

AMS Frozen Pasteurized Whole Eggs Microbial Performance - Fiscal Year: 2019<sup>1,2/</sup>

<u>Contractor</u>	<u># Lots Produced</u> <i>(% of Total)</i>	<u>Standard Plate Count<sup>3/</sup></u>		<u>Total Coliforms<sup>4/</sup></u>		<u>Salmonella<sup>5/</sup></u>	
		<u># Exceeding</u> <u>Critical Limit</u>	<u>% Exceeding</u> <u>Critical Limit</u>	<u># Exceeding</u> <u>Critical Limit</u>	<u>% Exceeding</u> <u>Critical Limit</u>	<u># Positive</u>	<u>% Positive</u>
C2	11 (37.9)	0	0	0	0	0	0
C4	18 (62.1)	0	0	0	0	0	0
<b>Total</b>	<b>29 (100.0)</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>

<sup>1/</sup>A full description of the frozen pasteurized whole eggs purchase program specification is available at <https://www.ams.usda.gov/selling-food/product-specs#Eggs>.

<sup>2/</sup>Production Dates: October 1, 2018 to December 31, 2018.

<sup>3/</sup>Standard Plate Count Critical Limit: 1,000 CFU/g.

<sup>4/</sup>Total Coliforms Critical Limit: 10 CFU/g.

<sup>5/</sup>Salmonella Critical Limit: Positive (+) Result / 25g.

