

PACKAGING



Eggs should be packed so that they are allowed to breathe; airspace should face upwards



Do not pack eggs in buckets or boxes; this interferes with airspace

LABELLING

- Name and address of farmer / importer / exporter/packer distributor;
- Name of the produce as " Edible eggs in shell";
- Lot number;
- Country of origin/geographical location;
- Best before date;
- Net weight;
- Quality grading in terms of weight and quality of class;
- Date of packing;
- Storage instruction.

TRANSPORTATION AND STORAGE

Eggs shall be transported in clean, dry, aerated and shock-resistant materials



Eggs being transported in egg boxes



Eggs being stored temporarily in a well aerated room

BENEFITS OF THE STANDARD

- Farmers get better skills and prices, and reduce post-harvest losses;
- Traders get a reliable supply of high-quality product that they can sell to their clients;
- Processors get a continuous and reliable supply of quality raw materials;
- Consumers get safe and nutritious food to eat.

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- National Agricultural Research Organisation
- Ugachick Poultry Breeders Ltd
- Uganda Fruits and Vegetable Exporters and Producers Association (UFVEPA)
- Uganda National Farmers Federation (UNFFE)
- Uganda Poultry Breeders Limited

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DEVELOPMENT INITIATIVE FOR
NORTHERN UGANDA (DINU)



EDIBLE EGGS IN SHELL SPECIFICATION

US 1682:2017



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QUALITY EGGS

Eggs to be supplied to the market should be fresh and shall be:



Dos

- From healthy birds such as chickens, ducks, geese, guinea fowls, turkeys and quails;
- From birds housed in a hygienic environment;
- Collected and handled well to avoid contamination;
- Normal taste of egg from a particular type of bird;

- Oval, clean, intact without cracks and free from fecal matter.



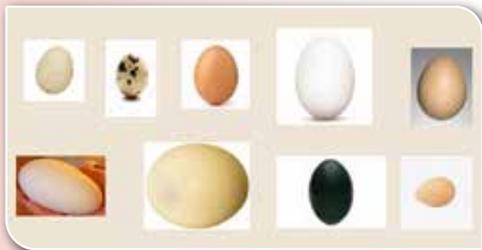
Don'ts

- Mix spoilt and cracked eggs with quality eggs.



IDENTIFICATION BASED ON COLOUR

Edible eggs shall be in their original natural colour depending on the bird:



The diagram indicates shapes and colours of edible eggs in shells from different poultry: turkey, quail, chicken, duck, pheasant, goose, ostrich, emu and guinea fowl from left to right, respectively.

DEFECTS

Quality edible eggs in shell shall not have any defects such as:

- Abnormal size, colour and shape;
- Soft shell;
- Rough shell;
- Un natural spot on the shell.



UNSAFE EGGS

Unsafe eggs shall not be sold for human consumption. Unsafe eggs include:

- Cracked eggs;
- Eggs with fungal rot;
- Incubator eggs;
- Eggs with fecal matter.



VETERINARY DRUG RESIDUE CONTAMINANTS

Eggs should come from birds for which the veterinary drug withdrawal period has been observed.

STORAGE

Eggs can be stored by the following methods:



Dos

- Normal room temperature (20 °C to 25 °C) for 7 -10 days;
- Refrigeration (0 °C to -4 °C) for 30-45 days;
- Freezing (-1.5 °C to -2 °C) for 10-12 months;



Don'ts

- Wash the eggs;
- Store in poorly aerated room;
- Use wet cloth, steel wool, sand paper to clean eggs.

Forms of presentation

- Fresh raw eggs;
- Waxed eggs;
- Boiled eggs;
- Refrigerated eggs.
- Frozen eggs;

EGG GRADING

Eggs can be graded according to quality and size

Recommended eggs size and corresponding weight

Size	Minimum net weight per eggs (g)
Jumbo	More than 66
Extra large	59-66
Large	51-59
Medium	43-51
Small	33-43

Note

- This table may not work for small birds such as quail
- Goose eggs are roughly equivalent to two jumbo chicken eggs and have a white shell