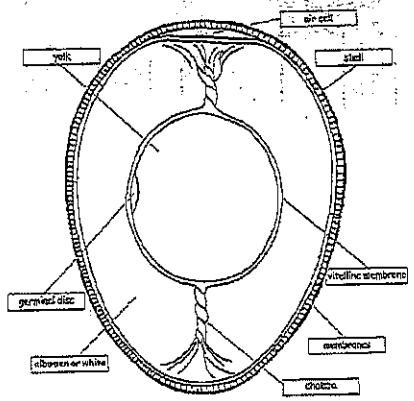
WHAT IS IN AN EGG?

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
Commissioner Gary W. Black
Food Safety Division
19 Martin Luther King Jr. Dr., SW
Atlanta, GA 30334
Phone: 404-656-3627
Egg Candling Information: 229-386-3489
Website: www.agr.georgia.gov

Georgia Department of Agriculture

Food Safety Division

Egg Candling Program & Candler License

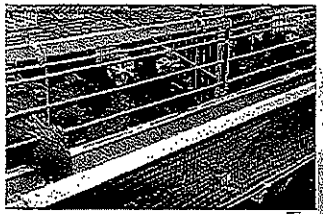
19 Martin Luther King Jr. Dr. SW
Atlanta, GA 30334
404-656-3627
www.agr.georgia.gov

Egg Candling Classes:

Georgia Department of Agriculture (GDA) Egg Candling Inspectors offer classes approximately four times a year across the state to provide Georgia residents with the information and training necessary to obtain an egg candling certificate and/or license. Class dates will be posted on the GDA website: agr.georgia.gov/agriculture-calendar.aspx and attendees must register in advance.

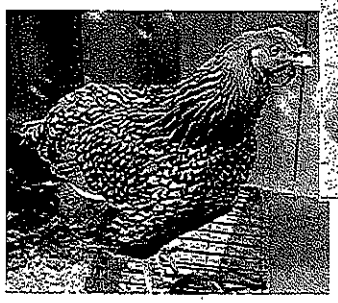
- Classes are conducted in **North Georgia** at the Department's Gainesville office; for more information or to register for an upcoming class please call **770-535-5955**.
- Classes are conducted in **Middle and South Georgia** at various locations throughout the year; for more information or to register for an upcoming class please call the Tifton Office at **229-386-3489**.

Each class lasts about four hours, including one hour of classroom instruction time, followed by the written examination and hands-on candling examination. A comprehensive list of district offices are available at: agr.georgia.gov/district-offices.aspx.



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 28 consecutive years
- The annual Farm Gate Value of eggs is $568 million dollars, which makes up 4.4 percent of Georgia's total Farm Gate Value for all commodities
- Poultry-egg production and processing (combined) contributed to $28 **billion** total economic impact for Georgia in 2010, and the industry represents more than 111,500 jobs
- More than two-thirds of counties across the State of Georgia are now involved in poultry-egg production



Egg Production & Sales:

If you plan to sell eggs to individuals or at a farmers market, an **egg candling certificate** is required. This public benefit of the Georgia Department of Agriculture (GDA) requires completion of secure and verifiable information, to verify citizenship/immigration status.*

If you want to distribute eggs to a grocery store, bakery or restaurant, your candling facilities will have to be **licensed** by the GDA's Food Safety Division. Farms with over 3,000 laying hens who distribute eggs are subject to FDA regulations (21 CFR 118) and must register their farm with the FDA. Individuals wishing 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."*

Under the USDA Code of Federal Regulations (7 CFR Part 57), the classes are intended for producers with an annual egg production from a flock of 3,000 or less and sales limited to no more than 30 dozen eggs.

The license can be obtained from a GDA representative by successfully taking and passing a written examination and a candling examination administered by the GDA 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 online at www.legis.state.ga.us/legis/gacode/index.htm (Title 26); and the **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/pvpubs.htm.

**"All "public benefits" are defined in Georgia law O.C.G.A. § 50-36-1. During all egg candling classes, the egg candler will be required to complete a notarized affidavit and provide one form of acceptable documentation as defined in the law before the certificate will be issued. As directed by law, GDA will utilize the Federal Systematic Alien Verification for Entitlements (SAVE) program operated by the United States Department of Homeland Security.*