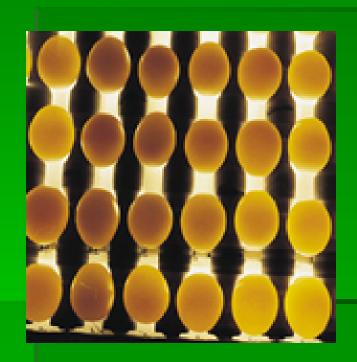
# Poultry Judging Interior Egg Quality



Created by Connie Page
Emanuel County Extension Agent
P.O. Box 770
129 N. Anderson Drive
Swainsboro, GA 30401
478-237-1226 FAX 478-237-8451
conniep@uga.edu
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#### Interior Quality - Candling



On Egg Farms



**In 4-H Judging Contest** 

**Hold only ONE egg at the time** 

#### Candling

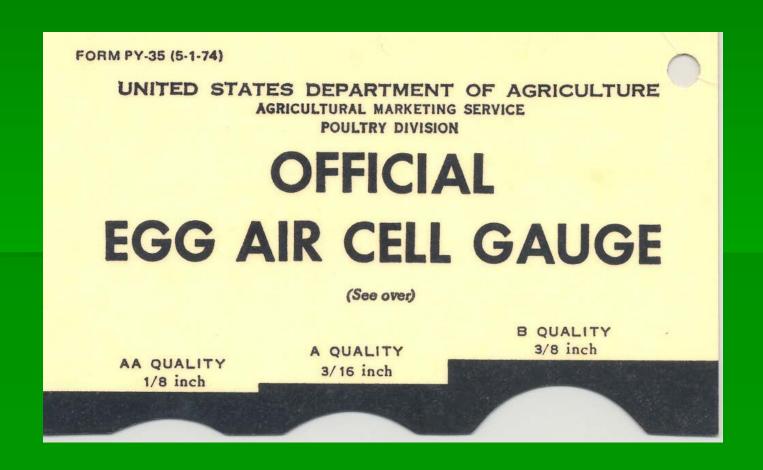
- Hold small end of egg with thumb, index, and middle fingers
- Put large end of egg against candler at a 45 degree angle
- Carefully rotate egg
- Look for blood / meat spots
- Check size of air cell, yolk shadow

# Interior Egg Quality

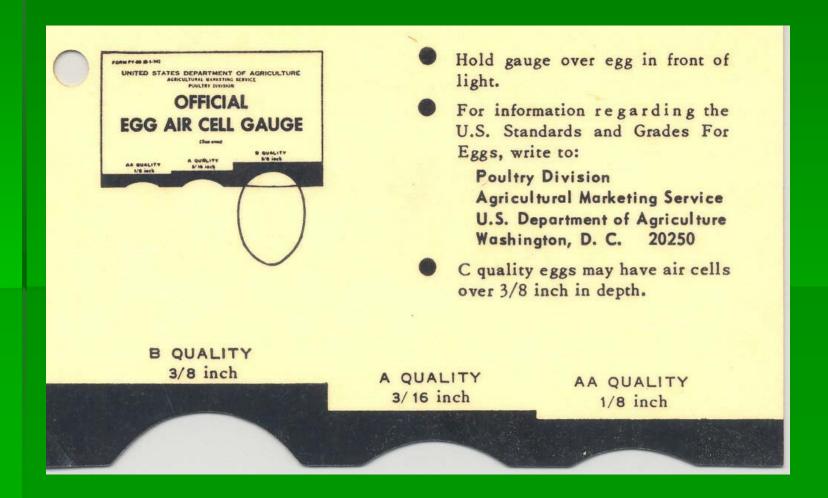
- Graded as AA, A, B, and inedible
- Size of Air Cell is generally most important when there is no blood/meat spot
- Yolk Shadow Outline determined by albumen thickness
- Size and Shape of Yolk

#### Interior Quality - Air Cell

Smaller = Higher Quality



- AA Air Cell is 1/8 inch deep (bottom left)
  - A Air Cell is 3/16 inch deep (bottom center)
  - B Air Cell is 3/8 inch deep (bottom right)



#### Interior Quality - Yolk Shadow

If the albumen is thick, the shadow of the yolk will be harder to see.

