

SUMMARY OF U.S. STANDARDS FOR QUALITY OF INDIVIDUAL SHELL EGGS Specifications for Each Quality Factor			
Quality Factor	AA Quality	A Quality	B Quality
Shell	Clean. Unbroken. Practically normal.	Clean. Unbroken. Practically normal.	Clean to slightly stained.* Unbroken. Abnormal.
Air Cell	1/8 inch or less in depth. Unlimited movement and free or bubbly.	3/16 inch or less in depth. Unlimited movement and free or bubbly.	Over 3/16 inch in depth. Unlimited movement and free or bubbly.
White	Clear. Firm.	Clear. Reasonably firm.	Weak and watery. Small blood and meat spots present.**
Yolk	Outline slightly defined. Practically free from defects.	Outline fairly well defined. Practically free from defects.	Outline plainly visible. Enlarged and flattened. Clearly visible germ development but not blood. Other serous defects.
For eggs with dirty or broken shells, the standards of quality provide two additional qualities. They are:			
Dirty		Check	
Unbroken. Adhering dirt or foreign material, prominent stains, moderate stained areas in excess of B quality.		Broken or cracked shell but membranes intact, not leaking.***	
* Moderately stained areas permitted (1/32 of surface if localized, or 1/16 if scattered). ** If they are small (aggregating not more than 1/8 inch in diameter). *** Leaker has broken or cracked shell membranes, and contents leaking or free to leak.			

Credit: United States Department of Agriculture. Agricultural Marketing Services. Poultry Programs. *United States Classes, Standards, and Grades for Poultry* (AMS 70.200 et seq.).