

Egg Grading

Match the egg to its grade.

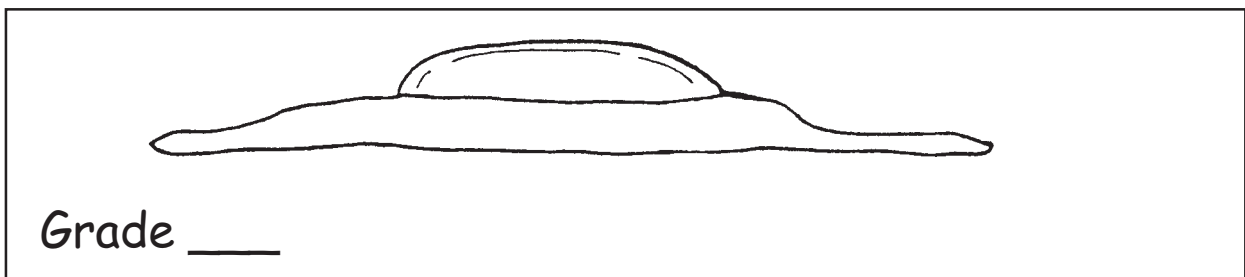
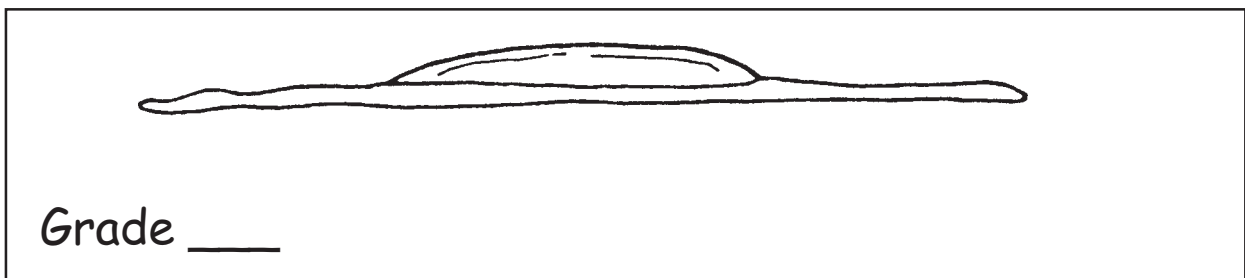
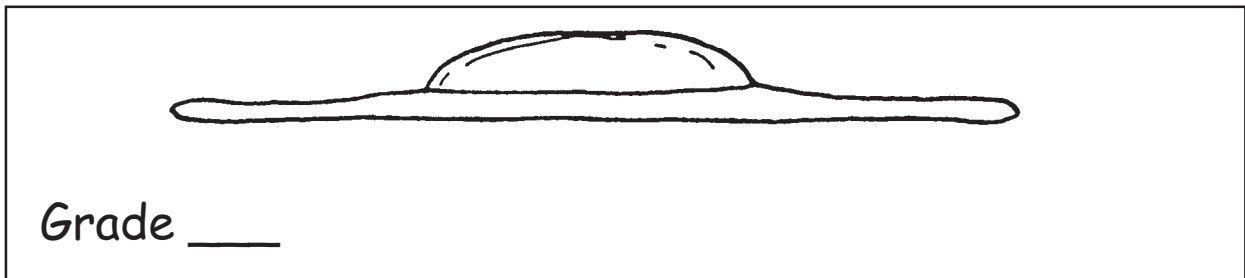
Eggs are graded for quality. Read the description of each grade of egg carefully and then grade each egg in the box with AA, A, or B.

A grade AA egg stands up tall. The yolk is firm and the area covered by white is small.

A grade A egg has a yolk that is round and tall. The white is a little flatter than a grade AA egg.

A grade B egg spreads out more. The yolk is flattened.

The grade of eggs can change if eggs are not stored correctly or if eggs are kept for a long time in the refrigerator.



KEY

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Match the egg to its grade.

Eggs are graded for quality. Read the description of each grade of egg carefully and then grade each egg in the box with AA, A, or B.

A grade AA egg stands up tall. The yolk is firm and the area covered by white is small.

A grade A egg has a yolk that is round and tall. The white is a little flatter than a grade AA egg.

A grade B egg spreads out more. The yolk is flattened.

The grade of eggs can change if eggs are not stored correctly or if eggs are kept for a long time in the refrigerator.



Grade A



Grade B



Grade AA