Structure of an Egg

► An egg has three basic parts: the shell or cuticle, the white or albumen, and the yolk.

Cuticle /Cuticula (or bloom): Thin protective coating sealing pores of the shell.

White (albumen): Must have a high percentage of thick albumen to be top quality. The quality is affected by the presence of disease and improper care after production.

Yolk: Pigmentation of the yolk affects the acceptability of the egg. Rations determine the color of the yolks. Off-flavors may be due to contaminants in the feed. Off-flavors can also be caused by storing eggs near products with strong odors.