



# INTERNATIONAL GUIDE TO BUYING U.S. SHELL EGGS

The U.S. egg industry maintains strict quality control and sanitation protocols, which are more stringent than U.S. law requires. U.S. eggs are washed, sanitized, packed, and shipped within hours of laying. For safety and quality assurance, refrigeration is maintained throughout the supply chain and transportation process.

## EGG PURCHASING BEST PRACTICES

- Maintain cold storage throughout entire purchase supply chain.
- Select USDA Grade A or AA shell eggs. Graded eggs must meet quality and size standards.
- Select egg size best suited for use or application.

## U.S. SHELL EGG TYPES

U.S. shell eggs are all-natural, contain no added hormones, and produced without antibiotics. There are various production methods, grades, sizes, colors, and packaging for U.S. shell eggs. Pricing varies depending upon production method, availability, and market demand.



**CONVENTIONAL**  
Hens nest in cages with access to feed, water, and security.



**CERTIFIED ORGANIC**  
Laid by cage-free or free-range hens raised on feed grown without most synthetic pesticides, fungicides, herbicides, or fertilizers; 100% of agricultural ingredients must be certified organic.



**CAGE-FREE**  
Hens nest indoors in open areas with access to fresh food and water, while some may also forage for food outdoors.



**FREE-RANGE**  
Hens have access to outdoors as weather, environmental or state laws permit. Grain fed, yet may forage for wild plants and insects.



**VITAMIN ENHANCED**  
Hen feed modified to produce eggs with higher vitamin content.



**OMEGA-3 ENRICHED**  
Hen feed modified to boost omega-3 content from 30 mg to 100 mg – 300 mg per egg.



**PASTEURIZED**  
Shell eggs are placed in a warm water bath without cooking them to destroy *Salmonella*.



To learn more about high-quality U.S. shell eggs, visit [AEB.org](http://AEB.org)

