

## NOTE BY THE SECRETARIAT

1. In October 1949, the Committee on Agricultural Problems established the Working Party on Standardization of Perishable Foodstuffs.<sup>1</sup>
2. The Working Party was entrusted with the task of "determining common standards for perishable foodstuffs" and studying the steps to be taken at the international level in order to secure the general adoption of "standards and control systems".
3. It should be noted that the standards drawn up by the Working Party concern only goods moving in trade between and to European countries and that they are applied at the dispatch stage and therefore by the competent service of the exporting countries. The standards for individual kinds of fruit and vegetables are drawn up with the framework of a Protocol, adopted in 1958 and revised at the seventeenth session of the Working Party in 1964, which contains general provisions for this type of produce.
4. At its twelfth session, held in Geneva from 12-15 June 1961 the Working Party decided that the standards which it had approved in final form should henceforth be designated as European standards recommended by the Working Party on Standardization of Perishable Foodstuffs.
5. The standard contained in this document was approved in final form at the thirty-second session of the Working Party; the secretariat has been instructed to transmit this standard to Governments of member countries of the Economic Commission for Europe for official acceptance.

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<sup>1</sup> At the twenty-seventh session of the Committee on Agricultural Problems the Committee agreed to change the name of the Working Party to the "Working Party on Standardization of Perishable Produce" (ECE/AGRI/20, para. 43).

**UNECE STANDARD NO. 44**  
concerning the marketing and commercial  
quality control of

**CHILLED EGGS-IN-SHELL**  
moving in international trade between and to  
UNECE member countries

**I. DEFINITION OF PRODUCE**

This standard applies to chilled hen eggs-in-shell fit for direct human consumption.

**Definitions used in the standard**

**Chilled eggs-in-shell**

(Class B) are eggs which have been refrigerated in premises artificially maintained at a temperature between 0° and + 8°C.

**Foreign matter**

consists of organic or inorganic substances of internal or external origin within the contents.

**Commodity lot**

eggs of one quality class and weight grade, packed in uniform containers, from one packing plant, loaded on to one means of transportation, and presented once for control purposes.

**Week number**

the number referred to shall indicate the complete week beginning on Monday but it may be used from midnight on Wednesday of the previous week. Every year the numbering shall be continuous from 1 to 52 or 53. The week which includes 1 January shall bear the number 1.

**II. PROVISIONS CONCERNING QUALITY**

**A. General**

The purpose of the standard is to define the quality requirements which the product must satisfy at all stages of marketing, after preparation and packaging.

**B. Classification**

Chilled eggs-in-shell (Class B) are eggs with the following characteristics:

**Chilled eggs**

- |           |   |  |
|-----------|---|--|
| Shell     | - | normal shape, clean, dry, undamaged, slight deformations permissible.                          |
| Air Space | - | not more than 9 mm in height. A mobile cavity up to 1/2 the length of the eggs is permissible. |

- Yolk - visible, slightly flattened, mobile.
- White - translucent, slight thinning permissible.
- Germ - imperceptible development.
- Foreign Matter - not permissible.
- Contents - free of foreign smell, but a slight smell of cold storage is permissible.

### III. PROVISIONS CONCERNING SIZING

#### Grades by weight

Eggs shall be graded into following weight grades 1, 2, 3, 4, 5, 6, 7-

Weight Grade a	Weight of eggs in grams b	Minimum weight of 100 eggs in kg c	Minimum weight of 360 eggs in kg d
1	70 and over	7.0	25.20
2	less than 70 to 65	6.6	23.76
3	less than 65 to 60	6.1	21.96
4	less than 60 to 55	5.6	20.16
5	less than 55 to 50	5.1	18.36
6	less than 50 to 45	4.6	16.36
7	less than 45	no net minimum	weight laid down

### IV. PROVISIONS CONCERNING TOLERANCES

#### A. Quality tolerances

Up to 7 per cent of eggs not meeting the requirements of chilled (Class B) eggs is permissible.

#### B. Size tolerances

Weight tolerances in quantitative percentages. For each weight grade not more than 10 per cent of eggs from the adjoining grade are permissible, provided that not more than 6 per cent of eggs from the lower adjoining grade are included.

### V. PROVISIONS CONCERNING PACKING, TRANSPORT, STORAGE AND PRESENTATION

- (i) Packs, including inner packing material must be shock resistant, dry, clean and in good repair and made of materials which protect the eggs from extraneous odour and the risk of quality deterioration.
- (ii) Large packs, used for transporting and dispatching eggs, including inner packing material, shall not be re-used unless they are as new and meet the technical hygiene requirements of paragraph 1. Re-used large packs, must not bear any previous marking likely to lead to confusion. Small packages containing not more than 30 eggs shall not be re-used.

- (iii) Eggs must be stored in clean, dry premises, free of extraneous odour.
- (iv) Eggs in transport must be kept clean, dry and free of extraneous odour and effectively protected from shocks, weather and the effect of light.
- (v) During storage and transport the chilled eggs must be maintained at a temperature between 8°C and 0°C, in order to maintain their initial quality, and, in any case the eggs must not be re-chilled.

## **VI. PROVISIONS CONCERNING MARKING**

### **A. Marking of Eggs**

- (i) Except where countries concerned agree otherwise, the eggs shall carry the name of the country of origin in roman letters.
- (ii) Chilled eggs (Class B) shall bear a distinguishing mark on the shell showing their quality class. They may also bear in roman letters one or more of the following particulars:
  - (a) weight grade
  - (b) the number of the packing station
  - (c) the name or the style of the company of the packing station
  - (d) a brand name or trademark
  - (e) date or week number of packing.
- (iii) The distinguishing mark showing the quality class for chilled eggs (Class B) shall be an equilateral triangle with each side at least 10 mm long. The weight grade may also be indicated by a number between 2 mm and 3 mm high. When eggs are refrigerated they shall be marked as above before refrigeration.
- (iv) The marking on eggs shall be clear, indelible, in red colour and be resistant to heat. The products used shall comply with the provisions in force in respect of colouring matters which may be used in foodstuffs intended for human consumption.

### **B. Marking of packages**

- (i) The following information printed on a white label or closing device in roman letters shall be placed over the closure or closures of the large packages so that the label or closing device is destroyed on opening and shall contain the following data:
  - (a) country of origin (except where countries concerned are agreed otherwise)
  - (b) packer and/or dispatcher - name, address or, where countries concerned agree, an officially accepted code mark
  - (c) quality class
  - (d) weight grade, weight in kilograms
  - (e) identification number of commodity lot being sent
  - (f) date or week number of packing

- (g) particulars as to refrigeration (uncoded).
  
- (ii) Furthermore in case of transport by sea the inscription "TOP" should be placed in the centre of the lid of the large package or on one of the cardboard flaps parallel to the longer side. At the request of the buyer, additional marking of transportation packaging is permissible.
  
- (iii) Small packages, even when they are inside large packages shall be marked with the following data:
  - (a) country or origin (except where countries concerned are agreed otherwise)
  - (b) packer and/or dispatcher - name, address or, where countries concerned agree, an officially accepted code mark
  - (c) quality class and weight grade
  - (d) number of eggs packed
  - (e) identification number of commodity lot being sent
  - (f) date or week number of packing
  - (g) particulars as to refrigeration (uncoded).