

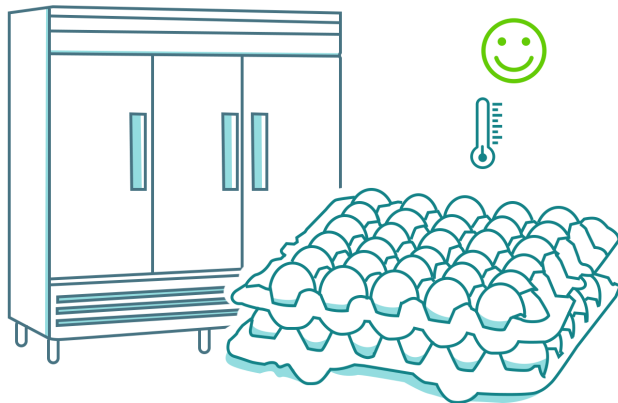


DID YOU KNOW? REFRIGERATION MATTERS

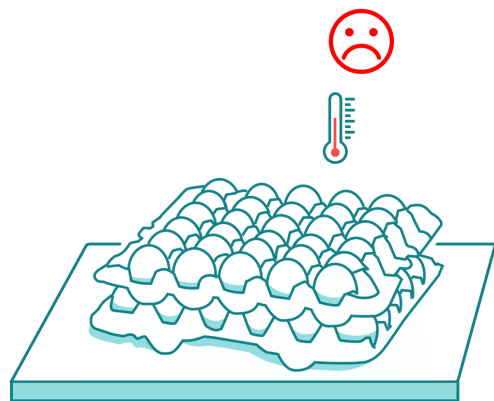
U.S. shell eggs are refrigerated to maintain their quality.

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!



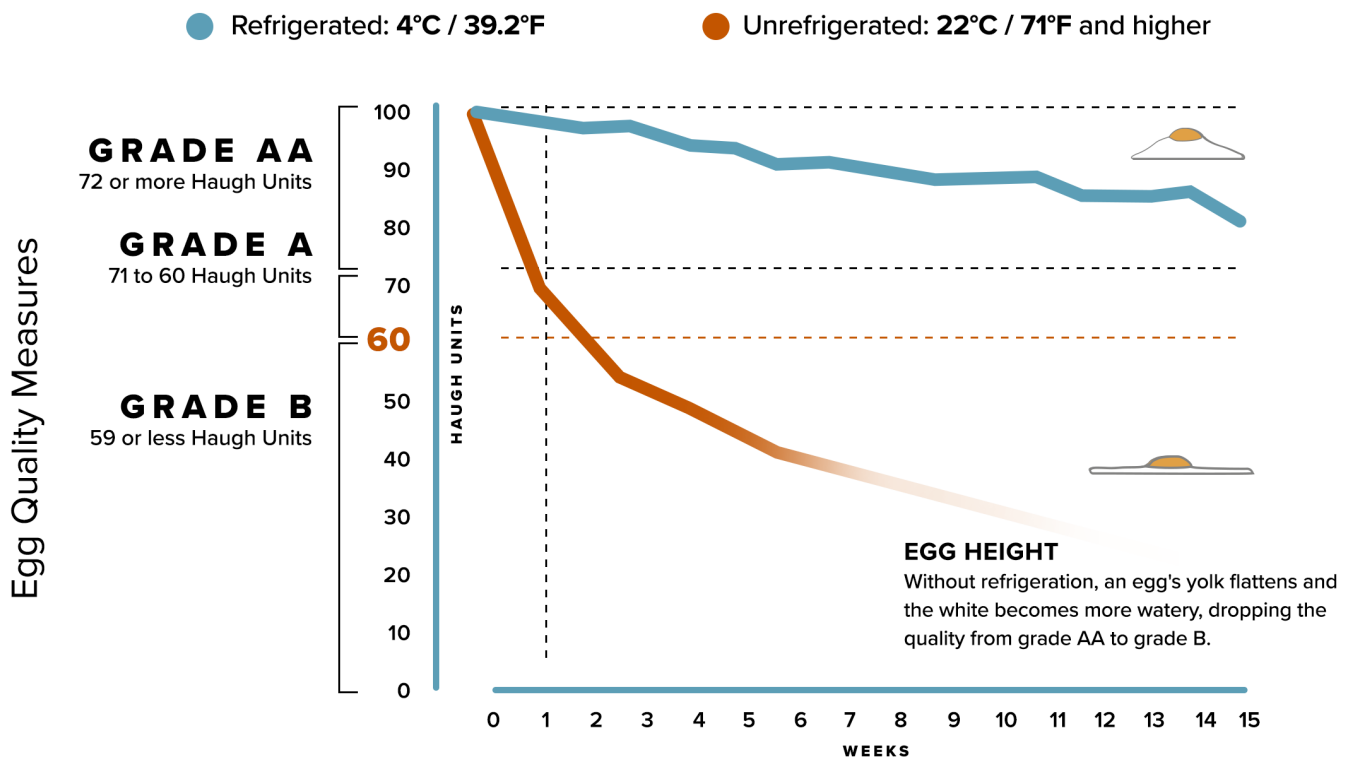
American Egg Board
AEB.org



DID YOU KNOW? REFRIGERATION MATTERS

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

