

Egg Processing Assessment

Matching: Match the term with its definition/description.

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| 1. Satellite ranches | A. Large quantities of eggs packaged for commercial use |
| 2. Conveyor system | B. Varieties of eggs to fit special interests |
| 3. Meat and blood spots | C. 45 degrees |
| 4. Loose packaging | D. Egg production facilities that are located at a different location from the egg processing facility |
| 5. Flat | E. Location where cleaning, grading, sizing and packaging occurs |
| 6. Carton | F. Transports eggs between production facilities and processing plants |
| 7. Specialty designer eggs | G. Lidless container to hold 20-30 eggs |
| 8. Internal temperature | H. Dark areas present in the candled egg |
| 9. Processing plant | 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, only humans handle and process the eggs.
3. ____ Off-Line Processing is located separately from the egg production facility.
4. ____ At the Off-Line Processing plant, egg handling and gathering is 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.

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|---------------|--------------|--------------------|-------------------|
| 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 |