

Document Reference: GES

Version: 17

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****

2018年

For Organic eggs: LION ORGANIC

LOGO BBDDMMM

0UK9****



* farm code may be printed elsewhere on the egg

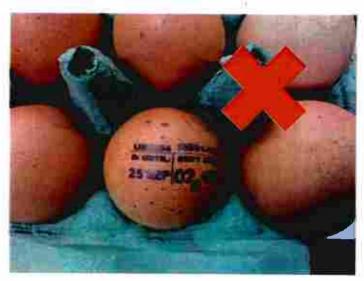
All Lion eggs shall be graded with a best before date of no more than 28 days from lay.



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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	547kJ	9.0g	2.5g	0.0g	12.6g	0.39g
raw egg*	131kcal					

^{*} 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.

Ballygarvey Eggs

Date of Issue: January 2023



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GM Status

Eggs are GM free.

Country of Origin United Kingdom

Contact Details

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