



APPROVED

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
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**Federal Purchase Program
Specification (FPPS) for
Refrigerated, Fully Cooked,
Peeled Hard Cooked Eggs**

Changes from previous requirements in [blue](#)

Effective: April 2023

100 ITEM DESCRIPTION

110 Hard Cooked Egg (111430) – Refrigerated, peeled hard cooked eggs produced from U.S. Grade A, or better, Medium shell eggs. Eggs shall be packed (24) six count eggs packaged in modified atmospheric pillow packs or pouches. A purchase unit shall consist of 1709 cases.

200 APPLICABLE DOCUMENTS

210 The following documents are incorporated as part of this USDA, AMS, SSD Division FPPS for Refrigerated, Fully Cooked Peeled Hard Cooked Eggs – April 2021:

210.1 AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D).

210.2 Regulations Governing the Voluntary Grading of Shell Eggs (7 CFR § 56).

210.3 Regulations Governing the Production, Storage, and Transportation of Shell Eggs (21 CFR § 118).

210.3 Regulations Governing the Current Good Manufacturing Practices in Manufacturing, Packing, or Holding Human Food (21 CFR § 117) and Regulations Governing Egg and Egg Products (21 CFR § 160).

300 CHECKLIST OF REQUIREMENTS

310 Domestic Products – Refer to the current AMS MSCP-D.

320 Food Defense – Refer to the current AMS MSCP-D.

330 Food and Drug Administration (FDA) Requirements – The commodity shall be produced in a facility that complies with FDA regulations governing current

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Good Manufacturing Practices (21 CFR § 117).

340 [Pre-Bid Contract Compliance and Certification Requirements](#) – Refer to the [Supplement for Egg Products](#). The contractor shall request the use of either Option A – AMS QAD Grading-based Monitoring and Certification service, or Option B – QAD Audit-based Verification service, for assessing contract compliance of the finished product.

400 PROCESSING

410 Processing Sequence Requirement – The peeled, hard cooked eggs shall be processed, cooked, and packaged in a continuous process that complies with the time and temperature requirements of this FPPS.

411 Date Processed – The commodity shall be processed and packaged no more than 14 days prior to delivery. At time of delivery the product shall have a minimum of 30 days in shelf life.

412 Lot Definition – A lot is the amount of packaged commodity produced during a day's production.

420 Shell Eggs

421 Shell eggs used shall be certified U.S. Consumer Grade A or better, Medium eggs according to 7 CFR § 56.1.

422 For U.S. Consumer Grades A or better, the U.S. Grade shall be stated on the USDA Shell Egg Grading Certificate, which accompanies the shell eggs.

423 Shell eggs shall comply with FDA regulations for ambient temperature during storage and transport.

424 Shell eggs shall be maintained at a maximum 45 °F ambient temperature prior to tempering.

430 Processing Hard Cooked Eggs

431 Tempering at room temperature is allowed prior to cooking and shall not exceed 6 days (144 hours).

432 Water quality – The chemical concentration, water temperature, and pH shall be maintained in a manner that inhibits microbial growth.

440 Cooking, Peeling and Appearance

441 Cooking – Eggs shall be cooked to an internal temperature of 165 °F or higher

to ensure pathogens are eliminated. Eggs shall be fully cooked until firm throughout and meet all quality requirements of this specification.

442 Peeling – Eggs shall be peeled in a manner that ensures the complete removal of the shell and shell membranes from adhering to the egg albumen and does not cause damage to the outer albumen layer.

443 Brine – Cooked eggs may be exposed to antimicrobial brine at a maximum 45°F ambient temperature for up to 48 hours prior to packaging.

444 Appearance – Cooked eggs shall be white with no off coloring. The egg shall be free of internal defects such as large spots (blood, meat spots). The yolk shall be a consistent shade of yellow throughout with no grey or greenish coloring on the yolk surface.

445 Flavor and Texture – Cooked eggs shall have a natural egg flavor profile and shall not exhibit off flavors or odors. The eggs shall not exhibit a rubbery (overcooked) or gelatinous (undercooked) mouthfeel.

446 Ingredients – Egg shall be the primary ingredient as evidenced in the ingredient statement. Other ingredients shall be used to produce a finished product with natural egg flavor profile suitable for institutional food systems and prohibit microbial growth during packaging and storage.

