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

**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

**Germinal Disc**

**Vitelline (Yolk Membrane)**
- Holds egg yolk contents

**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

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

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

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

**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