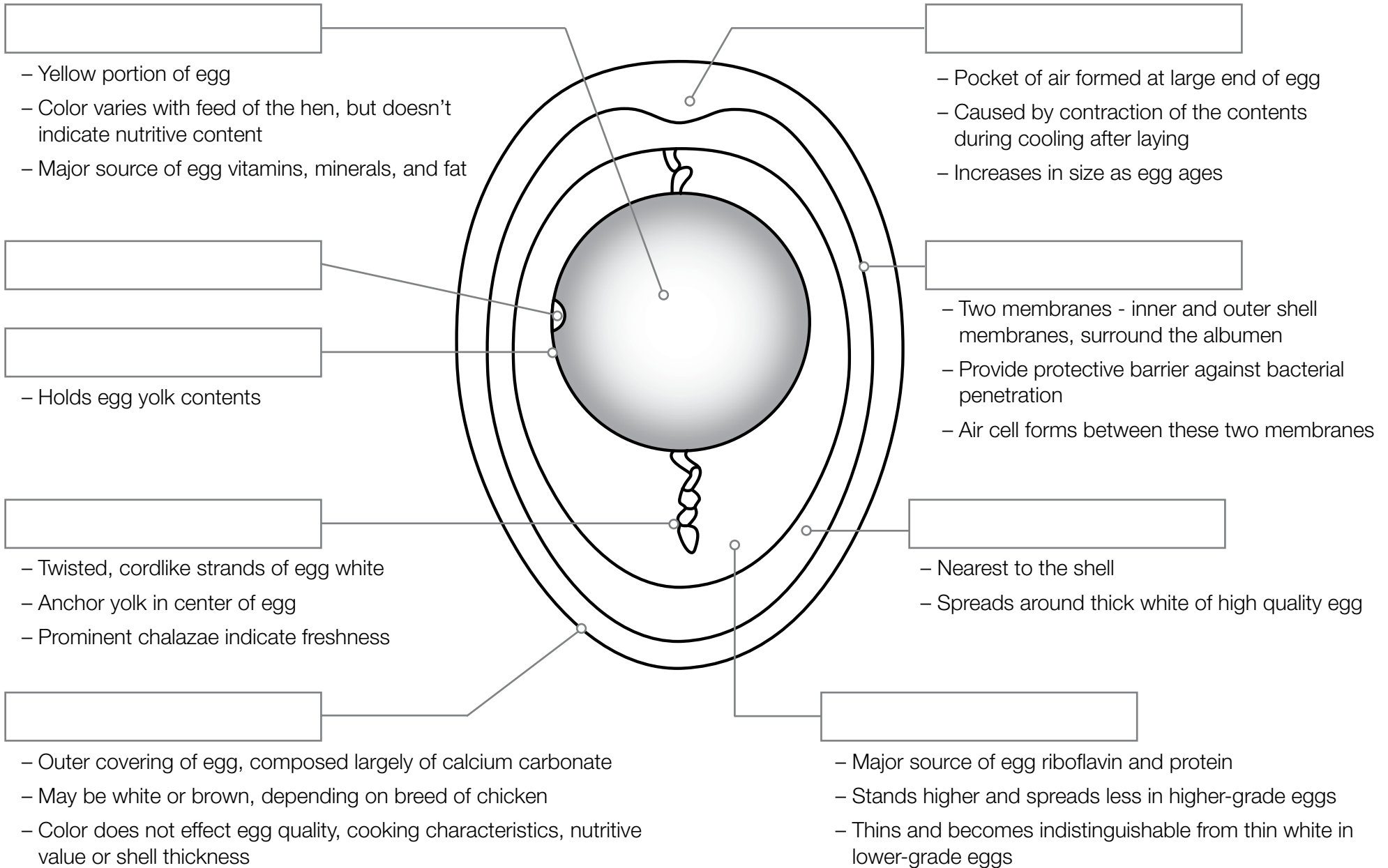


# The incredible edible egg™



- 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

- 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

- Holds egg yolk contents

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

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

- Nearest to the shell
- Spreads around thick white of high quality egg

- 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

- 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