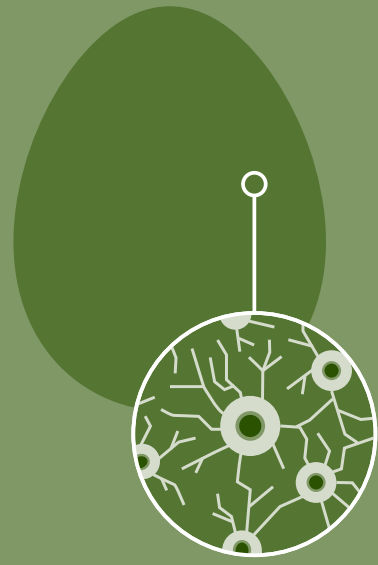
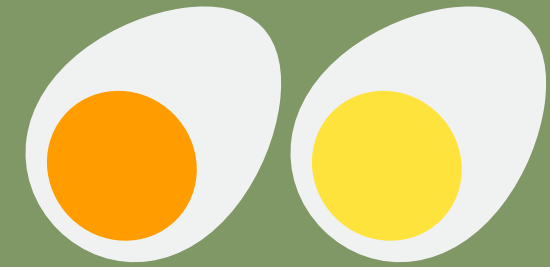


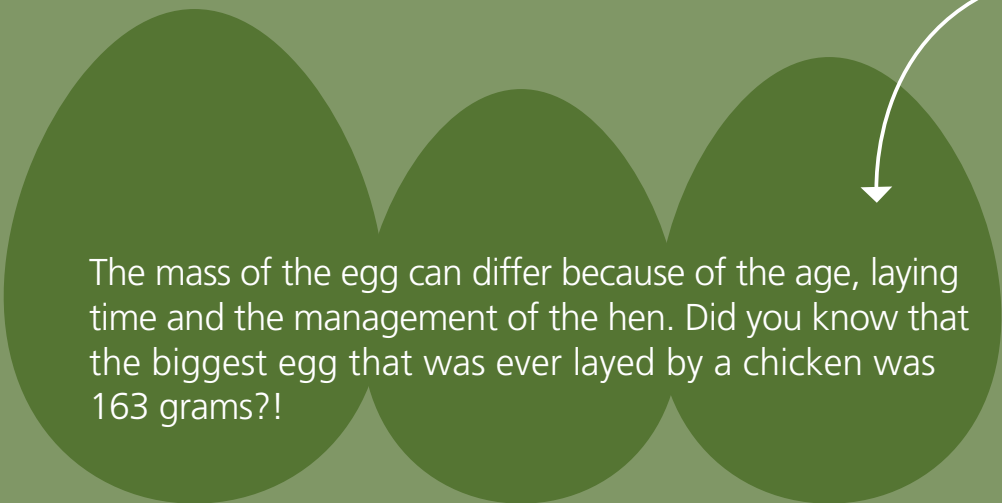
An egg's life



The pores of the egg are important. The larger the pores, the bigger the chance to get a bacterial infection



The eggshell says a lot about the quality of an egg, how many spots it has, hardness, shape, if it has any 'zits' etc.

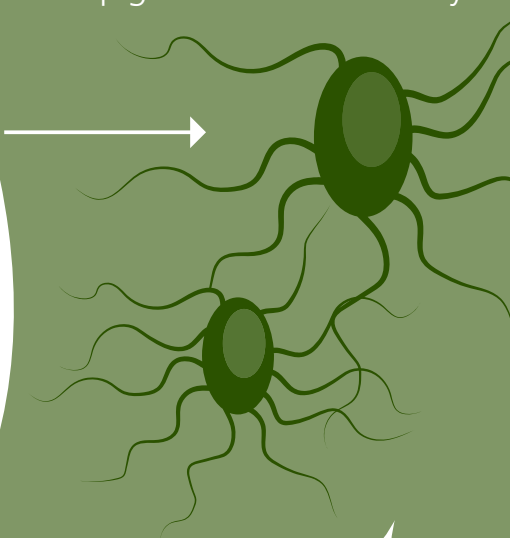


The mass of the egg can differ because of the age, laying time and the management of the hen. Did you know that the biggest egg that was ever laid by a chicken was 163 grams?!

Eggs are laid by many different species, including birds, reptiles, amphibians, and fish, and have probably been eaten by humans for millennia.

Popular choices for egg consumption are chicken, duck, roe and caviar, but by a wide margin the egg most often consumed by humans is the usually unfertilized chicken egg.

The color of yolks is determined by a hen's diet and not its breed or the freshness of the egg. Artificial additives are not permitted in eggs. Hen diets heavy in green plants, yellow corn, alfalfa and other plant material with xanthophylls pigment (a yellow-orange hue) will produce a darker yellow-orange yolk. Diets of wheat or barley produce pale yellow yolks; hens fed white cornmeal produce almost colorless yolks. Free-range hens may have access to more heavily pigmented food so they may produce eggs with darker yolks.



Only 1 in every 20,000 eggs might contain bacteria. So the likelihood that an egg might contain salmonella is extremely small – 0.005% (five one-thousandths of one percent). At this rate, if you're an average consumer, you might encounter a contaminated egg once every 84 years.



Contaminated eggs that look clean can grow bacteria inside the shell. The bacteria will cause the egg to pop or explode (called bangers by hatchery personnel) inside the setters at the hatchery and can ultimately contaminate all the eggs surrounding it in the incubator.