

The quality of eggs from various poultry species

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Summary

The quality of the eggs of any poultry species has a great impact not only on the poultry industry, but on consumers as well. The overall quality of an egg can be defined by its weight, the percentages of its morphological elements (albumen, yolk, and shell), the weight, thickness and strength of the eggshell, the colour of the yolk, and the weight of the yolk and albumen. The main factors that can affect these characteristics include the age and origin of the laying hens, the rearing system, nutrition, storage conditions, and egg collection methods. Table eggs include not only chicken eggs but also duck, goose, quail, and ostrich eggs. Each has different characteristics, such as the eggshell colour and the shape and weight of the egg. In addition, they vary in terms of nutritional value and the content of biologically active substances (fatty acids, vitamins, and minerals). This review aimed to provide an overview of the quality characteristics of eggs from various poultry species.

KEYWORDS: ostrich eggs, quail eggs, chicken eggs, duck and goose eggs