

# Egg definitions

Batch	The quantity of product manufactured in a 24-hour production period
Blended egg product mixture	A product consisting of at least 80% (by weight) egg white or yolk, or both, and other ingredients (eg salted or sugared yolks, scrambled egg mix)
Broken egg	An egg with a cracked shell and a broken shell membrane
Candling	Examining the interior condition of an egg and the integrity of the shell by rotating or causing the egg to rotate in front of, or over, a light source that illuminates the contents of the egg. This method is used to identify defects such as cracks, soft shells, bloodspots etc.
Cracked egg	An egg with a cracked shell (where a crack is visible by the naked eye or by candling) and an unbroken shell membrane
Dirty egg	An egg whose shell is contaminated with visible faeces, soil or other matter (not including labels, stickers or ink stamps)
Dry cleaning	Passing a clean dry cloth over an egg shell to remove visible faeces, soil or other matter from the shell
Egg business	A business that: <ul style="list-style-type: none"> <li>• produces, washes, grades or dry cleans more than 20 dozen eggs in any week</li> <li>• examines more than 20 dozen eggs in any week to detect cracks</li> <li>• manufactures products with at least 80% egg white or yolk, or both</li> <li>• pasteurises products with at least 80% egg white or yolk, or both</li> <li>• manufactures specialty eggs</li> <li>• stores or transports products with at least 80% egg white or yolk, or both, cracked eggs or specialty eggs</li> </ul>
Egg grader	A person or business that washes eggs and/or examines eggs to detect cracks
Egg processor	A person or business that: <ul style="list-style-type: none"> <li>• manufactures (eg collecting pulp) or pasteurises products with at least 80% egg white or yolk, or both, for sale, or</li> <li>• manufactures specialty eggs for sale</li> </ul>
Egg producer	A person or business that produces eggs for sale
Egg product	Whole or part of an egg's contents with the shell removed, whether in liquid, frozen or dried form (eg liquid pulp, frozen pulp, dried egg powder)
Egg storage facility	Refers to a stand-alone facility that stores cracked eggs, specialty eggs or products with at least 80% egg white or yolk or both. Does not apply to facilities that store whole eggs or dried egg products. Does not apply to the storage of cracked eggs, specialty eggs or products with at least 80% egg white or yolk or both on the premises of a business that is licensed with the Authority to: <ul style="list-style-type: none"> <li>• examine more than 20 dozen eggs in any week to detect cracks,</li> <li>• manufacture or pasteurise products with at least 80% egg white or yolk, or both, or</li> <li>• manufacture specialty eggs</li> </ul>
Egg transport vehicle	Refers to vehicles that transport cracked eggs, specialty eggs or products with more than 80% egg white or yolk, or both Does not apply to vehicles that transport whole eggs or dried egg products

Examining to detect cracks	Conducting the final crack detection (eg candling) before sale Does not include random visual inspection for quality control (eg size, weight, very dirty, large cracks, broken)
Food safety program (FSP)	As described in Standard 3.2.1 – <i>Food Safety Programs</i> of the Food Standards Code
Licensed egg business	An egg business that holds a licence with the NSW Food Authority authorising the business to conduct certain activities
Manufacture	To make or process food products by hand or machinery
Non-reticulated water supply	Any water supply not piped into a business by either a water utility or local council. It includes rainwater, groundwater (eg bore water), and surface water
Notified egg farm	A small egg farm that produces no more than 20 dozen eggs for sale in any week and has informed the NSW Food Authority of its business' details via the Food Notify website or a paper based notification form
Pasteurise	A mild heat treatment process applied to food to destroy a designated number of foodborne pathogens, spoilage organisms and enzymes
Specialty eggs	Under the Egg Food Safety Scheme, specialty eggs are defined as: <ul style="list-style-type: none"> <li>• century eggs (preserved by coating eggs in a mixture of clay, ash, salt, lime, and tea leaves or rice husks for several weeks to several months),</li> <li>• salted eggs (preserved by immersing eggs in brine, or coating them individually with a paste of salt and mud or clay), or</li> <li>• balut eggs (fertilised eggs with nearly-developed embryos inside)</li> </ul> Specialty eggs are usually made with duck, chicken or quail eggs Does not refer to added-value fresh eggs (eg free range, organic, Omega-3 enriched)
Unsafe food	Food that has become contaminated with pathogenic bacteria or viruses and is likely to cause illness or other physical harm to the person eating it (eg not processed correctly, left out of temperature control for too long) Does not include food that causes adverse reactions in people with food allergies or sensitivities
Unsuitable food	Food that: <ul style="list-style-type: none"> <li>• is damaged, deteriorated or perished</li> <li>• contains any damaged, deteriorated or perished substance</li> <li>• is from a diseased animal, or a dead animal that has not been properly slaughtered</li> <li>• contains foreign matter, or matter in quantities not permitted by the Food Standards Code (ie biological or chemical agents, other matter or substances eg insects, nails, string)</li> </ul>
Washing	A continuous process of cleaning dirty eggs in water using detergents or sanitisers. Time, temperature and pH are controlled during this process. May involve multiple stages (eg wash, sanitise, and rinse)

### More information

- visit the NSW Food Authority's website at [www.foodauthority.nsw.gov.au/industry](http://www.foodauthority.nsw.gov.au/industry)
- phone the helpline on 1300 552 406