

AMS Frozen Pasteurized Whole Eggs Microbial Performance - Fiscal Year: 2023<sup>1,2/</sup>

<u>Contractor</u>	<u># Lots Produced (% of Total)</u>	<u>Standard Plate Count<sup>3/</sup></u>		<u>Total Coliforms<sup>4/</sup></u>		<u>Salmonella<sup>5/</sup></u>	
		<u># Exceeding Critical Limit</u>	<u>% Exceeding Critical Limit</u>	<u># Exceeding Critical Limit</u>	<u>% Exceeding Critical Limit</u>	<u># Positive</u>	<u>% Positive</u>
C2	39 (33.3)	2	5.1	2	5.1	0	0
C3	44 (37.6)	2	4.5	2	4.5	1	2.3
C4	32 (27.4)	0	0	0	0	0	0
C5	2 (1.7)	0	0	0	0	0	0
<b>Total</b>	<b>117 (100.0)</b>	<b>4</b>	<b>3.4</b>	<b>4</b>	<b>3.4</b>	<b>1</b>	<b>0.9</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, 2022 to September 30, 2023.

<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.