# LIQUID EGGS to DRY conversion worksheet

# Liquid Whole Eggs to Dried Whole Eggs

Since liquid whole eggs are composed of about 75% water, you'll need to determine two amounts for each formulation conversion—the equivalent weight in dried whole eggs AND the water needed.

## **Dried Whole Eggs Calculation:**

Divide the weight of liquid whole eggs currently in your formulation by 4 to determine the weight of dried whole eggs needed.

Weight of liquid whole eggs

Weight of dried whole eggs

### **Water Calculation:**

Multiply the weight of dried whole eggs by 3 to determine the weight of water needed.



NOTE: CALCULATIONS ARE THE SAME WHETHER OUNCES OR GRAMS ARE USED AS THE UNIT OF MEASURE.

#### **Check Your Work:**

Check to see if your calculations are correct by adding together the weight of the dried whole eggs and the weight of the water. If this equals the original weight of your liquid whole eggs, your calculations are correct.

Weight of dried whole eggs				
	+	=		

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 AlBonline.org

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



- If you use shell whole eggs and would like to know the average weight of whole eggs in your formulation, please download one of our shell whole eggs to liquid whole eggs worksheets before using this sheet.
- Dried whole eggs can be blended with other dry ingredients and refrigerated at 32° to 50°F (0° to 10°C) in tightly sealed container until ready for use.
- If dried whole eggs need to be rehydrated separately for your formulation, it is recommended that a small amount of the sugar or other carbohydrate from your formula be blended into the dried whole eggs prior to adding water. This will help prevent lumping when mixing with water.



