



### Ideal Eggs (Class A)



Pink Shell



Brown Shell



Brown Speckled Shell

## Grading eggs on farm

For all those new to egg production we have a handy guide to acceptable seconds and eggs unsuitable for processing.

#### Always Ensure

- All staff handling eggs are trained in basic food hygiene.
- Strict hand washing is observed before and after handling eggs.
- All eggs are collected frequently after lay.
- Dirty and cracked eggs are handled separately and removed at the earliest opportunity.
- Use only clean, sound egg trays.
- Store eggs after collection in rooms separate from poultry. Such stores to be cooled naturally or artificially to maintain an even temperature below 20°C.
- All production and packing units, equipment must be kept in a hygienic condition and cleaned regularly.
- Packing and egg stores must be proofed against insect/rodents and offer no risk of taint.
- Only food grade chemicals to be used in egg rows/stores. Domestic bleach/pine or perfumed household cleaners must not be used.

### Acceptable Seconds - Suitable for Processing (Class B)



Feathers (remove)



Blood Staining



Excessive Albumen Soiling



Excessive Yolk Soiling



Faecal Soiling



Faecal Staining



Excessive Calcium Splashing



Excessive White Speckling



Excessive Wrinkling



### Acceptable Seconds - Suitable for Processing (Class B)



Mis-shaped Shells



Shell Pimples



Holes



Pin Holes



Excessive Pale White Shells



Soft Tops (Rough Shell)



Target Shells



Visual Shell Dents



Banded Egg

### Eggs Not Suitable for Processing - For Disposal Only



Dried Out Collapsed Shell



Open Exposed Shell



Excessive Weak Shell



Contaminated Floor Egg

