



Egg Products are Safe Products

Mandatory pasteurization ensures egg products are food safe

The United States has the strongest avian influenza (AI) surveillance program in the world to assure the food supply remains safe and will continue to coordinate rigorous surveillance reporting and control efforts. As part of the existing USDA avian influenza response plans, Federal and State partners as well as the egg industry are responding quickly and decisively to these outbreaks. American egg farmers continue to be vigilant in keeping their flocks free from disease and assuring the safety of shell eggs and egg products they provide to their customers. Thoroughly cooked shell eggs and egg products, all of which by law are pasteurized, remain safe.

The food safety record for egg products remains unbroken at 50 plus years. Since 1970, when Congress passed the Egg Products Inspection Act, all further-processed U.S. egg products distributed for consumption must be pasteurized. This includes all forms of liquid, frozen and dried egg products as well as precooked scrambled, patties and hard-boiled eggs. Mandatory pasteurization has proven very successful, supported by the fact that there have been no recorded outbreaks of salmonellosis or other food borne illness linked to pasteurized egg products since its inception. As a result, food manufacturers and foodservice organizations that use pasteurized egg products can have confidence in their safety.

Egg Product Development

The process begins with the breaking and removal of the shell from fresh eggs. The eggs are then filtered and cooled to maintain quality, while they await further processing. The further processing step may include the addition of non-egg ingredients, mixing or blending, stabilizing, pasteurizing, cooling, and packaging for freezing or subsequent to drying.

Although pasteurized refrigerated egg products may have a limited shelf life of a few weeks, both frozen and dried egg products, when properly stored, will maintain a stable shelf life for months.

Egg product safe handling tips for food processors:

- Frozen products should show no signs of having thawed
- Refrigerated products should be kept at 40°F (4.4°C) or below
- Dried egg products should flow freely and not be caked up or hardened
- Use all further processed egg products well within any expiration dates



In addition, whether refrigerated liquid, frozen or dried, egg products supply an impressive nutritional profile to most processed food products.

More advantages of further processed eggs:

- Convenience
- Consistent performance
- Product stability
- Functionality

For more information about the wide variety of pasteurized, government-inspected, egg products, contact the American Egg Board **847-296-7043**. For more information about egg safety, visit www.eggsafety.org.

About *Real* Eggs

Available in liquid, frozen or dried forms, as whole eggs, yolks, whites or tailored to meet preparation or processing specifications, there's a *real* egg ingredient to suit any requirement. For more information about including *real* eggs in product formulations or to find a supplier of *real* Egg ingredients, visit the American Egg Board's website at [Buyers Guide - American Egg Board](#).

About the American Egg Board (AEB)

Home of the Incredible Egg, the AEB is the U.S. egg industry's national commodity marketing organization. The AEB's mission is to increase demand for eggs and egg products through research, education and promotion. The AEB is located in Chicago, Illinois. For more, visit IncredibleEgg.org.