$\mathsf{ROCK\&ROLL}^{^{\circledR}}$

Patented egg storage







How to store eggs correctly

Nature has shaped eggs so that they always lie on their side. This is the only way the chalaza can keep the delicate yolk centred in the egg white. If the egg is stored upright (regardless of which side is facing upwards), the chalazae slackens and the yolk can come into contact with the permeable shell. This allows bacteria and germs to enter the egg. For this reason, eggs also lie on their sides in the hen's nest.



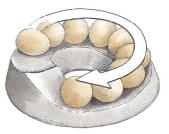






Rolling keeps them fresh

The hen regularly rolls the eggs in the nest. This keeps the hail cord flexible and the eggs fresh. The Rock&Roll is designed so that the stored eggs roll automatically when you turn the bottom one upwards. Rolling every two days is not only fun, it also keeps the eggs fresh.





Fighting germs with minerals and light

Rock&Roll is made from a special granite ceramic. We add rutile to the ceramic mixture. This mineral uses photocatalysis to combat germs and bacteria that may be present on the bowl. This natural effect works in both daylight and artificial light. The ceramic is food safe. Rock&Roll can be cleaned in the dishwasher without losing its antiseptic effect.





Egg storage information

Eggs are edible for at least 28 days after laying, regardless of whether they are stored refrigerated or at room temperature. Eggs usually have a longer shelf life than this. An odour test after cracking the egg is a reliable indicator of this.

Eggs should not be washed before storage in order to preserve their natural protective coating.

Rock&Roll should not be placed in direct sunlight or in close proximity to radiators. This could cause the eggs to overheat.

Rock&Roll can be cleaned by hand or in the dishwasher

Manufactured in Coburg





















natural, durable materials

respect for people and nature

Made by hand in Coburg

Denk

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