**AA Quality = Outline slightly defined** 

A Quality = Outline fairly well defined

**B Quality = Outline plainly visible** 



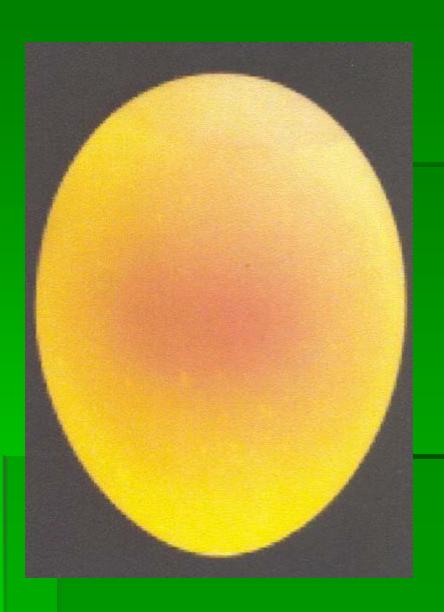
## AA Quality

- Air Cell = 1/8 inch
- Yolk Shadow = Slightly defined



#### A Quality

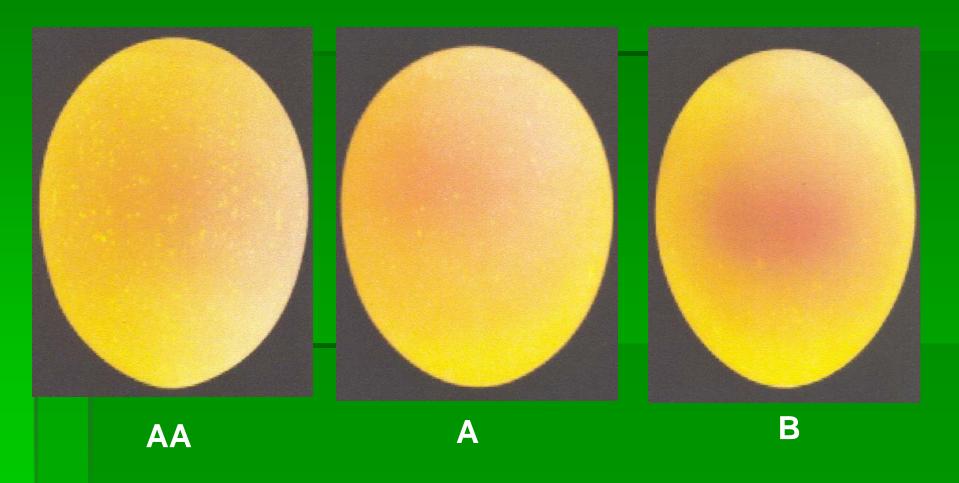
- Air Cell = 3/16 inch
- Yolk Shadow = Fairly-well defined



#### **B** Quality

- Air Cell = 3/8 inch
- Yolk Shadow = Plainly Visible

## Side by Side Comparison



#### Interior Quality - Scorecard

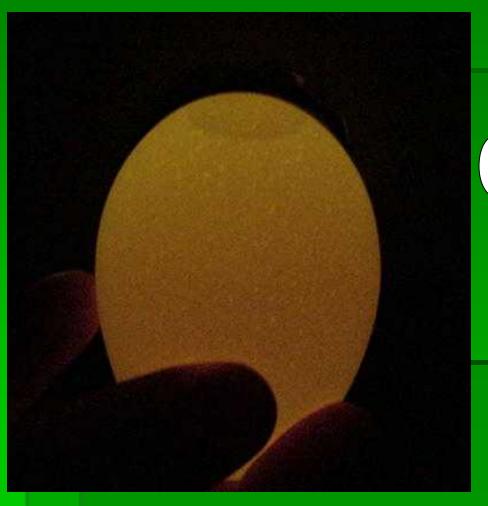
#### CLASS I - CANDLING Contestant's Number Quality Egg Score No. AA B Inedible 10 11 Score

- Numbers run vertically
- Find the correct quality grade
- Place check in the row underneath the grade you choose
- Be sure that you do not have two checks in the same row





