

Media Statement



Egg quality and refrigeration

13 January 2016

Eggs are a perishable product that certainly benefit from refrigeration in terms of freshness and shelf life.

Albumen quality decreases with time and decreases more quickly with high temperatures. At room temperature of 25C, the deterioration of albumen height and thickness of the albumen (measured in Haugh units) is relatively rapid.

Increasing temperature is the main factor affecting the rate of decline in albumen height and Haugh units, according to Associate Professor Juliet Roberts from the University of New England. At any given temperature, the higher the humidity the slower the rate of loss of egg weight. At any given humidity, the higher the temperature, the greater the loss of egg weight.

Egg farmers who produce the vast majority of eggs in Australia invest significant funds ensuring cold chain compliance through the supply chain, right up to delivery to retailers, wholesalers and food service businesses.

The EggCorp Assured quality assurance program stipulates maximum storage temperatures for eggs farmed by its members.

According to the Queensland Department of Primary Industries, eggs can lose as much quality in one day at room temperature as in 4 to 5 days in the refrigerator.

Fresh eggs can be kept refrigerated in their carton for 6 weeks from the date on pack.

Consumers should avoid leaving eggs in hot vehicles and store them in their carton in the refrigerator. The carton provides protection from damage, slows down moisture loss and helps prevent the absorption of odours from strong-smelling foods.

For media enquiries, please call (02) 9409 6909.