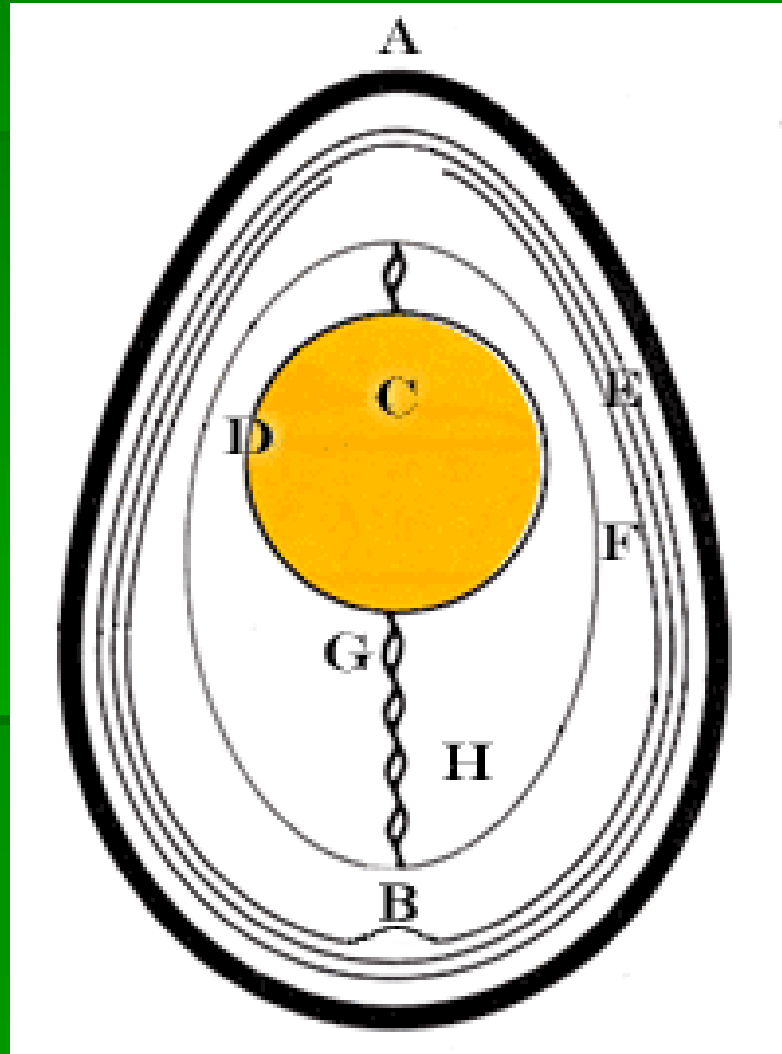
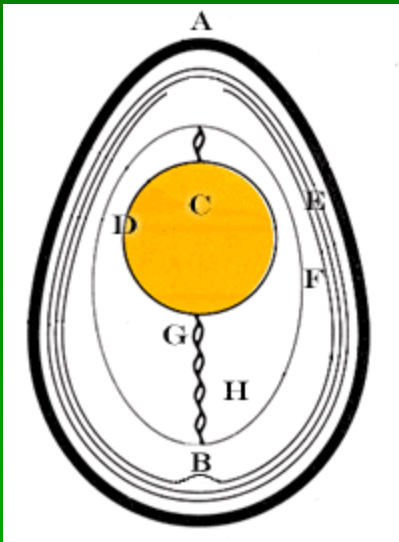


Elementary Egg Basics

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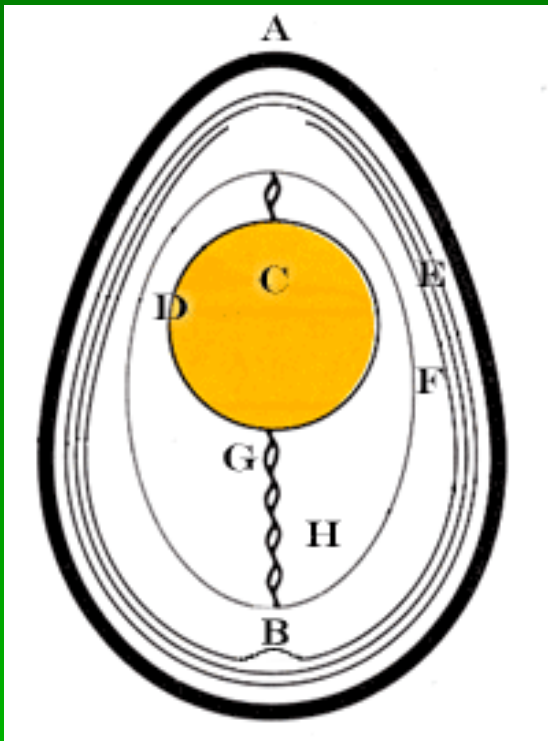
Inside an Egg





