BHUTAN MANDATORY STANDARD FOR TABLE EGGS

1. PREAMBLE

This Standard is issued pursuant to the Food Rules and Regulations of Bhutan 2017.

2. SCOPE

This Standard applies to Table eggs produced by domesticated chicken hen.

3. DESCRIPTION

3.1 Product Definition

Table egg is an egg destined to be sold to the end consumer in its shell and without having received any treatment significantly modifying its properties.

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3.2 Process Definition

The primary production, sorting, grading, storing, transport, processing, and distribution of eggs in shell produced by domesticated chicken hen and intended for human consumption should to the extent possible follow the Codex Code of Hygiene for Egg and Egg Products (CAC/RAP 15-1976). Feed for the laying and/or breeding flock should not introduce, directly or indirectly, microbiological (e.g. *Salmonella*) or chemical contaminants (e.g. Aflatoxins) into eggs that present an unacceptable health risk to the consumer or adversely affect the suitability of eggs and egg products.

4. GRADES AND QUALITY FACTORS

General requirements

The product shall be clean, free from fecal matter, intact, free from foreign matter, objectionable odour and flavour. The product shall be free from visible fungal, insect or mite infestations.

Sorting, grading, and where appropriate, washing processes should result in clean eggs. Cracked, dirty, and unsafe/unsuitable eggs should be segregated from clean and intact eggs.

The cleaning process used for removing the bacterial load should not damage or contaminate the eggs. Incorrect cleaning of eggs can result in a higher level of contamination of eggs than existed prior to cleaning.

Broken/leaker and other unsuitable eggs should be segregated from eggs suitable for human consumption.

Classification

The eggs shall be classified according to the Grade designation and definition of quality mentioned in this standard,

Grade designation and definition of quality of table eggs produced in Bhutan

Grade	Weight Individual (gm)	Weight Per dozen	Weight Per unit of	Shell	Aircell	White	Yolk
A Large	53-59	(gm) 631-714	10 (gm) 526- 595	Clean, Unbroken Sound shape normal	Up to 4 mm In depth Practically Regular or better	Clear Reasonably firm	Well centered Free from defects Outline indistinct
A Medium	45-52	535-630	446- 525	Clean, Unbroken Sound shape normal	Up to 4 mm In depth Practically Regular or better	Clear Reasonably firm	Well centered Free from defects Outline indistinct
A Small	38-44	456-534	380- 445	Clean, Unbroken Sound shape normal	Up to 4 mm In depth Practically Regular or better	Clear Reasonably firm	Well Centered Free from defects Outline indistinct

Tolerance not more than 7% is allowed in classes A, B mentioned in items above for in the lower quality and less weight class eggs.

5. HYGIENE REQUIREMENTS

The products covered by the provisions of this Standard should be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP

1-1969), the *Code of Practice for egg and egg products* (CAC/RCP 15-1976), and other relevant Codex Codes of Hygienic Practice and Codes of Practice.

6. CONTAMINANTS

The maximum limits of veterinary Drug residues in eggs shall be according to the Bhutan Technical Regulation for Veterinary Drug residues.

The maximum limits of pesticide residues in eggs (whether fresh or for food processing) shall be according to the Bhutan Mandatory Standard for pesticide residues

The concentration of aflatoxin contaminated on the basis of solid material in the eggs and egg products shall be according to the Bhutan Mandatory Standard for Mycotoxins.

There shall be no colour marking on the eggs.

7. PACKAGING

Any suitable container filled safely with eggs to facilitate the handling processes. It is manufactured from appropriate material (e.g. paper tray) which does not allow contamination of the product. Cartons may be new or used, provided they are strong, clear, free of mold, mustiness, odours and in good condition

8. LABELLING PROVISIONS

It shall conform to the provisions of the Bhutan Standard for Labeling of Prepackaged Foods. Egg trays shall be labeled with date of collection, expiration date of 30 days from collection.

9. STORAGE

The eggs shall be stored under well aerated condition, preferably at 15 °C.