

## U.S. Standards for Egg Quality Interior Factors

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Poultry Extension Specialist

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### Interior Quality Factors

- Condition of yolk
- Condition of white (albumen)
- Size of the air cell

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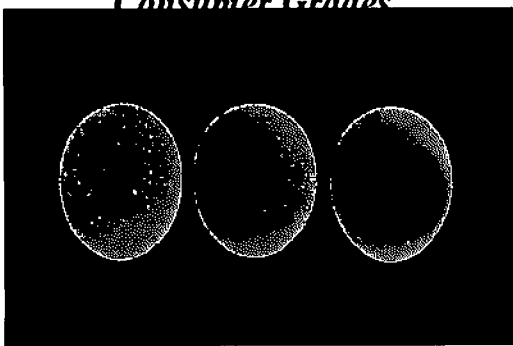
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### *Consumer Grades*



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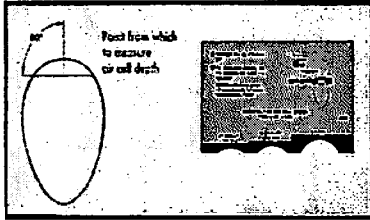
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### Air Cell Gauge



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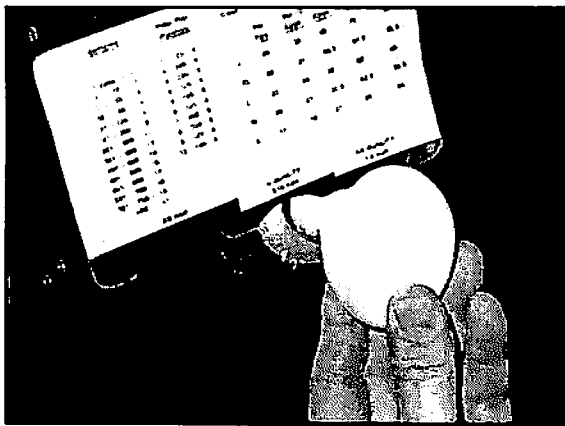
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AA Grade



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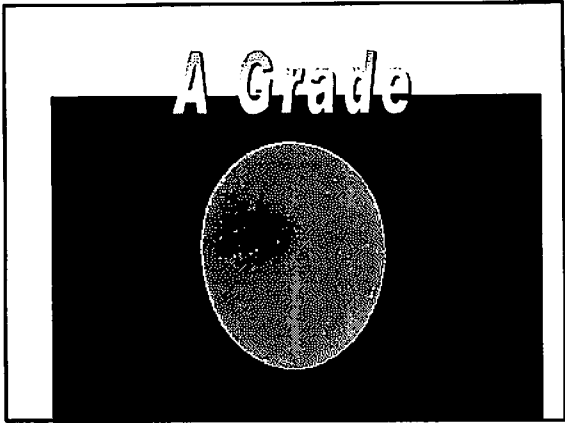
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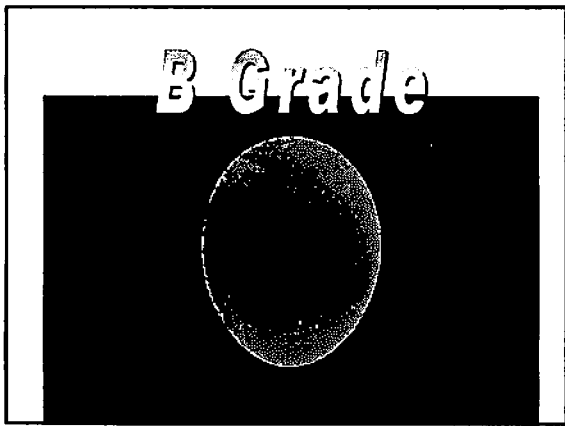
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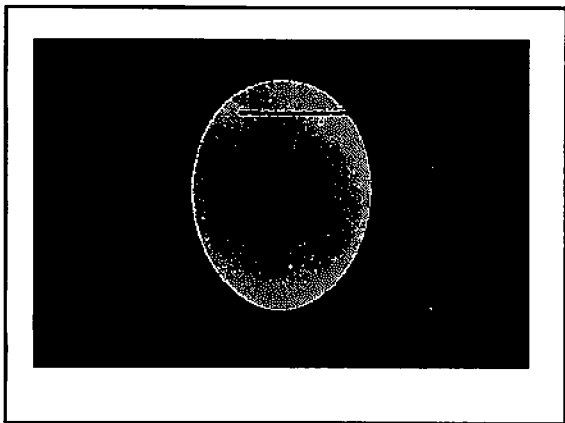
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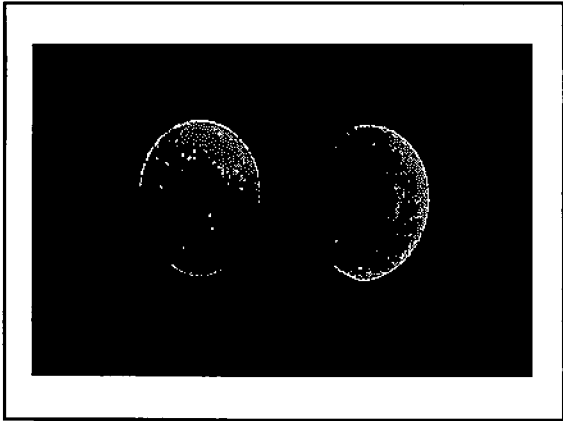
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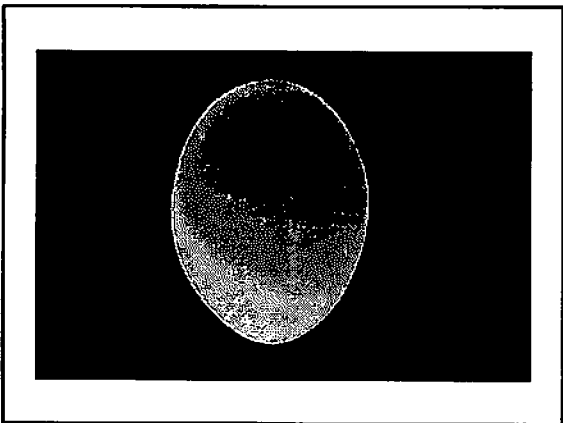
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 **Grading Factors** 

