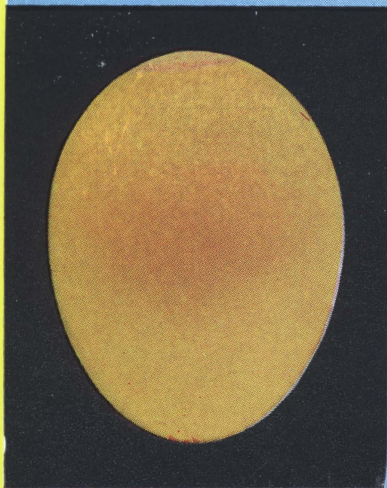
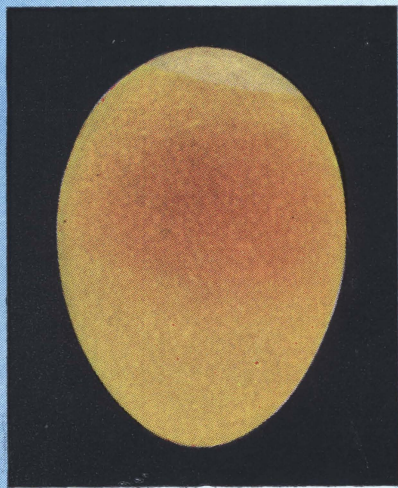


*Marketing
Standards
for Grading*

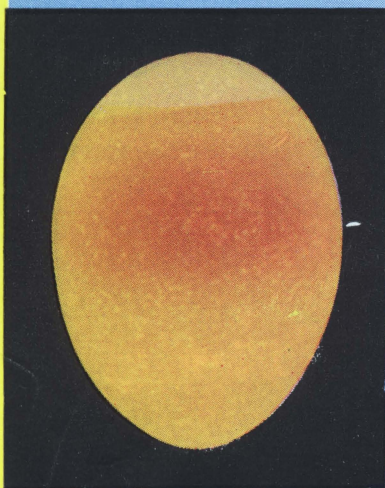
EGGS



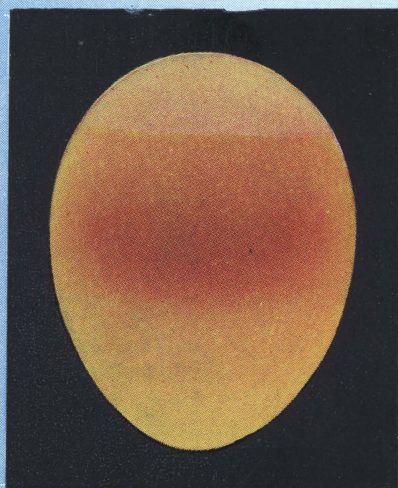
AA Excellent
Table Eggs



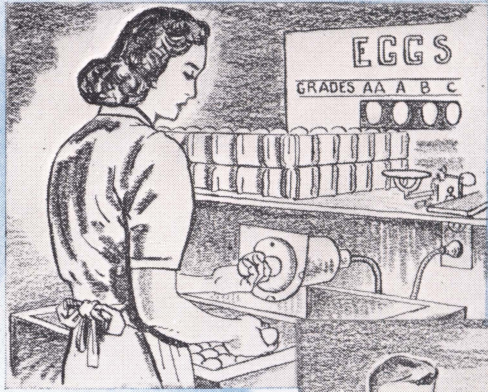
A Fine
Table Eggs



B Table, Cooking
and Baking Eggs



C Cooking and
Baking Eggs



MARKETING STANDARDS FOR GRADING

eggs

FLOYD Z. BEANBLOSSOM
EXTENSION POULTRY MARKETING SPECIALIST
TEXAS A. & M. COLLEGE SYSTEM

Official U. S. Standards for Quality of Individual Shell Eggs as Shown on Front Cover

AA Quality

Shell must be clean, unbroken, and practically normal. Air cell must not exceed one-eighth inch in depth and be practically regular. White must be clear and firm so that the yolk appears well centered and its outline only slightly defined when the egg is twirled before the candling light. Yolk must be free from apparent defects.

