

Survey of Egg Products Processing Plants

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Survey of Egg Products Processing Plants

Instructions

The U.S. Department of Agriculture, Food Safety and Inspection Service (USDA, FSIS), has contracted with RTI International to conduct a survey of egg products processing plants. This survey, a follow-up to a survey that was conducted in 2003, collects information about industry's use of food safety technologies and practices. The purpose of this new survey is to understand changes in industry's use of food safety technologies and practices and to collect accurate, up-to-date information to guide policy making and help FSIS fulfill its regulatory responsibilities with the minimum burden possible to industry.

Participation in this survey is very important, and we thank you for your help. This survey research will benefit the egg products processing industry by improving the Agency's understanding of current industry practices. As a respondent to the survey, you will receive a summary report of the survey results.

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Survey of Egg Products Processing Plants

Instructions

Please answer all questions as they pertain to the specific plant named in the email invitation with the survey link. By "plant" we mean all the buildings and facilities used for processing operations within the general area of the address shown in the email.

Please consult with other members of your organization if you do not know the answer to a particular question. Please try to answer all of the questions. For questions that ask for numbers or percentages, **your best estimate is acceptable**. For purposes of this survey, certain words have particular meanings. For any word printed in **red bold** type in a question, please read the definition below the question.

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Survey of Egg Products Processing Plants

Instructions

Participation in this survey is voluntary. **The data you provide will be kept strictly confidential. Responses to the survey will not be used as the basis of enforcement action against this plant. We will report only unidentified data to FSIS. The study results will be reported to the public only in aggregated form so that individual plants or firms cannot be identified.**

Please complete the survey within 10 business days.

Questions?

Contact the Survey Helpline

If you have any questions as you complete the survey, please send an email to xxxx@rti.org or call toll-free at xxx-xxxx-xxxx. We operate the Helpline on weekdays from 9:00 a.m. to 5:00 p.m. EST.

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Survey of Egg Products Processing Plants

1 Egg Products Processing Operations

1.1 Which statement below describes how this plant receives **egg inputs***?
(*By **egg inputs** we mean eggs that are received for further processing and/or repackaging.)

- 1. This plant receives shell eggs only
- 2. This plant receives both shell eggs and liquid or dried eggs
- 3. This plant receives liquid eggs only
- 4. This plant receives dried eggs only

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1.2 What is the source of eggs processed by this plant?

*Enter responses as a percentage of annual production between zero and 100 for each source of eggs listed below.
Responses should add to 100%.*

Inline Layer Facilities (%)	<input type="text"/>
Offline Layer Facilities: Company-Owned or Contracted Layer Facilities (%)	<input type="text"/>
Offline Layer Facilities: Open Market Purchases (%)	<input type="text"/>
Total	<input type="text"/>

Does this plant only receive **restricted eggs***?

(*By **restricted eggs** we mean eggs that are dirts, checks, inedibles, or loss.)

- 1. Yes
- 2. No

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1.3 What is the **age*** of non-restricted eggs when they are received at this plant?
For each age category shown below, enter your responses as a **percentage of annual production** between zero and 100.
Responses should add to 100%.

Less than 1 day (%)	<input type="text"/>	<input type="button" value=""/>
1 to 3 days (%)	<input type="text"/>	<input type="button" value=""/>
4 to 6 days (%)	<input type="text"/>	<input type="button" value=""/>
7 to 10 days (%)	<input type="text"/>	<input type="button" value=""/>
11 to 15 days (%)	<input type="text"/>	<input type="button" value=""/>
16 to 20 days (%)	<input type="text"/>	<input type="button" value=""/>
21 days or older (%)	<input type="text"/>	<input type="button" value=""/>
Total	<input type="text"/>	<input type="button" value=""/>

*By **age** we mean number of days since eggs were collected from the layer facility.

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1.4 What percentage of eggs processed at this plant are restricted eggs?

- 1. None
- 2. Less than 5 percent
- 3. 6 to 10 percent
- 4. 11 to 20 percent
- 5. 21 to 50 percent
- 6. 50 to 100 percent

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1.5 What is the age of restricted eggs when they are received at this plant?
For each age category shown below, enter your responses as a percentage of annual production between zero and 100. Responses should add to 100%.

