

Standard 2.2.2 – Eggs

The Board of Food Standards Australia New Zealand gives notice of the making of this Standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on **26 November 2012**.

Dated 20 May 2011



Standards Management Officer

Delegate of the Board of Food Standards Australia New Zealand

Standard 2.2.2

EGGS

(Australia only)

Purpose and commentary

This Standard prohibits the sale or supply of unacceptable eggs for catering and retail sale purposes and requires that eggs for retail sale or catering purposes must be marked with the producers’ or processors’ unique identification. These requirements do not apply in New Zealand.

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1 Interpretation

(1) The definitions in Standard 4.2.5 apply to this Standard.

(2) In this Standard –

**catering purposes** includes food supplied to catering establishments, restaurants, canteens, schools, hospitals, and institutions where food is prepared or offered for immediate consumption.

**retail sale** means sale to the public.

2 Sale or supply of unacceptable eggs

Unacceptable eggs must not be sold or supplied for catering purposes or retail sale.

Editorial note:

Under Standard 4.2.5, an ‘unacceptable egg’ is a cracked (including broken) egg or a dirty egg or unprocessed egg pulp. See Standard 4.2.5 for definitions of cracked eggs and dirty eggs.

3 Traceability

Eggs for retail sale or for catering purposes must be individually marked with the producers’ or processors’ unique identification.

Editorial note:

This Standard does not apply in New Zealand as it relates to matters outside the scope of the *Agreement between the Government of Australia and the Government of New Zealand concerning a Joint Food Standards System*.