

## **Economic Commission for Europe**

### **Steering Committee on Trade Capacity and Standards**

#### **Working Party on Agricultural Quality Standards**

##### **Specialized Section on Standardization of Meat**

**Twenty-sixth session Geneva,**

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Item 5(a) of the Provisional agenda

**Amendments to Standards**

### **Comments on the Standards for Eggs-in-shell and Egg products**

Submitted by Ministry of Agriculture Forestry and Rural Development  
(Animal production Division) - UNMIK Kosovo

#### **EGG-1 Eggs-in-shell:**

1. From the current draft, the definition “Incubated eggs” should be removed because incubated eggs are eggs, which are subject to the process of hatching. Through the technology used in hatching (temperature and air humidity) the development of the bird begins from the first day and, therefore, the egg does not comply with the conditions for being treated as an egg in shell, according to this standard, which regulates the quality of eggs for consumption. The scheme, which illustrates the development of the bird in its different stages of incubation (hatch) in the Annex.

2. As a definition of “fresh eggs”, it is proposed to add also humidity as a parameter owing to the importance that the relative humidity of the air has when it comes to the quality of air. The definition of “fresh eggs” should also contain reference to being of a healthy nature, i.e. it should be taken from the laying hens which were fed healthily and which are from the vaccinated flock etc.

3. It is proposed that definition of “cracked eggs” should be determined by the level of damage of the shell of an egg as this is the case of polluted eggs (slightly soiled eggs).

4. The classification of eggs, Chapter II Quality requirements, for all types according to the classes does not mention the air space. It is recalled that the size and the position of the air space is an indicator of the freshness of the egg and its handling during storage. During the egg candling, the size

and position of the air space is given special importance for the assessment of the freshness and quality of egg.

5. The classification of eggs, Chapter II Quality requirements, in all types according to the classes does not include the chalaza of the egg white. It is recalled that the position of the chalaza is the indicator of freshness of the egg and its handling during the storage. During the egg candling, the position of the chalaza is given a special importance for the assessment of the freshness and quality of eggs.

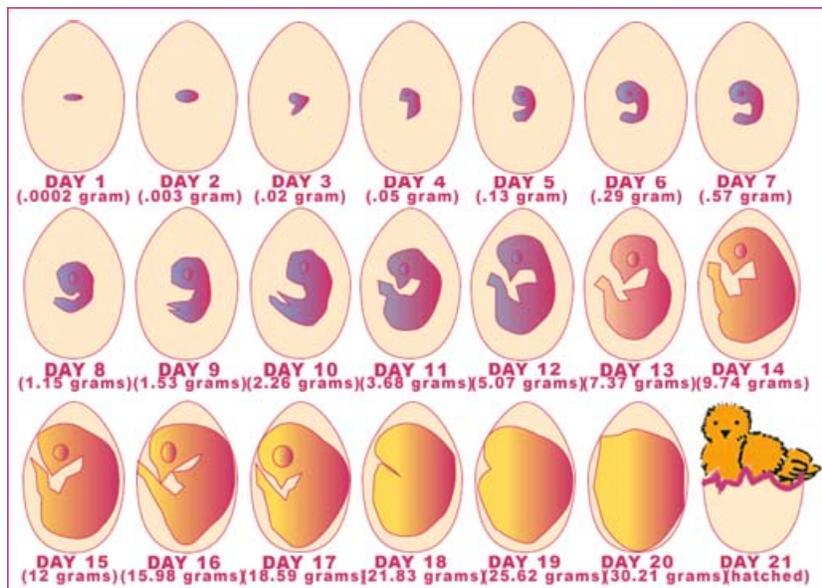
6. It is also proposed that the assessment of eggs in shell should include the description of the shape, the colour, smoothness of the shell of an egg etc.. and become classification parameters for eggs. The photos in the annex illustrate this.

### **EGG-2 Egg Products:**

1. The definition of the “frozen egg products” should also include the temperature for example  $-18^{\circ}\text{C}$  and the relative humidity of the air.
2. The definition “Dry Egg (Dried egg product)” should be defined by the minimal quantity of tolerated humidity.
3. The additions to the definitions as proposed in the points 1 and 2 would better clarify the text and the standard would provide better legal guidance.

### **ANNEX:**

#### **Incubated eggs**



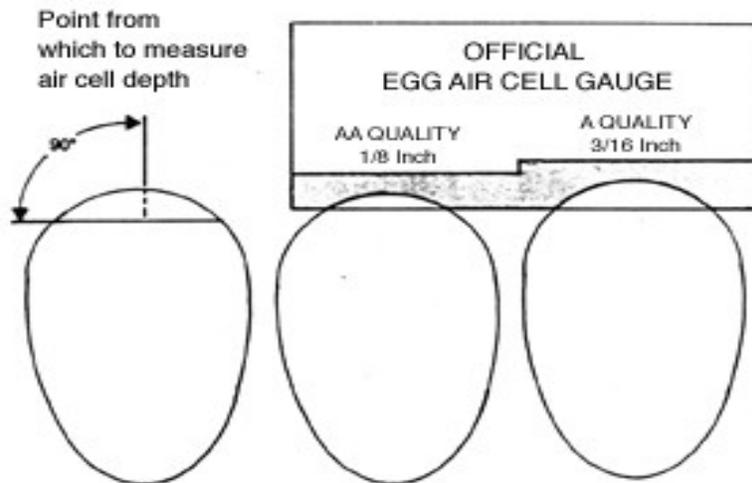
#### **1. Eggs with shell deformations**



2. Shell with pigment problem:



3. Eggs Air cell



#### 4. Eggs Chalaza

