

Structure , composition and Nutritive Value of Egg

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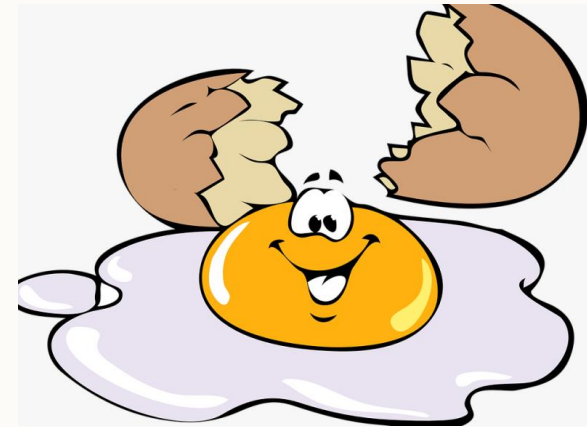
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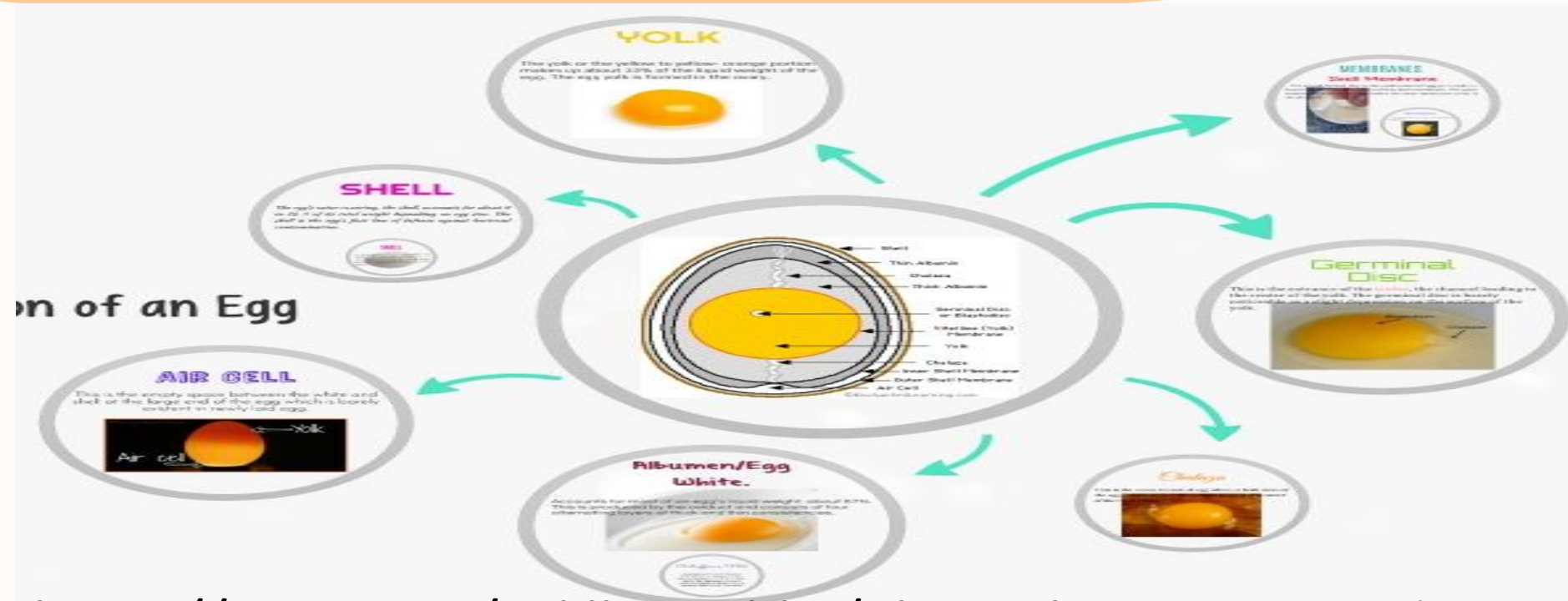
INTRODUCTION:- What is ? ???? ???? ?