450 Organoleptic requirements – Hard cooked eggs shall be free of grey, greenish or brown color, off flavoring, rancidity; free of fruity, sulfide-like, cardboard, tallowy, oily, metallic, chlorine-like, or other foreign and off-odors; free of foreign materials (e.g., glass, paper, rubber, plastic, wood, metal); shall show no evidence of mishandling or deterioration.

500 MICROBIAL

The contractor shall have a documented plan to comply with FDA guidance and requirements for *Salmonella* and *Listeria monocytogenes* in egg products and ready-to-eat foods (21 CFR § 117). Product testing positive for any pathogen shall not be allowed as rework or for delivery to USDA.

600 HANDLING INSTRUCTIONS

610 Handling and storage instructions for the end-user shall be provided on the primary package container or label.

700 PACKAGING AND PACKING

710 The contractor shall assure that all packaging, packing, labeling, closure, marking and palletization shall comply with the National Motor Freight

Classification, or the Uniform Freight Classification, as applicable, and shall be labeled to include all information required by FDA regulations (21 CFR 101).

- 720 Packing – Product shall be packed in six count packages, with 24 packages per container.
- 730 Packaging – All packaging and packing materials shall be clean and in new condition, shall not impart objectionable odors or flavors to their contents, shall be approved by FDA for use in contact with food products, and shall be tamper-evident. Tamper-evident is defined as packaging and packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred.
- 731 Pillow Packs and Pouches – Modified atmospheric packaging and closures shall protect the commodity from contamination or quality deterioration during the conditions of use and be suitable for ready-to-eat foods. Pillow packs and pouches shall be made with polyethylene film with a wall thickness of not less than 2 millimeters (0.002 inch).
- 740 Shipping Containers – Shipping containers shall:
- 740.1 Be good commercial fiberboard containers that are acceptable by common or other carrier for safe transport to point of destination;
- 740.2 Be of such size to pack the commodity without slack filling or bulging;
- 740.3 Withstand the stresses of handling, shipping, stacking, and storage as demonstrated by the Edge Crush Test, and
- 740.4 Be closed by commercially accepted methods and materials. Steel or wire straps shall not be used for final closure. Staples shall not be used for final closure of shipping containers.
- 740 Labeling
- 741 Commercial Labeling Requirements
- 742 Each individual package and shipping container shall be commercially labeled in accordance with FDA requirements. Individual packages shall comply with retail consumer labeling requirements and shall meet Section 4A52.211-4 of the MSCP-D.
- 743 Commercial Labels shall be the processor’s own commercial label, and shall contain the following information:

- 743.1 Traceability – The processor shall establish a product identification and record system that clearly links product by is traced back to establishment number, production lot, and date. When the company uses the same commercial label for the product certified as compliant with this FPPS and commercial product, the identification system shall differentiate between USDA purchased and non-USDA products.
- 743.2 Nutrition Facts, Ingredients and Allergen statements on individual packages – The Nutrient Facts shall be provided. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product; e.g. Ingredients: _____. The allergen statement shall be in accordance with the Food Allergen Labeling and consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research Act (FASTER act) which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, and soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as “major food allergens.”; e.g. Contains: _____.

800 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY

- 810 Packaging Defects – Contractor shall ensure that packages in a delivery unit are examined for defects that affect protection, expose product, permit quality deterioration during storage, such as tears, holes, or improperly sealed or closed packages prior to shipment.
- 811 Packing Defects – Shipping containers in a delivery unit shall be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers (7 CFR § 42).
- 820 A purchase unit or delivery unit shall consist of 1709 cases.
- 821 Contractor shall maintain records to demonstrate that each delivery unit has been examined for compliance with the net weight requirements at time of loading.
- 830 Loading and Shipping Refrigerated Commodity
- 831 Visual Inspection – Cooked commodity showing any evidence of deterioration or damage shall be rejected for use under this FPPS.
- 832 Internal Product Temperature
- 832.1 The refrigerated cooked commodity shall be 34°F (1.1 °C) to 40 °F (4.4 °C) at the time of loading. Delivery units with internal product temperatures exceeding 40 °F (4.4 °C) shall be rejected for use under this FPPS.

