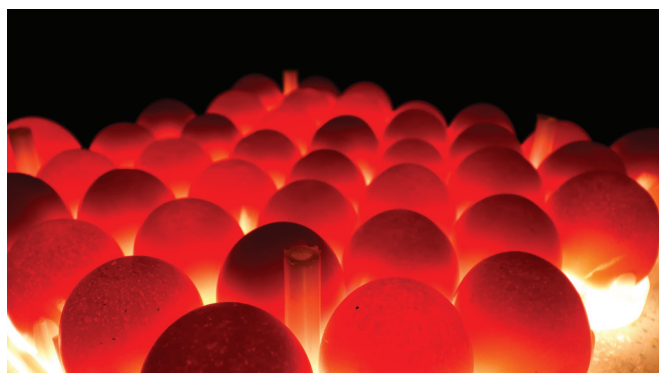


# Egg Safety—Grading Eggs

► Eggs are graded based on United States Department of Agriculture (USDA) standards. These standards use certain specifications to determine the grade of an egg.



**Table 1. USDA Quality Standards for Grading Eggs**

Quality Factor	AA Quality	A Quality	B Quality	Inedible
Shell	Clean	Clean	Clean to slightly stained	Dirty
Shell	Unbroken; practically normal	Unbroken; practically normal	Unbroken; abnormal	Broken, cracked, and/or leaking
Air Cell	1/8 inch or less in depth	3/16 inch or less in depth	More than 3/16 inch in depth	Doesn't apply
White	Clear, firm	Clear, reasonably firm	Weak and watery	
Yolk	Outline slightly defined	Outline fairly well defined	Outline clearly visible	Doesn't apply
Spots (blood or meat)	None	None	Blood or meat spots aggregating not more than 1/8 inch in diameter	Blood or meat spots aggregating more than 1/8 inch in diameter



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