

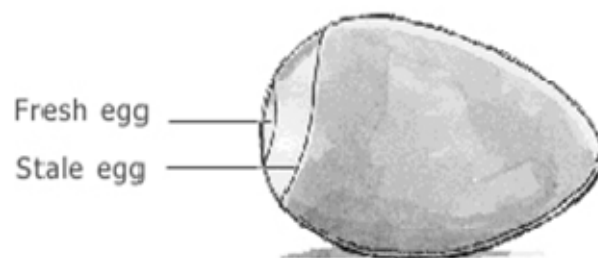
Is it Fresh?

Just by looking at an egg, it is not possible to tell whether it is fresh or stale. However there are several ways to determine the freshness of an egg.

Looking Inside

Eggs have an air-sac at the blunt end. Initially, this is small but as the egg ages, water is of then lost and the air-sac gets larger.

By placing a bright light (torch) at the blunt end or opposite the viewing side, the air sac can be seen



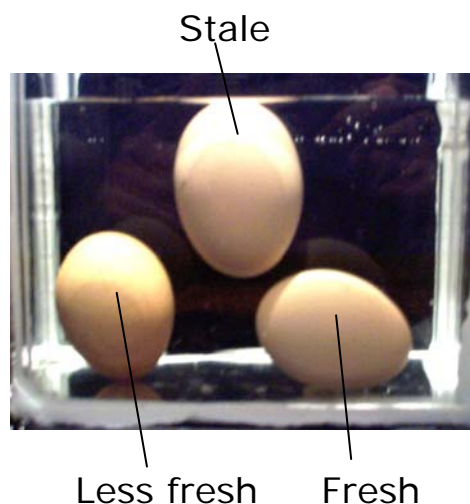
Getting Wet

Placing Eggs in a bowl of water will indicate the degree of freshness. Once again this test depends on the size of the air-sac.

Fresh eggs with a small air-sac will lay on the bottom of the bowl.

Less Fresh eggs with a larger air-sac will stand on end.

Stale eggs with an even larger air-sac will actually float.



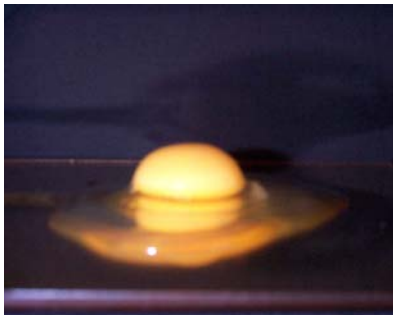
Breaking Out

When comparing broken eggs it is easy to tell fresh from stale.

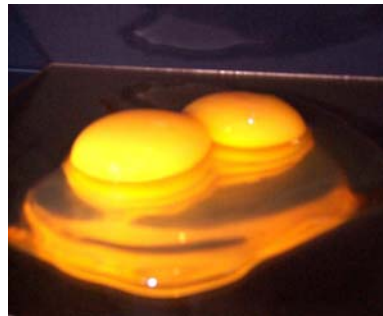
In a fresh egg, the yolk is small and sits high in the albumen (white) which is thick and clings close to the yolk.

In a less fresh or stale egg, the yolk flattens out and spreads larger. The albumen becomes thinner and spreads out from the yolk.

As the egg becomes staler, the yolk eventually breaks. The egg will also take on a stale smell.



Fresh



**Less fresh
(Double yolk)**