

**§ 590.575**

**9 CFR Ch. III (1–13 Edition)**

this section are minimum. The product may be heated to higher temperatures and held for longer periods of time. Pasteurization procedures shall assure complete pasteurization, and holding, packaging, facilities and operations shall be such as to prevent contamination of the product.

**TABLE I—PASTEURIZATION REQUIREMENTS<sup>1</sup>**

Liquid egg product	Minimum temperature requirements (°F.)	Minimum holding time requirements (Minutes)
Albumen (without use of chemicals)	134	3.5
	132	6.2
Whole egg .....	140	3.5
Whole egg blends (less than 2 percent added nonegg ingredients) ....	142	3.5
	140	6.2
Fortified whole egg and blends (24–38 percent egg solids, 2–12 percent added nonegg ingredients) ....	144	3.5
	142	6.2
Salt whole egg (with 2 percent or more salt added) .....	146	3.5
	144	6.2
Sugar whole egg (2–12 percent sugar added) .....	142	3.5
	140	6.2
Plain yolk .....	142	3.5
	140	6.2
Sugar yolk (2 percent or more sugar added) .....	146	3.5
	144	6.2
Salt yolk (2–12 percent salt added) ..	146	3.5
	144	6.2

<sup>1</sup> Pasteurization of egg products not listed in this table shall be in accordance with paragraph (c) of this section.

(c) Other methods of pasteurization may be approved by the Administrator when such treatments give equivalent effects to those specified in paragraph (b) of this section for those products or other products and results in a salmonella negative product.

**§ 590.575 Heat treatment of dried whites.**

Heat treatment of dried whites is an approved method for pasteurization and the product shall be heated throughout for such times and at such temperatures as will result in salmonella negative product.

(a) The product to be heat treated shall be held in the heat treatment room in closed containers and shall be spaced to assure adequate heat penetration and air circulation. Each container shall be identified as to type of product (spray or pan dried) and with

the lot number or production code number.

(b) The minimum requirements for heat treatment of spray or pan dried albumen shall be as follows:

(1) Spray dried albumen shall be heated throughout to a temperature not less than 130 °F and held continuously at such temperature not less than 7 days and until it is salmonella negative.

(2) Pan dried albumen shall be heated throughout to a temperature of not less than 125 °F and held continuously at such temperature not less than 5 days and until it is salmonella negative.

(3) Methods of heat treatment of spray dried or pan dried albumen, other than listed in paragraphs (b) (1) and (2) of this section, may be approved by the Administrator upon receipt of satisfactory evidence that such methods will result in salmonella negative products.

(c) Dried whites which have been heat treated in the dried form shall be sampled and analyzed for the presence of Salmonellae as required in § 590.580.

(d) Records shall be maintained for 1 year of the following:

- (1) Types of product;
- (2) Lot number;
- (3) Heat treatment room temperatures;

- (4) Product temperatures;
- (5) Length of time product is held in heat treatment room;

(6) Results of all laboratory analyses made for the presence of Salmonellae.

(e) Dried whites processed and tested in accordance with all of the applicable requirements specified in this section may be labeled “Pasteurized.”

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**LABORATORY**

**§ 590.580 Laboratory tests and analyses.**

The official plant, at their expense, shall make tests and analyses to determine compliance with the Act and the regulations.

(a) Samples shall be drawn from liquid, frozen or dried egg products and analyzed for compliance with the