MARKET VALUE IS LESS WHEN YOLK SHADOWS ARE PLAINLY VISIBLE

Yolk shadows as seen when candling eggs is an indication of the interior quality. If the yolk shadow is plainly visible and off center it means the egg is of lower grade than if shadow is barely visible and well centered in the egg. Do these things to keep yolk shadow from showing when eggs are candled and protect other quality factors.

FOR HIGH QUALITY EGGS

1. Gather eggs often (3 to 5 times daily).
2. Clean eggs before cooling (see Texas A&M College Agricultural Extension Service Miscellaneous Publication 576).
3. Cool eggs to a temperature of 40 to 60 degrees F. after cleaning.
4. Keep eggs in a well ventilated room in which there is about 80 percent relative humidity.
5. Provide proper environment for eggs to maintain original quality. (Clean flats; temperature and humidity; handle carefully and rush to market).
6. Case eggs with little ends down after cleaning and cooling.
7. Market eggs at least twice a week.

County Agricultural Agent

County Home Demonstration Agent

Extension Poultry Marketing Specialist
The A&M College of Texas