Fuel On-the-Go Students with a Variety of Eggcentric Protein Packs

CHICAGO (June 18, 2019) — Convenience is a key element for campus dining — 46 percent of students’ meals are taken on the go due to their constantly moving lifestyle. To support foodservice directors looking to keep up with Gen Z’s portability demands, the American Egg Board shares four new protein pack recipes. From guacamole to rosemary Marcona almonds, all four of these menu items focus on simple, high-quality ingredients to also meet mindful eating needs of students. To complement these recipes, the American Egg Board also released new downloadable belly bands as a part of its Eggin’UOn! program.

About the American Egg Board (AEB)
Home of the Incredible Egg, the AEB is the U.S. egg industry’s national commodity marketing board. The AEB’s mission is to increase demand for eggs and egg products through research, education and promotion. The AEB’s Egg Nutrition Center is the country’s largest repository of egg nutrition research. The AEB is located in Chicago, Ill. For more, visit www.aeb.org.

About Eggin’UOn!
Eggin’UOn! is a program developed by the American Egg Board specifically for the college and university dining segment. The program is designed to assist C&U foodservice directors with on-trend menu inspiration featuring eggs that will encourage students to dine in campus dining facilities — from on-campus marketing support to menu ideation. For more info and online resources, visit aeb.org/colleges-universities.

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