

AMS Frozen Pasteurized Whole Eggs Microbial Performance - Fiscal Year: 2018^{1,2/}

<u>Contractor</u>	<u># Lots Produced (% of Total)</u>	<u>Standard Plate Count^{3/}</u>		<u>Total Coliforms^{4/}</u>		<u>Salmonella^{5/}</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	105 (42.0)	0	0	0	0	0	0
C3	7 (2.8)	0	0	0	0	0	0
C4	122 (48.8)	0	0	0	0	0	0
C5	4 (1.6)	0	0	0	0	0	0
C6	12 (4.8)	0	0	1	8.33	0	0
Total	250 (100.0)	0	0	1	0.40	0	0

^{1/}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>.

^{2/}Production Dates: October 1, 2017 to September 30, 2018.

^{3/}Standard Plate Count Critical Limit: 1,000 CFU/g.

^{4/}Total Coliforms Critical Limit: 10 CFU/g.

^{5/}Salmonella Critical Limit: Positive (+) Result / 25g.