A Quality

Shell must be clean, unbroken, and practically normal. Air cell must not exceed two-eighths inch in depth and must be practically regular. White must be clear and reasonably firm so that the yolk appears fairly well centered and its outline fairly well defined when the egg is twirled before the candling light. Yolk must be practically free from apparent defects.

B Quality

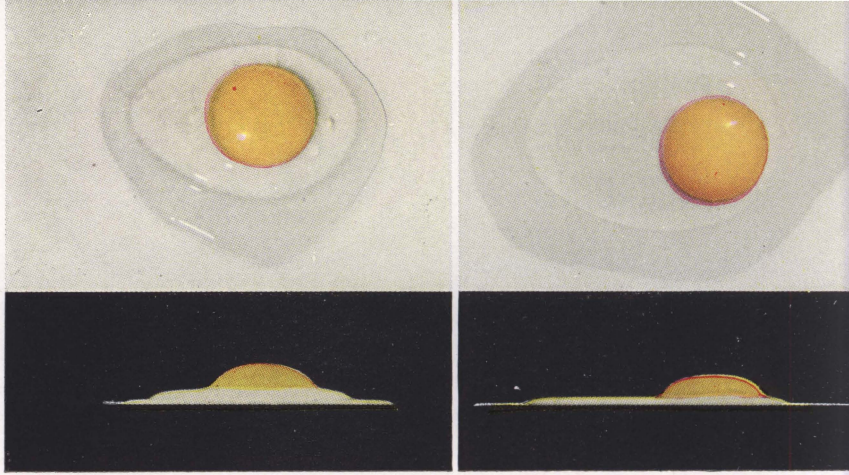
Shell must be clean, unbroken and may be slightly

abnormal. Air cell must not exceed three-eighths inch in depth and total movement not in excess of three-eighths inch. However, an air cell not over two-eighths inch in depth may be free. White must be clear but slightly weak so that the yolk may appear off center with its outline well defined when the egg is twirled before the candling light. Yolk may appear slightly enlarged and flattened and may show other definite but not serious defects.

C Quality

Shell must be clean, unbroken, but may be abnormal. Air cell may be over three-eighths inch in depth and may be bubbly or free. White may be weak and watery so that the yolk may appear off center and its outline plainly visible when the egg is twirled before the candling light. Yolk may appear dark, enlarged and flattened and may show clearly germ development but no blood due to such development. It may show other serious defects that do not render the egg inedible. Small blood clots or spots may be present.

**BROKEN
OUT**



AA Quality

An egg possessing AA quality as shown in the picture above covers a small area and the yolk and albumen may be described as follows:

YOLK: Round and up-standing, free of apparent defects and well centered in the white.

THICK WHITE: Large amount, firm and clear, also standing up very well around the yolk.

THIN WHITE: Small proportion and clear.

In addition to the above mentioned U. S. Standards for AA quality of eggs, they must have shells that are unbroken and practically normal in shape and texture, and they must be free of dirt and stains. They must also show less than one-eighth inch in depth of air cell when twirled before the candling light.

A Quality

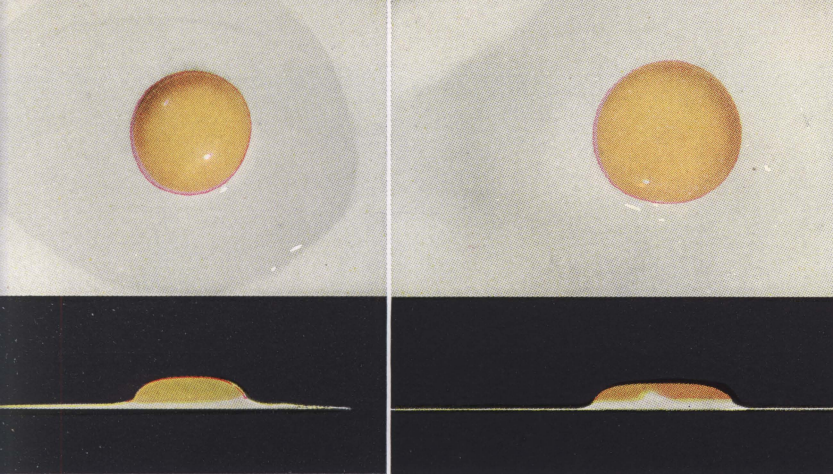
When an egg possesses A quality as shown in picture above, it will cover a moderate area and the yolk and albumen may be described as follows:

YOLK: Round and up-standing, practically free of defects and must not be more than one-fourth of distance from its normal center position.

