FINDING THE GOOD EGG

EGG CANDLING - WHAT TO LOOK FOR

The GOOD EGG











Eggs lightly blood stained or slight muscous stains which are easily removed by washing

EXTERNAL SHELL DEFECTS

REMOVE from the grade

Eggs with damaged shells but have unbroken membranes and do not leak, have rough shells, misshapen, star cracks, hairline cracks or gross

- remove from grade.

Eggs with poor shell quality, porous or flat sided - may break if handled remove from grade.

Moderately stained and soiled whole · remove from grade

GROSS CRACKS



HAIRLINE CRACKS



STAR CRACKS

FLAT-SIDED EGGS

SOFT SHELLED EGGS



Eggs with very thin shells or no shell around the shell membrary

BODY-CHECKED EGGS

SANDPAPERS & ROUGH SHELLS



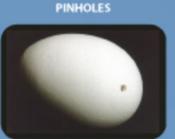


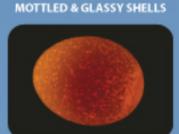
MISSHAPEN EGGS

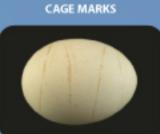
Part of shell flattened or indented.

PIMPLES









STAINED EGGS



FLY MARKS



FUNGUS OR MILDEW



Eggs covered with a powdery material or beard-like growth.

DISCARD

Excessive dirt, staining, soiling or leakage - discard









INTERNAL DEFECTS

Focuses on albumen cleanliness and viscosity, size of air cell, yolk shape and strength.











BEAK OR TOE

BLOODSPOT IN BROWN EGG

BLOOD EGG

THE FINISHED PRODUCT

First quality finished









BLOODSPOT IN





"Your brand is only as good as your last egg sold".

