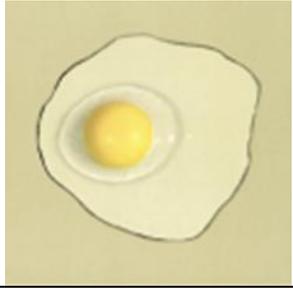
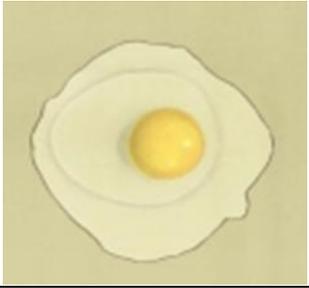
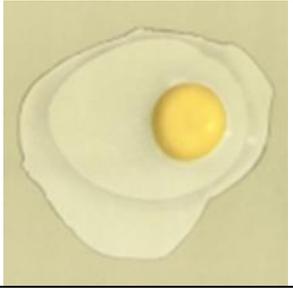


Activity 9.1.4 Egg Grading Guide

Summary of U.S. Standards for Quality of Individual Shell Eggs (based on candled appearance of eggs)			
Quality Factor	Specification for Each Quality Factor		
	AA Quality	A Quality	B Quality
Shell	Clean Unbroken Practically normal	Clean Unbroken Practically normal	Clean to slightly stained Unbroken Abnormal
Air cell	1/8 inch or less in depth Unlimited movement and free or bubbly	3/16 inch or less in depth Unlimited movement and free or bubbly	Over 3/16 inch in depth Unlimited movement and free or bubbly
White	Clear Firm	Clear Reasonably firm	Weak and watery Small blood and meat spots present
Yolk	Outline is slightly defined Practically free from defects	Outline is fairly well defined Practically free from defects	Outline is plainly visible Enlarged and flattened Clearly visible germ development but no blood Other serious defects

Interior Quality Grade by Breakout		
Grade AA	Grade A	Grade B
		
		
The yolk on a Grade AA egg is tall, round and firm, the thick albumen is thick and stands high, and the thin albumen covers a small area.	The yolk on a Grade A egg is tall and firm, the thick albumen is reasonably thick and stands fairly high, and the thin albumen covers a moderate area.	The yolk in a Grade B egg is flattened and enlarged, the thick albumen is watery and can be difficult to distinguish, the thin albumen covers a wide area.

Source: United States Department of Agriculture. (2000). *Egg grading manual*. Agricultural Marketing Service Agricultural Handbook Number 75. Washington, D.C.: Author. Retrieved from <http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELDEV3004502>