

Broken-Out Quality

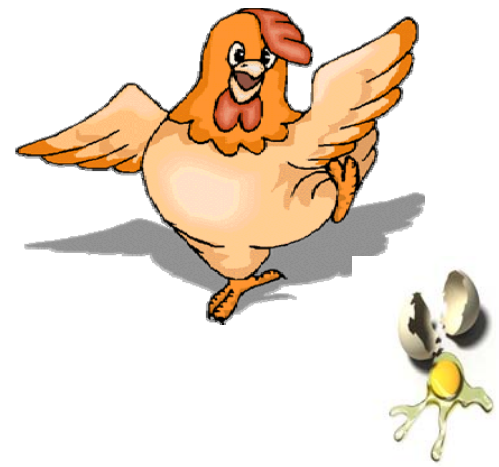
Grades – AA, A, B, Inedible

Factors – height of albumen, yolk size, blood and meat spots

Presence of Meat or Blood Spots

Less than 1/8 inch diameter = Grade B

More than 1/8 inch diameter = Inedible

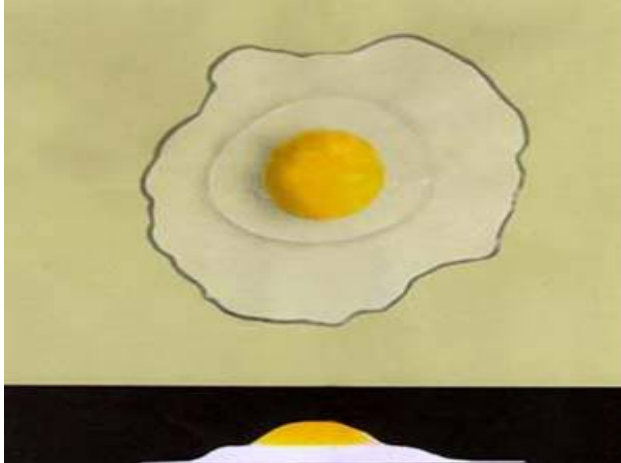


Grade AA

Albumen - defined plateau

Yolk - tight

Spots - none

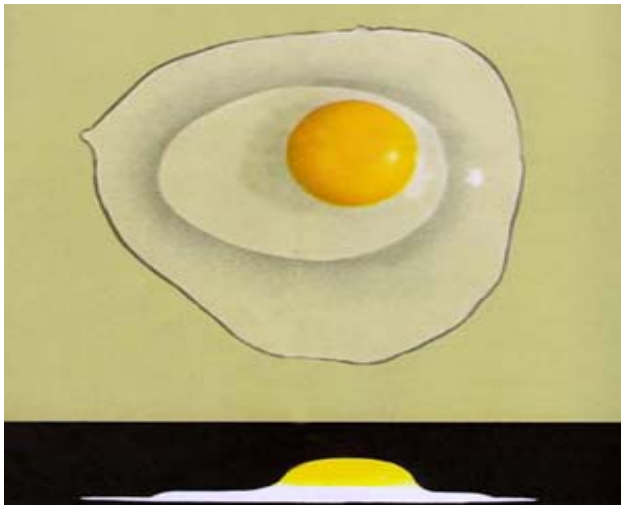


Grade A

Albumen - plateau spread out

Yolk - looser

Spots - none



Grade B

Albumen - flatten plateau

Yolk - sitting flat

Spots - less than 1/8 inch diameter

