

LIQUID EGGS to DRY

conversion worksheet

Liquid Egg Whites to Dried Egg Whites

Since liquid egg whites are composed of about 88% water, you'll need to determine two amounts for each formulation conversion—the equivalent weight in dried egg whites AND the water needed.

Dried Egg Whites Calculation:

Multiply the weight of liquid egg whites currently in your formulation by .12 to determine the weight of dried egg whites needed.

$$\boxed{} \times .12 = \boxed{}$$

Weight of liquid egg whites Weight of dried egg whites

Water Calculation:

Multiply the weight of liquid egg whites by .88 to determine the weight of water needed.

$$\boxed{} \times .88 = \boxed{}$$

Weight of liquid egg whites 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 egg whites and the weight of the water. If this equals the original weight of your liquid egg whites, your calculations are correct.

$$\boxed{} + \boxed{} = \boxed{}$$

Weight of dried egg whites Weight of water Weight of liquid egg whites

Conversion Tips:

- If you use shell egg whites and would like to know the average weight of egg whites in your formulation, please download one of our shell egg whites to liquid egg whites worksheets before using this sheet.
- Dried egg whites 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 egg whites 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 egg whites prior to adding water. This will help prevent lumping when mixing with water.

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 AIBonline.org

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



American Egg Board