



Guidance for Retailers on Purchasing and Selling Eggs other than Hen Eggs in Retail Premises, e.g. Duck, Quail, Goose Eggs

Eggs other than hen eggs are not subject to marketing standards legislation. However, they are subject to general labelling and food hygiene requirements.

The correct sourcing, handling, storage and labelling of eggs can minimise food safety issues and help to ensure egg quality and freshness.

The following information is intended to assist retailers in complying with legislative requirements and to provide guidance on best practice for sourcing, handling, storing and labelling eggs.

Sourcing of Eggs other than Hen Eggs

Eggs should be sourced from a producer, egg packing centre, wholesaler or distributor registered as a food business operator by the Department of Agriculture, Food and the Marine or other equivalent body.

Legal Requirements

Handling and Storage:

- Eggs must be delivered to the consumer within 21 days of the date of laying.
Please note, in order to be able to identify the date of laying, information in addition to the labelling requirements below may be needed on egg packs/loose eggs
- Eggs must be stored and transported at a constant temperature until sale to the final consumer.
A maximum ambient temperature of up to 18°C is recommended because high temperatures (greater than 20°C) encourage moisture loss and quality reduction

Egg Pack Labels

The following information must be on the outside of the egg pack:

- Product name, i.e. duck eggs, quail eggs, goose eggs etc.
- Number of eggs in the pack
- 'Best-before' date
- Organic eggs must have the 'Euro-leaf' organic logo, the words 'Certified Organic' and code number of the certified organic body
- Name or business name and address of packer or seller

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Labelling of Loose Eggs

The word 'egg' must be visible and available in written format to fulfill the allergen labelling requirements.

Best Practice and Guidance

- Duck eggs should be sourced from a Department of Agriculture Food and the Marine registered duck egg producer who implements the code of practice for duck table egg producers; these eggs are stamped with a unique producer code.

[Guidelines for Producers of Small Quantities of Duck Eggs](#)

- Packaging should include instructions to cook duck eggs thoroughly.
- Broken, cracked or damaged eggs, and soiled egg packaging, should be removed from sale and disposed of
- Non-compliant eggs should be returned to the supplier or disposed of in a food bin.
- Breakages or spillages should be cleaned up immediately.
- Before and after handling eggs or egg packaging, staff should wash their hands.
- Eggs should be stored away from sources of strong odours as egg shells are porous and can absorb taints.
- The egg storage and display areas should be kept clean and tidy.
- Eggs should not be stored next to direct heat sources and there should be good air circulation around the egg packaging.
- Eggs should not be washed or wiped clean because such practices can cause damage to the egg shell.
- It is recommended that the information in this factsheet is incorporated into staff training programmes.

Useful links to legislation and food safety information

<http://www.fsai.ie>

<http://www.agriculture.gov.ie>