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.*

**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.

**SOURCE:**

*Impact of egg handling and conditions during extended storage on egg quality, D.R. Jones, et al. Poultry Science, 2018*
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