



YOLK COLOR & QUALITY

Yolk color is dependent on the xanthophyll content of the feed. Some markets prefer a deep yellow color, others prefer a pale yellow. There is no difference in the nutritional value of noodles, cake mixes and some bakery products, a deep orange yellow color is preferred. Xanthophyll may come from yellow corn, alfalfa, others grasses, marigold petals, or synthetic compounds such as canthaxanthin.

Blood stains in the yolk may occur when the chicken's ovary expels the yolk at the juncture of a blood vessel. A small clot of blood may become attached to the yolk and a harmless blood spot will be seen.

Meat spots may occur when a tiny piece of tissue from the yolk sac or oviduct attaches to the yolk as it begins its journey down the oviduct to the uterus. Often meat spots are mistaken by the public as sperm, which is totally implausible since no males are found in the table egg hen house.

NUTRITIONAL VALUE OF TABLE EGGS

One egg has 13 essential nutrients including high quality protein, choline, foliate, iron, zinc and only 75 calories. Eggs play an important role in weight management, muscle, strength, healthy pregnancy, brain function, eye health and more.

Decades of research have failed to link the consumption of eggs with dietary heart disease.. As a result of the myth some people continue to avoid eggs and miss out on the incredible beneficial nutrients provided by the egg..

One large egg contains:

Protein.....	6.29gms
Fat.....	4.97gms
Carbohydrates.....	0.39gms
Vitamin A.....	244 IU
Lutein.....	166mcg



LAYER FEEDING & MANAGEMENT



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