

# GRADED EGG SPECIFICATION

All eggs that have been through the grader and ready for dispatch, as Class A should meet the following requirements:

## Quality

- Less than 2.5% cracks
- 1% or less containing inclusions (blood & meat spots)
- Total % seconds less than 5% (includes external and internal faults, eggs outside weight limits and soils).

## Colour

There is no selection for colour by the grader.

## Smell

- Fresh smelling – no extraneous odour

## Weight

- Very Large (XL)            >=73 grams
- Large (L)                    >=63, < 73 grams
- Medium (M)                >=53, <63 grams
- Small (S)                    >=43, <53 grams
- Minimum net weight    >=weight displayed on pack/box label

## Inkjet Code

All graded caged eggs must have a farm code of the following format printed clearly on the egg. The farm code may be stamped on the end of the egg or along the length of the egg or both.

Lion Quality Eggs should be coded as follows:

For Caged eggs:            LION    B'BEFORE  
                                     LOGO    DD MMM  
    3UK9\*\*\*\* \*



For Free range eggs:    LION    F/RANGE  
                                     LOGO    BBDDMMM  
    1UK9\*\*\*\* \*



For Organic eggs:        LION    ORGANIC  
                                     LOGO    BBDDMMM  
    OUK9\*\*\*\* \*



\* farm code may be printed elsewhere on the egg

All Lion eggs shall be graded with a best before date of no more than 28 days from lay.

If the egg pack lid has not closed and eggs have been printed by the Rational inkjet printer in black ink (see picture below), these must be disposed into the yellow bucket. This ink is not food grade and cannot enter the food chain.



### Microbiological Limits

Salmonella is not present as it is controlled by the Salmonella vaccination programme and the Salmonella sampling and testing programme carried out as part of the Lion Code of Practice.

### Nutritional information

Ref. UK Foodcomp project consortium (Institute of Food Research, British Nutrition Foundation, LGC Ltd and Eurofins Laboratories Ltd)

#### On Pack Nutrition Labelling

	Energy	Fat	Saturates	Carbohydrate	Protein	Salt
Per 100g Whole raw egg*	547kJ 131kcal	9.0g	2.5g	0.0g	12.6g	0.39g

\* without shell

### Allergens

Eggs are the only allergen in the product. Controls prevent cross contamination of other allergens to the eggs, e.g. no eating in production area, dedicated workwear, handwashing, colour coded cleaning equipment.

### Packaging

Eggs will be packed on/in paper pulp or plastic packaging and corrugated cases.

### Minimum Best Before at delivery

19 days

### Storage Requirements

Between 5 and 20°C. Consumers advised to 'Keep refrigerated after purchase'

### Suitability for certain diets

Eggs are not suitable for vegan diets.

Eggs are suitable for vegetarian diets.

**GM Status**

Eggs are GM free.

**Country of Origin**

United Kingdom

**Contact Details**

<b>NAME</b>	<b>POSITION</b>	<b>ADDRESS</b>	<b>PHONE NUMBER/ MOBILE</b>	<b>E-MAIL</b>
<b>Mark Davison</b>	Managing Director	108 Ballygarvey Road, Ballymena	028 2565 3168/ 07720 464758	md@ballygarvey.com
<b>Alan Montgomery</b>	Production Manager		028 2565 3168/ 07733 147596	alan@ballygarvey.com
<b>Jill McCullagh</b>	Technical Manager		028 2565 3168	quality@ballygarvey.com