**B\* Eggs**

- Blood or meat spots not more than 1/8 inch diameter - Small spot.
- Serious yolk defects.
- Air cell > 3/16 inch in depth

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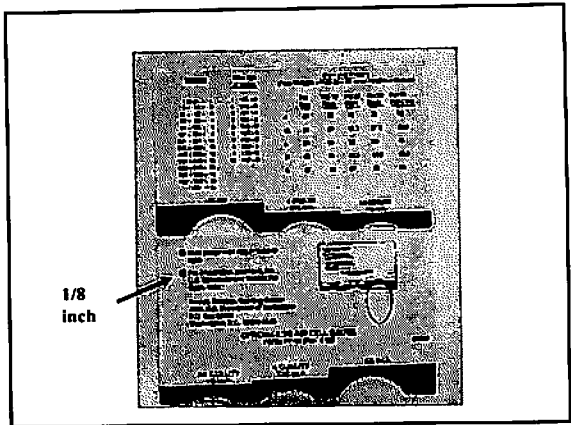
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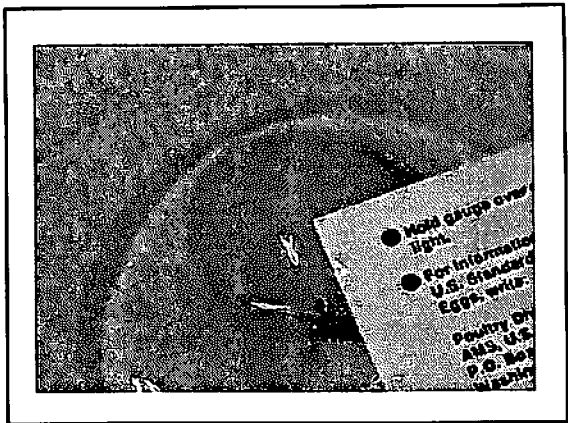
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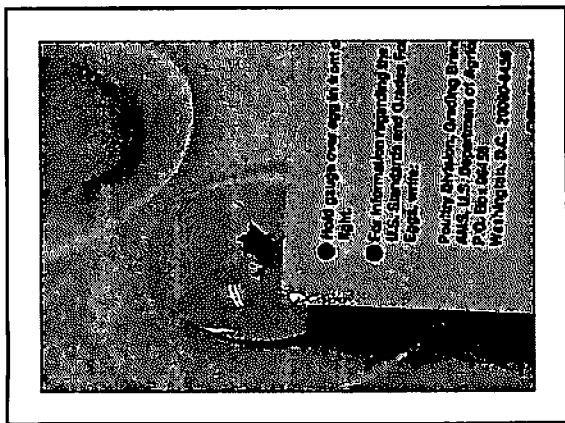
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### Loss Eggs

