

The Rembrandt Egg

The egg remains one of nature's most nutrient packed foods. With a host of vitamins and minerals in addition to the highest quality protein found in any other food. Using vertical integration, Rembrandt Foods is able to collect eggs at peak nutritional and functional value.

DID YOU KNOW?

Rembrandt's eggs are broken shortly after being laid, then processed to help ensure maximum freshness.



Chalazae

- Anchor yolk in the center of the egg
- More prominent in fresher eggs

Egg Yolk

- Major source of vitamins, minerals and fat
- Contains fat-soluble vitamin D, a nutrient associated with bone health
- Good source of choline, necessary for the normal function of human cells
- Extremely effective in emulsification

Vitelline (Yolk) Membrane

- Holds the egg yolk

DID YOU KNOW?

All 9 essential amino acids are contained within the egg yolk



Shell

- Outer covering of egg, composed of calcium carbonate
- Color varies based on breed of chicken
- Can be used as fertilizer

Shell Membranes

- Two membranes, inner and outer, surround the albumin
- Protects against bacterial penetration

Thin Albumin (White)

- Closest to the shell and encapsulates the thick white of a high-quality eggs

Thick Albumin (White)

- High in protein and riboflavin
- Virtually no fat content
- Becomes thin and indistinguishable from the thin white in low-quality eggs
- Excellent for aeration, foaming, and structure in foods

Air Cell

- Caused by contraction of contents when cooling after laying
- Increases in size with the age of the egg

DID YOU KNOW?

A hen requires about 24 to 26 hours to produce an egg. After the egg is laid, the hen starts all over again about 30 minutes later.



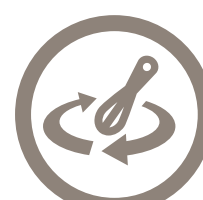
NUTRIENTS

Per Large Egg (50g)	% of Total	
	Yolk	White
Calories 70	76%	24%
Saturated Fat 1.5g	100%	
Sodium 70mg	13%	87%
Sugars 0g	0%	0%
Cholesterol 186mg	100%	
Protein 6g	42%	58%
Choline 147mg	100%	
Phosphorus 86mg	93%	7%

EGG PROPERTIES



AERATION
Used as a leavening agent



FOAMING/WHIPPING
6 to 8 times greater than un-agitated volume



STRUCTURE
Provides structure in baked goods or gel-like textures in refrigerated desserts



TEXTURE/COLOR
Rich color and texture, notable in pasta and baked goods



CRYSTALLIZATION CONTROL
Prevents the formation of large ice crystals, thus improving texture and ability in the freeze/thaw cycles



EMULSIFICATION
Egg yolks enable the formation of emulsions between liquids such as oil and water. To create smooth, creamy textures in products.

