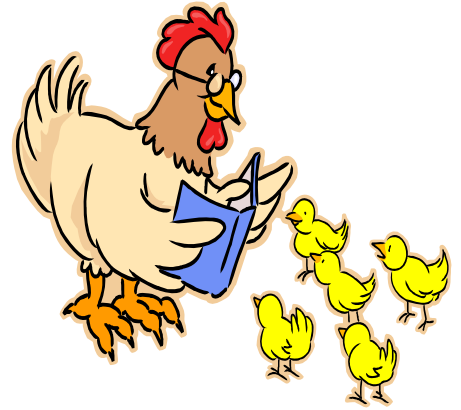


# Egg Grading — Interior Quality

- Grades – AA, A, B, Inedible
- Factors – size of air cell, outline of yolk, blood and meat spots
- Size of air cell is generally most important when there is no blood/meat spot
- Yolk shadow outline is determined by albumen thickness



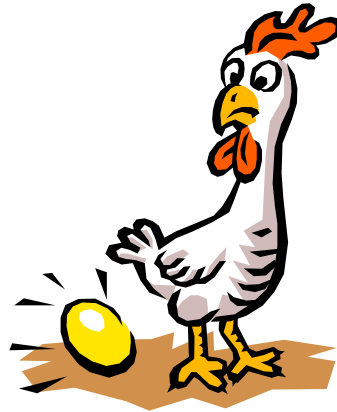
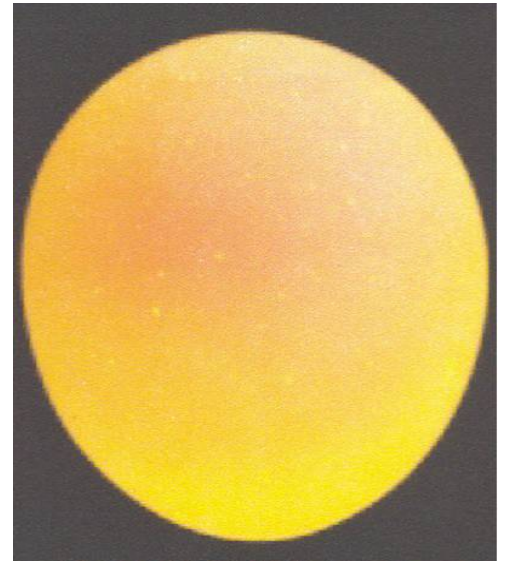
## Grade AA

Air Cell - 1/8 inch deep  
 Yolk – slightly defined  
 Spots – none



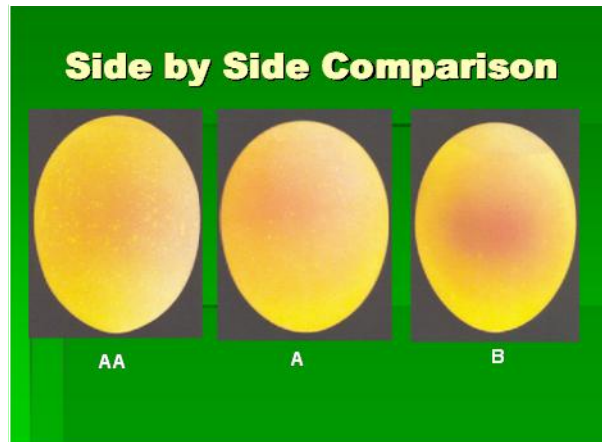
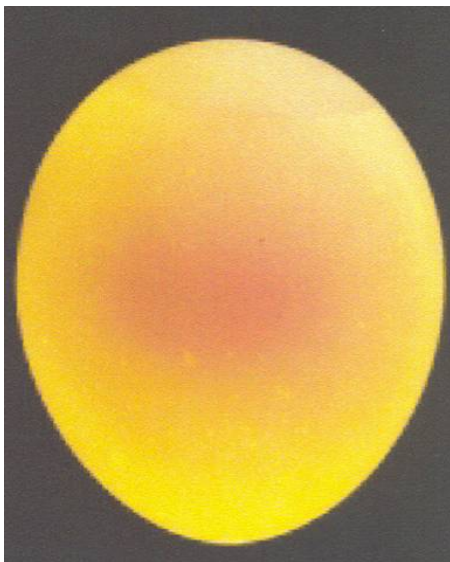
## Grade A

Air Cell - 3/16 inch deep  
 Yolk – fairly well defined  
 Spots – none



## Grade B

Air Cell - 3/8 inch deep  
 Yolk – plainly visible  
 Spots – Less than 1/8 inch diameter



## Inedible

Spots - More than 1/8 inch diameter