- Leaker
- Cooked
- Frozen
- Contaminated
- Inedible
- Large blood spot
- Large meat spot
- Bloody White
- Other foreign material

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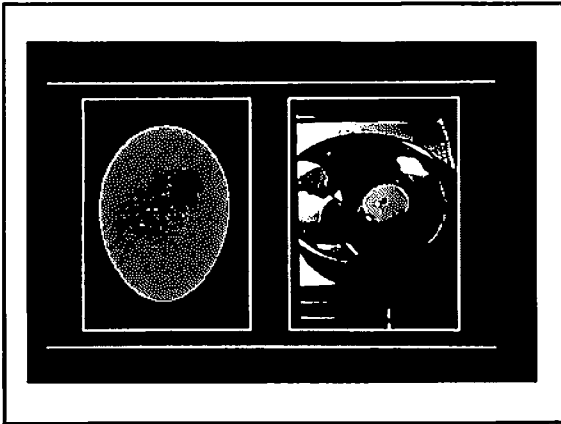
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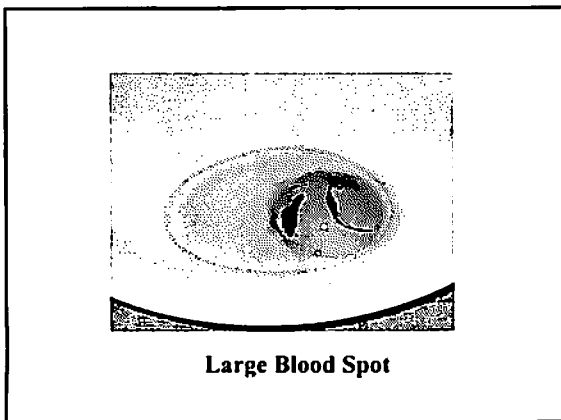
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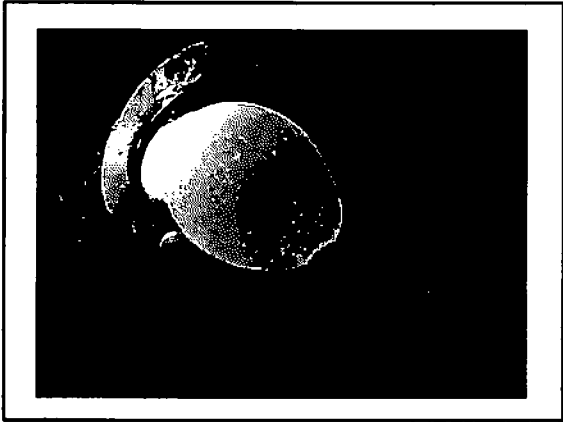
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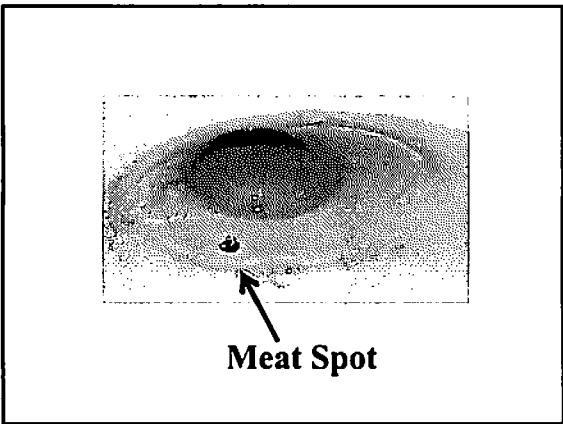
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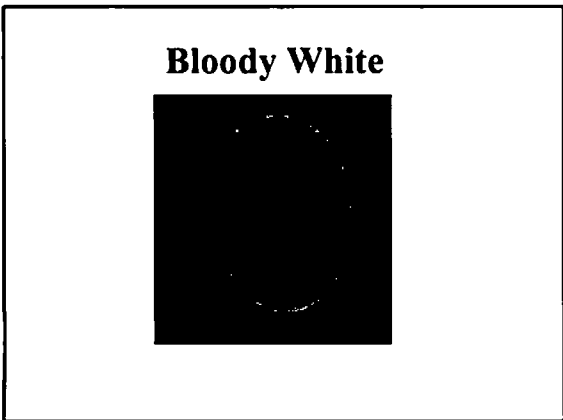
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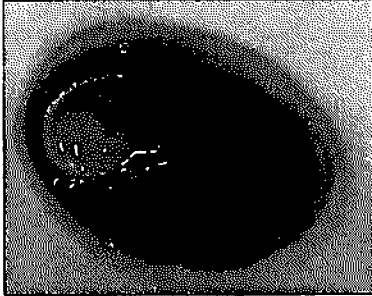
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### Bloody White