- Egg is complete food consumed through out the world
- Mainly Hen and duck egg are commonly consumed
- An avg wt .of egg vary
- Hen start laying at 18 - 22 week of age ,
- Total production - 122.11 B (

<https://www.vetextension.com/livestock-animal-production-statistics-of-india-2020/>

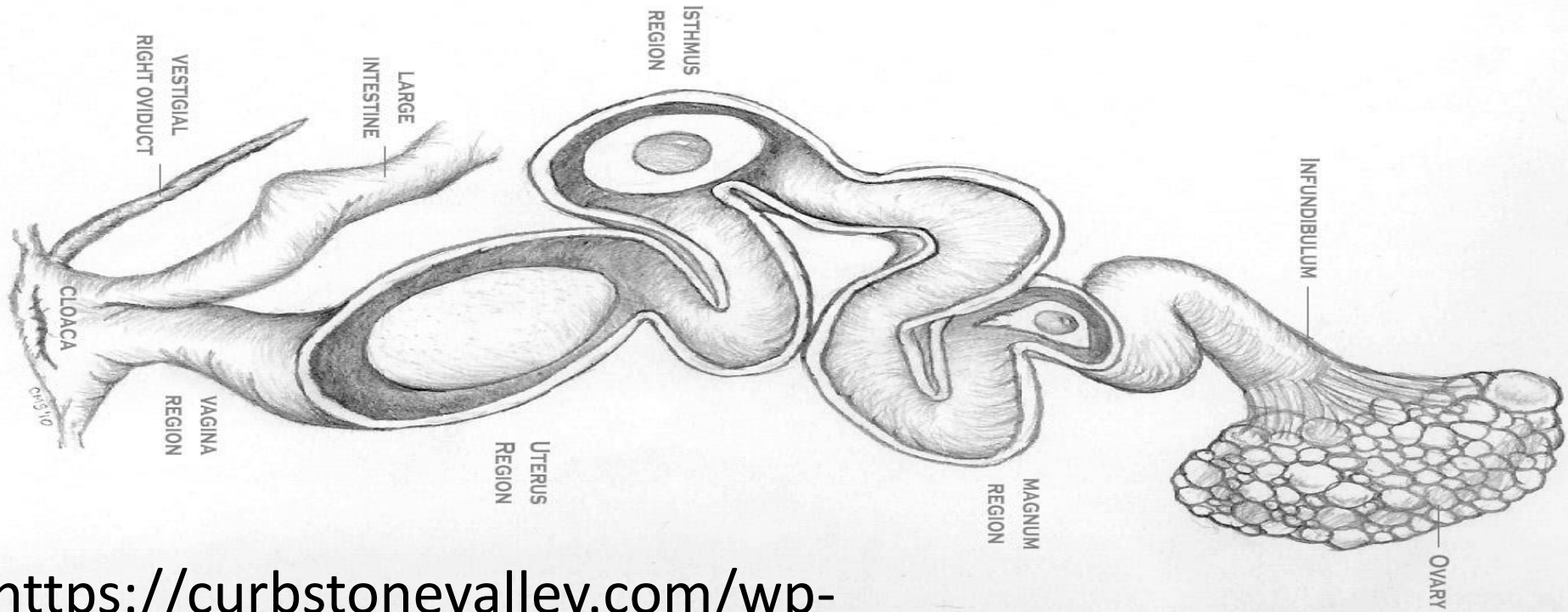


Composition of Egg :-



