if of wood, with a smooth and impermeable covering on both sides;
- (d) ceilings 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;
- (e) adequate ventilation and, if necessary, good steam extraction;
- (f) adequate natural or artificial lighting;
- (g) as near as possible to the work stations:
  - (i) an adequate number of facilities for the cleaning and disinfecting of hands and the cleaning of equipment with hot water, with non hand-operable taps;
  - (ii) for the cleaning of hands, hot and cold running water or water premixed to a suitable temperature, cleaning and disinfecting products and hand towels which can be used once only; and
  - (iii) facilities for the disinfecting of tools.

2.—(1) The establishment shall possess an appropriate number of changing rooms, with smooth, impermeable and washable walls and floors, wash basins and flush lavatories.

(2) The lavatories shall not give directly on to the work area.

(3) The wash basins shall have hot and cold running water or water premixed to a suitable temperature, materials for cleaning and disinfecting the hands, and hand towels which can be used once only.

(4) The wash basin taps shall not be hand-operable.

(5) There shall be a sufficient number of wash basins close to the lavatories.

3. The establishment shall possess a separate area and adequate facilities for cleaning and disinfecting fixed and mobile containers and tanks, save that, this area and these facilities shall not be required if there are provisions for the cleaning and disinfecting of containers and tanks at other centres.



4.—(1) The establishment shall, subject to sub-paragraph (2) below, possess facilities for the supply of exclusively potable water within the meaning of Council Directive [80/778/EEC](#)(1) as amended(2) relating to the quality of water intended for human consumption and potable water shall be used for all purposes.

(2) Notwithstanding sub-paragraph (1) above, facilities supplying non-potable water may be used for steam-production, fire-fighting and the cooling of refrigeration equipment, provided that—

- (a) the pipes installed for this purpose preclude the use of such water for other purposes and present no risk of contamination to the egg products,
- (b) the steam and water concerned may not come into contact with the egg products, and are not used for cleaning or disinfecting containers, plant or equipment coming into contact with the egg products, and
- (c) pipes carrying non-potable water are clearly distinguished from those carrying potable water.

5. The establishment shall possess appropriate equipment for protection against pests such as insects and rodents.

6. Within the establishment all equipment, couplings and instruments or their surfaces which are intended to come into contact with egg products shall be made of smooth material which is easy to wash, clean and disinfect, resists 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.

7. The establishment shall possess 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 temperatures, and with all cold stores equipped with a thermometer or a remote recording thermometer.

8. Where dirty eggs are to be used, the establishment shall possess facilities for washing and disinfecting the eggs.

9.—(1) The establishment shall possess—

- (a) a special room with appropriate facilities for breaking eggs and collecting their contents and removing the parts of shell and membrane; and
- (b) a separate room for operations other than those referred to in paragraph (a) above.

(2) Where the egg products are to be heat treated—

- (a) heat treatment may be carried out in the room referred to in sub-paragraph (1)(a) above, when the establishment has a closed heat treatment system;
- (b) in other cases heat treatment must be carried out in the room referred to in sub-paragraph 1(b) above; and
- (c) in any case to which paragraph (b) above applies, every step shall be taken to prevent the contamination of egg products after heat treatment.

10. The establishment shall possess suitable facilities for in-plant conveying of egg contents.

11. The establishment shall possess equipment approved by the food authority for the treatment of egg products, fitted—

- (a) in the case of heat treatment at least with:
  - (i) automatic temperature control,

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(1) OJNo. L229, 30.8.80, p.11.

(2) Council Directive [81/858/EEC](#) (OJ No. L319, 7.11.81, p.19).

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- (ii) recording thermometer,
- (iii) an automatic safety device preventing insufficient heating; and
- (b) in the case of a continuous heat treatment system, in addition to the items specified in subparagraph (a) above—
  - (i) an adequate safety system preventing the mixture of heat treated egg products with incompletely heat treated egg products, and
  - (ii) an automatic safety recording device preventing the aforementioned mixture.
- 12. The establishment shall possess a room for the storage of other foods.
- 13. Where the egg products are packed in disposable containers, the establishment shall possess an appropriate and, if necessary, separate area for the storage of such containers and the raw materials intended for their manufacture.
- 14. The establishment shall possess facilities for the immediate removal and separate storage of empty shells, and of eggs and egg products which are unfit for human consumption.
- 15. The establishment shall possess suitable equipment for the hygienic packaging of egg products.
- 16. To carry out analyses and examinations in accordance with the requirements of these Regulations, the establishment either shall possess an appropriate laboratory or shall have arrangements for securing the services of a laboratory that fulfils those requirements and for informing the relevant food authority of the identity of that laboratory.
- 17. The establishment shall possess, so far as is required for its purposes, suitable equipment for the thawing of frozen egg products which must undergo treatment and further handling.
- 18. The establishment shall possess a separate room for the storage of cleaning and disinfection products.

