

You must rotate your stock to ensure that it remains within the stated weight and quality grades. It is better to take regular small deliveries of eggs to ensure freshness.

Eggs may only be sold for a maximum of 21 days after they were laid, i.e 7 days **before** the best before date.

### The quality and weight grades of eggs

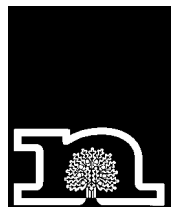
Eggs for retail sale must be Class A and except for those covered in "How can I sell my own eggs?" must have been graded at a Registered Packing Station.

You must not sell any visibly cracked eggs at all.

Only the following weight grades are permitted for Class A eggs. No other terms may be used to describe the weights of Class A eggs on retail sale:

XL	or	Very large	are eggs from	73g	upwards
L	or	Large	are eggs from	63g	Up to (but not including) 73g
M	or	Medium	are eggs from	53g	Up to (but not including) 63g
S	or	Small	are eggs below	53g	

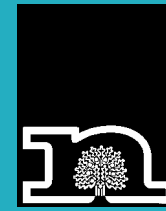
*This leaflet is a brief summary of the law affecting your business. It is not an authoritative document on the law and is only intended for guidance. For further details or clarification please contact the Trading Standards Service.*



#### Contacting us

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Nottinghamshire  
County Council

# Business Information

## Sale and Labelling of Eggs

This leaflet covers the retail sale and labelling of hens eggs, whether you own the production, bought them in on trays or pre-packed them.

Any queries regarding the other sales of eggs (such as to caterers or by auction) and Registered Egg Packers/Wholesalers should be directed to the Egg Marketing Inspectorate in Nottingham (0115) 9291191.

### How can I sell my own eggs?

Generally eggs must be graded and fully labelled when sold. However, you can sell your **own** eggs, ungraded, direct to the consumer for **their own use** only:

- from your own farm, where the eggs were produced.
- by local door to door selling.

In addition you may sell your own eggs from your own stall either at a car boot sale or in your local public market. However, from 1 July 2005, these eggs will also need to be individually stamped with a code identifying the farming method, the country of origin and the producer. The information must be given in this order.

*(See our separate leaflet 'Private sales of Hens Eggs for more information).*

You must not use Weight or Class descriptions which form part of the Regulations (see "The Quality and Weight Grades of Eggs") but you should give a 'Best Before' date with all the eggs you sell and appropriate storage information.

If you sell your eggs in any other manner you will almost certainly need to be a packing station registered by the Egg Marketing Inspectorate who can be contacted on the number above.

### How must eggs be labelled when sold?

If sold loose on trays, each tray or group of trays displayed must be accompanied by:

1. The Weight Grade (see overleaf)

*Please turn over...*

2. The Quality Class (always Class A)
3. The Farming Method (e.g. eggs from free range hens)(from 1 January 2004) or code
4. The Registered Packing Station number
5. The 'Best Before' date (a maximum of 28 days from when the egg was laid)
6. Appropriate storage instructions (e.g. keep refrigerated after purchase).

This information should be on the boxes or invoices from your supplier. Retailers should not pack eggs from trays into small egg boxes in advance of a sale. Only registered egg packers are permitted to do this. You can provide egg boxes for customers to use.

### How must eggs be labelled when sold in small packages?

The pre-pack (small box) must be labelled with all the information mentioned in 1. to 6. above, plus

7. The Packers Name and address or that of the concern for whom the eggs were packed.
8. The number of eggs contained in each pre-pack.

Alternatively, provided they are not EXTRA eggs, the eggs may be packed in a mixture of weight grades, in which case instead of the weight grade they must be labelled with

- the total net weight and
- either the statement 'eggs of different sizes' or an indication of the various weight grades.

### Typical Label

Keep Eggs Refrigerated after purchase		
6	Class A	Free Range Eggs
Size: Very Large	Best Before: 30/09/04	
<i>Poachers Eggs, Boilers Farm, Little Scrambling, Nottinghamshire</i>		
Tel: 0115 9774972		
<b>PS No: UK.6.00</b>		

Consumer advice  
 No of eggs, Quality class,  
 Special Marketing term  
 Weight grade & best before  
 date  
  
 Contact details  
  
 Packing Station number

The pre-pack may also be labelled with the following useful information:

- a) The selling price
- b) A bar code for EPOS (Electronic Point of Sale) and stock control use
- c) The packing date (when the eggs were packed into small boxes) and/or the laying date
- d) A trader name, advertising or statements designed to improve egg sales may be included on the label, providing the information is not misleading
- e) Information as to the origin of the eggs (subject to specific labelling provisions)
- f) Information as to how the hens were fed.

### What are the farming methods?

The farming methods used to raise hens are:

'Free Range', 'Barn', 'Eggs from caged hens'.

**Since 1 January 2002 the descriptions 'Perchery', 'Deep Litter' and 'Semi-Intensive' are no longer recognised and may not be used.**

### Are there special rules for free range or other eggs?

There are strict rules governing sales of 'Special Marketing Terms' eggs - such as free range eggs. The terms shown (see above) may only be used if:

- the eggs come from farms which comply with the relevant requirements of The Egg Marketing Standards Regulations and The Welfare of Laying Hens Directive; and
- the eggs were packed by Packing Stations specifically registered to pack that type of egg.

If the eggs are sold loose the method of farming (i.e. 'F/range', 'Eggs from Caged Hens' or 'Barn') must be printed on every egg at the Registered Packing Station.

Code explanations are also acceptable.

### How should I store and handle eggs?

You should keep them cool (but not chilled), and protect them from changes to and extremes of temperature, between 5°C and 17°C is suitable.

You should keep them out of direct sunlight and away from other goods which might flavour them such as onions or washing powders.

*Please turn over...*