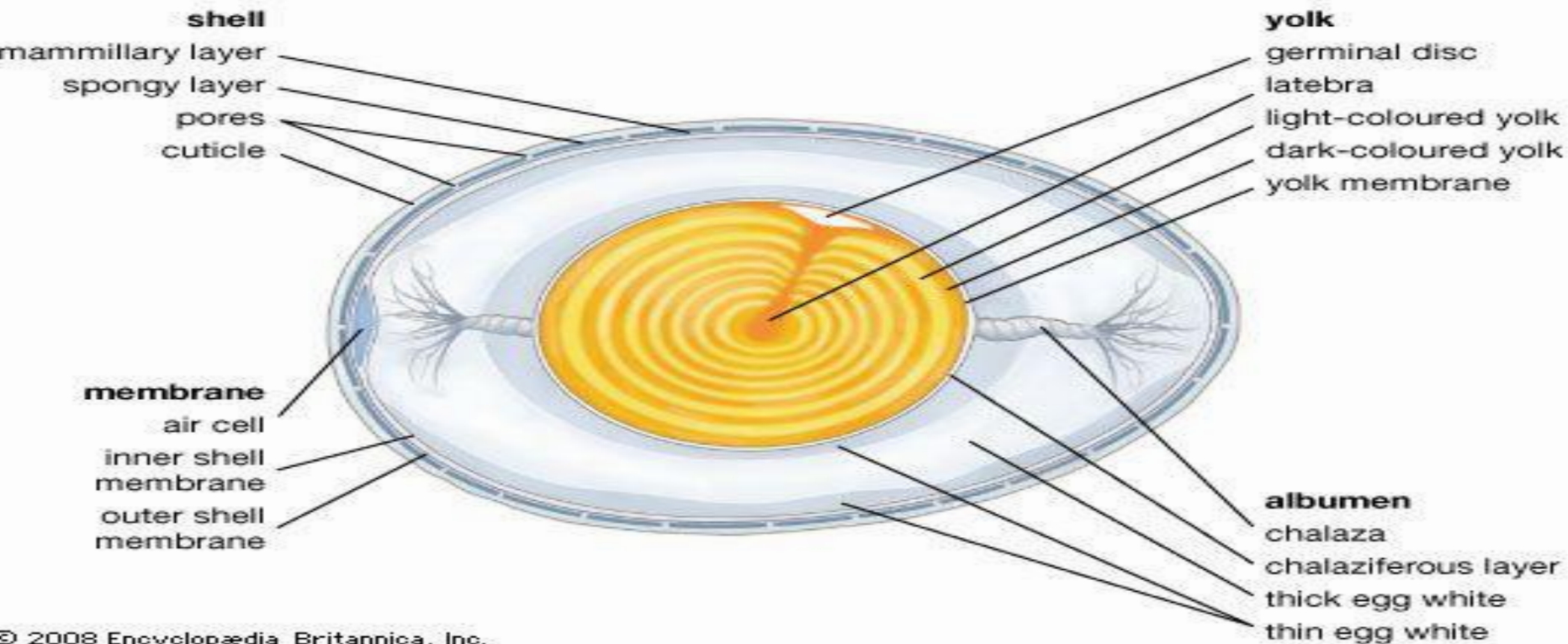
<https://prezi.com/6cklb6erahk8/physical-structure-and-composition-of-an-egg/>

Formation of Egg:-



<https://curbstonevalley.com/wp-content/uploads/2010/09/oviductsketch.jpg>

Structure of Egg :-



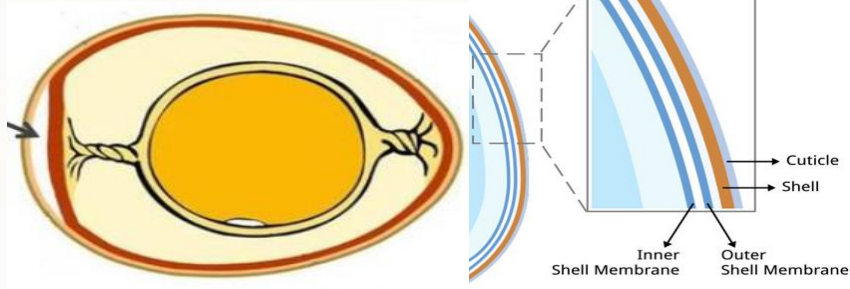
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<https://www.britannica.com/topic/egg-food>

