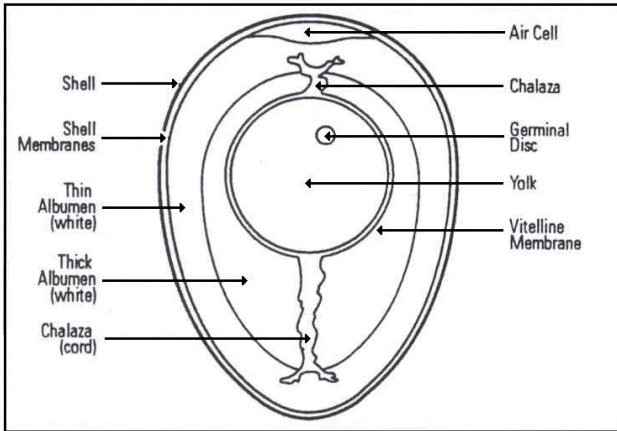


EGG GRADES & QUALITY



QUALITY:

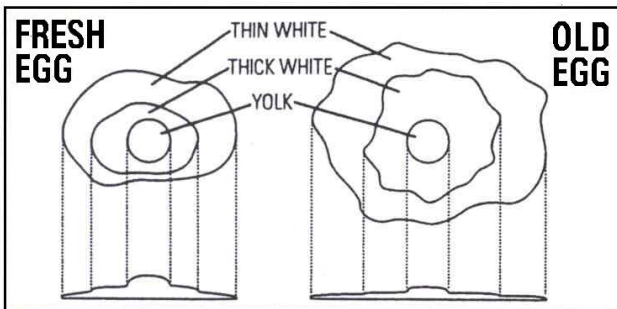
All eggs sold at retail stores must meet strict standards to ensure only those of high quality reach the consumer. Eggs must be checked for interior quality by candling. Eggs are passed over a strong light to show the shell and interior.

CHANGES IN QUALITY OVER TIME:

Eggs must be stored in the refrigerator to maintain Grade A quality. Eggs kept at room temperature deteriorate as much in the day as they would in a week under refrigeration.

As an egg ages:

- The AIR CELL ~ becomes larger
- The YOLK ~ becomes flatter, larger and breaks more easily
- The THICK WHITE ~ becomes thin and watery



EGG GRADES

GRADE A

This is the commonly merchandized consumer grade of eggs. When examined at the grading station, Grade A eggs must meet the following requirements:



- Firm white
- Round, well centered yolk
- Small air cell (less than 5 mm deep)
- Clean, uncracked shell with normal shape

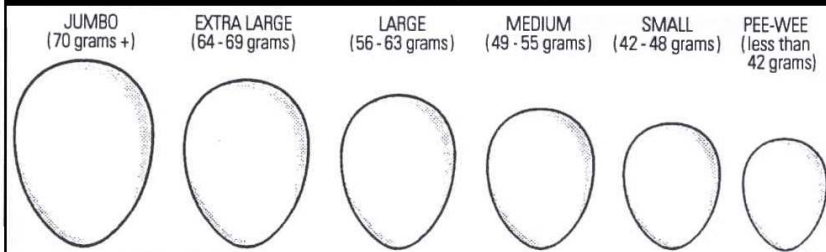
GRADE B

- Used for commercial baking or further processing
- Yolk is slightly flattened, watery white
- Shell uncracked but rough texture

GRADE C

- Used for further processing only
- Yolk is loose, white thin and watery
- Shell may be cracked
- Broken out appearance is that of a stale egg

EGG SIZES



ONLY GRADE A EGGS ARE SIZED

When purchasing eggs, consider their final use to take advantage of the best size buy. Medium eggs are sometimes lower in cost, have a better shell quality and less breakage during handling and storing.