

Egg Quality

Broken-out Quality - Grades AA, A, B and Inedible

Broken-out Quality Grades

Eggs with spots (blood and meat) more than 1/8 inch in diameter are classified as **Inedible**.

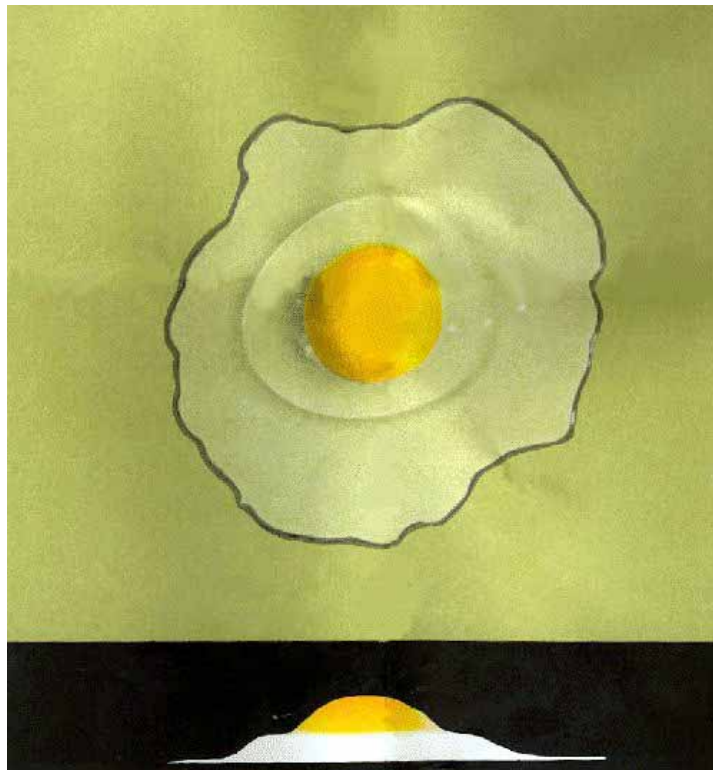
Eggs with spots less than 1/8 inch will be classified as **Grade B**.

The only other criteria that should be used to grade broken-out eggs is the height of the thick albumen relative to the egg's size. The yolk's size, flatness, or position should not be considered. Broken-out grade determination must be based on USDA "U.S. Standards for Quality of Shell Eggs."

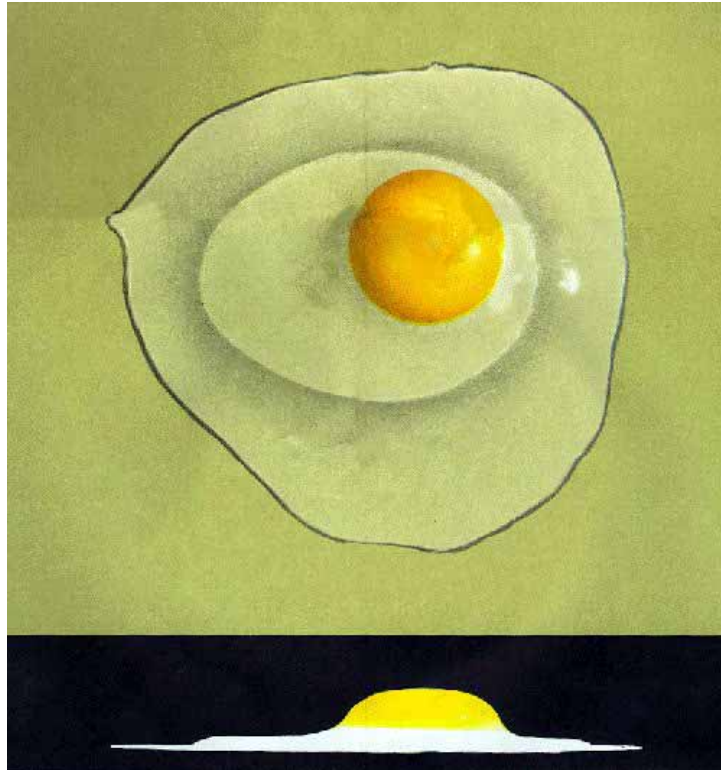
Representative AA, A and B grade eggs from this chart are provided in Figure 23. The thick albumen retains the egg's shape in Grade AA and is thick, whereas there is a flattening and rounding of edges in a Grade A egg. The thick albumen in a Grade B egg is flat and barely visible.