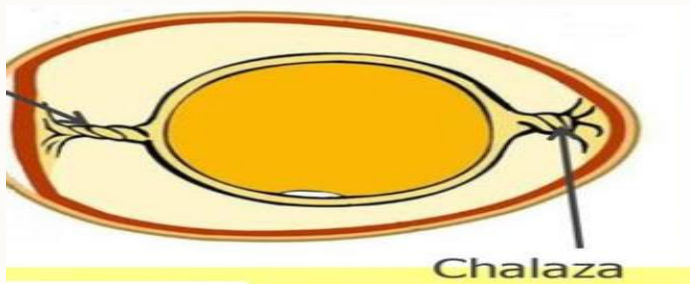
- Shell - Outer layer
- Comprise of 11% of total wt .
- Composed of mainly calcium carbonate .
- It contains minute pores ,funnel shape .

- Shell membrane - It forms air cells
- At the broad end of the egg, between the membranes
- It helps in the defence mechanism.
- High quality eggs have small air cells.

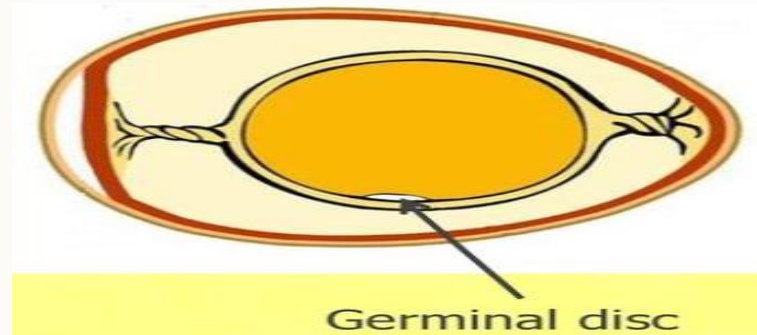
