# **Knowledge Centre**

## Ideal Eggs (Class A)



# Grading eggs on farm

For all those new to egg production we have a handy guide to acceptable seconds and eggs unsuitable for processing.

#### **Always Ensure**

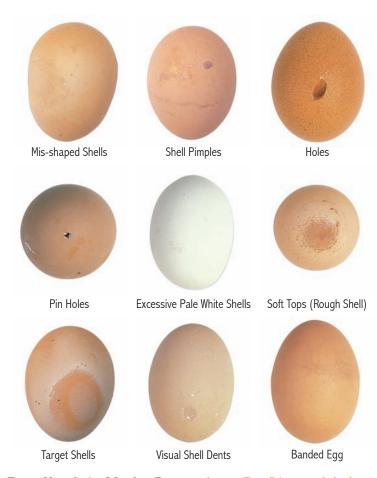
- All staff handling eggs are trained in basic food hygiene.
- Strict hand washing is observed before and after handling eggs.
- All eggs are collected frequently after lay.
- Dirty and cracked eggs are handled separately and removed at the earliest opportunity.
- Use only clean, sound egg trays.
- Store eggs after collection in rooms separate from poultry. Such stores to be cooled naturally or artificially to maintain an even temperature below 20°C.
- All production and packing units, equipment must be kept in a hygienic condition and cleaned regularly.
- Packing and egg stores mustbe proofed against insect/rodents and offer no risk of taint.
- Only food grade chemicals to be used in egg rows/stores. Domestic bleach/pine or perfumed household cleaners must not be used.

## Acceptable Seconds - Suitable for Processing (Class B)



# **Knowledge Centre**

# Acceptable Seconds - Suitable for Processing (Class B)



**Eggs Not Suitable for Processing - For Disposal Only** 

