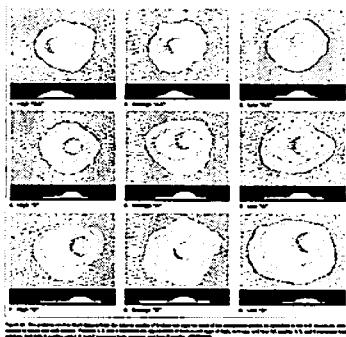


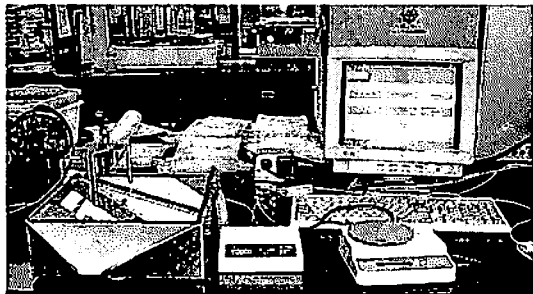
Egg Quality: Haugh Unit an Objective Measure

Kenneth E. Anderson

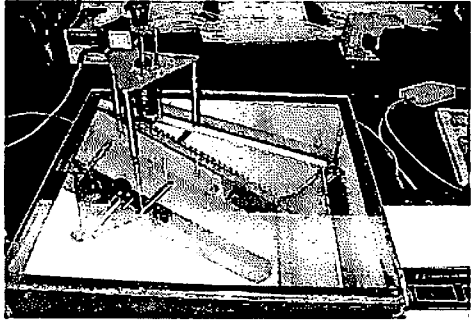
USDA grades for broken out eggs



Computerized Haugh Unit Equipment



Breakout Table



Conventional Breakout Table with Micrometer

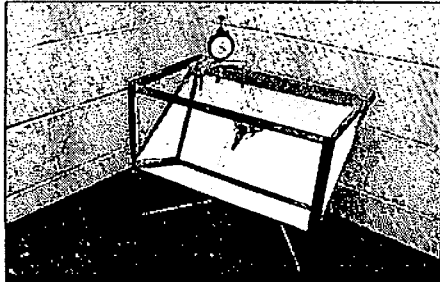
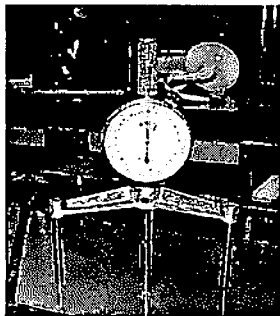


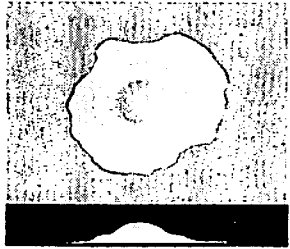
Figure 51. Egg breakouts are conducted on equipment which typically includes a metal stand, glass top, and reflective mirror. (CD 5202 3241 1143-11)

Micrometer
Measures the
height of the
albumen



Location on albumen to measure the height

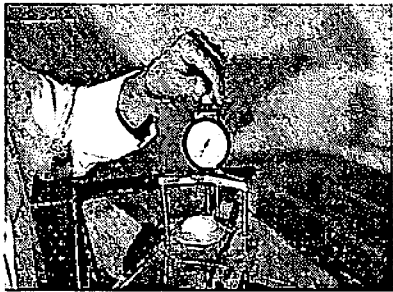
Measure the albumen height at the point $\frac{1}{2}$ the distance from the yolk to the edge of the outer thick albumen.



Note: Stay away from The chalazae

2. Average "AA"

Demonstration of the use of the breakout table and micrometer for the determination of the Haugh Unit Score



HAUGH UNIT CONVERSION CHART	
HAUGH UNIT	PERCENTAGE OF FRESH WEIGHT
100	100
95	95
90	90
85	85
80	80
75	75
70	70
65	65
60	60
55	55
50	50
45	45
40	40
35	35
30	30
25	25
20	20
15	15
10	10
5	5
0	0

Haugh Unit Scores and USDA Grade Equivalents

Grade	Haugh Unit Score
AA	≥ 72
A	$72 > \text{score} \geq 60$
B	< 60

From the moment an egg is laid the interior quality begins to decline. The milestones are indicated by the change in grade from AA to B

