

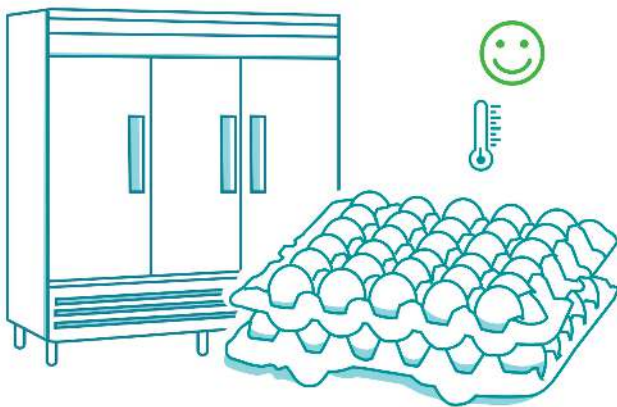


# DID YOU KNOW? REFRIGERATION MATTERS

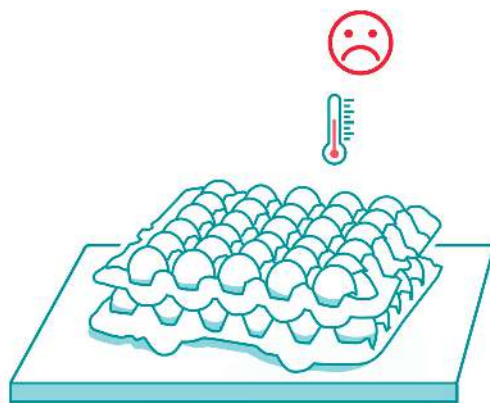
U.S. shell eggs are refrigerated to maintain their quality.

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

**7 DAYS**  
REFRIGERATED



**1 DAY**  
AT ROOM TEMPERATURE



## 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

**incredible!**



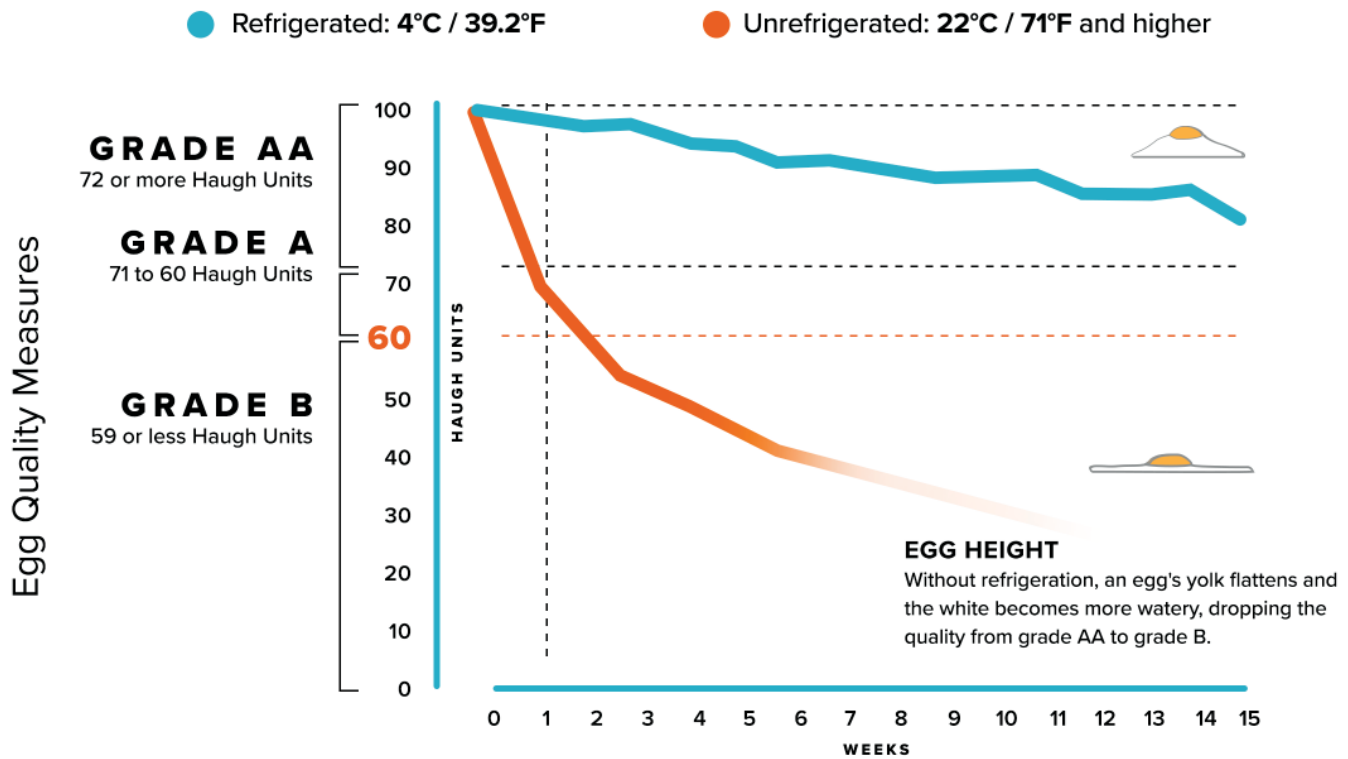
American Egg Board  
AEB.org



# DID YOU KNOW? REFRIGERATION MATTERS (continued)

## 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.



\* 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



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



American Egg Board  
AEB.org