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### Inedible Eggs



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### Inedible Eggs

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|------------------------|---------------|
| • Black rot            | • Sour egg    |
| • Yellow rot           | • Moldy egg   |
| • White rot            | • Musty egg   |
| • Mixed rot (addled)   | • Green white |
| • Blood ring           | • Stuck yolk  |
| • Contain embryo chick | • Adulterated |

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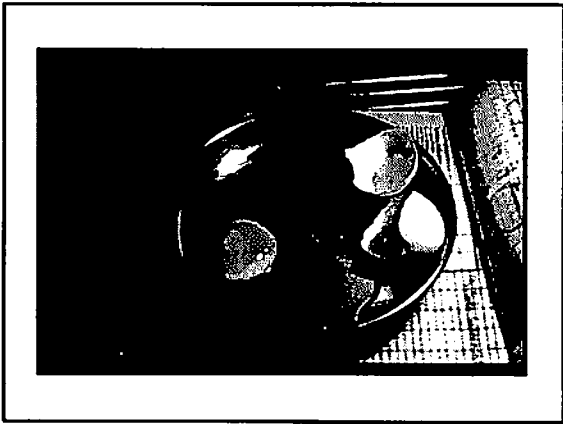
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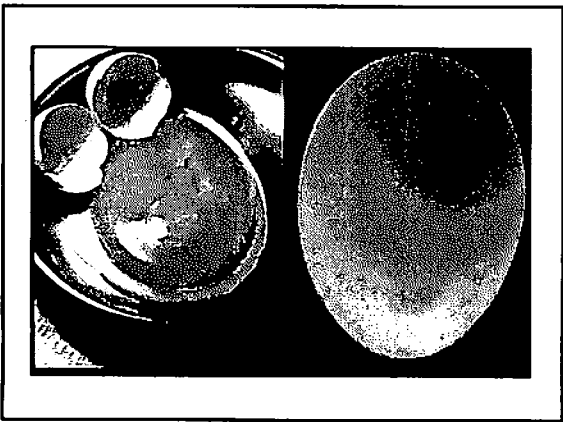
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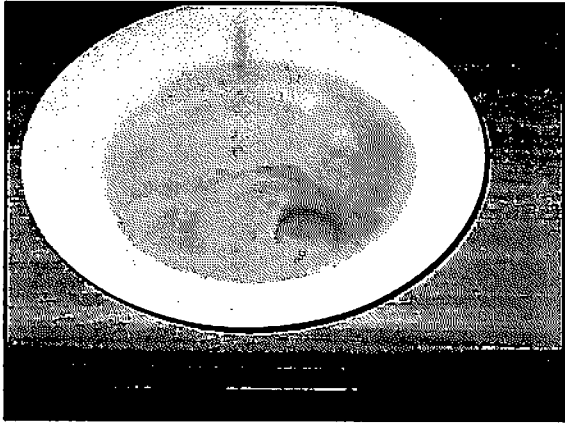
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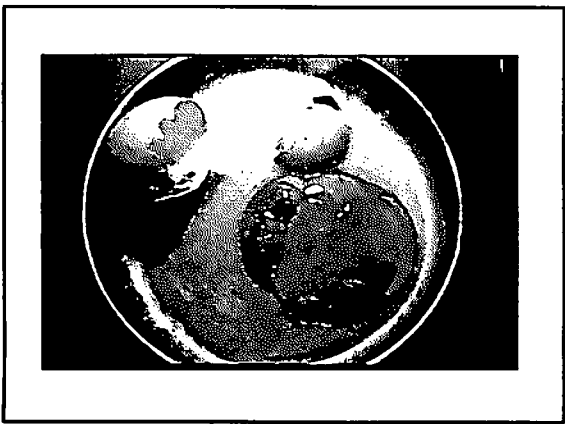
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**Weight Classes for US Consumer Grades**

Size or weight class	Min. net. wt. per dz. oz.	Min. net. wt. per 30 dz. lbs.	Min. net. wt. per individual eggs at rate per dz. (ozs.)
Jumbo	30	56	29
Extra Large	27	50.5	26
Large	24	45	23
Medium	21	39.5	20
Small	18	34	17
PeeWee	15	28	—

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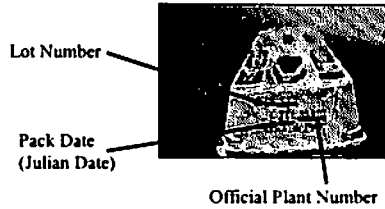
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**What has to be on an egg carton in the grocery?**




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