Less than 36 hours (%)	<input type="text"/>
36 hours to 3 days (%)	<input type="text"/>
4 to 6 days (%)	<input type="text"/>
7 to 10 days (%)	<input type="text"/>
11 to 15 days (%)	<input type="text"/>
16 to 20 days (%)	<input type="text"/>
21 days or older (%)	<input type="text"/>
Total	<input type="text"/>

Does this plant only receive eggs from an inline source?

- 1. Yes
- 2. No

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1.6 Are eggs that are received by your plant within 36 hours of lay refrigerated during transportation to this plant?

- 1. This plant does not receive eggs within 36 hours of lay
- 2. Yes
- 3. No

1.7 Considering all sources of eggs processed by this plant, once eggs are received at this processing plant, how long are they stored before breaking?

For each time category shown below, enter your responses as a percentage of annual production between zero and 100. Responses should add to 100%.

Less than 1 day (%)	<input type="text"/>
1 to 3 days (%)	<input type="text"/>
4 to 6 days (%)	<input type="text"/>
7 to 10 days (%)	<input type="text"/>
11 to 15 days (%)	<input type="text"/>
16 to 20 days (%)	<input type="text"/>
21 days or older (%)	<input type="text"/>
Total	<input type="text"/>

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1.8 At what temperature are eggs stored at this plant before breaking?

- 1. 45°F or below
- 2. 46°F to 59°F
- 3. 60°F or higher

1.9 To what temperature do you temper eggs before breaking?

- 1. This plant does not temper eggs before breaking
- 2. 45 to 60°F
- 3. 61 to 75°F
- 4. 76 to 90°F
- 5. 91°F or above

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1.10 Which of the technologies, equipment, or practices listed below are currently used by this plant? **Check all that apply.**

- 1. In-shell pasteurization process
- 2. **Advanced pasteurization technology***
- 3. Liquid egg concentrating technology (for example, reverse osmosis)
- 4. **Integrated, computerized processing system****
- 5. Environmentally controlled packaging system
- 6. Egg white drying process (with or without ingredients)
- 7. Egg yellow drying process (with or without ingredients)
- 8. Enzyme modified yellow process
- 9. Repackaging of dried egg whites product
- 10. Repackaging of dried yellow egg product
- 11. Other new technologies (specify - next screen)
- 12. None of the above

*By **advanced pasteurization technology** we mean validated processing technologies that result in *Salmonella* negative product.

By **integrated, computerized processing system we mean the use of computerized systems to manage and control part or all of a manufacturing process.

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1.10 Other new technologies (please specify)

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1.11 Which product forms are produced by this plant? **Check all that apply.**

- a. Liquid
- b. **Blended*** and liquid
- c. Frozen
- d. Blended and frozen
- e. Dried
- f. Blended and dried
- g. Extended shelf life liquid
- h. **Inedible****

*By **blended** we mean egg products that contain non-egg ingredients.

By **inedible we mean egg products that are sold (not discarded) for pet food or other nonedible uses.

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Survey of Egg Products Processing Plants

1.11 For each product form, provide an estimate of the total pounds produced by this plant during the past year and the **typical*** lot size.
(*By **typical size**, we mean an approximation of lot size for most production runs.)

a. Liquid

Annual production (pounds)

Average lot size (pounds)

b. Blended and liquid

Annual production (pounds)

Average lot size (pounds)

c. Frozen

Annual production (pounds)

Average lot size (pounds)

d. Blended and frozen

Annual production (pounds)

Average lot size (pounds)

All answers you give in this survey will be kept strictly confidential. Your best estimates for product volumes are acceptable.

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Survey of Egg Products Processing Plants

1.11 For each product form, provide an estimate of the total pounds produced by this plant during the past year and the **typical*** lot size.
(*By **typical size**, we mean an approximation of lot size for most production runs.)

e. Dried

Annual production (pounds)
Average lot size (pounds)

f. Blended and dried

Annual production (pounds)
Average lot size (pounds)

g. Extended shelf life liquid

Annual production (pounds)
Average lot size (pounds)

h. Inedible

Annual production (pounds)
Average lot size (pounds)

All answers you give in this survey will be kept strictly confidential. Your best estimates for product volumes are acceptable.

