

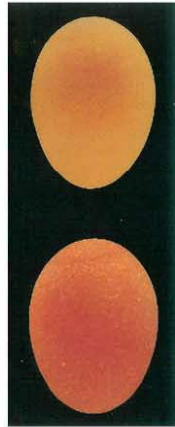
CARICOM STANDARD FOR GRADING AND QUALITY REQUIREMENTS FOR TABLE EGGS

Illustrations of Canded Appearance of White and Brown Eggs Showing Maximum Depth of Air Cell and Outline of Yolk in Each Quality



AA Quality

1. Shell --Clean; unbroken; practically normal
2. Air cell--1/8 inches or less in depth; unlimited movement and free or bubbly.
3. White--Clear; firm.
4. Yolk -- Outline slightly defined ;practically free from defects.



A Quality

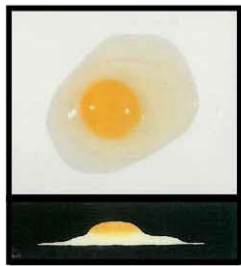
1. Shell --Clean; unbroken; practically normal
2. Air cell--3/16 inches or less in depth; unlimited movement and free or bubbly.
3. White--Clear; reasonably firm.
4. Yolk -- Outline fairly well defined ; practically free from defects.



B Quality

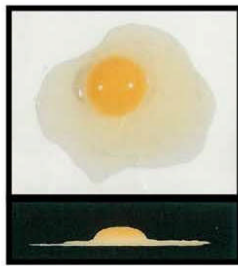
1. Shell --Clean or slight to moderate stains unbroken; abnormal
2. Air cell--Over 3/16 inches or less in depth; unlimited movement and free or bubbly.
3. White--weak and watery ; small blood and meat spots present.
4. Yolk -- Outline plainly visible ; enlarged and flattened but no blood ; other serious defects.

Illustrations of Broken-out Appearance of Each Quality (Top and Side views)



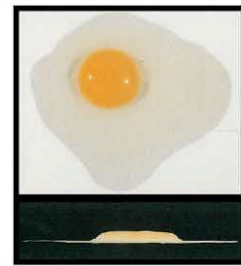
AA Quality

1. Egg covers small area ; much thick white surrounds yolk ; has small amount of thin white ; yolk round and upstanding
2. White -- firm -- 72 Haugh units minimum



A Quality

1. Egg covers moderate area ; has considerable thick white ; medium amount of thin white ; yolk round and upstanding.
2. White -- reasonably firm -- 60 Haugh units minimum



B Quality

1. Egg covers very wide area ; has no thick white ; large amount of thin white thinly spread ; yolk very flat and enlarged.
2. White -- weak and watery -- less than 60 Haugh units

Illustrations of Types of Shell Condition and Shell Cleanliness



AA and A Quality (Practically Normal)

Sound, free from thin spots. Ridges and rough areas permitted



B Quality (Abnormal)

Somewhat unusual or decidedly misshapen or faulty in soundness or strength. May show pronounced ridges or thin spots.



Body Check

Shell cracked while the egg is in the body of the hen ; repaired by an additional deposit of shell over the cracked area before the hen lays the egg. (Candled appearance)



Check

Shell broken but membrane intact. (Candled appearance)

AA and A Quality (Clean)



Clean and free of stains discolorations that are readily visible. May have very small specks, stains, or cage marks if they do not detract from the generally clean appearance of the egg

B Quality (Slight to moderate stains)



Any amount of slight staining is permitted



Scattered moderate stains covering approximately 1/32 of the shell surface



Localized moderate stain covering approximately 1/32 of the shell surface

Dirty



Prominent Stains or moderate stains in excess of B Quality.



Adhering dirt

Although any size egg may be used for frying, scrambling, cooking in the shell, and poaching, most receipts for the baked dishes such as custards and cakes are based on the use of large eggs. To substitute another size, use this chart.

Large	Jumbo	X-Large	Medium	Small
1	1	1	1	1
2	2	2	2	3
3	2	3	3	4
4	3	4	4	5
5	4	4	6	7
6	5	5	7	8

Jumbo



X-Large



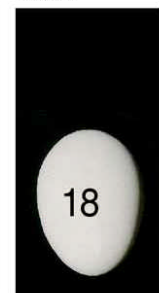
Large



Medium



Small



Pee wee

