



incredible!

American Egg Board



Dried egg products

Because most of their moisture is removed, dried egg products have a longer shelf life and are shelf stable. Dried egg products readily reconstitute and easily blend with other dry ingredients.

Applications

Bakery mixes, noodles, confections, salad dressings & sauces, meat analogs, coatings & batters

Availability

- 3- and 25-lb. poly packs; 25- and 50-lb. boxes;
150-, 175- and 200-lb. drums

Storage & handling

Dried whole egg solids should be kept cool at less than 50° F (10° C) to maintain quality. Once containers of egg solids have been opened, reseal tightly to prevent contamination and absorption of moisture. And once dried eggs are reconstituted, use immediately or store refrigerated for no more than four days.

If dried eggs are combined with dry ingredients and held for storage, they should be sealed tightly in a closed container and stored in the refrigerator at 32° to 50° F (0° to 10° C). Plain unstabilized whole egg solids have a shelf life of about one month at room temperature and about a year at refrigerated temperatures. Store dried eggs as any other dried, powdered food in a cool, dark place. Dried egg products should flow freely and not be clumped or hardened. Use well within expiration dates.



Dried egg products

- Blends of Whole Egg and/or Yolk with Carbohydrates (sugar or corn syrup added)
- Cage-Free Products
- Dried Egg Mix
- Egg Yolk Solids
- Enzyme Modified Egg Yolk Solids
- Enzyme Modified Whole Egg Solids
- Free-Flowing Egg Yolk Solids (with free-flow agent added)
- Free-Flowing Whole Egg Solids (with free-flow agent added)
- High-Gel Egg White Solids
- High-Whip Egg White Solids
- Instant Egg White Solids
- Kosher Products
- Organic Products
- Pan Dried Albumen
- Scrambled Egg Mix
- Spray-Dried Egg White Solids
- Stabilized (glucose-free) Egg Yolk Solids
- Stabilized (glucose-free) Whole Egg Solids
- Whole Egg Solids