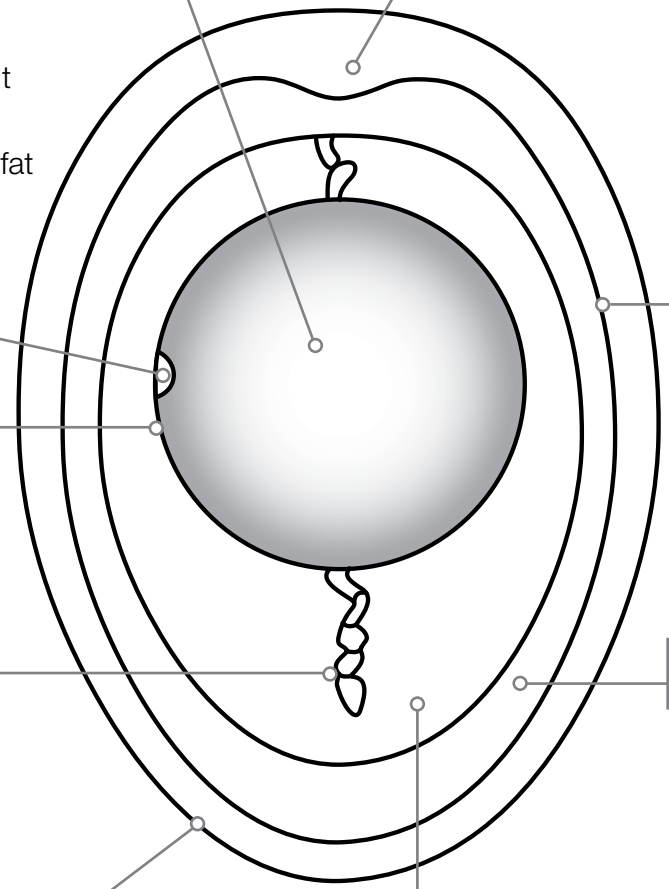
The incredible edible egg ™



Yolk

– 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