U.S. shell eggs are refrigerated to maintain their quality.

**AT ROOM TEMPERATURE, AN EGG DETERIORATES MORE OVERNIGHT THAN IT DOES DURING ONE WEEK IN THE REFRIGERATOR.***

**BENEFITS OF REFRIGERATION**

- **Maintains Quality**
  Unrefrigerated eggs lose moisture and decline in quality.

- **Ensures Safety**
  Because they maintain moisture longer, refrigerated eggs have fewer microbial issues.

- **Protects Functionality**
  As an egg’s quality declines, so does its performance in baking and cooking.

**Extends Shelf Life**
Refrigerated eggs have a longer shelf life than unrefrigerated eggs. Research shows refrigeration maintains U.S. Grade A shelf life for a minimum of 15 weeks.*

**SOURCE:**
*Impact of egg handling and conditions during extended storage on egg quality, D.R. Jones, et al. Poultry Science, 2018*
EGG QUALITY IS MAINTAINED THROUGH REFRIGERATION

This chart shows a dramatic drop in egg quality after one week at room temperature, whereas refrigerated eggs maintain Grade AA quality for 15 weeks.

- **Refrigerated:** 4°C / 39.2°F
- **Unrefrigerated:** 22°C / 71°F and higher

**Grade AA**
72 or more Haugh Units

**Grade A**
71 to 60 Haugh Units

**Grade B**
59 or less Haugh Units

*Quality of unrefrigerated eggs was undetectable after 6 weeks

*Based on: Impact of egg handling and conditions during extended storage on egg quality. D.R. Jones, et al. Poultry Science, 2018

Haugh Unit = A measure of egg protein quality based on the height of its egg white