

What if I want to make claims about the eggs?

False or misleading claims

Legislation prohibits the use of any false, misleading or deceptive claims including those made using statements, words, brands, pictures, labels or marks.

Any labelling claims on egg cartons or in accompanying documentation about the manner in which the laying hens are kept (for example, free range or barn laid eggs) must be truthful. If you are making such claims, you also must not mix eggs from hens kept under different conditions.

Health or nutrition claims

If you want to make a claim on egg cartons or in accompanying documentation that your eggs have beneficial properties you must have evidence to back this up.

If you want to make health or nutrition claims about your eggs, for example a health claim about folate or a claim that eggs have beneficial nutrition properties, e.g. omega-enriched eggs, you must follow the rules in the Code. The Code contains a new Nutrition, Health and Related Claims Standard. Before making a claim you need to check what is permitted in the Code.

Keep eggs cool for longer shelf life

There is no legally required temperature for storing eggs, but they will have a longer shelf life if kept cool. MPI recommends that:

- eggs stored at room temperature should only have a shelf life of 21 days from the date of lay; and
- eggs with a shelf life of 35 days from the date of lay should be stored at 15°C or lower.

In general, eggs should not have a best before date of longer than 35 days.

Don't make up your own best before dates: Use the information provided by your supplier.

Regularly check stocks of eggs to make sure they are not beyond their best before date. Sell or use the oldest eggs first.

Keep eggs somewhere cool (refrigerated if possible) and out of direct sunlight during storage, display and transport.

What if I receive dirty or cracked eggs from my supplier?

Dirty eggs can pass harmful organisms to handlers and other foods that could make people ill.

Cracked eggs can only be sold to food businesses that will pasteurise or cook them, as this cooking process will eliminate any harmful organisms that may have been on or in the eggs.

If you receive very dirty eggs (for example, eggs that are heavily encrusted with dirt or faecal matter) ask your supplier for clean ones.

If the problem isn't fixed, look for a new supplier and inform MPI.

More information

A full explanation of the requirements for producers and sellers of eggs can be found on the MPI website at: <http://mpi.govt.nz/processing/poultry-and-eggs/egg-production-and-processing/>

Food Standards Code requirements can be found at: <http://www.foodstandards.govt.nz/code/Pages/default.aspx>

You can find more information in the detailed guide *Understanding food labelling requirements for shell eggs and egg products*: <http://mpi.govt.nz/dmsdocument/1215-food-labelling-requirements-for-eggs-and-egg-products>

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Labelling and selling eggs in their shells (shell eggs)

All food for sale needs to meet the labelling requirements of the Australia and New Zealand Food Standards Code (the Code), so consumers can make an informed choice about their purchase. **Eggs are no exception.**

Selling shell eggs – the basics

You will need to provide information about shell eggs that you sell, regardless of whether you retail them in:

- egg cartons;
- on trays – wrapped or unwrapped; or
- in bags or other packaging.



What must be on the labels attached to retail shell eggs?

- **The name of the food – eggs.**
- **A lot identification: For example, a date mark and the premises where the food was packed or prepared.**
- **The supplier's name and business (street) address in New Zealand or Australia. "Supplier" includes the packer, manufacturer or vendor.**
- **Best before date.**
- **Nutrition Information Panel (NIP).**
- **A statement on how eggs should be stored.**
- **Number of eggs, net weight or volume. This is covered in Weights and Measures Regulations 1999.**

You do not need to label eggs if you:

- sell eggs that aren't in a container or wrapper; or
- pack eggs in front of the purchaser; or
- sell eggs directly from the farm where they were laid; or
- sell eggs at a fundraising event.

However, if a customer asks for it, the Code requires you to provide:

- the name of the food;
- directions for storage;
- nutrition information (if you are making a claim about the eggs).

You could put this information on a notice placed with, or close by the eggs, or tell customers who ask. It's important to make sure the information is accurate for different batches of eggs sold.

Can I repackage shell eggs?

Yes, but if you re-package eggs you need to:

- handle the eggs hygienically and discard any cracked eggs;
- ensure you do not use eggs from different batches to make up a full pack unless they are from exactly the same supplier and the information on both packs is exactly the same. This ensures that eggs can be accurately traced in the event of a food safety problem or complaint;
- ensure the packaging is visibly clean and undamaged to avoid contamination of the eggs; and
- label the packs with the correct information.

NOTE: If using recycled egg packaging, you must completely remove or deface any false or misleading information (including any names or contact details of other producers). Only use recycled packaging if it is visibly clean.

Can I sell eggs wholesale to others for use in catering or to onsell?

Yes, but you need to follow certain rules.

- Where you receive eggs in bulk for packaging, make sure your supplier gives you enough information to accurately label the eggs before you sell them.
- Follow the labelling requirements in standard 1.2.1 of the Code. You will still need the information outlined in the section *What must be on the labels attached to retail shell eggs?* but there may be options about how the information can be provided. There is further information about these requirements at: <http://www.foodstandards.govt.nz/code/Pages/default.aspx>

What if I receive eggs that aren't properly labelled?

If you receive eggs without the necessary information, ask your supplier:

- for the correct information or labels so that you can accurately label the eggs; or
- to provide eggs that are properly labelled.

If the problem isn't fixed, look for a new supplier and inform MPI.

What needs to be on a nutrition information panel (NIP)?

The minimum information required in the NIP is set out as follows:

NUTRITION INFORMATION		
Servings per package: 12		
Serving size: 46g		
	Average quantity per serving	Average quantity per 100 g
Energy	274 kJ	596 kJ
Protein	5.9 g	12.8 g
Fat, total	4.6 g	10.1 g
– saturated	1.4 g	3.1 g
Carbohydrate	0.1 g	0.3 g
– sugars	0.1 g	0.3 g
Sodium	61 mg	133 mg
Insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)

