

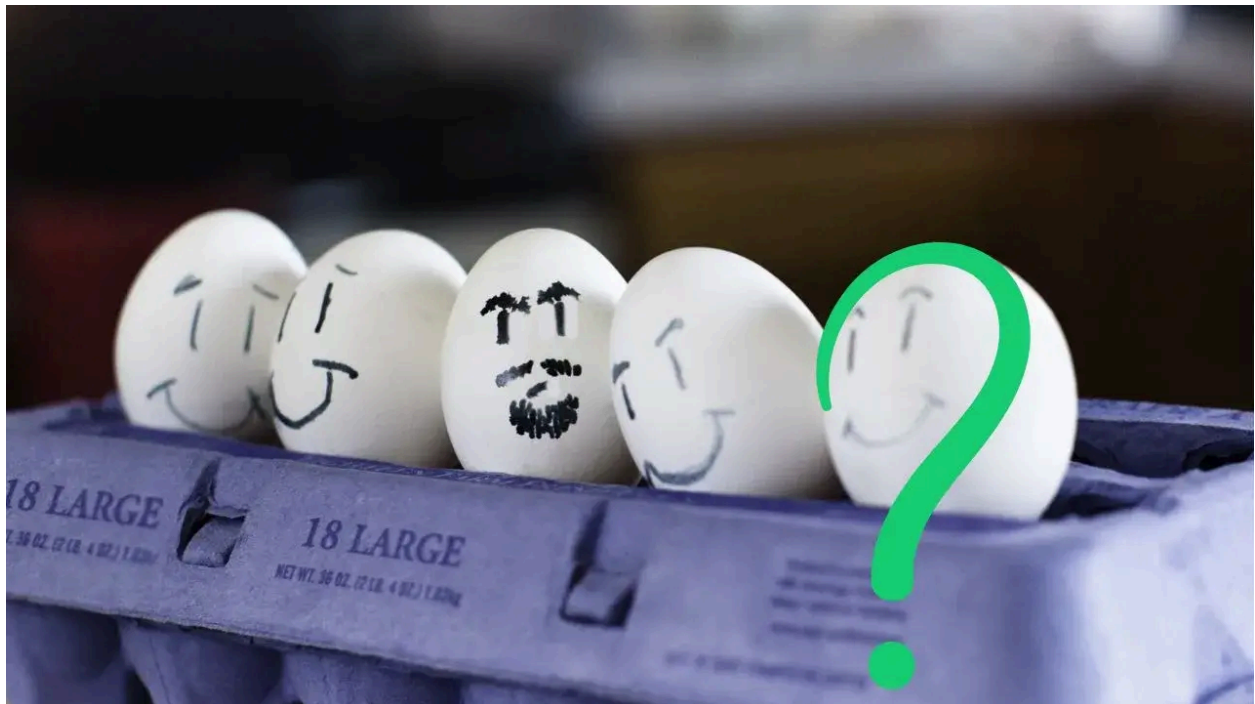
How To Store Chicken Eggs

Your chickens lay enough eggs that you can't eat them all at once and want to store them, but your mind is questioning **how long chicken eggs last** or how long you can keep them for later eating.

In this article, we will equip you with all the practical knowledge about chicken eggs, such as the **shelf life of different types of eggs**, how to tell if an egg is spoiled, and **how to store chicken eggs properly**.

Let's begin.

How Long Do Chicken Eggs Last



So, to know how long chicken eggs can last, first, *you need to understand what types of eggs you have and where you keep them.*

*“_Store bought eggs, they come with a “best before” date to indicate their shelf life, but you can still use after expiry date if they are in the refrigerator. **Fresh, unwashed eggs** can last about 3 weeks at room temperature and about 3 months or more in the fridge_”*

*“_If properly stored they, **they can last up to 3 to 4 months** and up to 1 year if you freeze them without their shells._”*

If you do not want to eat eggs immediately, **keep them in the refrigerator without washing them**; this will help them last longer.

How To Tell If An Egg Is Spoiled or Not?

HOW TO TELL IF AN EGG IS SPOILED OR NOT?

- ◆ **USE YOUR SENSES**
- ◆ **CRACK THE EGG**
- ◆ **FLOAT TEST**
- ◆ **COOKING TEST**
- ◆ **DATE THE EGGS**



Improperly storing chicken eggs can lead to unsafe or spoiled eggs, but with our guidance, you can **confidently tell if they are good or spoiled** before adequately storing them.

To know whether the eggs are in excellent or flawed condition, you always need to use or practice the following:

Use Your Senses

Always **use your senses**. If eggs have an off smell or unusual appearance, throwing or discarding them is best.

Crack The Egg

You can crack or break the egg in a clean pot or bowl if you don't see any unusual appearance or smell a foul smell.

Then, **look for or observe any unusual appearance or smell**. Fresh eggs will have a thick, slightly cloudy white that stays close to the yolk and doesn't spread out much on the plate.

You can use them if they smell and appear normal, but if they seem unusual and bad, just discard them.

Perform the Float Test

The Float Test identifies **whether an egg is good or has gone bad, but it** does not guarantee the safety of your eggs. Instead, it provides an approximate estimate of their age.

To do this, fill a bowl with water and place the egg.

