Section 1: Company Identification

National Pasteurized Eggs, Inc.
Davidson’s Safest Choice®
2963 Bernice Road, Lansing, Illinois 60438
Tel: 708-418-8500 | SafeEggsFoodservice.com

Section 2: Product Identity Information

Product Description
Pasteurized shell eggs – Shell eggs that have been pasteurized to destroy Salmonella bacteria and other pathogens in a precision, warm water bath pasteurization system.

Size
Produced from eggs sized according to USDA standards. (Actual shell sizes vary.)

Weights/Dozen
Extra Large ≥ 27 oz; Large ≥ 24 oz; Medium ≥ 21 oz

Shell
White
Yolk
Golden yellow
Albumen
Clear to slightly opaque

Hen
No hormones*

Section 3: Process

The process starts with freshly laid USDA Grade AA shell eggs from USDA approved, certified and inspected farms.

1. All natural water bath technology: The eggs are submerged into and move through large stainless steel water baths where the process uses precise time and temperature zones within the baths. The process is monitored and controlled by the NPE QA and proprietary computer software system for accuracy of pasteurization, without cooking the eggs.

2. The eggs are pasteurized to achieve the FDA standard of a 5-logarithmic reduction of Salmonella enteritidis bacteria.

3. Eggs are coated with a food-grade wax, providing an additional seal to further protect eggs from external contaminants.

4. After pasteurization, the eggs are dried, cooled, and then stamped with a logo, which designates produced by the Davidson’s™ precision pasteurization process.

5. Eggs are packed in 2.5 dozen paperboard foodservice flats, 6 to a case of 15 dozen. All cases are clearly labeled as Pasteurized Shell Eggs.

Section 4: Audits, Assurance, and Approvals

The NPE facilities and production are managed under documented HACCP procedures, adhering to defined SOPs and GMPs. The facility, eggs, and/or process are inspected by FDA, USDA, U.S. Military VETCOM, Bon Dente International and Orthodox Union Rabbinical Council. The eggs are Kosher Certified.

Section 5: Shelf Life

Cases are dated with a Julian date designating the day of pack.
Cases are dated with a “Best before” date of 67 days from the date of pasteurization.
Export and International Shelf Life: 90 days.

Section 6: Regulatory Background

FDA Food Code Standards—
Not a PHF (TCS)
Pasteurized shell eggs are not a potentially hazardous food, as specified by the FDA Food Code. Thus, they are exempt from PHF (TCS) time and temperature control requirements, and exempt from endpoint cooking time and temperature standards for shell eggs.

FDA Food Code Standards—
Recommended for HSPs
Pasteurized shell eggs are specified by the FDA Food Code for applications in serving Highly Susceptible Populations (HSPs).

FDA Food Code Annex—
Ready-to-Eat
“Pasteurized eggs provide an egg product that is free of pathogens and is a ready-to-eat food. The pasteurized product should be substituted in a recipe that requires raw or undercooked eggs.”

USDA Recommendation
“Use pasteurized eggs or egg products when preparing recipes that call for using eggs raw or undercooked.”

References:
www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm186464.htm
www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm186451.htm
www.fsis.usda.gov/Factsheets/Focus_On_Shell_Eggs

Section 7: Health, Safety, and Handling

Culinary Applications
Davidson’s™ brand pasteurized shell eggs are safe to use fully cooked, partially cooked, or raw.

Pooling
Safe to use in all recipes calling for pooled eggs.

Refrigeration
Keep refrigerated for quality. (Refrigeration not required for safety.) Refrigeration is recommended by the manufacturer during shipping, storage, and when not in use to ensure the best texture, taste, culinary performance, and shelf life. Quality will begin to diminish if left out of refrigeration or exposed to high temperatures during storage. Therefore, it is recommended to return eggs to refrigeration within 8 hours of removal from refrigeration.

Handling and Preparation
Once removed from shells, pasteurized shell eggs should either be placed under refrigeration or be cooked and served within four hours. If removed from their shell and held at ambient temperature, time as a public health control procedures should be implemented as per state and local health code requirements.

*No hormones are used in the production of shell eggs.
Section 8: Allergen

Eggs are classified by the FDA as a Big 8 food allergen. Caution and precautions warranted for individuals allergic to eggs.

Section 9: Culinary Performance

ACF Seal of Approval

Pasteurized shell eggs look, cook, and taste like ordinary shell eggs. Davidson’s Safest Choice® pasteurized shell eggs have received the American Culinary Federation (ACF) Seal of Approval.

Meringues

Due to the pasteurization process used, whipping pasteurized shell eggs into meringues performs best with addition of cream of tartar (1 tsp. for every 3 eggs). A non-oiled clean bowl and a whip attachment are recommended. As with unpasteurized shell eggs, pasteurized shell eggs with freshest dates are preferable for best results.

Section 10: Menu Warnings

As a non-PHF (TCS), raw or undercooked pasteurized shell eggs do not require food safety menu warnings.

Section 11: Recommended Uses for Pasteurized Shell Eggs

- In egg entrées prepared at cooking temperatures of less than 145°F for 15 seconds, e.g., sunny-side up, over easy or medium, poached eggs, soft-cooked eggs, basted eggs
- In egg dishes calling for raw or partially cooked eggs heated to less than 155°F for 15 seconds, e.g., spaghetti Carbonara, tiramisu, mousse, moist baked goods, homemade ice cream, Hollandaise sauce, Caesar salad dressing, eggnog, smoothies, egg washes
- In all egg dishes where ensuring minimum safe temperatures is not possible
- In banquet service and prep, including kiosk cook stations, catering, tableside preparations, non-refrigerated food preparation areas, and buffet stations
- In fast food, quick service menus, and breakfast sandwiches where eggs are prepared for guests on the go
- For trayline service, room service, cafeteria/grill prep, and steamtable presentation
- In foodservice kitchens where cracked and/or pooled shell eggs are used
- In any organization serving a significant percentage of Highly Susceptible Populations (HSPs), e.g., hospitals, skilled nursing facilities, assisted living, day care, or schools
- In any foodservice operation where preventing cross contamination is a priority

Medium Egg | Large Egg | Extra Large Egg
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**Nutrition Facts**

<table>
<thead>
<tr>
<th>Serving Size 1 egg (44g)</th>
<th>Serving Size 1 egg (56g)</th>
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<td>Calories from Fat 15</td>
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<td>Calories from Fat 25</td>
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<td>% Daily Value*</td>
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<td>Iron 4%</td>
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*Percent Daily Values are based on a 2,000 calorie diet. Your values may be higher or lower depending on your calorie needs.

Calories: 2,000 | Calories: 2,000 | Calories: 2,000
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This document and attributes of quality and safety described herein apply only to eggs processed by Safest Choice Technology™.

Any questions related to these specifications should be directed to National Pasteurized Eggs, Inc. at 800-410-7619.


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