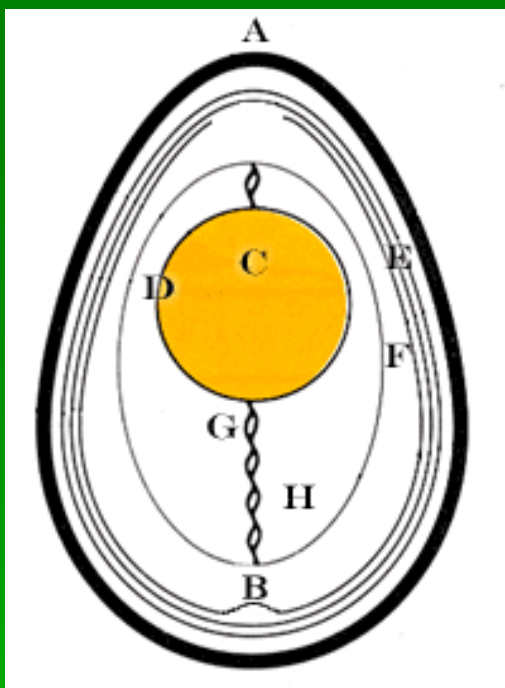
A = Shell

- Made of calcium
- Hen's diet must have calcium
- Porous
- Allows evaporation of water from albumen over time
- Covered with natural bloom
- Bloom replaced by thin coating of oil after washing



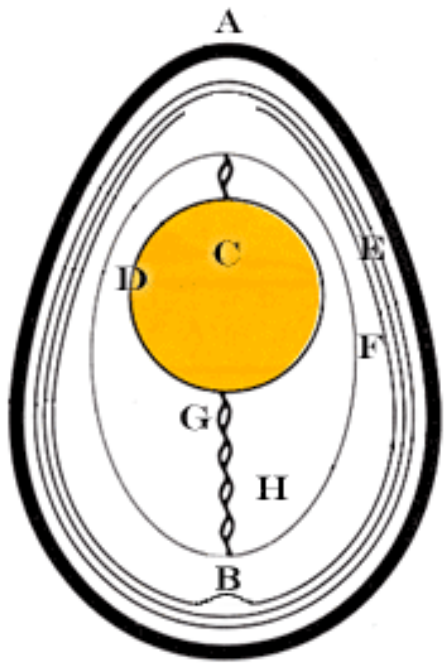
B = Air Cell

- Formed when contents of egg cool and contract
- Separation of shell membrane from shell
- Located only in large end of egg
- Grows larger over time as water evaporates from egg
- Size indicates interior egg quality



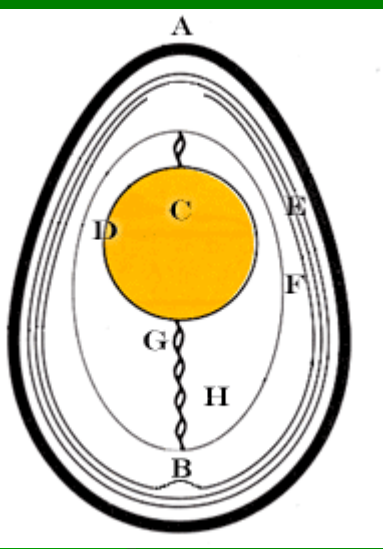
C = Yolk

- Suspended in center of egg
- Gets yellow color from xanthophyll in hen's body
- Contains germinal disc – where baby chick development starts
- Surrounded by yolk membrane
- Flattens over time as quality of egg lessens