- 840 Inspection and Checkloading
- 841 Based on inspection option selected, the contractor shall utilize either USDA Grader or Contractor Checkloading at time of shipping to certify. The Contractor shall notify USDA AMS QAD staff prior to production. The checkloading requirements are as follows:
- 842 USDA Grader Checkloading Requirements – Inspection for contract compliance shall be made by a USDA representative at site of processing, both during and after processing and packaging. Inspection records shall be complete and made available to USDA, as requested, to assure contract compliance.
- 842.1 Procedures – The inspection and checkloading shall be performed by the AMS Grader in accordance with FDA regulations and this FPPS. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest QAD field office or the Director of QAD, LP Program, AMS, USDA, 1400 Independence Avenue, Room 3953-S, STOP 0258, Washington, DC 20250-0258, telephone (202) 690-3147.
- 842.2 The quality, quantity, weight, packaging, packing, and checkloading of the commodity shall be evidenced by certificates issued by the AMS Grader. The contractor shall not ship the commodity unless informed by the AMS Grader that the designated commodity to be shipped meets the requirements of the AMS MSCP-D, Solicitation, and this FPPS.
- 843 Contractor Checkloading Requirements – Inspection for final contract compliance shall be made by the Contractor, in accordance with FDA regulations and this FPPS. The quality, quantity, weight, packaging and packing of the commodity shall be evidenced by a Certificate of Conformance that verifies the designated commodity to be shipped meets all the requirements as stated in this FPPS, MSCP-D and Solicitation.
- 843.1 Procedures – The contractor shall perform checkloading examinations at the time of shipment – as described in this FPPS starting at the section labeled Loading and Shipping Refrigerated Commodity and sections thereafter – and shall issue a corresponding Certificate of Conformance (Exhibit 1). The Contractor is required to provide an acceptance document to accompany each shipment. Additional details are found in the AMS MSCP-D, Section 4A52.247-3 for Bill of Lading Notations.
- 843.2 Contractors inspection records and checkloading documentation shall be complete and maintained, including the Certificate of Conformance, and made available to USDA, as requested, to assure Contractor Checkloading

compliance. Contractor checkloading activity is subject to review by USDA at the cost of the contractor.

900 PALLETIZED UNIT LOADS

910 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and that exposes each shipping container's principal display panel to facilitate certification examinations.

920 Size and Style of Container – Only one size and style of shipping container shall be used in any one delivery unit.

1000 SHIPMENT AND DELIVERY

1010 Shipment and Delivery, including Loading and Sealing, Delivery Notifications and Split Deliveries – Refer to the current AMS MSCP-D.

1020 Transport unit containers shall be of sound construction and clean. They shall have a refrigeration unit capable of maintaining temperature of the product through to delivery.

1100 DESTINATION EXAMINATION

1110 Commodity Requirements – Before acceptance by recipient, the refrigerated commodity may be examined on a spot-check basis by USDA AMS representative for temperature, condition, identity, count, or any other contract provision. If a recipient complaint is received, re-inspection may be performed by USDA AMS at the expense of contractor.

1120 Temperature – Refrigerated commodity shall have an average internal temperature not to exceed 40 °F (4.4 °C) when shipped, during transit, and when received at the destination plant. When any sample exceeds 40 °F (4.4 °C) the purchase unit shall be rejected for use under this FPPS.

1200 PRODUCT ASSURANCE AND COMPLAINT RESOLUTION

1210 Product Assurance – The Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the AMS MSCP-D.

1211 Waiver Requests – Contractor shall submit all waiver requests directly to the Commodity Procurement Program (CPP) Contracting Officer for review and determination. A Full list of CPP contacts can be found at:

<https://www.ams.usda.gov/sites/default/files/media/AMSCommodityProcurementStaffContactList.pdf>

1220 Complaint Resolution – Customer complaint resolution procedures shall be the responsibility of the Contractor. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

Exhibit 1. Contractor Checkloading and Certificate of Conformance Requirement

**UNITED STATES DEPARTMENT OF AGRICULTURE AGRICULTURAL
MARKETING SERVICE LIVESTOCK AND POULTRY PROGRAM**

**CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF HARD COOKED EGG PRODUCT**

CERTIFICATE OF CONFORMANCE

I certify the following:

- (1) On [delivery date(s)], [Contractor's name] furnished the (insert the appropriate commodity description) called for by Purchase Order Number _____ via [Carrier] under Sales Order Number/Item number(s) _____:
- (2) The (insert the appropriate material name) is of the quality specified and conforms in all respects with the purchase order requirements, including the FPPS, Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D), and Solicitation.
- (3) Product identification, (i.e. production lot number(s)) is in the quantity shown on the attached acceptance document.
- (4) Contractor assures all meat used in fulfilling this contract was produced in the United States as defined in the AMS MSCP-D.

Date: _____

Signature: _____
(Signed by an officer or representative authorized to sign offers)

Title: _____