

## Retail Egg Sales, Direct Sales to Consumer and Eggs for Catering Use

### 1. Retail Sales

All Class A eggs must be stamped with a producer code which must be clearly legible and be at least 2mm high. The following must show on the outer surface of packed graded Class A eggs:

- the quality class “A” (the term “Fresh” may be used as well);
- the weight grading;
- the best before date (a maximum of 28 days after laying);
- method of production;
- explanation of the code stamped on eggs - see example to right;
- advice to the consumer to keep eggs chilled after purchase;
- Packing Centre Code;
- name of product i.e. “eggs”;
- name and address of packager or seller;
- the number of eggs – unless easy to determine.

#### Explanation of codes on eggs:

0	=	Organic
1	=	Free-Range
2	=	Barn
3	=	Cage
UK	=	Origin
99999	=	Producer id

Class A eggs may also be sold **loose** (e.g. sold from open keys trays). The information listed in the first five bullet points above **must** be shown at the point of sale.

This is the minimum labelling information required by law. Additional claims, statements and images may also be shown on packs or labelling where they can be substantiated and are not misleading to the purchaser.

### 2. Direct Sales from Producer to Consumer

Producers may sell their own eggs at their own farm or by local door-to-door selling, direct to consumers for their own use. A Best Before Date (no more than 28 days from the date of lay) and Consumer Advice: To Keep Chilled after purchase should be shown with the eggs.

Producers may sell their own eggs at local public markets, direct to consumers for their own use, where every egg is stamped with the producer's code, When eggs are stamped an explanation of the code must be displayed with the eggs.

Producers with up to 50 hens may sell their own eggs at local public markets direct to consumers for their own use, without stamping the eggs, provided they display their name and address at the point of sale. Producers should be aware that markets may have their own additional rules, which are outside the regulations.

No use of quality and weight gradings laid out in Regulations may be made.

### 3. Eggs in Catering Establishments

Caterers include restaurants, cafes, pub kitchens, sandwich bars, bakeries, takeaways, burger vans, etc.

Those using fresh eggs may be supplied with and use only properly graded, packed and labelled Class A eggs, where each egg must be stamped with the appropriate producer code.

The packs must bear the best before date, but the eggs do not have to.

This is not a statement of the law - further advice and guidance should be sought from Animal Health at:  
Animal Health - Egg Marketing, Block 2, Wing 15, Government Buildings, Otley Road, LEEDS LS16 5PZ.  
Tel: 01132 309588, Fax: 01132 610212. Email: EMIHQ@animalhealth.gsi.gov.uk