SPECIFICATION	DRIED							LIQUID OR FROZEN		
	WHOLE			YOLKS		WHITES		WHOLE	YOLKS	WHITES
	PLAIN	FREE[1] FLOWING	SCRAMBLED EGG	PLAIN	FREE[1] FLOWING	SPRAY DRIED	PAN DRIED			
MOISTURE - %	5.0 max.	3.0 max.	2.5 max.	5.0 max.	3.0 max.	8.0 max.	8.0 max.	-	_	_
TOTAL SOLIDS - %	95	97	N/A	95	95	92	87 - 92	24 +/- 0.5	43.0 - 45.0	12 +/-1.0
CRUDE PROTEIN - %	41-47	40.5-46.5	N/A	30-32	30-34.5	80-83	80	11.9-13.0	15.3-16.0	9.6-10.5
TOTAL LIPIDS - %	39-41.5	39-41.0	N/A	55-57.5	52-57	0.0-0.5	0.3	9.8-10.2	23.8-26.6	0.075-0.25
pH	7.3-9.3	7.5-9.0	N/A	5.6-7.0	6.0-7.0	6.0-8.8	5.0-7.5	6.8-7.9	5.8-7.0	8.0-9.5
CARBOHYDRATES[2] - %	SOP	SOP	17	SOP	SOP	glucose free	glucose free	1.05	1.15	1.05
ASH - %	3.5-3.65	3.65-5.13	N/A	3.3-3.4	3.4-6.92	4.55-5.3	N/A	0.63-1.0	1.55-1.75	0.6-0.65
TOTAL MICROBIAL COUNT cfu/g	<10,000	<10,000	<10,000	<10,000	<10,000	<10,000	<10,000	<5,000	<5,000	<5,000
YEAST cfu/g	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.
MOLD cfu/g	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.
COLIFORM cfu/g	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.
SALMONELLA - 100g[3]	Neg.	Neg.	Neg.	Neg.	Neg.	Neg.	Neg.	Neg.	Neg.	Neg.
GRANULATION	100% USBS-16	100% USBS-16	N/A	100% USBS-16	100% USBS-16	100% USBS-60[4]	SOP	N/A	N/A	N/A
OTHERS[5]	_	_	_	_	_	_	_	_	_	SOP