

# PHILIPPINE NATIONAL STANDARD

PNS/BAFPS 35:2005  
ICS 67.120.20

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**Table egg – Specifications**

## **Foreword**

The development of Philippine National Standard (PNS) for Table Eggs was initially undertaken by the Bureau of Agriculture Fisheries Product Standards (BAFPS) of the Department of Agriculture in consequence to apparent increase in demand of an orderly marketing of Philippine Table Eggs. This is in line with the continuous commitment of the bureau to formulate and enforce standards of quality that will ensure human health and safety and efficiency in the consumer consumption, marketing, and trade of agricultural and fisheries products, both for export and import.

In collaboration with the members of the technical committee, Department of Agriculture Livestock Development Council (DA-LDC), Bureau of Animal Industry – National Swine and Poultry Research and Development Center (BAI – NSPRDC), Central Luzon Egg Producers Association (CLEPA), National Federation of Egg Producers in the Philippines (NFEPP), Egg Board, and other table egg producers in the various parts of the country, the Department of Agriculture - Bureau of Agriculture Fisheries Product Standards (DA – BAFPS) convened series of technical reviews and public consultations on the draft Standard for Table Eggs.

BAFPS deemed necessary to adopt a standard providing common understanding on the essential quality factors, classification, grading, labeling, packing, sampling, and hygienic handling of table eggs.

**Table egg – Specifications**

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**1 Scope**

This standard covers table eggs which are the product of the domesticated chicken and which are sold by wholesalers, retailers, supermarkets, groceries, and/or for export. This standard does not cover hatching eggs, both brown and white.

**2 References**

The titles of the standards publications and other references of this standard are listed on the inside back cover.

**3 Definitions**

For the purpose of this standard, the following definitions shall apply:

**3.1****General definitions****3.1.1****clean**

an egg that is free from foreign material and stains or discolorations that are readily visible. Eggs with only very small specks, cage marks or stains may be considered clean if such specks, cage marks, or stains are not of sufficient number or intensity or cover less than 10% of the shell surface

**3.1.2****crates/case or box**

a quantity of 12 trays

**3.1.3****egg**

the oval or spherical body made of thin but rigid calcareous shell laid by birds, which contains a ball of yellowish food material, the yolk and the white

**3.1.4****egg grading**

the grouping of egg into lots having similar characteristics as to color, weight and quality

**3.1.5****egg white or albumen**

the jelly-like substance surrounding the yolk in the egg of a bird

**3.1.6****fresh**

an egg is considered fresh when the egg yolk is still intact and the white is still firm

**3.1.7**

**good egg**

an egg whose shell is unbroken

**3.1.8**

**producer**

a person engaged in the production of eggs

**3.1.9**

**retailer**

any person who markets eggs to ultimate consumers

**3.1.10**

**tray**

containing to 30 pieces of eggs

**3.1.11**

**wholesaler**

an individual or organization who sells chicken eggs in commercial quantities

**3.1.12**

**yolk**

the yellowish spheroidal mass of food material surrounded by the white in the egg of a bird

**4 Minimum requirements**

In all classes subject to the special provisions for each class and tolerances allowed, the table egg must meet the following requirements:

- 4.1** It must be fresh;
- 4.2** It must be clean, and free from visible cracks;
- 4.3** It must be practically normal in shape; and
- 4.4** It must be free from foreign odors.

**5 Classification and grading**

**5.1** Chicken eggs shall be grouped into two (2) based on the color of the shell. Each group shall be described as follows:

**5.1.1 Whites** – All eggs must be of the standard chalky white tolerating the very light cream tints.

**5.1.2 Browns** – All eggs must be apparently brown including the dark cream tints and any variation in the shade of brown eggshell.

5.2 Each group shall be divided into seven (7) classes based on the weight of each egg in the group.

Weight class	Weight range (in grams/egg)
Jumbo	70 and above
Extra Large	65-70
Large	60-65
Medium	55-60
Small	50-55
Pullets	45-50
Pewee	40-45
No weight	<40

## 6 Sampling

Sampling method to be used for ascertaining conformance to the requirements of this specification shall be based on the accepted statistical sampling scheme as agreed upon between the certifying agency and the producer or wholesaler and/or exporter.

## 7 Packing

7.1 Chicken eggs must be packed in cartons or suitable containers that will avoid causing any external or internal damage to the produce.

7.2 Chicken eggs shall be packed either in carton or cases with their small ends facing down.

7.2.1 **Carton/Plastic** – The packaging material shall be new, standard plastic tray or paper cartons molded to suit the size of grade, each holding 6, 12 or 30 eggs.

7.2.2 **Cases** – Chicken eggs consisting of thirty dozens or more packed in wooden or fiberboard boxes.

## 8 Marking or Labeling

8.1 Each container shall be legibly labeled on the same side with the following information:

8.1.1 Name of the product or the word “eggs”;

8.1.2 Weight of the eggs;

8.1.3 Name of producer, packer and distributor/exporter;

8.1.4 The words “ Product of the Philippines”; and

8.1.5 The words “Laid on”.

**9 Hygiene**

**9.1** It is recommended that the produce covered by the provisions of this standard be prepared and handled in accordance with appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2 – 1985), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

**9.2** The produce shall comply with microbial criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)

## References

**PNS/BAFPS 35:2005**

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the references document (including any amendments) applies.

Food Post-Harvest Manual – Poultry and Eggs, National Food Authority (NFA), March 1981

USDA Egg Grading Manual.

**BPS**

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The use of the PS Certification Mark is governed by the provisions of Department Administrative Order No. 01 series of 1997 – Revised Rules and Regulations Concerning the Philippine Standard (PS) Quality and / or Safety Certification Mark Scheme by the Bureau of Product Standards. This mark on a product/container is an assurance by the manufacturer/producer that the product conforms with the requirements of a Philippine standard. Details of conditions under which a license to use the PS Certification Mark may be granted can be obtained from the Bureau of Product Standards, Department of Trade and Industry, 361 Sen. Gil J. Puyat Avenue, Makati City.



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