The incredible edible egg™

- Yellow portion of egg
  - Color varies with feed of the hen, but doesn't indicate nutritive content
  - Major source of egg vitamins, minerals, and fat

- Germinal Disc
- Vitelline (Yolk Membrane)
  - Holds egg yolk contents

- Chalazae
  - Twisted, cordlike strands of egg white
  - Anchor yolk in center of egg
  - Prominent chalazae indicate freshness

- Shell
  - Outer covering of egg, composed largely of calcium carbonate
  - May be white or brown, depending on breed of chicken
  - Color does not effect egg quality, cooking characteristics, nutritive value or shell thickness

- Air Cell
  - Pocket of air formed at large end of egg
  - Caused by contraction of the contents during cooling after laying
  - Increases in size as egg ages

- Shell Membranes
  - Two membranes - inner and outer shell membranes, surround the albumen
  - Provide protective barrier against bacterial penetration
  - Air cell forms between these two membranes

- Thin Albumen (White)
  - Nearest to the shell
  - Spreads around thick white of high quality egg

- Thick Albumen (White)
  - Major source of egg riboflavin and protein
  - Stands higher and spreads less in higher-grade eggs
  - Thins and becomes indistinguishable from thin white in lower-grade eggs

Choose from the following answers: Thin Albumen, Shell Membranes, Shell, Chalazae, Air Cell, Yolk, Thick Albumen, Germinal Disc, Vitelline (Yolk Membrane)