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1.12a Which of the following types of whole egg products are produced at this plant? **Check all that apply.**

- a. Plain whole eggs
- b. Whole egg blends (with less than 2% added non-egg ingredients)
- c. Fortified whole eggs and blends (24-38% egg solids, 2-12% added non-egg ingredients)
- d. Whole eggs with less than 2% added salt
- e. Whole eggs with 2-12% added sugar

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Survey of Egg Products Processing Plants

1.12a For each whole egg product type this plant produces, provide the time and temperature for pasteurization.

a. Plain whole eggs

Pasteurization time (minutes)

Pasteurization temperature (°F)

b. Whole egg blends (with less than 2% added non-egg ingredients)

Pasteurization time (minutes)

Pasteurization temperature (°F)

c. Fortified whole eggs and blends (24-38% egg solids, 2-12% added non-egg ingredients)

Pasteurization time (minutes)

Pasteurization temperature (°F)

d. Whole eggs with less than 2% added salt

Pasteurization time (minutes)

Pasteurization temperature (°F)

e. Whole eggs with 2-12% added sugar

Pasteurization time (minutes)

Pasteurization temperature (°F)

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1.12b Which of the following types of egg yolk products are produced at this plant? *Check all that apply.*

- a. Plain yolks
- b. Yolks with greater than 2% salt added
- c. Yolks with greater than 2% sugar added
- d. Yolks with less than 2% non-egg ingredients
- e. Yolks with greater than 2% non-egg ingredients

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Survey of Egg Products Processing Plants

1.12b For each egg yolk product type this plant produces, provide the time and temperature for pasteurization.

a. Plain yolks

Pasteurization time (minutes)

Pasteurization temperature (°F)

b. Yolks with greater than 2% salt added

Pasteurization time (minutes)

Pasteurization temperature (°F)

c. Yolks with greater than 2% sugar added

Pasteurization time (minutes)

Pasteurization temperature (°F)

d. Yolks with less than 2% non-egg ingredients

Pasteurization time (minutes)

Pasteurization temperature (°F)

e. Yolks with greater than 2% non-egg ingredients

Pasteurization time (minutes)

Pasteurization temperature (°F)

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Survey of Egg Products Processing Plants

1.12c Which of the following types of egg white products are produced at this plant? **Check all that apply.**

- a. Plain egg whites (no chemicals)
- b. Egg whites with less than 2% non-egg ingredients
- c. Egg whites with greater than 2% non-egg ingredients
- d. Egg whites with processing aids
- e. Egg whites with processing aids and less than 2% non-egg ingredients
- f. Egg whites with processing aids and greater than 2% non-egg ingredients
- g. **Egg substitutes***

*By **egg substitutes** we mean egg white products that are made nutritionally equivalent to an egg product by the addition of vitamins and minerals.

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Survey of Egg Products Processing Plants

1.12c For each egg white product type this plant produces, provide the time and temperature for pasteurization.

a. Plain egg whites (no chemicals)

Pasteurization time (minutes)

Pasteurization temperature (°F)

b. Egg whites with less than 2% non-egg ingredients

Pasteurization time (minutes)

Pasteurization temperature (°F)

c. Egg whites with greater than 2% non-egg ingredients

Pasteurization time (minutes)

Pasteurization temperature (°F)

d. Egg white with processing aids

Pasteurization time (minutes)

Pasteurization temperature (°F)

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Survey of Egg Products Processing Plants

1.12c For each egg white product type this plant produces, provide the time and temperature for pasteurization.

e. Egg whites with processing aids and less than 2% non-egg ingredients

Pasteurization time (minutes)

Pasteurization temperature (°F)

f. Egg whites with processing aids and greater than 2% non-egg ingredients

Pasteurization time (minutes)

Pasteurization temperature (°F)

g. Egg substitutes

Pasteurization time (minutes)

Pasteurization temperature (°F)

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1.13 Does this plant use **processing aids*** in producing egg whites?

- 1. This plant does not produce egg whites
- 2. Yes
- 3. No

*By **processing aids** we mean substances that enable pasteurization at a lower temperature while achieving the same lethality and minimizing the impact on the functional properties of the product.

1.14 Which statement(s) below describes this plant's importing practices for egg inputs? **Check all that apply.**

- 1. This plant does not receive imported shell or liquid eggs
- 2. This plant receives imported shell eggs
- 3. This plant receives imported liquid eggs

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