

U.S. SHELL EGGS

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. SHELL EGGS

REFRIGERATION

U.S. eggs remain refrigerated throughout the supply chain.

WASHING & SANITIZING

Eggs are washed to remove any dirt or stains. Eggs are gathered shortly after laying and moved to automated washing equipment. Strict U.S. Federal Guidelines specify the procedures and cleaning compounds that may be used. Eggs are cleaned in mechanical egg washers employing sprayers, brushes, detergent, sanitizers, rinses and driers. Only clean eggs go to market.

CANDLING

Internal contents of shell eggs are examined for quality. Eggs pass over high-intensity lights, which make the interior of the egg visible. The size of the air cell and the distinctness of the yolk outline are some of the criteria used to determine egg quality. Eggs with imperfections are removed from marketing channels.

SHIPPING

Egg farmers transport their eggs in refrigerated containers.



SELLING & STORING

Eggs must be refrigerated to maintain quality and freshness. An egg ages more in one day at room temperature than in 1 week in refrigeration.*

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

SAFETY

Eggs should be cooked until the whites and yolks are firm, or for dishes containing eggs, until an internal temperature of 160°F (72°C) is reached. *Salmonella* is destroyed by the heat of cooking.



To learn more about high-quality U.S. eggs, visit incredibleegg.org/eggproductionprocess

