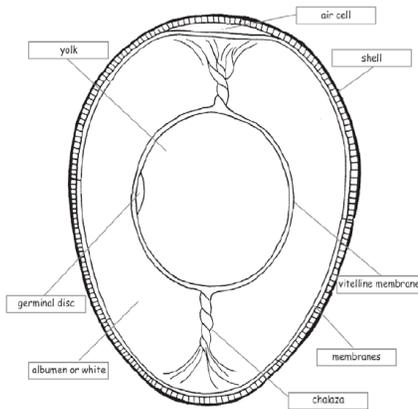


## WHAT IS IN AN EGG?

1. The yolk—This constitutes about 31 percent of the total egg weight.
2. The albumen (egg white)—This has four distinct layers and constitutes about 58 percent of the egg weight. Water is its major component. The layers include the chalaziferous layer (which is continuous with the chalazae that hold the yolk in place), the inner thin layer, the firm or thick layer and the outer thin layer.
3. Shell membranes—These are tough and fibrous, composed chiefly of a protein similar to that which is in hair and feathers. There is an outer shell membrane and an inner shell membrane, each are only about 24 ten-thousandths of an inch thick. These separate to form the air cell.
4. The shell—This is made up of three layers and is approximately 11 percent of the total egg weight.



Eggs are one of nature's most perfectly balanced foods, containing all the protein, vitamins (except vitamin C) and minerals essential for good health. Today's large egg contains only one moderate amount of fat, with about 5 grams in the egg yolk (1.5 grams saturated), 185 mg of cholesterol and 70 calories.

Eggs have been considered the standard against which all other protein foods are measured because their protein composition is so ideal. Eggs are considered a complete protein because they contain all eight essential amino acids, or the "building blocks" of protein. Essential amino acids must be provided by the food we eat because our body cannot produce them. While providing 6 grams of the highest quality protein, each egg contains at least 10 percent of the U.S. RDA.

Georgia Department of Agriculture  
Consumer Protection Division  
19 Martin Luther King Jr. Dr., SW  
Atlanta, GA 30334  
Phone: 404-656-3627  
Website: [www.agr.georgia.gov](http://www.agr.georgia.gov)



*Georgia  
Department  
of Agriculture*

## Consumer Protection Division

### Brown Eggs, Backyard Flocks & Egg Candling



*State of Georgia*



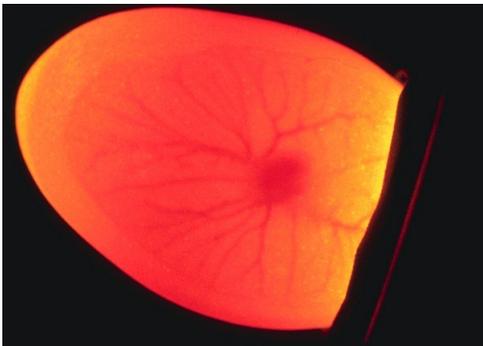
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[www.agr.georgia.gov](http://www.agr.georgia.gov)

## Egg Candling Classes:

Georgia Department of Agriculture Egg Candling Inspectors currently offer classes across Georgia to provide Georgians with the information and training necessary to obtain an egg candling certificate and/or license.

- Classes are conducted in **North Georgia** at the Department's Gainesville office every three months. For more information or to register for an upcoming class, please contact **Bradley Brown at (770) 535-5955**.
- Classes are conducted in **Middle and South Georgia** at the Macon State Farmers Market every three months, generally held the last Wednesday of the quarter. For more information or to register for one of these classes, contact **Lee Lancaster at (912) 427-5768**.

Each class lasts about four hours, including one hour of classroom instruction time, followed by the written examination and hands-on candling examination.



### FACTS ABOUT GEORGIA EGGS

- Georgia's poultry-egg industry is the state's most valuable sector, which has increased dramatically over several decades
- Eggs are Georgia's third largest commodity and the state has led the nation in broiler production for the past 26 consecutive years
- The annual Farm Gate Value of eggs is \$572.1 million dollars, which makes up 5.1 percent of Georgia's total Farm Gate Value for all commodities
- Poultry-egg production and processing (combined) contributed to \$20.5 billion total economic impact for Georgia in 2009, and the industry represents more than 96,000 jobs
- Two-thirds of the state (107 of 159 counties) are now involved in poultry-egg production



## Egg Production & Sales:

If you plan to sell your eggs to individuals, or at a farmers market, an egg candling certificate is required. If you want to sell eggs to a grocery store, bakery or restaurant, your candling facilities will have to be licensed by the Georgia Department of Agriculture's Consumer Protection Division.

Individuals desiring to produce and offer for sale shell eggs in Georgia shall comply with The Georgia Egg Law (Chapter 2, Title 26, Article 8, Section 260-273) which states:

"Each egg candler and grader, of eggs offered for sale, shall obtain a license from the Department of Agriculture at no cost, after demonstrating to the satisfaction of the department his capability and qualifications as an egg candler and grader."

The license can be obtained from a Department representative by successfully taking and passing a written examination and a candling examination administered by the Department representative.

The recommended study materials for the written examination and candling examination include:

- **The Georgia Egg Law**, which can be obtained from the Georgia Department of Agriculture at no charge, or on line at [www.legis.state.ga.us/legis/gacode/index.htm](http://www.legis.state.ga.us/legis/gacode/index.htm) (Title 26); and
- **USDA Federal Egg-Grading Manual, AH-75** which can be obtained from USDA-AMS Poultry Programs-STOP 0259, 1400 Independence Avenue, SW, Washington, DC 20250-0259 (202-720-3506) at a cost of \$5.25 per manual, or online at [www.ams.usda.gov/poultry/resources/pypubs.htm](http://www.ams.usda.gov/poultry/resources/pypubs.htm).

A comprehensive list of **district offices** are available on the Department's website at: <http://agr.georgia.gov/district-offices.aspx>.