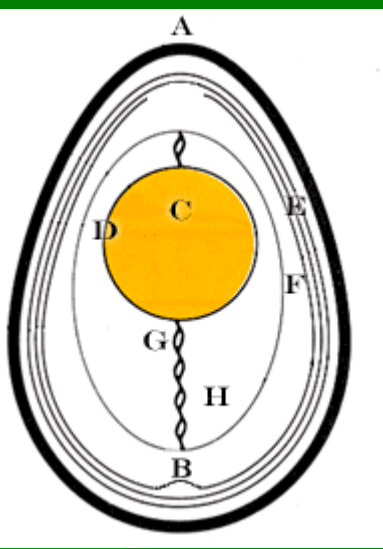
D = Yolk Membrane

- Surrounds Yolk
- Keeps yolk and albumen separated



E = Shell Membrane

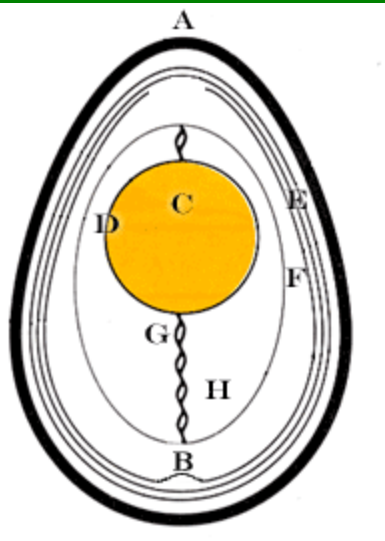
- Thin inner lining of shell
- Separates from shell at large end of the egg to form the air cell



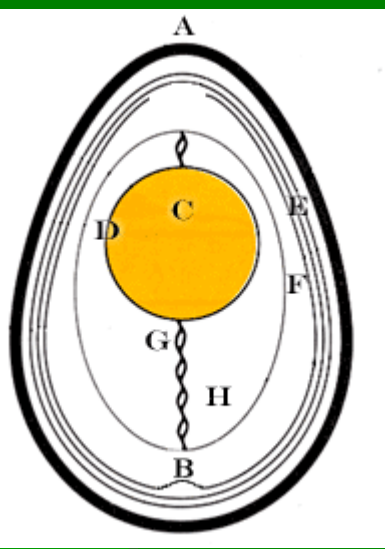
F = Thin Albumen

- Thin white part of egg
- Amount increases as thick albumen breaks down over time
- Less is present in high quality egg
- More is present in lower quality egg

G = Chalaza



- Thick strands of albumen that help center yolk
- Appear as shiny spots when egg is candled



H = Thick Albumen

- Thick white part of egg
- Surrounds yolk; nourishes developing embryo
- Fresh, high quality eggs have more thick albumen than thin albumen
- Appears egg-shaped in high-quality, broken-out eggs

Poultry Judging Broken-Out Egg Quality

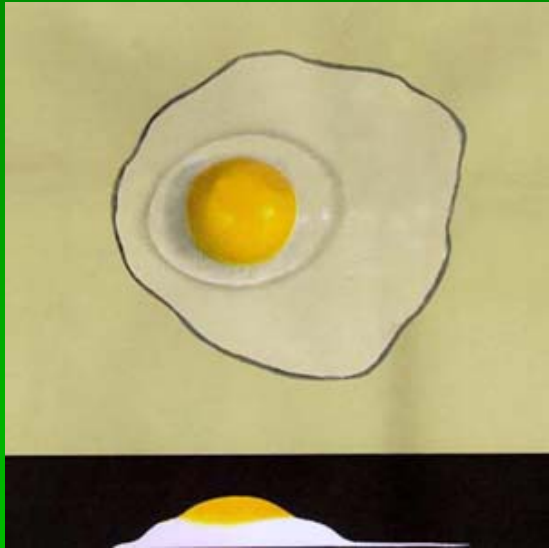


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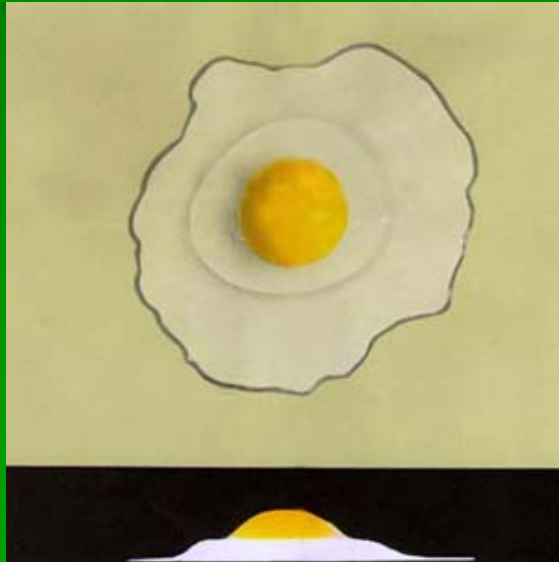
Broken-out Egg Quality

- Shape and Uniformity of Albumen
- Amount of Thick Albumen
- Shape and Height of Yolk
- Presence of Meat or Blood Spots
 - Less than 1/8 inch diameter = Grade B
 - More than 1/8 inch diameter = Inedible

