

Advantages



pasteurized
shell eggs
vs.
liquid
eggs

Eggs are the best single source of nutrition in the human diet. Eggs offer a complete protein and are inexpensive. Liquid eggs are convenient and safe but severely limit the use and menu choices for eggs. Shell eggs are a crucial and versatile element in most cuisines and many of the most basic and most sophisticated culinary techniques require shell eggs. But because eggs can contain Salmonella enteritidis (Se), ordinary shell eggs aren't perfect.



Discover the extraordinary egg:
Davidson's Safest Choice® Pasteurized Shell Eggs.

Taste and Performance

- Liquid eggs are pasteurized at high temperatures which change the flavor and texture.
- Yolks and whites are combined which cause loss of their individual flavor characteristics.
- Most liquid eggs have citric acid and other additives which change flavor and performance.

Menu and Culinary Choices

- For many menu and culinary techniques, yolks and whites are separated for different uses.
- Among the most popular breakfast dishes are sunny side up, poached, over easy and soft boiled — all of which require a shell egg.
- Many desserts, baked goods and other dishes can not be effectively executed without a shell egg.

Operational Issues

- Portion control: staff tends to over-portion with liquid eggs, so true costs are hard to determine.
- Liquid eggs must be covered and kept refrigerated until ready for use.

Davidson's Safest Choice® Pasteurized Shells Eggs

- Looks and performs just like ordinary shell eggs.
- Prepare and serve any dish or use any culinary technique you like.
- Wax coated to prevent cross-contamination and to lock in freshness.
- All vegetarian fed hens without the use of hormones, antibiotics or animal by-products.
- Taste winner: Chefs in America Foundation Gold Medal of Excellence in Taste 2005, 2006 and 2007.
- Kosher
- Available in Medium, Large and Extra Large.
- USDA Grade AA eggs put through an all natural process that destroys Se and Avian influenza virus inside the egg.
- Supported or recommended by DMA, ADA, AARP, CDC, FDA, FSIS and U.S. Food Code.
- Extended shelf life of 60 days.
- HACCP, GMP and SOP developed in conjunction with USDA, Silliker, SteriTech and Bon Dente International.
- Davidson's Safest Choice® Pasteurized Shell Eggs are **not** a PHF:
 - No special handling required per U.S. Food Code
 - Not a source of cross contamination
 - Reduced time and temperature controls
 - Critical control points eliminated
 - Fewer operational steps and procedures
- FDA approved to exceed 5 log reduction of Salmonella (Silliker labs certified).
- Leadership: Safety and indemnity from NPE's superior process technology, protected by over 25 U.S. and worldwide patents for safe shell eggs.



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