



A new restaurant guide with all the EGGS-tras

Just in time to meet the growing demand for cage-free, hormone-free, antibiotic-free eggs, the American Egg Board cracks open a new online buyer's guide that allows restaurants to search for the specific egg-based ingredients they need and the companies that sell them, as well as a slew of important information about the shelled and pre-shelled product in all of its many forms.

A press release said that the new guide is available from the Egg Board website and that the resource offers easy navigation and access to all egg vendors in the U.S.

Information available through the searchable database includes:

- egg products, such as whole and pre-cooked eggs, yolks and whites;
- storage specifications for each product, including whether it is dried or must be frozen or refrigerated.
- geographic location of suppliers;
- egg classification, including cage-free, organic and kosher; and
- supplier contact information and web links.

The press release said that the guide includes information about best sources for each type of egg and includes the latest information about egg suppliers' operations and products.

"Maintaining an electronic version of the buyers' guide allows us to react more quickly to changes in suppliers or their product lines, so purchasing agents find the latest information when searching for egg products," said American Egg Board Egg Product Marketing Director Elisa Maloberti. "It also allows greater access to a broad audience interested in featuring eggs in their own incredible menu items."

Topics: Equipment & Supplies, Food & Beverage, Food Cost Management

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