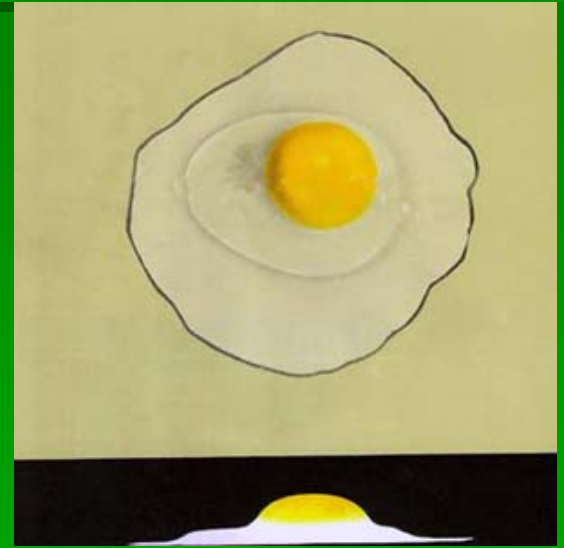
AA Quality



High AA

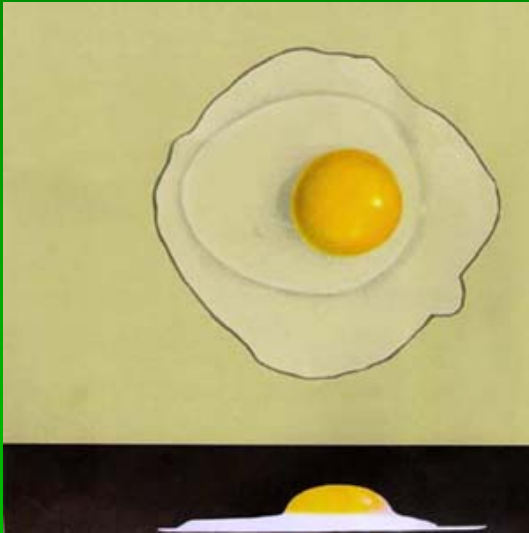


Average AA

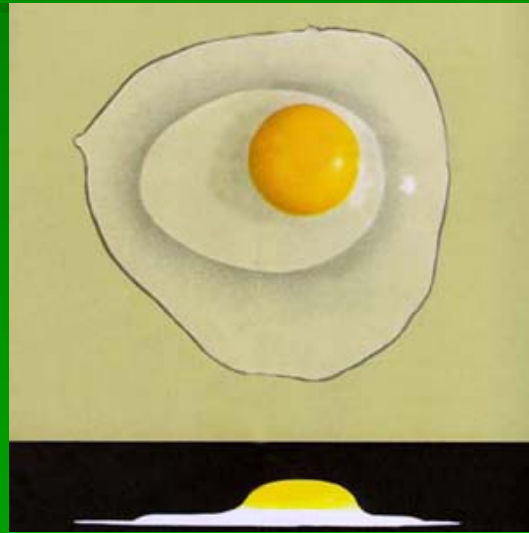


Low AA

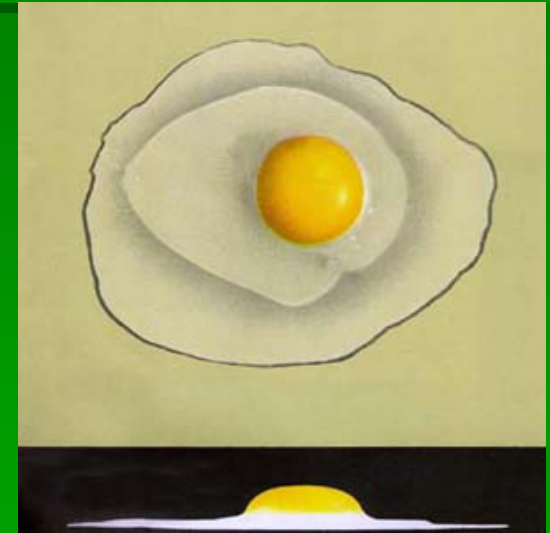
A Quality



High A

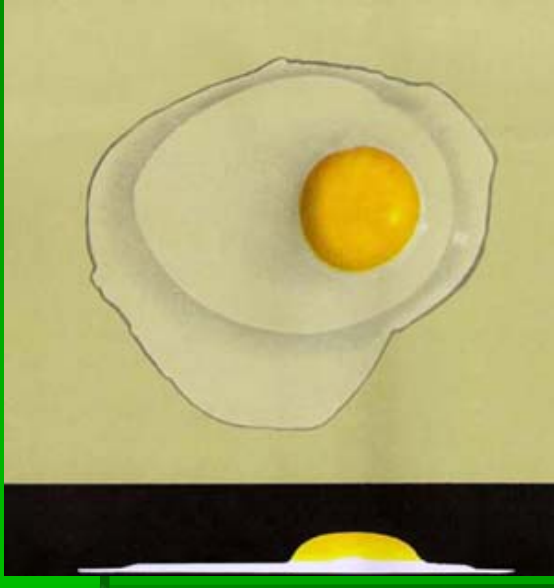


