



## **Economic and Social Council**

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### **Economic Commission for Europe**

Steering Committee on Trade Capacity and Standards

**Working Party on Agricultural Quality Standards**

**Specialized Section on Standardization of Meat**

**Twenty-fifth session**

Geneva, 29-31 August 2016

Item 5 of the provisional agenda

Amendments to UNECE Standards

### **Eggs and Egg Products – proposals by delegations<sup>\*</sup>**

The following document compiles comments and proposals by the delegations of France and Serbia for the UNECE Standard for Eggs-in-shell and the UNECE Standard for Egg products. The document is for review and decision.

\* Submitted on the above date to include most recent contributions of delegations.

## **Comments by the delegation of France**

We believe that the UNECE standard for egg products is not satisfactory in the area of dry matter composition. In our investigations, we have found different compositions from those included in the standard. We would therefore like to ask for a change of the egg products' dry matter composition values for egg yolk.

In fact, in 35 composition analyzes (a small amount but considered officially representative samples), our averages for liquid whole eggs were at 23% of dry matter (+ or - 0.5), for whites at 11% minimum but 43% min for yolk.

The industry data therefore shows that the value of 43% is typical for a standard quality product while the UNECE standard sets the value at 40%. This allows manufacturers to add water or white in the yolk to obtain the value of the 40% included in the international standard which is the reference in the absence of stricter rules.

In general we have observed a deterioration in the quality of egg products between 2010 and 2015 primarily for yolk and, this is precisely the value that most differs with the UNECE standard.

## **Comments by the delegation of Serbia**

### **UNECE Standard for Eggs-in-shell**

#### **List of proposed corrections:**

##### *Paragraph 3:*

UNECE code: 80 and 81

These codes (80 and 81) are used for Equine (horse)

##### *Paragraph 11*

Also, maximum temperature should be defined (+20°C)

Footnotes 2: Insert full reference for EU standard.

##### *Paragraph 39 (a)*

''sanitized by special methods''. Which methods?

##### *Paragraph 77*

Data field No. 18

18 - Quality and trade description conformity assessment, change with: Specified standard

### **UNECE Standard for Egg products**

#### **List of proposed corrections:**

##### *Paragraph 3*

UNECE code: 90

This code (90) is used for Edible meat co-products

*Paragraph 4*

''intended for use in the manufacture of food for human consumption''

Suggestion: egg products can also be used for direct human consumption

*Paragraph 30 (d)*

''The taste, colour and odour'', rearrange: ''The colour, odour and taste''.

*Paragraph 47 (a)*

Insert: Concentrated blended egg product

*Paragraph 52*

(data field 15), change with: (data field 17)

*Paragraph 54*

''any extraneous taste, odour or colour'', rearrange: ''any extraneous colour, odour or taste''

*Paragraph 56–62*

Data field from P1 to P6 – where are these cods used?

*Paragraph 65*

Data field No. 7, 8, 9, 10, 11

7 - Not acidified

8 - Not heat treated

9 - Not treated with ionizing radiation

10 - Not treated with UV radiation

11 - Not refrigerated

or

Not specified

Data field No. 13

13 - Without additives

or

Not specified

Data field No. 17

17 - Quality assessment according to specified standard, change with: Specified standard

*Paragraph 66*

Analysis are shown in Annex II

Sampling methods are not shown

*Paragraph 67*

Insert full reference for Codex Code...

*Annex I*

What means: 1, 2, 3, 4, 5, 6, 7, 8

It is necessary to describe the measurement procedure for pH in dry samples (after reconstitution)

Alpha-amylase is not shown and criteria for its content also is not shown (absence)

*Annex II*

Title: Sampling methods are not shown

A General, change with: A. General

*Paragraph 5*

Insert analysis for: Protein, Lactic acid and Succinic acid

*Paragraph 12*

Insert these products:

Liquid albumen product

Frozen albumen product

Dried albumen product

Products under (g), (h) and (i) are not mentioned before.

Method 2: Alpha-amylase test is not shown in Annex I

*Paragraph 27*

Insert these products:

Liquid albumen product

Frozen albumen product

Dried albumen product

Products under (g), (h) and (i) are not mentioned before.

*Paragraph 30*

Insert full reference for AOAC.

Missing reference methods for protein and pH.

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