

## SUMMARY

Avian egg is nature's master piece. Egg is an excellent source of nutrients for humans. The egg is a complete set of biological substances containing nutrients such as proteins, lipids, inhibitors, enzymes, growth promoting factors and defense factors against bacterial invasion.

Chickens raised for eggs are [layers](#) while chickens raised for meat are [broilers](#). Typically, a layer's egg production cycle lasts for 52 - 56 weeks. During the production cycle many factors such as breed, mortality rate, age, body weight, laying house, lighting schedule, culling and feed influence egg production.

The principal parts of the egg are – shell, shell membranes, egg white or albumen, yolk and the germinal vesicle or germ spot. In addition, there is an air space known as Air Cell, which develops only after the egg has been laid and commences to cool. Exterior quality parameters of egg are shape, rough areas with thin spots and cracks on the shell. Interior quality parameters are air cell, albumen index, yolk index, Haugh unit scores, shell thickness, pH and nutrient composition of liquid egg. Refrigeration, thermal processing and dehydration help preserve eggs.