
Electronic machine evaluates shell strength

Orka Food Technology of Israel, manufacturers of the EggAnalyzer which determines Haugh units, USDA grade and yolk color, have developed an Egg Force Reader which provides a quantitative measurement of shell strength.

The egg is placed on a spring stand

and the instrument is activated by bringing down a disc which cracks the egg with gradually increasing pressure. The force required to break the shell is a function of shell density and integrity. Preliminary evaluation of the instrument indicates that eggs with obvious defects including "windows" as denoted by candling yield values of 3 kg compared to eggs with acceptable shell strength with Egg Force values



ranging from 5 to 6 kg.

A U.S. producer is currently conducting evaluation trials to determine the correlation between specific gravity, subjective score based on candling and the quantitative values generated by the instrument.

Further details can be obtained from the company website: www.eggtester.com.

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