Egg Processing Assessment

Matching: Match the term with its definition/description.

1. Satellite farms
2. Conveyor system
3. Meat and blood spots
4. Loose packaging
5. Flat
6. Carton
7. Specialty designer eggs
8. Internal temperature
9. Processing plant

   A. Large quantities of eggs packaged for commercial use
   B. Varieties of eggs to fit special interests
   C. 45 degrees
   D. Egg production facilities that are located at a different location from the egg processing facility
   E. Location where cleaning, grading, sizing and packaging occurs
   F. Transports eggs between production facilities and processing plants
   G. Lidless container to hold 20-30 eggs
   H. Dark areas present in the candled egg
   I. Small container with a lid that holds 12 or 18 eggs

T or F

1. _____In-Line Processing occurs at the same location as the egg production facility.
2. _____At the In-Line Processing plant, humans handle and process each egg.
3. _____Off-Line Processing is located separately from the egg production facility.
4. _____At the Off-Line Processing plant, egg handling and gathering is most often performed with automated equipment.
5. _____To maintain egg quality on the farm, egg collection must occur several times daily.
6. _____Detergent is never used to wash eggs in the processing plant.
7. _____Removal of contaminants from the eggs prevents egg spoilage by bacteria.
8. _____Internal quality factors are determined by candling.
9. _____Candling involves holding the egg to a bright window.
10. _____Egg size is determined by weight with Peewee being the smallest and Jumbo being the largest.
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1. Grading  A. Holding the egg to a concentrated light source to visually inspect internal defects
2. Shell Eggs  B. Condition of the egg white and yolk, air cell size
3. Internal quality factors  C. Eggs that are sold in the shell for home or commercial use
4. Candling  D. Least desirable characteristics grade
5. External quality factors  E. Shape, texture, cleanliness and soundness of shell
6. AA grade  F. Grouping eggs according to similar characteristics
7. B grade  G. Most desirable characteristics grade

Circle the six mandatory pieces of information included on egg packaging.

- Sell by Date
- Grade
- Color of Egg Shell
- Yolk Color
- Julian Date
- Breed of Hen
- Plant Code
- Nutritional Facts
- Name of Plant
- U.E.P. label
- Feeds Used
- Keep Refrigerated