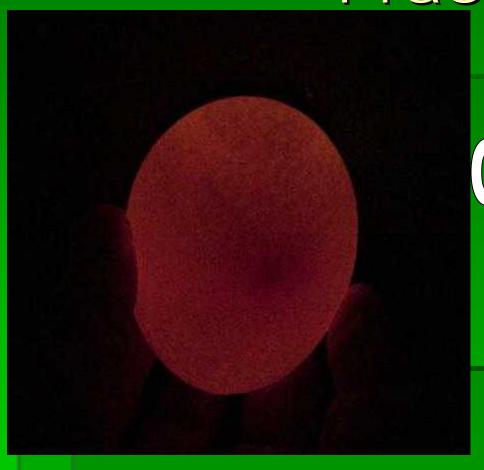
Grade = AA



Grade = AA



Grade = A



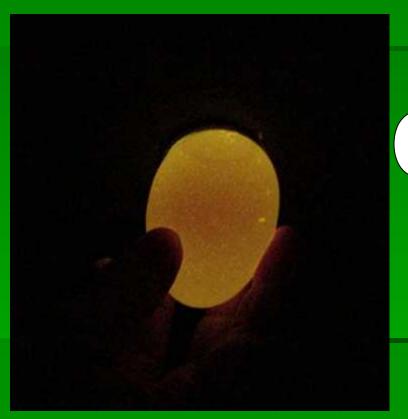
## Grade = Inedible



Grade = B



Grade = Inedible



Grade = A



Grade = B



Grade = AA

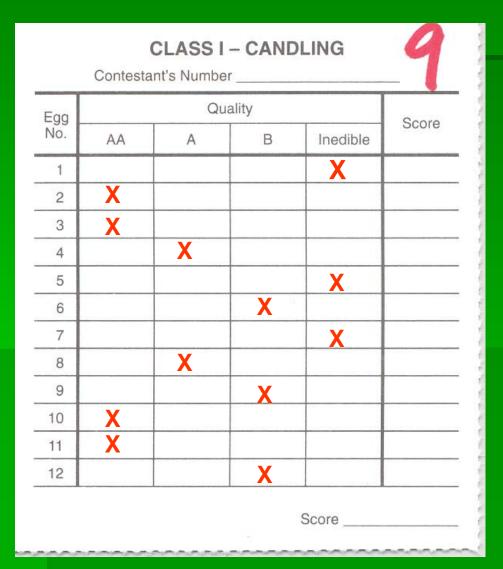


Grade = AA



Grade = B

#### Interior Quality - Scorecard



Compare your scorecard with the official placing

#### Practice Website

http://www.animal.ufl.edu/Youth/poultry/candled\_eggs/candledeggs.htm

- www.animal.ufl.edu
- Click on Youth Poultry Judging
- Click on Show Me How
- Click on Go to Main Practice Menu
- Click on Interior Egg Quality (candling)

## Exterior Egg Quality



Created by Connie Page Emanuel County Extension Agent P.O. Box 770 129 N. Anderson Drive

April, 2006 Swainsboro, GA 30401 478-237-1226 FAX 478-237-8451 conniep@uga.edu

#### Exterior Egg Quality

Stains

Foreign Materials

Appearance: shape, texture, soundness

#### Exterior Quality - Grade A

- Free from foreign material
- No easily visible stains / discolorations
- Excellent condition : Clean
- Practically normal shape
- Slight ridges permitted

#### Exterior Quality - Grade B

- Misshapen Shell
- Pronounced ridges or thin spots
- Free from adhering dirt
- Localized stain = 1/32 egg surface
- Scattered stain = 1/16 egg surface

#### Exterior Quality - Grade Dirty

- Any adhering dirt / foreign material
- Localized stain more than 1/32 egg surface
- Scattered stain more than 1/16 egg surface

#### Exterior Quality - Scorecard

#### CLASS H - EXTERIOR QUALITY

8

Contestant's Number

Egg No.				Score
	Α	В	Dirty	Score
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				

Score

- Numbers run vertically
- Find the correct quality grade
- Place check in the row underneath the grade you choose
- Be sure that you do not have two checks in the same row



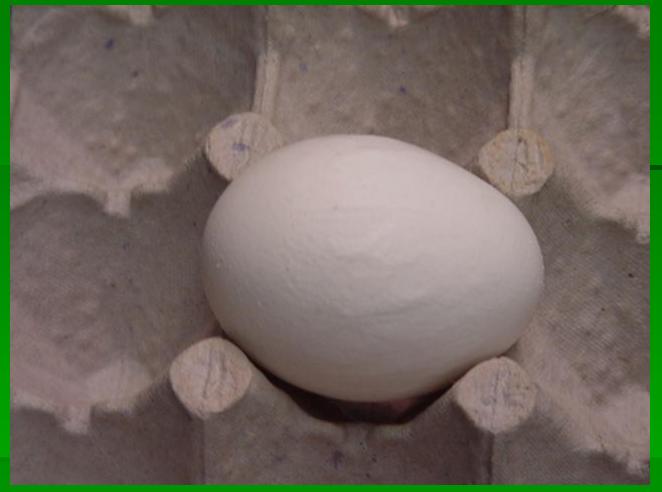








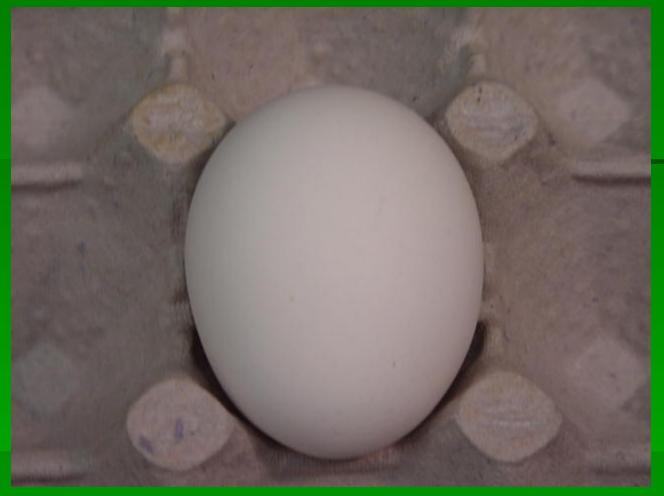
Grade B



Grade B



Grade Dirty



Grade A



Grade A



Grade B

#### Exterior Quality - Scorecard

#### **CLASS H - EXTERIOR QUALITY**

Contestant's Number

THE RESERVE				The second secon
Egg No.				Score
	Α	В	Dirty	Score
1		X		
2			X	
3	X			
4	X			
5	X			
6		X		
7		X		
8			X	
9	X			
10	X			

Compare your scorecard with the official placing

Score \_\_\_\_

#### Practice Website

http://www.animal.ufl.edu/Youth/poultry/exterior\_eggs/exterioreggs.htm

- www.animal.ufl.edu
- Click on Youth Poultry Judging
- Click on Show Me How
- Click on Go to Main Practice Menu
- Click on Exterior Egg Quality