



American Egg Board

FOR IMMEDIATE RELEASE

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National Egg Products School kicks off in September

Continuing education course for food formulators

Park Ridge, IL (July 29, 2014)— National Egg Products School is a three-day, hands-on course for food formulators, which explores the incredibly functional egg and its role in food product development. Held every other year at Auburn University in Auburn, Alabama, this year's program will run from September 15 to 17. The course is designed to give food formulators a thorough introduction to eggs and egg products from their initial formation through to the packaging of liquid and dried egg products for industrial use. Poultry science and food science experts from various universities cover egg microbiology and composition, handling, storage and the processes for producing egg products.

Significant classroom time is spent on egg functionality, use of egg products and the latest research on egg nutrition. In one course track, American Egg Board's Research Chef Walter Zuromski will present the culinary aspects of egg products with an emphasis on the best product for specific operational needs, focusing on desired functionality and sensory needs. In addition to providing instructors and program materials, American Egg Board is a major sponsor of the school. Continuing education credits may be available. For more information or to sign up for the course, visit <http://www.ag.auburn.edu/poul/neps/>.

About Incredible Edible 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 American Egg Board's website at www.aeb.org.

About the American Egg Board

American Egg Board (AEB) is the U.S. egg producers' communications link to food processors. AEB works to educate manufacturers and developers of new food products about the functionality and nutritional benefits of eggs. To assist food formulators, AEB develops resource materials and makes egg product experts available to answer technical questions. Visit www.aeb.org for more information, formulation tips and assistance and functional egg background.