- **Fresh Egg:** Sinks, lies flat on the bottom, and is perfect for consumption.
- **Less Fresh Egg:** Sinks but stands upright and is still suitable for consumption.
- **Lousy Egg:** Floats to the surface. Floating indicates that air has entered the egg, which could mean spoilage.

An **egg floating in water** means its air cell has grown big enough to keep it afloat.

This means the **egg is old**, but it might still be safe. Before using it, break the egg into a clean pot or bowl and check if it smells bad or looks strange.

Cooking Test

If the egg appears unusual when cooked (e.g., the white or yolk has a strange color or texture), a spoiled egg will have a bad smell when you break it open, whether it's raw or cooked, and it might be unsafe to eat, so you should avoid or discard them.

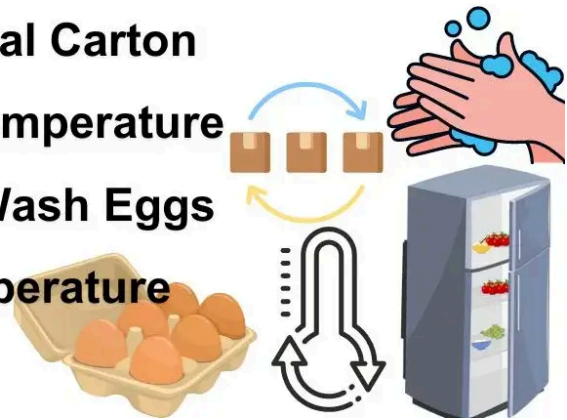
Date The Eggs

When your chicken lays an egg, **just date them**. This will help you use old eggs first, like the FIFO (first in, first out) practice.

How To Store Chicken Eggs Properly

STORE CHICKEN EGGS PROPERLY

- ◆ Use Refrigerator
- ◆ Keep Eggs in Original Carton
- ◆ Maintain Balance Temperature
- ◆ Cleanliness, Don't Wash Eggs
- ◆ Store At Room Temperature
- ◆ Use FIFO Method



Okay, you know the shelf life of chicken eggs and how to identify them, whether they are spoiled or in good condition.

The **next step is to store chicken eggs properly** so they last longer without spoiling.

Let's discuss some of the best ways to store chicken eggs:

Keep in the Refrigerator

A refrigerator is the best way to store chicken eggs; the eggs you do not want to eat immediately should be kept at a constant temperature in the fridge at or below 40°F (4.4°C)

To prevent temperature fluctuation in the fridge, **keep the eggs in the coldest place**, not on the door side, as indoor temperature fluctuations are more common.

Keep eggs in their original cartons if they have one; if they don't, get one and date them. The original carton helps prevent eggs from absorbing odor from other food in the refrigerator.

Place eggs with the larger end up. This helps keep the yolk in the center and keeps the egg fresh.

Labeling the eggs or cartons is essential for determining which are the oldest and which are the newest.

The last point is that if you want to take eggs from the fridge for use, **wait a few minutes before using them.** This helps to restore the eggs to their nutritional value.

Keep Eggs in Original Carton

If you buy eggs from a store, they will have their original carton. The benefit of the original carton is that it has an expiry date. It also protects eggs from the outside and helps preserve egg moisture and integrity to remain fresh.

But if the eggs you store are from your chicken, **you should date them** or make a custom carton with the labeling date and other information.

Also, **put that carton in an airtight container or plastic bag** before keeping it in the fridge; this prevents odor from other food.

Maintain Balance Temperature

Cold temperatures are okay for chicken eggs; they increase their shelf life, but **hot temperatures can accelerate the spoiling of chicken eggs.**

Maintaining a balanced temperature is crucial. Mean fluctuation should be avoided when storing or keeping chicken eggs.

The best thing is to maintain a constant temperature in the refrigerator at or below 40°F, which should not exceed 40°F.

Maintain Cleanliness But Don't Wash Eggs

Cleanliness is essential. Eggs should be handled with clean hands, kept in a clean tray, and stored in a clean place.

But **washing chicken eggs is not recommended.** They have a natural protective layer called bloom that protects eggs, and if you wash them, their protective coating will be rinsed off with water.

Even then, if **you want to clean eggs**, gently use a clean cloth or brush to remove dirt, and use only warm water, not hot.

After cleaning the eggs, sanitize them with a food-grade solution such as diluted bleach, vinegar, and water.

Leave the setting for at least 30 seconds, rinse them off with clean, warm water, and ensure that all the dirt is removed from the eggs.

Then, gently dry them using a paper towel. The last step is to store them in the fridge. These steps ensure the longevity of fresh chicken eggs.

Store At Room Temperature

You can also store chicken eggs at room temperature for a short time, but the place should be cool, dry, and away from direct light.

However, you can't store them for the long term, so **ensure you consume them within a week**. When you need clarification, apply the above methods to identify whether they are good or spoiled.

Use the FIFO Method

Keep the FIFO method in mind. It means first in, first out. **Always consume the older eggs first**, and date every egg to know which is the oldest.

Conclusion

So, **different types of eggs have different longevity**; for example, fresh, unwashed eggs have a longer shelf life than washed eggs.

Moreover, **properly storing** chicken eggs can extend their shelf life; the best method is to store them in a refrigerator.

I hope you find this PDF helpful. Don't hesitate to share this with your fellows.