THICK WHITE: Large amount, clear, may be reasonably firm, may permit yolk to move freely from its normal center position when egg is twirled, thus showing a fairly well defined yolk outline when put before the candling light.

THIN WHITE: Small proportion and clear.

Eggs of A quality have same requirements for shell condition as AA quality. The air cell in an A quality egg may be two-eighths of an inch in depth.



**BROKEN
OUT**

B Quality

If an egg possesses B quality, it will cover a wide area when broken out of shell. The yolk and albumen will have the following qualities:

YOLK: May appear slightly enlarged and flattened. It may also show definite but not serious defects.

THICK WHITE: Medium amount and flattened. Clear, but lacking in thickness or viscosity. Permits yolk to move quite freely from center position in egg, thus when egg is twirled before candle light it presents a well defined yolk shadow.

THIN WHITE: Medium to large proportion and clear.

Shell requirements for B quality are clean and unbroken but may be slightly abnormal. The air cell in B quality eggs must be less than three-eighths inch in depth.

C Quality

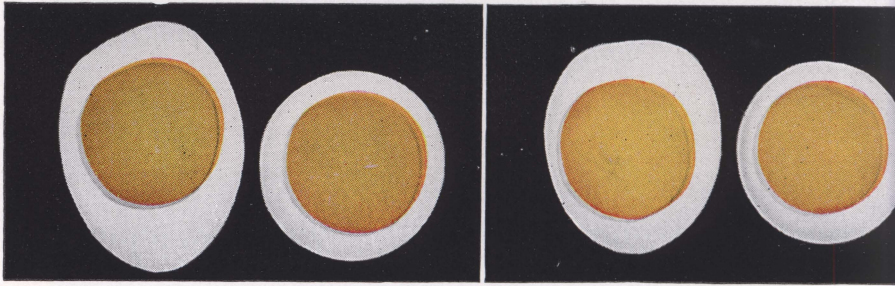
Above is an egg possessing C qualities. It covers a very wide area. Its quality factors may be described as follows:

YOLK: Very flat, breaks easily, may appear dark and show germ development but no blood due to such development. Small blood or meat spots may be present.

THICK WHITE: Practically none and very little viscosity which gives a watery condition. When twirled before candling light, yolk appears off center and the outline of yolk shadow is clearly visible.

THIN WHITE: Large amount. An egg of this quality must have a clean shell and unbroken; however, it may be abnormal. The air cell may be over three-eighths inch in depth, and it may be free or bubbly in an egg of C quality.

**HARD
COOKED**



AA Quality

The above egg shows a well centered yolk. It is about equal distance from top to bottom and from either side. The white is evenly distributed around the yolk, and the top of the white indicates a small air cell. Such eggs have albumen of high viscosity, strong vitelline membranes around the yolks, and are free of defects, making them excellent for all kinds of cooking. They are especially good for poaching, soft boiling and frying sunny side up. They are also excellent for use in baking. This is particularly true when there is a need for separation of yolk and albumen.

The fried egg below shows AA quality. Eggs of this quality are free of defects and have clean, sound shells. Compare these AA eggs with those of A, B and C quality.

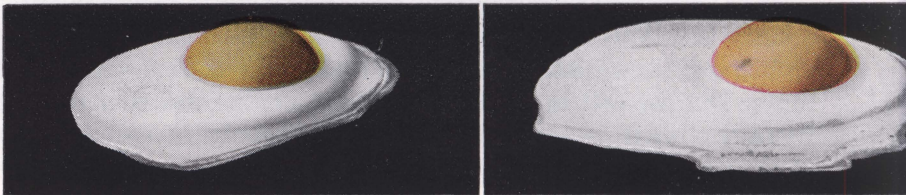
A Quality

The above and below illustrations are about the same as for AA quality. It should be pointed out, however, that the yolk is not quite as well centered and the top of the white indicates a little larger air cell.

