

SHELL to LIQUID EGGS

conversion worksheet

Shell Egg Yolks to Liquid Egg Yolks

Liquid egg yolks can be easily used in place of shell egg yolks in your formulations. For each formulation, simply calculate the **average weight** of the shell egg yolks used to determine how much liquid egg yolks are needed.

Steps to determine the **average weight** of the shell egg yolks in your formulation:

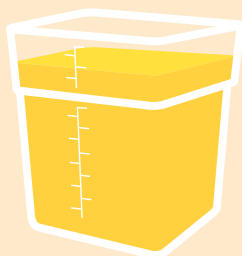
1. Put empty container on scale and tare to zero.
2. Crack required number of shell egg yolks into container.
3. Enter weight of the shell egg yolks on line below.
4. Repeat steps (1 to 3) four more times.
5. Compute the average of the five weights.

Conversion Tips:

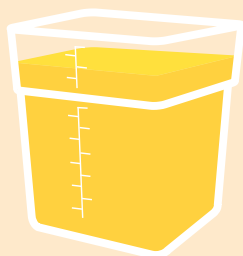
- Calculations are the same whether ounces or grams are used as the unit of measure.
- Shell eggs used in measurement calculations may be used within a day or two if kept refrigerated.

Find the Replacement Liquid Egg Yolks Weight

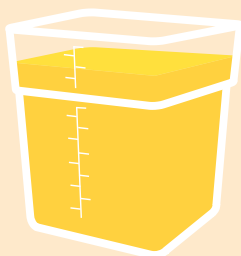
Record the number of shell egg yolks in your formulation



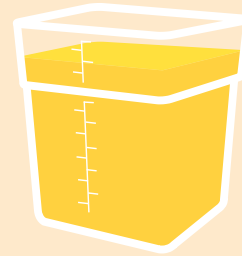
Weight 1



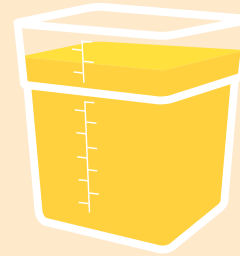
Weight 2



Weight 3



Weight 4



Weight 5

Total Weight*

÷ 5 =

Replacement liquid egg yolks weight

(average weight)

* ADD TOGETHER THE FIVE SAMPLE WEIGHTS

For more assistance in making the conversion, please contact:
American Egg Board at 847.296.7043 or visit AEB.org/Conversion
AIB International at 800.633.5137 or visit AIBonline.org

To locate a quality supplier of liquid egg products, visit AEB.org/BuyersGuide



American Egg Board