Air cell

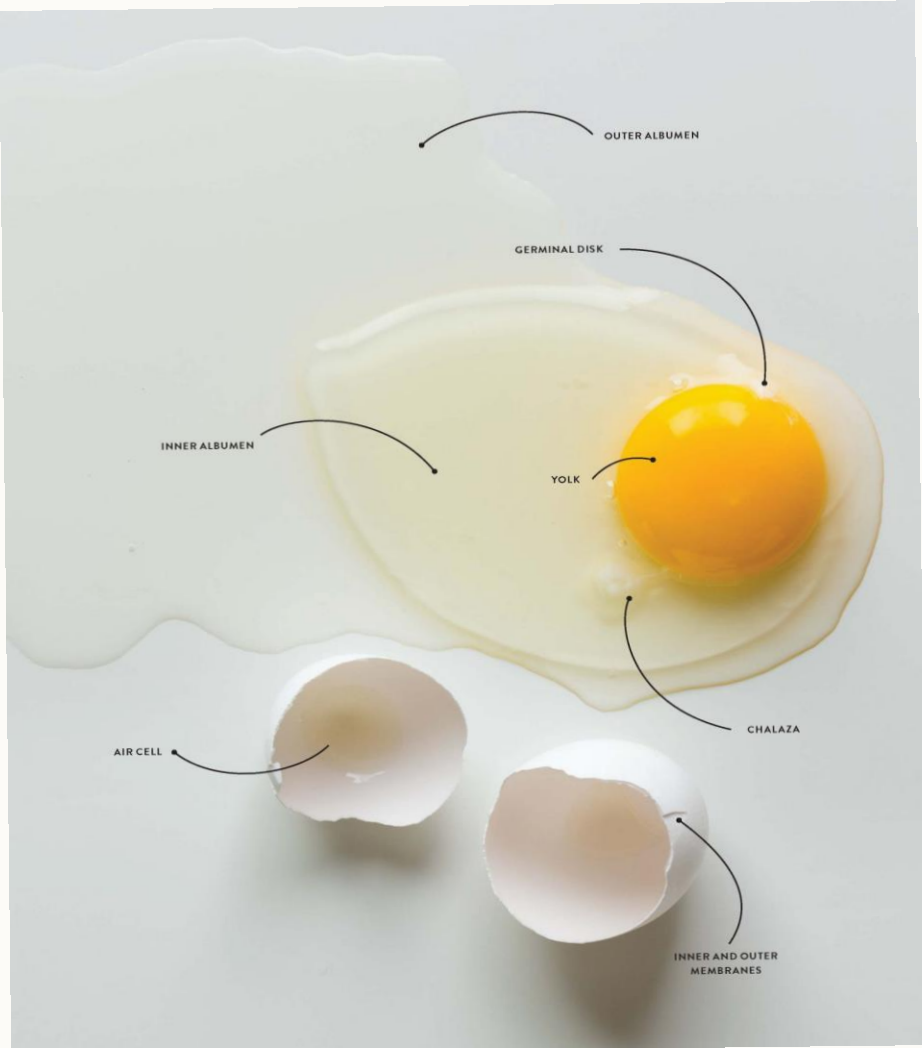


- Albumin - white portion
- 58 % of total wt .
- Four layer
- Chalaze formed due to rotational movement of egg in oviduct .
- Egg white contain more than half of protein.

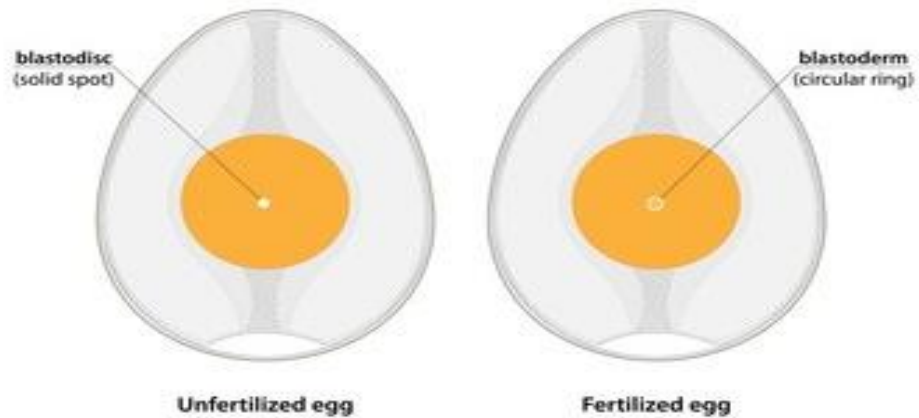


- Yolk - 31 % total egg wt.
- Concentric layer of dark and light yolk .
- Contain all fat.
- Four structure.





