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Poultry Profit Pointers

Marketing Eggs

EXTENSION SERVICE
UNIVERSITY OF NEBRASKA COLLEGE OF AGRICULTURE
AND U.S. DEPARTMENT OF AGRICULTURE
COOPERATING
W. V. LAMBERT, DIRECTOR
The Egg

The egg represents the marketable, finished product from the laying flock. Poultry raisers should be familiar with eggs and do everything possible to maintain egg quality.

Eggs are a valuable human food because they are rich in protein, vitamins and minerals. Like other important protein foods, eggs should be properly handled to protect their quality.

The quality of an egg is determined by the condition of the shell and its contents. These factors together with size make up the grade. We are usually paid for our eggs according to their quality. Almost all eggs are of top quality when laid. Our job is to keep them that way until the consumer gets them.
Egg Size

Heredity is largely responsible for the size and weight of the egg. The way the pullet is grown may influence egg size for a short period of time when she comes into production. Other factors which may influence individual egg size and weight are:

1. Position of egg in the "clutch."
2. Time of year laid.
3. Weather conditions (hot days and cold, dry winds adversely affect egg size).
4. Calcium deficiency may decrease egg size and finally stop production.
5. Number of eggs laid may or may not influence the size of succeeding eggs.

Size is an important factor in determining price when eggs are sold on a graded market. The U.S. D. A. has set up the following minimum weight standards per dozen eggs:

- Jumbo 30 oz.
- Extra Large 27 oz.
- Large 24 oz.
- Medium 21 oz.
- Small 18 oz.
- Peewee 15 oz.

Care of Eggs

The following suggestions will aid in the marketing of high quality eggs.
1. Gather eggs at least three or four times a day during extremes of temperature and twice a day otherwise. Eggs will cool twice as fast in a wire basket as they will if kept in a metal pail or a case.

2. Keep eggs clean. Keep the nests and houses dry and clean and you will get a minimum number of dirty eggs. Those that are dirty or stained should be cleaned with abrasive paper, sandpaper or steel wool. Eggs can be washed if water temperature is 110°-120° F. and a detergent-sanitizer is used. Do not use cold water.

3. Keep eggs cool. Place eggs in a well-ventilated room at a temperature not to exceed 60°F. and at a relative humidity of 70 per cent. Many farm caves provide proper temperature and humidity. Commercial coolers and humidifiers are usually more efficient for larger operators.

4. Put the thoroughly cooled eggs in pre-cooled cases or cartons with the small ends of the eggs down on the morning of the day after they are laid.

5. Unless you have a breeding flock, produce infertile eggs by keeping no male birds. Infertile eggs keep better.
6. Handle eggs carefully to avoid checks, candle them for blood spots and blind checks if possible, and ship them at least twice a week. Every-day an egg is held, it continues to deteriorate. Fresh, high-quality eggs command the top market price.

7. Feed a balanced ration that will provide the hens with the necessary essentials for the production of high quality eggs.

8. Sell your eggs on grade if possible.

Quality products will command higher prices.
Prepared through the cooperation of

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