Average A

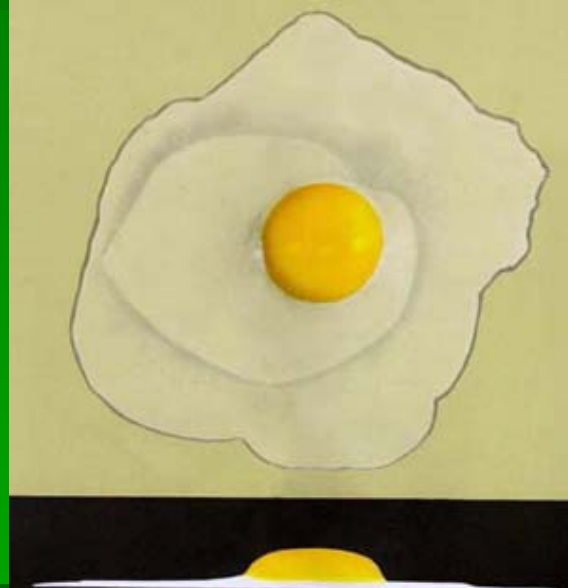


Low A

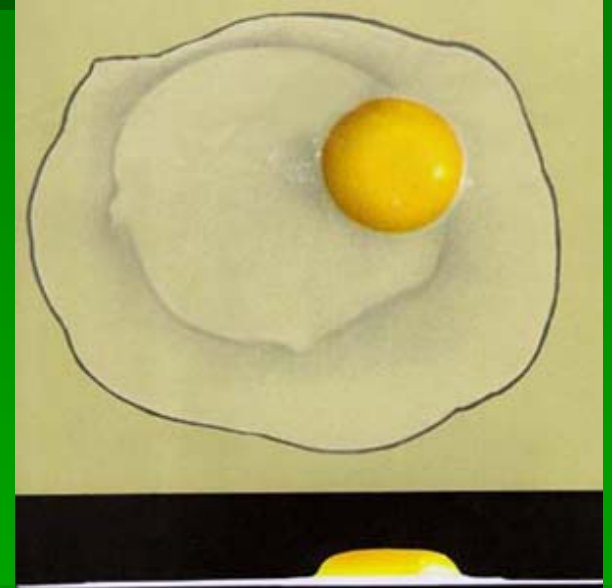
B Quality



High B



Average B



Low B

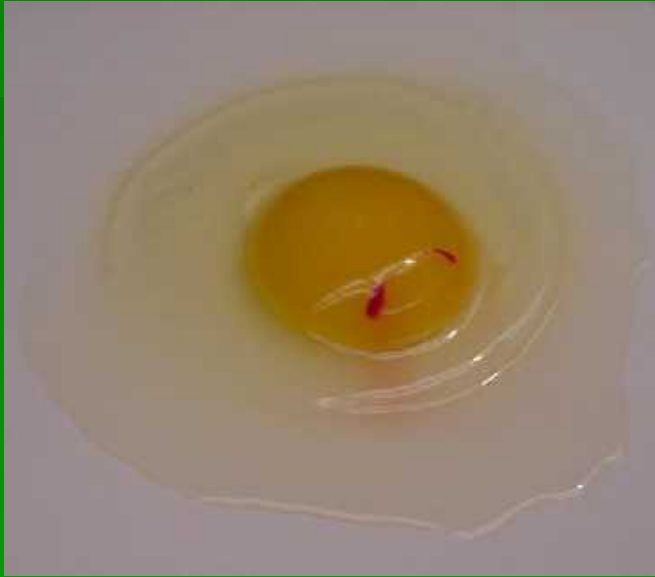
Practice



Grade AA



Practice



Grade Inedible



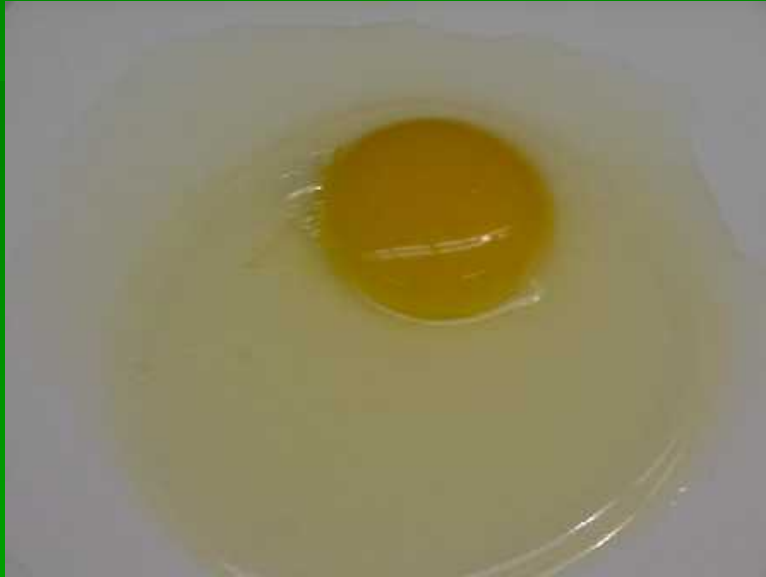