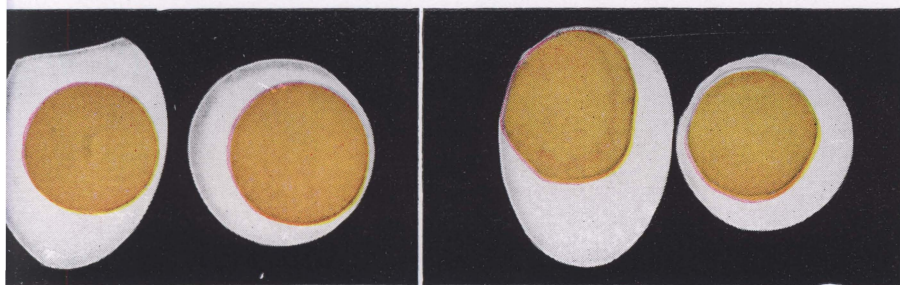
This egg, like the one with AA quality, is excellent for cooking. Its albumen content is of high viscosity and the vitelline membrane is strong; the yolk may not be entirely on center.

Like the AA quality egg, it is especially good for poaching, soft boiling and frying sunny side up. It is also excellent for use in baking. This is particularly true when there is a need for separation of yolk and albumen. An egg of this quality is practically free of any defects.

FRIED



**HARD
COOKED**



B Quality

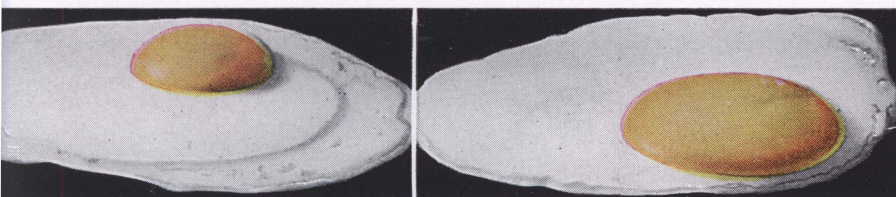
The eggs illustrated above and below show some of the principle differences in B quality and AA or A on the opposite page. The white must be clear but is slightly weak. The yolk is off center due to weak white and it is slightly enlarged and flattened. It may also have other definite minor but not serious defects. In addition to these differences the air cell is also larger in an egg of B quality. Although these eggs are not top quality, they are good for table use and baking. These eggs will not remain acceptable for table use as long as AA and A.

This quality is in less demand than AA and A. Producers thus lose economically and consumers, when buying, should pay less for B quality.

C Quality

Eggs of this quality may have weak watery whites. This condition allows the yolk to be off center. The yolk may appear dark and enlarged. The vitelline membrane will be weak thus allowing the yolk to spread and flatten as shown in picture below. Other serious defects may show, but none that would render the egg inedible. Small blood spots and meat spots may be present. Although these eggs are edible, they will become inedible in a short time. Eggs of C quality are most commonly used for cooking purposes other than poaching, boiling and frying.

Consumer demand for C quality eggs is almost zero. Thus, if consumers are to be satisfied high quality eggs must be produced and the quality maintained.



FRIED

how to PRESERVE *Egg* QUALITY

Provide good environment for eggs from nest to frying pan. High temperature, low humidity, age, dirty nests, flats, fillers and careless handling are the most common causes for loss of quality. Follow the suggestions below to help preserve quality.

ON THE FARM

- Keep in moist air but well ventilated.
- Keep in temperatures between 55 to 65 degrees.
- Gather eggs often in wire egg baskets.
- Case eggs after animal heat is gone.
- Handle eggs carefully and keep clean.
- Case eggs little end down.
- Keep broody hens off nests.
- Keep eggs away from strong odors.

IN THE STORE AND IN THE HOME

- Keep under refrigeration.
- Keep in cartons.
- Keep away from strong odors.
- Handle carefully.
- Keep eggs moving.

WEIGHT CLASSES

Weight is considered in grading and is a definite factor in the value of a dozen eggs. Eggs of any weight may have any of the previously discussed qualities. Thus, they may be A large, B large, C large, A small, etc. Weight classes for U. S. Consumer Grades are: Jumbo 30, extra large 27, large 24, medium 21, small 18 and peewee 15 ounces per dozen.

Color photos on pages 6 and 7 prepared by New York State College of Agriculture and Colorado State College; color plates, courtesy of the Beacon Milling Company, Inc., Cayuga, New York.

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