EGG ROOM SAFETY CHART

85

75

55

50

45

TEMPERATURE

(Degrees Fahrenheit)

DANGER

Quality is rapidly lost at these temperatures; the higher the temperature, the faster the loss.

SAFE

Quality is maintained best at temperatures between 45 and 55° F.

DANGER

Condensation occurs when eggs are removed from refrigeration at temperatures below 45° F.

Shells break at temperatures below freezing.

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RELATIVE HUMIDITY

(Percent)

DANGER

Molds appear and grow at these relative humidity levels.

SAFE

Quality is maintained at relative humidity levels between 75 and 85%.

DANGER

Excessive moisture loss occurs and increases as relative humidity drops below 75%.

Moisture loss from eggs results in lowering of egg quality.

Adapted from "Egg Room Safety Chart," Cooperative Extension Service, University of Georgia