

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 GRADES

U.S. Department of Agriculture (USDA) standards are used to classify U.S. shell eggs into one of three consumer grades. Egg grades are determined by the interior and exterior quality of an egg at the time it is packed per U.S. government regulations and standards. Grades do not indicate egg nutritional value.



GRADE AA

The freshest and highest quality eggs. When broken, the yolk and white stay compact, covering a small area. The white is firm and thick; the yolk is round and stands up.



GRADE A

Very high quality, when broken, the yolk and white spread out a little. The whites are thinner, but still firm; the yolk is round and not as tall as a Grade AA egg.



GRADE B

Usually used for breaking stock (liquid eggs) rather than sold at retail, most Grade B eggs are sold to bakeries and institutions. They are great for hard boiling.

To learn more about USDA egg grading, go to: <https://www.ams.usda.gov/grades-standards/egg-grading-manual>



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

