WHAT DOES THE EGG INDUSTRY DO WITH ALL THE EGGS THEY PRODUCE?

As of May 1, 1998, there were 252.4 million commercial laying hens in the United States. These hens produce a lot of eggs. Eggs are sold as “Table Eggs” (i.e., in the shell) to retail outlets (e.g., Publix, Albertsons, Winn Dixie, etc.) or the Foodservice Industry (hotels, restaurants, schools, etc.). Eggs can also be further processed into liquid egg products. A small number of eggs are also exported. Figure 1 shows the distribution of eggs sold in the United States during 1997.

Figure 1. 1997 U.S. egg sales

The versatility of eggs makes possible their being prepared and consumed for breakfast, brunch, lunch, supper, dinner, dessert, or even between meals. Eggs can be fried, poached, soft-cooked, hard-cooked, scrambled, baked, or microwave cooked. They can be made into omelets, crepes, pancakes, waffles, french toast, popovers, and muffins. Eggs are used in salads such as chef’s, chicken, turkey, tuna, gelatin, or almost any type. Eggs may be included as an important part of many entrees such as quiche, lasagna, tacos, enchiladas, egg foo yung, fondue, casseroles, eggs Benedict, and meat loaf, to mention only a few possibilities. Eggs can be used as ingredients in desserts such as meringue topping, custards, cream puffs, many types of pies and puddings, soufflés, homemade ice cream, and a variety of cakes, cookies and pastries.

FURTHER PROCESSED EGG MARKET

Traditionally, the further processing of shell eggs was primarily to make pasteurized egg products (dried yolks, whites and whole eggs). As refrigeration and freezing capabilities were developed, pasteurized liquid and frozen egg products were made. This procedure involves special processing plants with automatic egg breaking and separation equipment. The liquid egg or egg components must then be pasteurized at 140°F for 3.5 minutes prior to drying, cooling or freezing, and packaging. Pasteurized liquid and frozen egg products are sold to bakeries or other food processing plants for use as an ingredient in a variety of fabricated food products. Dried egg products are packaged and sold to food manufacturers for use as an ingredient in such foods as cake mixes, pasta and candy, and to the U.S. Military for scrambled egg mixes and other uses.

Food processing technology enables the production of cooked, prepackaged, and frozen egg products that have consumer acceptability and that can be conveniently prepared at home by boiling them in the package or heating them in a microwave oven. Such products include smoked egg, crepes, omelets, quiche, french toast, and egg rolls.

Further processing of fresh shell eggs into a variety of fresh and frozen egg products and food products containing egg significantly increases the total demand for shell eggs.
**WORD SEARCH**

*Ways to cook eggs:*  
fried  
poached  
boiled  
scrambled  
baked  
microwaved

*Dishes containing eggs:*  
omelets  
crepes  
pancakes  
waffles  
French toast  
popovers  
muffins  
quiche  
lasagna  
tacos  
enchiladas  
fondue  
egg foo yung  
casserole  
egg Benedict  
meat loaf

*Desserts made with eggs:*  
meringue  
custard  
cream puff  
pie  
pudding  
souffle  
icce cream  
egg foo yung  
casserole  
meat loaf

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