

TEACHER'S NOTES

STORAGE WORKSHEET



The Storage Worksheet is designed to get the student to closely examine the egg carton. The students should draw the carton and label the special parts.

The points to look for are:

- Best Before date
- Nutritional Information
- Storage instructions
- Bar-code
- Grade

The Best Before date is set at 35 days after the eggs are graded, which is judged to be the length of time that they will maintain their best quality providing they have been stored correctly under refrigeration. The eggs can still be used after the date indicated on the carton; they can, in fact, be stored in the fridge for several weeks. If in doubt, a freshness test could be carried out.

QUESTIONS

Closely examine any egg carton. Draw an egg carton and label the most important parts.

- Best Before date
- Nutritional information
- Storage instructions
- Bar-code
- Grade

Q1 Why is it important to read the best before date on the egg carton when buying eggs?

A1 The eggs are at their best quality before the best before date.

Q2 Where should an egg be stored? Why?

A2 Eggs must be stored in the refrigerator. They last longer if kept cool - an egg deteriorates 4-5 times faster at room temperature than inside a refrigerator.

Q3 Why are they stored in a carton with their pointed end down?

A3 Storing them pointed end down keeps the yolk in the centre and stops the air cell from being damaged. The carton protects the egg, slows down moisture loss and prevents odours from other foods being absorbed.

Q4 How can raw eggs be frozen?

A4 To freeze whole eggs, mix thoroughly but gently. To freeze yolks add 1 teaspoon of salt or 1 tablespoon of sugar to every 6 yolks (remember to label according to whether sugar or salt is added). Egg whites freeze as is. Eggs in the shell should not be frozen.

STORAGE WORKSHEET



NAME:

Closely examine an egg carton. Draw an egg carton and label the most important parts.

Q1 Why is it important to read the best before date on the egg carton when buying eggs?

Q2 Where should an egg be stored? Why?

Q3 Why are they stored in a carton with their pointed end down?

Q4 How can raw eggs be frozen?
