

How Long Do Fresh Eggs Last in the Fridge?

Fresh eggs last in the refrigerator 40°F (4°C) for 3 to 5 weeks, plenty of time to accommodate all your baking, cooking and scrambling needs! If you're worried about not using your eggs in time, try increasing visibility by placing them in bowl wrapped with a clear food wrap like Glad® Press'n Seal® or Glad® Cling'n Seal™. Your bowl will also serve to protect fragile eggs from bulkier items in your refrigerator.



How Long Are Fresh Eggs Good For?

We've all been there. You have a hot skillet and all the ingredients ready to go for the perfect omelet when a thought strikes, "Wait...how old are these eggs?" How long *will* fresh eggs last?



Deep breaths! To test your eggs in shell from the refrigerator, you can rely on the float test to determine freshness. (If an egg floats in water, it means the egg is old. But may still be safe to use. Crack the egg into a bowl to examine for off-odor or strange appearance.). Out of shell, raw yolks and whites typically last a much shorter time frame, about 2-4 days in the refrigerator.

Should fresh eggs be refrigerated? According to the FDA, you should refrigerate fresh eggs promptly when you return from the store in order to prevent illness from bacteria.

Can You Freeze Fresh Eggs?

You are able to freeze fresh eggs; however, it is important to remove them from their shells before doing so. (Gasp! Plot twist!) Beat the yolks and the whites together and then pour your eggs into a freezer bag such as Glad® Flex'n Seal™ Freezer Quart Bag. Be sure to use within 1 year for optimum freshness! Always clean your hands and surfaces before and after handling eggs, especially if it's raw.

