



## Chapter 1

## Processed Egg - Introduction

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### 1.1 Objective of Activity

The objective of the Processed Egg Inspection Manual is to provide inspectors with a handbook of methods, procedures, and guidelines to verify that eggs products produced in registered processed egg stations, imported into Canada or exported, meet the requirements of the *Processed Egg Regulations*, and other applicable federal regulations.

### 1.2 References

[Canada Agricultural Products Act](#)

[Processed Egg Regulations](#)

[Food and Drugs Act](#)

[Food and Drug Regulations](#)

[Consumer Packaging and Labelling Act](#)

[Consumer Packaging and Labelling Regulations](#)

[Processed Egg Program Activities Document](#)

### 1.3 Application and Scope

This Processed Egg manual of procedures is intended as a reference source for those involved in Processed Egg program activities and as a guide to the interpretation of the *Canada Agricultural Products Act*, the *Processed Egg Regulations*, the various inspection procedures and techniques, and to provide background information on the egg industry.

This processed egg manual is structured upon the various inspection activities outlined by the work plans issued annually by the Chief, Egg Programs. This manual describes activities relating to product and plant inspection and is intended for use by CFIA Egg Program inspection staff.

It is the objective of the Processed Egg Program to:

Ensure that all egg products produced at federally registered establishments or imported into

Canada are safe, wholesome, and labelled properly to avoid misleading consumers. These products are eligible to be traded interprovincially or internationally.

### 1.3.1 Application

Processed eggs are the primary application of this manual. An egg is defined in the *Processed Egg Regulations* as “an egg of the domestic hen belonging to the species *Gallus domesticus* or of a domestic turkey belonging to the species *Meleagris gallopavo*”. Federal registration is required in order to apply the inspection legend to processed eggs in Canada.

### 1.3.2 Inspectors’ Responsibilities

Inspectors are responsible to:

- project a professional image when dealing with regulated parties;
- maintain and utilize appropriate equipment and clothing;
- take necessary biosecurity precautions;
- verify, through unbiased inspection procedures, that processed eggs and processed egg stations are in compliance with established regulations and standards
- take appropriate regulatory action when necessary.

### 1.3.3 Industry Responsibilities

Industry is responsible for:

- the safety, quality and proper labeling of food products offered for sale; and
- compliance with the appropriate government regulations.

### 1.3.4 Processed Egg Inspection Activity Frequencies

Inspection frequencies in the work plans are established based on operating time of the establishment, whether the establishment is preparing eggs for export to the USA or the type of product being prepared (i.e. hard boiled eggs).

## 1.4 History

The egg industry in Canada has evolved during the last 100 years from backyard flocks and erratic marketing to today's specialized, automated, regulated industry. Events which shaped the industry include the US Tariff Act in 1890 which restricted imports into the US and propelled egg and poultry producers to improve quality, develop grades and undertake cooperative marketing to supply alternative export markets. In 1915, tentative egg standards were adopted by the Canadian Produce Association. After consultation with the government, *Regulations Respecting the Grading and Marketing of Eggs* were promulgated in 1918 under the recently passed *Livestock and Livestock Products Act*. These applied to eggs which were exported or moved interprovincially, and they were the first set of national regulations established in any country in the world.

Canada was also the first country in the world to establish a government supervised poultry improvement plan. It was also at the forefront of markets information and intelligence with the establishment in 1915, by the Dominion Department of Agriculture, of a program to provide markets intelligence relative to eggs and poultry.

Beginning in the 1950s, a series of boom and bust economic cycles gave rise to support and stabilization programs, the establishment of provincial marketing boards to control production, and finally to the national supply management system in place today.

Over the years, a combination of research, innovation, regulation, equipment and technology have guided the development of the egg processing industry in Canada. Canadian egg products are recognized internationally for their high quality. As demand for easy-to-use ingredients has increased, the processed egg industry has expanded steadily. Egg processing includes the production of whole egg, albumen and egg yolks in frozen, dried or liquid form. Processed eggs are used in the manufacturing of many foods, including mayonnaise, noodles and baked goods and also in the manufacturing of products such as shampoo, pet foods and adhesives. In addition, important biochemicals are derived from eggs and enzymes, such as lysozyme can be extracted for use in the pharmaceutical industry.

Canadian Food Inspection Agency inspectors across Canada monitor operations and take random food samples from egg grading and egg processing stations for laboratory analysis to verify compliance with food safety regulations and product standards. In addition, Egg Farmers of Canada (EFC) has voluntary on-farm safety programs that are monitored by its inspectors.

## 1.5 Supply Management

Supply management is a unique Canadian marketing system whereby farmers ensure they grow enough

food to match what consumers need and want. Only five commodities are supply-managed: eggs, milk, turkey, chicken and broiler hatching eggs (eggs from which chickens hatch).

Supply management is a response to highly volatile markets. For some agricultural commodities, there is a lag from the time demand changes to when supply can match that demand. This results in market instability which in turn creates sudden shifts in the prices received by farmers and those paid by Canadian grocery shoppers. Canadian farmers, in conjunction with provincial and federal governments, created orderly marketing systems known as supply management.

The dairy industry was the first to organize a national supply management system. Comprehensive national supply management for dairy products became a reality in 1970. Egg farmers were the first among the poultry producers to develop a supply management system and the Canadian Egg Marketing Agency (CEMA) was formed in 1972.

Supply management can only work through marketing boards. These boards, operated at the provincial level, ensure that farmers are producing according to provincial and national consumer demands. To coordinate and consolidate these efforts are national organizations such as Egg Farmers of Canada (EFC, formerly CEMA). In addition, there are federal and provincial government supervisory bodies regulating the work of the provincial marketing boards and the national agencies.

EFC manages supply by establishing the national requirement for eggs annually. The national requirement is then shared among the provinces. To ensure demand can be met, provincial boards issue production quotas to individual producers after accounting for the numbers of smaller producers who grow eggs without quotas.

EFC is also responsible for the interprovincial movement of eggs, ensuring that any region is supplied sufficient eggs in the size demanded by the region's markets. EFC also purchases eggs to supply Canadian egg breakers who process the eggs into liquid, frozen and dried form for use in food and pharmaceuticals.