

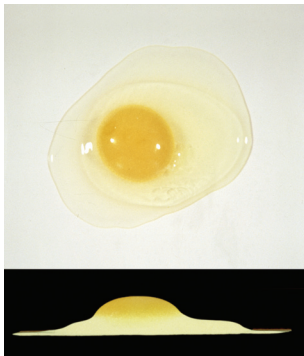
Buy Quality Eggs with Confidence

These emblems identify eggs that have been examined and certified by a U.S. Department of Agriculture grader for the quality and size indicated.



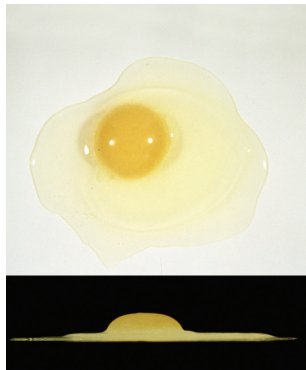
U.S. Quality Standards—Condition of the White and Yolk

AA Quality



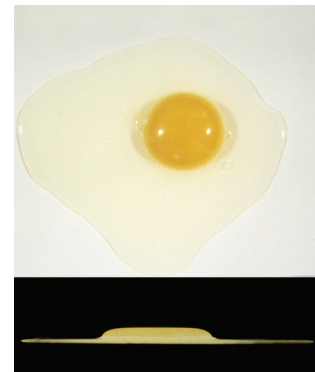
1. Egg content covers a small area.
2. White is firm, has much thick white surrounding the yolk and small amount of thin white.
3. Yolk is round and upstanding.

A Quality



1. Egg content covers a moderate area.
2. White is reasonably firm, has considerable thick white and medium amount of thin white.
3. Yolk is round and upstanding.

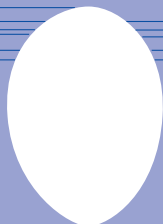
B Quality



1. Egg content covers a very wide area.
2. White is weak and watery, has no thick white, large amount of thin white is thinly spread.
3. Yolk is enlarged and flattened.

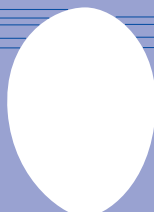
U.S. Weight Classes—Minimum Weight Per Dozen Eggs

JUMBO



30 OZ.

EXTRA LARGE



27 OZ.

LARGE



24 OZ.

MEDIUM



21 OZ.

SMALL



18 OZ.

PEE WEE



15 OZ.



United States Department of Agriculture
Agricultural Marketing Service
Poultry Programs

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USDA Shell Egg Certification

The following USDA services are available to volume purchasers of shell eggs—food service operators, retailers, manufacturers, brokers, wholesalers, and exporters:

-  Independent, third party certification of shell egg quality based on U.S. standards.
-  Certification that purchases meet contract specifications for quality, grade, weight, quantity, temperature, packaging, transportation, or other desired product characteristics.
-  Assurance of product quality on a continuous basis regardless of supplier.
-  Continuous monitoring of plant facilities and processing equipment to ensure appropriate sanitary standards are met.
-  Assurance that plants use only USDA approved chemicals, compounds, insecticides, and rodenticides.
-  Identification of eggs with a USDA plant number and code date to facilitate an immediate traceback, if necessary.
-  Establishment of a common language that enables buyers and sellers to communicate about egg quality and other characteristics without actually seeing the product.
-  Establishment of a basis for fair, competitive bidding between suppliers.

For more information contact:
USDA, AMS, Poultry Programs
STOP 0258, Room 3938-South
1400 Independence Avenue, SW
Washington, DC 20250-0258

Phone: (202) 720-3271

Fax: (202) 690-3165
www.ams.usda.gov/poultry

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