## PART II

### HYGIENE REQUIREMENTS RELATING TO THE PREMISES, EQUIPMENT AND STAFF OF ESTABLISHMENTS

1. The highest degree of cleanliness shall be required of staff, premises and equipment at the establishment.
- 2.—(1) Staff who treat or handle eggs and egg products in the establishment shall wear clean working clothes and headgear, and shall wash and disinfect their hands in the course of each working day and on each resumption of work.
  - (2) It shall be forbidden to smoke, eat, spit or chew in areas within the establishment where eggs and egg products are handled or stored.
3. No animals shall be brought into the establishment, and any rodents, insects or other vermin found therein shall be systematically destroyed.
4. Within the establishment—
  - (a) premises, equipment and instruments used for working on egg products shall be kept clean and in a good state of repair;
  - (b) equipment and instruments shall be carefully cleaned and disinfected several times if necessary during the working day, at the end of the day's work and before being re-used where they have been soiled;

- (c) closed pipe-line systems for conveying egg products shall be provided with an appropriate cleaning system which ensures their cleaning and disinfection in all parts; and
  - (d) after having been cleaned and disinfected, pipes shall be rinsed out with potable water.
5. Within the establishment premises, instruments and equipment shall not be used for purposes other than the processing of egg products or other foods and all appropriate measures shall be taken to prevent contamination of or adverse changes in the eggs or egg products.
6. Within the establishment detergents, disinfectants and similar substances shall be used and stored in such a way that instruments, equipment and egg products are not adversely affected, and their use shall be followed by thorough rinsing of such instruments and equipment with potable water.
7. Within the establishment persons who are possible sources of contamination shall be prohibited from working with or handling eggs or egg products.
8. Any person employed to work with or handle eggs or egg products in the establishment shall be required to produce a medical certificate to show that there is no reason why he or she should not engage in such work, and any such medical certificate shall be required to be renewed yearly.

## SCHEDULE 9

Regulation 5(5)(c)

### PACKAGING OF EGG PRODUCTS

- 1.—(1) Egg products shall be packaged in satisfactory hygiene conditions so as to ensure that they are not contaminated.
- (2) Containers shall comply with all requirements of hygiene, including the following—
- (a) they shall not be such as to impair the organoleptic characteristics of the egg products,
  - (b) they shall not be capable of transmitting to the egg products substances harmful to human health, and
  - (c) they shall be strong enough to protect the egg products adequately.
2. The room in which containers are stored shall be dust and vermin free, and materials for making disposable containers shall not be stored on the floor.
3. Containers used for egg products shall be clean prior to being filled, and re-usable containers must be cleaned, disinfected and rinsed before being filled.
4. Containers shall be brought into any work room in a hygienic manner and shall be used without undue delay.
5. Immediately after packaging, the containers shall be closed and placed in the storage rooms referred to in paragraph 7 of Part I of Schedule 8.
6. Containers intended for egg products may also be used for other foods if required, but only if 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 shall comply with all requirements of hygiene, and in particular the following—
- (a) their inside surfaces and any other part which may come into contact with any egg product shall be made of a smooth material which is easy to wash, clean and disinfect, resists corrosion and does 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,

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- (b) they shall be designed so that the egg product can be removed completely and, if they are fitted with taps, these shall be easy to remove, dismantle, wash, clean and disinfect,
- (c) they shall be washed, cleaned, disinfected and rinsed immediately after each use and, if necessary, before re-use,
- (d) they shall be appropriately sealed after being filled and remain sealed during transportation until they are used, and
- (e) they shall be reserved for the transport of egg products.

## SCHEDULE 10

Regulations 5(5)(d) and 7(3)

### MARKING OF EGG PRODUCTS

**1.**—(1) Without prejudice to the requirements of the Food Labelling Regulations 1984(3) and the Food Labelling (Scotland) Regulations 1984(4), every consignment of egg products that leaves an establishment shall have a label bearing the three relevant particulars referred below.

(2) The first of those relevant particulars comprises—

(a) either:

- (i) on the upper part, the letters UK, followed by the approval number of the establishment, and
- (ii) on the lower part, one of the following sets of initials: CEE, EEC, EEG, EOK, EWG, EøF;

(b) or:

- (i) on the upper part, the name of the consigning country in capitals,
- (ii) in the centre, the approval number of the establishment, and
- (iii) on the lower part, one of the following sets of initials: CEE, EEC, EEG, EOK, EWG, EøF.

(3) The second of those relevant particulars comprises the temperatures at which the egg products are required to be maintained and the period during which their conservation may thus be assured.

(4) The third of those relevant particulars comprises an indication of the percentage of egg ingredients which the consignment contains when they are partially supplemented by other foods.

**2.** The label referred to in paragraph (1) above shall be legible, indelible and in easily decipherable characters.

**3.** The transport documents for the consignment shall include—

- (a) the nature of the products with an indication of the species of origin;
- (b) the batch numbers;
- (c) the place of destination and the name and address of the first addressee.

**4.** The information required by this Schedule and any information contained in any mark of wholesomeness shall be given in the official language or languages of the country of destination.

(3) S.I. 1984/1305, relevant amending instruments are S.I. 1985/67 and 71, 1987/1986, 1988/2112, 1989/768 and 2321, 1990/607, 2486, 2488 and 2489 and 1991/1476.

(4) S.I. 1984/1519, relevant amending instruments are S.I. 1985/71 and 1068, 1987/2014, 1988/2084, 1989/809, 1990/1, 816, 2505, 2506 and 2625 and 1991/1476.

## SCHEDULE 11

Regulation 10

## REVOCATIONS

Column 1 Regulations	Column 2 References	Column 3 Extent of revocation
The Liquid Egg (Pasteurisation) Regulations 1963	S.I. <a href="#">1963/1503</a>	All the Regulations
The Liquid Egg (Pasteurisation) (Scotland) Regulations 1963	S.I. <a href="#">1963/1591</a>	All the Regulations
The Food (Revision of Penalties) Regulations 1982	S.I. <a href="#">1982/1727</a>	The reference in Schedule 2 to the Liquid Egg (Pasteurisation) Regulations 1963
The Food (Revision of Penalties) Regulations 1985	S.I. <a href="#">1985/67</a>	The reference in Part II of the Schedule to the Liquid Egg (Pasteurisation) Regulations 1963
The Food (Revision of Penalties and Mode of Trial) (Scotland) Regulations 1985	S.I. <a href="#">1985/1068</a>	The reference in Schedule 1 to the Liquid Egg (Pasteurisation) (Scotland) Regulations 1963