Practice



Grade B



Practice



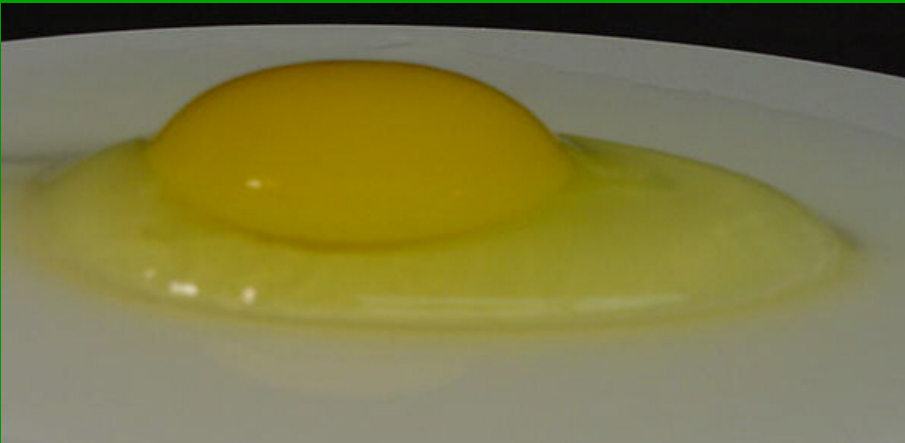
Grade A



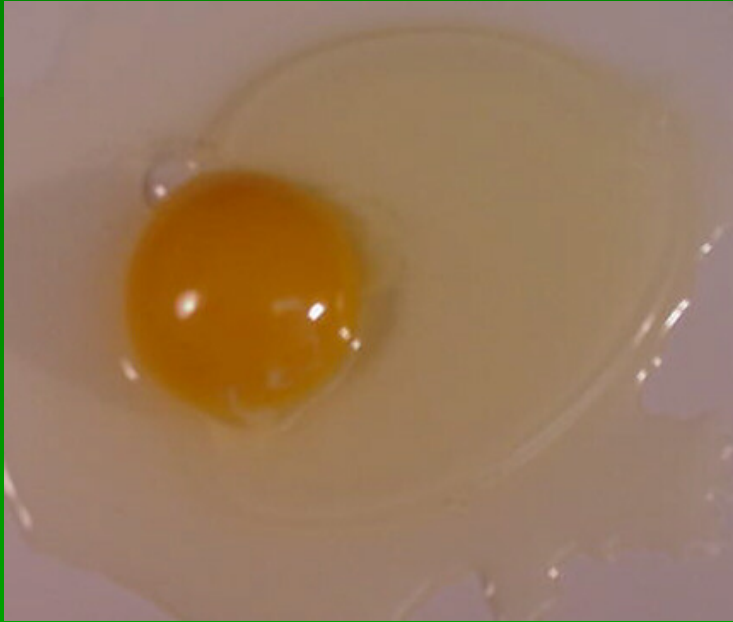
Practice



Grade AA



Practice



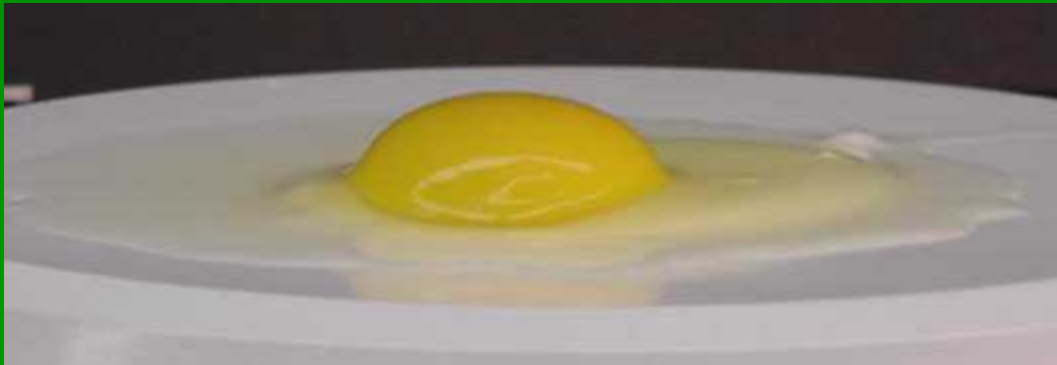
Grade B



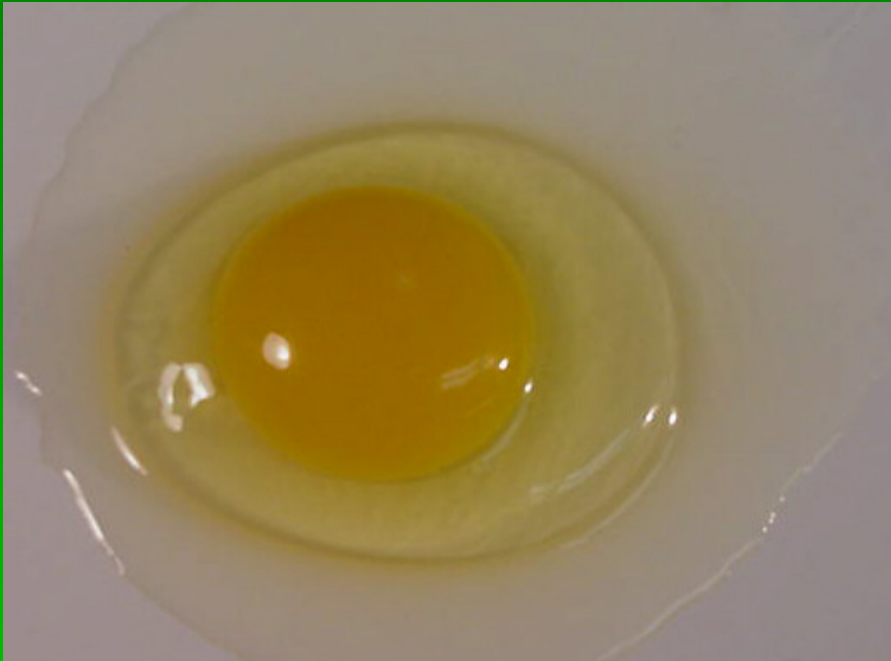
Practice



Grade A



