

## STUDY ON THE QUALITY OF TABLE EGGS OBTAINED IN A PROFILE UNIT

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### Abstract

The egg has a great nutritional value and is called "complete food". The study was conducted in an egg production unit located in southeastern Romania. In the current context of products available on the consumer market, this paper aims to highlight the importance of quality and freshness of the egg, using methods that are easy to perform and interpret, such as: exterior appreciation by visual examination of the egg shell and colour, density test in tap water, egg organoleptic examination to determine the freshness degree, vitelline index determination, pH determination and determination of the egg yolk colour using *La Roche* method. 25 samples of different quality, weight and laying data eggs were analysed. In addition, samples were also examined microbiologically for the presence of *Salmonella spp.*, in shell or in content. Exterior examination revealed that the most common colour of the examined eggs shell was light brown (40%). Egg organoleptic examination indicated that all samples analysed had an appropriate odour and presented the white egg corresponding colour (white). Following the vitelline index and pH determination, it was concluded that 18 eggs (72%) were fresh and 7 eggs (28%) were within the upper limit of acceptability values. In conclusion, eggs produced on the farms of the study unit comply with the legal requirements for classification in category A and the corresponding weight categories. The study reconfirms that through nutritional values, the egg contributes to a balanced and healthy diet.

**Key words:** eggs, pH, quality, egg yolk

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