<https://i.stack.imgur.com/0cMzd.jpg>



Chemical composition:-

Composed of
• Ca carbonate 94%
• Ca phosphate 1%
• Mg carbonate 1%
Keratine



- Most solid content is protein.
- Lipid content is nearly absent.
 - CHO .5%

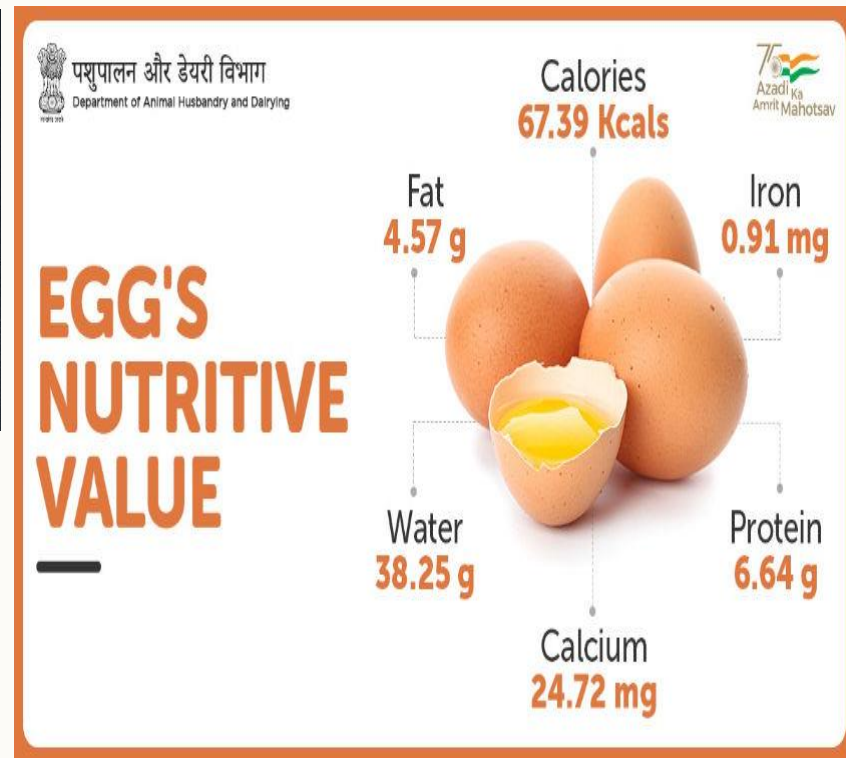
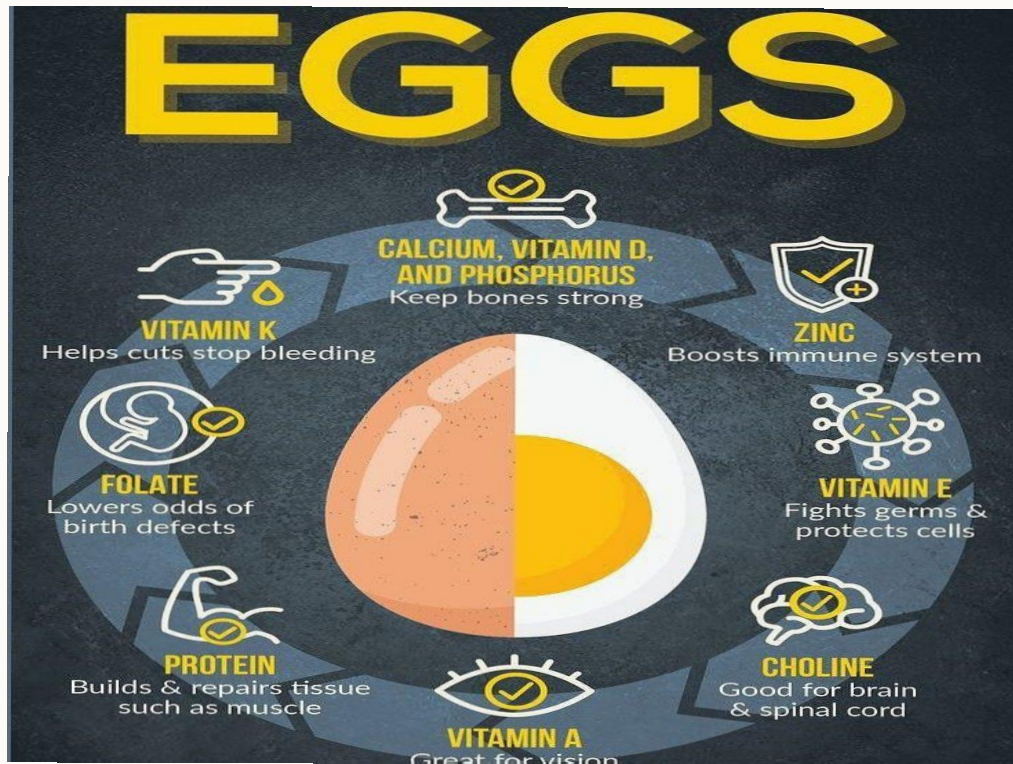
- Contain 50% Solid In which Lipid 32%, protein 16%

Component are =

	Water	protein	fat
Whole Egg	65.5 %	11.8 %	11.0 %
Albumin	88%	11 %	.2 %
Yolk	8%	17.5 %	32.5%

Sharma and Sharma 2011 , Page no.159 - 164)

Nutritive Value :-



<https://vikaspedia.in/health/nutrition/nutritive-value-of->

