

POULTRY LAB

Animal Science- September 16, 2010

Shell

- Calcium Carbonate
- Has pores
- White or brown b/c of breed

Air Cell

- Contraction of egg during cooling
- Size increases as egg ages

Shell Membrane

- Attached to Shell
- Protects albumen from bacteria

Yolk

- Color varies by feed
- Source of vitamins, minerals & fat

Germinal Disc

Thin Albumen

- Nearest to shell

Vitelline Membrane

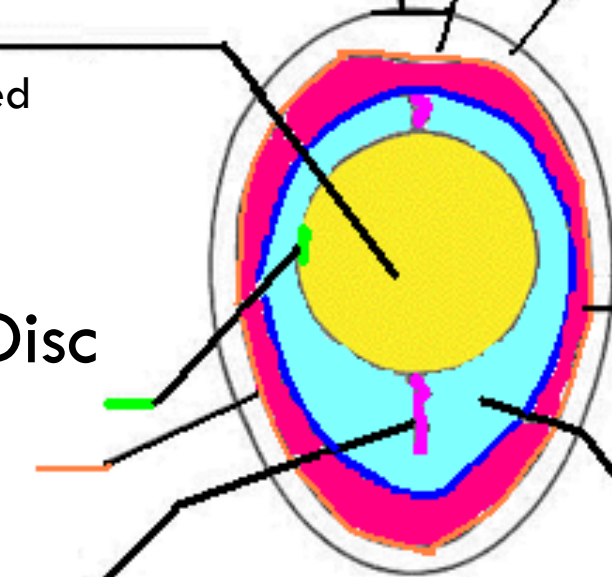
- Seals in yolk

Thick Albumen

- Closest to yolk
- Source of riboflavin and protein

Chalazae

- Twisted and cord like
- Anchors yolk in center of egg



Grades of Eggs

- **Appearance** determines grade
- **External** and **Internal**
- **AA**
 - ▣ Clean, no cracks, correct shape
 - ▣ Albumen tight around yolk
- **A**
 - ▣ Mostly good, clean
 - ▣ Albumen a little spread out
- **B**
 - ▣ Not clean, misshapen
 - ▣ Albumen spread out, flat yolk

External

- Clean
- Shape
- Cages Scratches
- Cracks
- Weak Spots

Internal

- Candling= bright light through egg
 - ▣ Yolk Color
 - ▣ Blood Spots
 - ▣ Size of air cell
- Break Out= Cracking egg to see albumen
 - ▣ Tight albumen
 - ▣ High yolk

Classes

□ Ounces of weight/Dozen Eggs

□ **Jumbo = 30 oz.**

□ **Extra Large = 27 oz.**

□ **Large = 24 oz.**

□ **Medium = 21 oz.**

□ **Small = 18 oz.**

□ **Peewee = 15 oz.**