LIQUID EGGS to DRY conversion worksheet

Liquid Egg Yolks to Dried Egg Yolks

Since liquid egg yolks are composed of about 55% water, you'll need to determine two amounts for each formulation conversion—the equivalent weight in dried egg yolks AND the water needed.

Dried Egg Yolks Calculation:

Multiply the weight of liquid egg yolks currently in your formulation by .45 to determine the weight of dried egg yolks needed.

Weight of liquid egg yolks

Weight of dried egg yolks

Water Calculation:

Multiply the weight of liquid egg yolks by .55 to determine the weight of water needed.

NOTE: CALCULATIONS ARE THE SAME WHETHER OUNCES OR GRAMS ARE USED AS THE UNIT OF MEASURE.

Check Your Work:

Check to see if your calculations are correct by adding together the weight of the dried egg yolks and the weight of the water. If this equals the original weight of your liquid egg yolks, your calculations are correct.

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For more assistance in making the conversion, please contact:

American Egg Board at 847.296.7043 or visit AEB.org/Conversion

AIB International at 800.633.5137 or visit AlBonline.org

To locate a quality supplier of dried egg products, visit AEB.org/BuyersGuide



- If you use shell egg yolks and would like to know the average weight of egg yolks in your formulation, please download one of our shell egg yolks to liquid egg yolks worksheets before using this sheet.
- Dried egg yolks can be blended with other dry ingredients and refrigerated at 32° to 50°F (0° to 10°C) in tightly sealed container until ready for use.
- If dried egg yolks need to be rehydrated separately for your formulation, it is recommended that a small amount of the sugar or other carbohydrate from your formula be blended into the dried egg yolks prior to adding water. This will help prevent lumping when mixing with water.



