



U.S. EGG PRODUCTS

The **American Egg Board** (AEB) is the research, education and promotion arm of the U.S. egg industry. Its mission is to increase demand for eggs and egg products through research and education. The AEB supports American egg farmers' export efforts by promoting the consistent high-quality and functionality of U.S. eggs and egg products.

ADVANTAGES of U.S. EGG PRODUCTS

All U.S. Egg Products per USDA mandate are pasteurized.



- Assurance of a safe product
- Convenience
- Product stability
- Reduced risk of contamination
- Consistent performance
- Multiple functionalities

AVAILABILITY

- Whole Egg
- Egg White
- Egg Yolk
- Salted Whole Egg
- Salted Egg Yolk
- Sugared Egg Yolk
- Enzyme Modified Egg Yolk – used to produce stable emulsions that can withstand high heat for extended periods of time
- Scrambled Egg Mix
- Extended Shelf Life Products – pasteurized at higher temperatures for longer periods of time to increase shelf life

SAFE HANDLING and STORAGE OF EGG PRODUCTS

Safe handling and storage is necessary for all egg products to prevent bacterial contamination.

RECOMMENDATIONS from U.S. DEPARTMENT of AGRICULTURE



- Frozen egg products should be stored at 0°F (-17°C) or below and show no signs of having been thawed. Thaw egg products in refrigerator or under cold running water.
- For best quality, store frozen egg products up to one year. Check to be sure your freezer is set at 0°F (-17°C) or lower. After thawing, do not refreeze.
- Thaw frozen egg products in the refrigerator or under cold running water. **DO NOT THAW AT ROOM TEMPERATURE.**
- If the container for liquid products bears a “use-by” date, observe it. Follow the storage and handling instructions provided by the manufacturer.
- For liquid products without an expiration date, store unopened containers at 40°F (4°C) or below for up to 7 days (not to exceed 3 days after opening). Do not freeze opened cartons of liquid egg products.
- Unopened dried egg products can be stored at room temperature (22-25°C / 71-77°F) as long as they are kept cool and dry. After opening, store in the refrigerator at 4°C / 40°F or below.





U.S. EGG PRODUCTS (continued)

WHOLE EGG AVAILABILITY and APPLICATIONS



PRODUCT	FROZEN	DRIED	APPLICATIONS
Whole Egg	✓	✓	Bakery, Doughs, Pie Bases & Fillings
Salted Whole Egg	✓		Baby Foods
Whole Egg with/without Free Flow		✓	Noodles
Whole Egg with Citric Acid	✓		Foodservice, Scrambled Egg Buffet Service

EGG WHITE AVAILABILITY and APPLICATIONS



PRODUCT	FROZEN	DRIED	APPLICATIONS
Standard Egg White	✓	✓	Pie Fillings, Baby Foods, Noodles
High-Whip (Angel) Egg White	✓	✓	Bakery, Pie Toppings, Confections, Nougat, Angel Food Cake
High-Gel Egg White		✓	Surimi, Composite Meats, Snack Bars

EGG YOLK AVAILABILITY and APPLICATIONS



PRODUCT	FROZEN	DRIED	APPLICATIONS
Egg Yolk	✓	✓	Mayonnaise, Salad Dressings & Savory Sauces, Noodles, Baby Foods, Foodservice, Bakery, Doughs
Salted Egg Yolk (10% Salt)	✓		Mayonnaise, Salad Dressings & Savory Sauces
Sugared Egg Yolk (10% Sugar)	✓		Custards, Flan & Sweet Sauces, Bakery, Doughs
Enzyme Modified Egg Yolk	✓	✓	Mayonnaise, Salad Dressings & Sauces

U.S. Department of Agriculture verified pasteurization methods help assure safe egg products. The U.S. companies involved in producing egg products conduct regular quality assurance tests to be sure harmful bacteria are destroyed during the pasteurization process.

One Kilo*	Whole Eggs	Egg Whites	Egg Yolks
Frozen Eggs	20	30	59
Dried Eggs	80	253	131

* based on 50 grams large whole egg, 17 grams large egg white, 33 grams large egg yolk



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