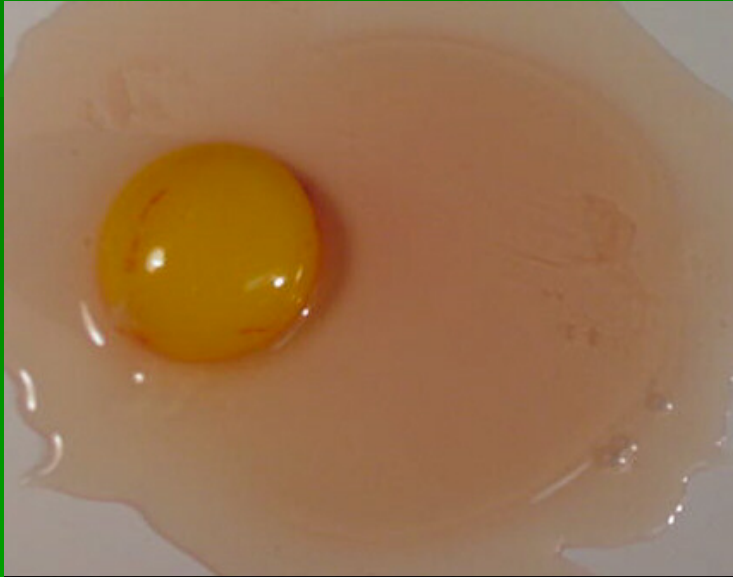
Practice



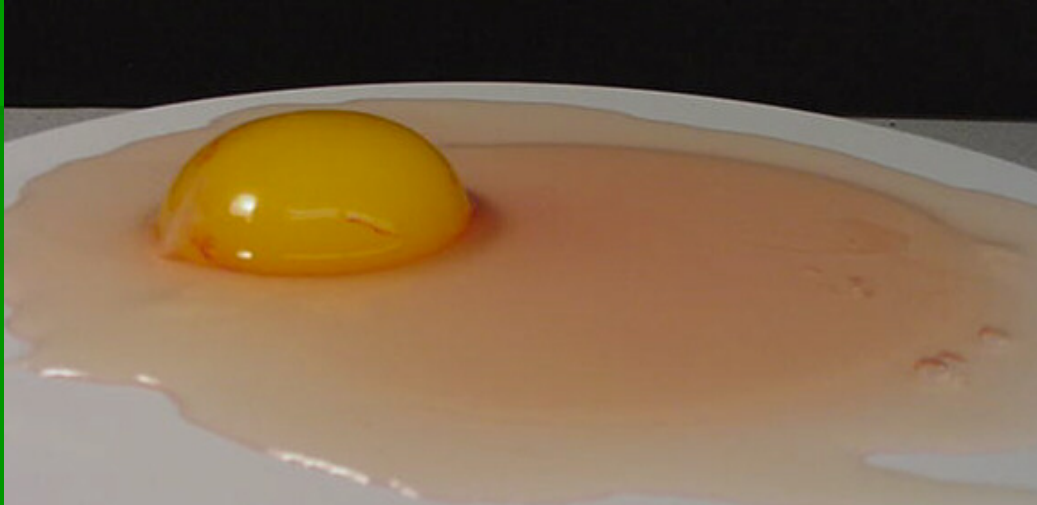
Grade AA



Practice



Grade Inedible



Practice

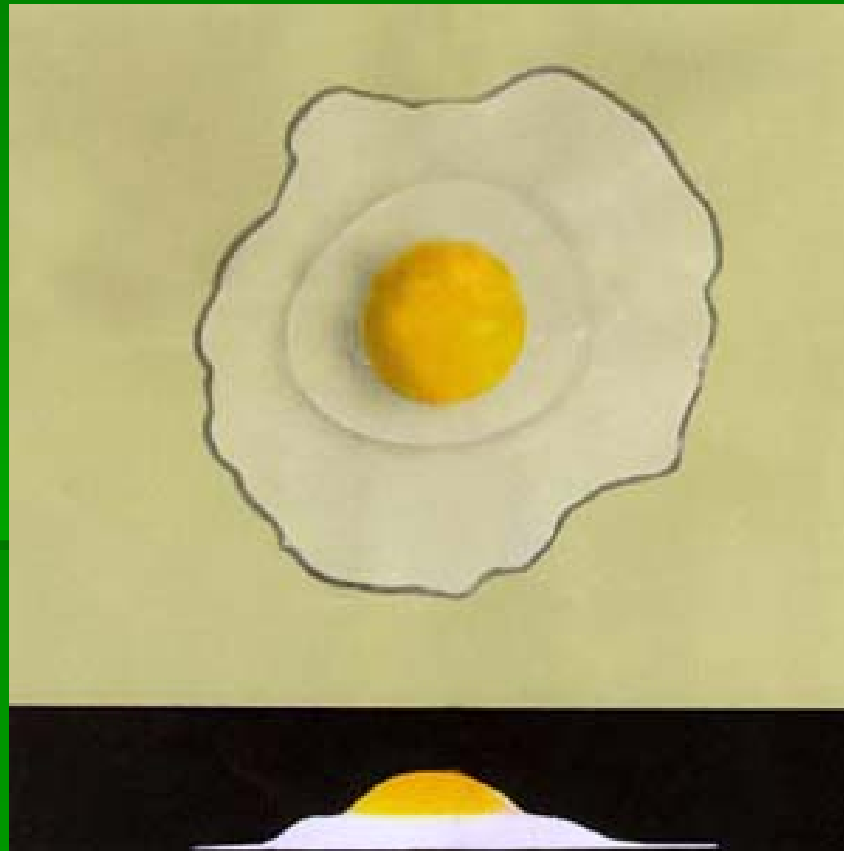


Grade Inedible



More Practice Flash Cards

<http://department.caes.uga.edu/poultry/courses/ps2040/EggQualQuiz.htm>



Practice Website

http://www.animal.ufl.edu/Youth/poultry/broken_outs/brokenouts.htm

- www.animal.ufl.edu
- Click on Youth Poultry Judging
- Click on Show Me How
- Click on Go to Main Practice Menu
- Click on Interior Egg Quality (broken out)