

# Egg Standard Proposal

In line with Poultry Club GB rules TCUK must show it has balloted its members for their views. This is your chance to comment on these proposals.

Please Email or Post your views there is also a Survey available on the following web address that can be completed on line via TCUK Website 'Surveys'

[www.turkeyclub.org.uk/?file=surveys](http://www.turkeyclub.org.uk/?file=surveys)

Within the current Poultry Club of Great Britain Standards there is currently an 'Egg Standard' that covers all types of poultry and waterfowl eggs, this is followed by statements relating to classes of differing breeds.

The standard, prepared by Malcolm Thompson, and takes into consideration the views from both members and judges. When finalised it will be published on the TCUK website and year book as a club desirable standard for turkey eggs

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Turkey Club UK will put forward the following statements to PCGB to amend/include in the egg standard to clarify the salient points for the ideal turkey egg.

***Italics indicate what is currently in the PCGB standard.***

## **Shape:**

*Turkeys, ducks and geese are distinct species and each lays eggs of slightly different shape/ Hence, they should be shown in their own classes. Turkey eggs are quiet short and conical.....*

## Replaced with:

Turkeys, ducks and geese are distinct species and each lays eggs of slightly different shape/ Hence, they should be shown in their own classes. Turkey eggs should have a greater length than width and be much roomier in the top than the bottom, which should be more curved.

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**Size:** *Turkey and duck eggs weigh between 70.9g and 92.2g.....*

## Replaced with:

Turkey eggs weigh vary between heavy and light varieties: Heavy breeds would be expected to lay heavier eggs, 85.0 g - 98.0 g (3.0 oz – 3<sup>1</sup>/<sub>2</sub> oz) than light breeds, 73.0g - 87.0 g (2<sup>1</sup>/<sub>2</sub> oz - 3<sup>1</sup>/<sub>2</sub> oz) a pullet's egg can be 6.0g ligher.

## Colour:

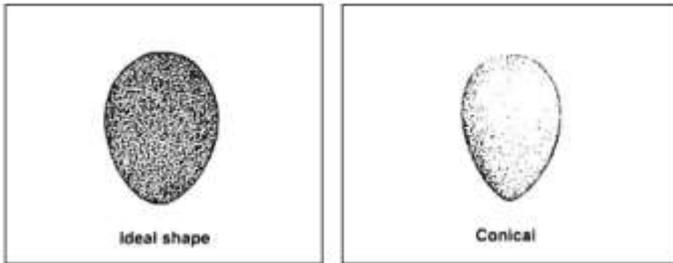
### To Include:

The turkey lays a speckled egg. The speckles range from a deep brown to reddish chestnut. Blotches or mottling of colour should be considered a fault.

## THE TURKEY EGG STANDARD

### Malcolm Thompson—Vice Chairman TCUK

Turkeys, chickens, ducks and geese are distinct species and each lay eggs of slightly different shape. Their contents, too, differ in chemical content. Hence, they should be shown in their own classes.



## EXTERNAL

**Shape:** Showing ample breadth, good dome, with greater length than width, the top to be much roomier than the bottom and more curved. The bottom should not be too pointed, a circular, or narrow shape is undesirable. The ideal shape is described as an elliptical cone. In outline it is an asymmetrical ellipse or 'Cassinian oval' and a cross-section at any point across the egg's girth is a perfect circle. Mathematically this is expressed as  $\text{breadth} / \text{length} \times 100$ . The ideal Cassinian oval gives an Index of 74. Some turkeys do lay eggs that fit this ideal, others lay eggs which are shorter than the ideal and some lay conical eggs.

**Size:** Mere size is not a deciding point but should be appropriate for the breed of turkey. Heavy breeds would be expected to lay heavier eggs, 85.0 g - 98.0 g (3.0 oz - 3<sup>1</sup>/<sub>2</sub> oz) than light breeds, 73.0g - 87.0 g (2<sup>1</sup>/<sub>2</sub> oz - 3<sup>1</sup>/<sub>2</sub> oz) However, as the heritability for egg size is less than 50% a wide range of size is possible; 64.0 g - 106.0 g (3<sup>3</sup>/<sub>4</sub> oz - 2<sup>1</sup>/<sub>4</sub> oz) is quoted. A pullet's egg, when the bird starts to lay, can be 6.0 grams below it's normal range but it increases quickly. There is another increase in the hen's egg after the moult.

**Shell texture:** Smooth, free from lines or bulges, evenly limed, smooth at each end, without roughness, porous parts or lime pimples.

**Colour:** The turkey lays a speckled egg. The background colour should be evenly applied and it varies from off white to a deep cream, sometimes taking on a pinkish hue. The speckles range from a deep brown to reddish chestnut. Eggs with regular speckles are preferred. Blotches or mottling of colour should be considered a fault.

**Freshness, bloom and appearance:** Shells to be clean, without dull or stale appearance as befits a new-laid egg. Shell surfaces may be shiny or matt, but should be free from blemishes such as stains and nest marks. Eggs may be washed in preparation but not polished.

**Matching and uniformity:** Eggs forming a plate or exhibit are to be uniform in shape, shell texture, size, colour and appearance.



## INTERNAL

**Yolk:** Rich, bright golden-yellow, free from blood streaks or 'meat' spots. It should be round and well-raised from the centre of the albumen. The colour should be of one uniform shade. The chalky germinal spot (blastodisc) should be uppermost on the yolk surface. If a halo is present it should not be discoloured and there should be no sign of embryo development.

**Albumen:** This should be clear with no signs of blood spots or cloudiness, preferably with no tint of colour. It consists of a dense substance, around the yolk - the thick albumen and a thin runny outer layer. The differentiation between these two layers should be distinct.

**Chalazae:** Each chalaza to resemble a thick cord of white albumen. They should lie opposite each other and be attached to the yolk, keeping it to the centre of the inner albumen. They should be free of blood and 'meat' spots.

**Airspace:** Small, about 1.5 cm ( $\frac{1}{2}$  in) diameter. The airspace membrane should adhere to the shell and be placed at the broad (dome) end of the shell; ideally just to

one side.

**Freshness:** Indicated by small, taut membrane around the airspace; an unwrinkled top surface of the yolk which should be raised and not lacking in height. The albumen of a stale egg lacks the differentiation into layers being watery and runny.

## Scale of points

### External

Shape	25
Size	15
Shell texture	20
Colour	20
Freshness, bloom and appearance	20
<b>Total</b>	<b>100*</b>

\*The maximum for a single egg.

For a plate of eggs, whatever the number, add 5 points more for each egg for matching and uniformity

**Serious defects** (for which eggs should be passed)

Stale. Shell polished or over-prepared. More than one yolk

**Note :** Artificial polish or colouring would amount to disqualification and a report to the Poultry Club of Great Britain.

### Internal Points

Yolk	30
Albumen	30
Chalazae	10
Airspace	10
Freshness	20
<b>Total</b>	<b>100</b>



**Serious defects** (for which eggs should be passed)

More than one yolk.

A developing embryo as shown by a 'halo' around the germ spot.

Excessive blood streaks and 'meat' spots.