The diameter of the outline of the thick albumen (top view) may give an indication of grade; however, the height of the thick albumen (side view) is the most important factor in determining grade. For example, an extra-large egg may have a rather large, thick albumen outline and also sufficient height of thick albumen to be Grade AA.

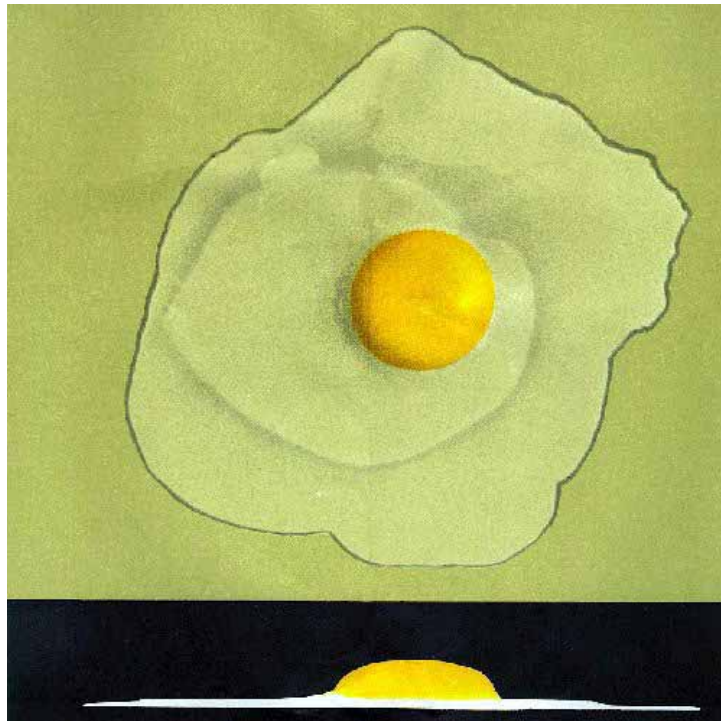
Grade AA



Grade A



Grade B



AA or Fresh Fancy Quality

A Quality

B Quality

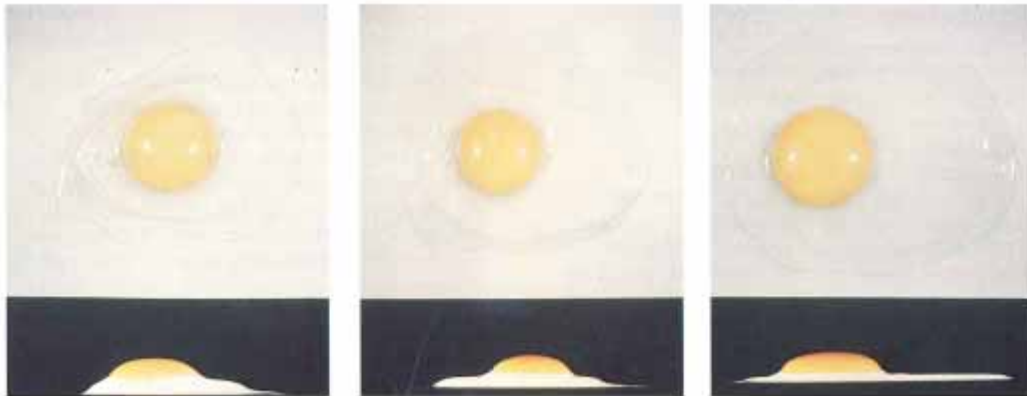


Figure 23. Specifications for broken-out eggs.

Contestant #

Class 15: Broken-Out Eggs
National & State 4-H Poultry Judging Card

Egg #	Quality				Score
	AA	A	B	Inedible	
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					

Total Score