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# **Skill course on Poultry Farming**

**ABC01(0-4-0)**

**Session: 9**

**Practical skills of culling of unproductive and egg-laying birds for more economic return, skills of collection of eggs to prevent breakage of eggs, care of eggs in post laying period, cleanliness and preservation till marketing.**



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# Culling of unproductive and egg-laying birds

Before culling of bird, one must know about a good layer and bad layer

## **Good Layer**

1. Head small, lean and well proportionate
2. Beak strong, shining and well curved
3. Comb and wattles warm; brightly red and full
4. Eyes bright, well opened and alert
5. Neck short and strong

## **Bad Layer**

1. Head large and thick
2. Beak long, thin and dull coloured
3. Comb cold, shrunken and dull coloured
4. Eyes dull and sleepy
5. Neck long and thin



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## Good Layer

6. Body long, deep and proportionate
7. Back broad and straight
8. Skin thin, smooth and oily
9. Abdomen large and soft
10. Ventral oval, soft and moist
11. Feathers moult late
12. Shank thin and soft on back
13. Good appetite
14. Friendly temperament

## Bad layer

6. Body short, weak and thin
7. Back long and curved
8. Skin coarse and thick
9. Abdomen small and hard
10. Ventral small, dry and narrow
11. Feathers moult early
12. Shank hard on back
13. Poor appetite
14. Shy and nervous temperament.



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Birds should be culled based upon

- (a) Physical properties of a bad layer
- (b) Reduced number/ quality of egg production

*“This will lead to more economic return”*



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# Collection of egg without breakage

## **Factor affecting egg quality**

- a well-balanced ration
- supplementing calcium with oyster shell
- water
- flock age
- health



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# Collection methodology

Eggs can be  
collected through

cage

or

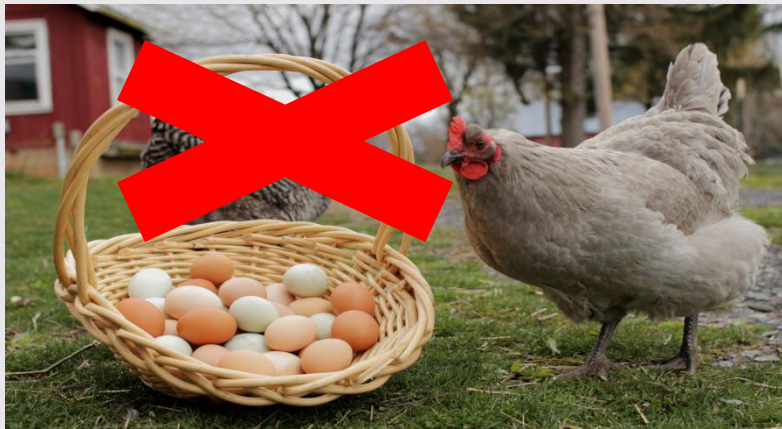
by maintaining a soft  
bedded nest





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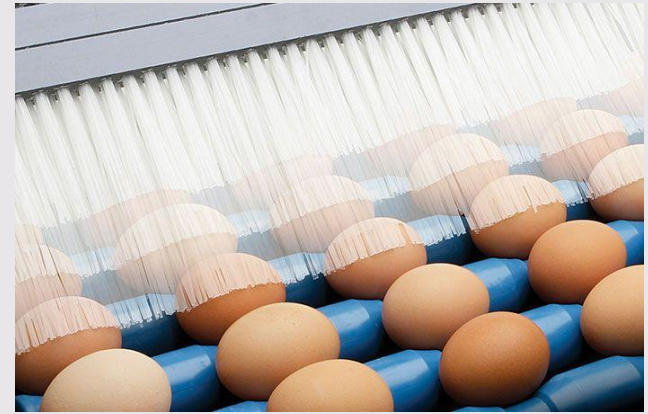




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# Cleaning and preservation of egg



- Wash at 90F or higher and a min of 20F greater than egg temp with an approved cleaning compound.
- Then rinse at slightly higher temp with approved sanitizer 50-200ppm. This will make the egg contents sweat and push the dirt away from the pores of the egg.
- *Never let eggs sit in water.* Once the temperature equalizes the egg can absorb contaminants in the water.





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- Dry and then cool eggs quickly after washing.
- Store eggs, large end up, at 40-45 °F and at 70% relative humidity.
- Eggs that sit at room temperature (65 °F or higher) can drop as much as one grade per day.

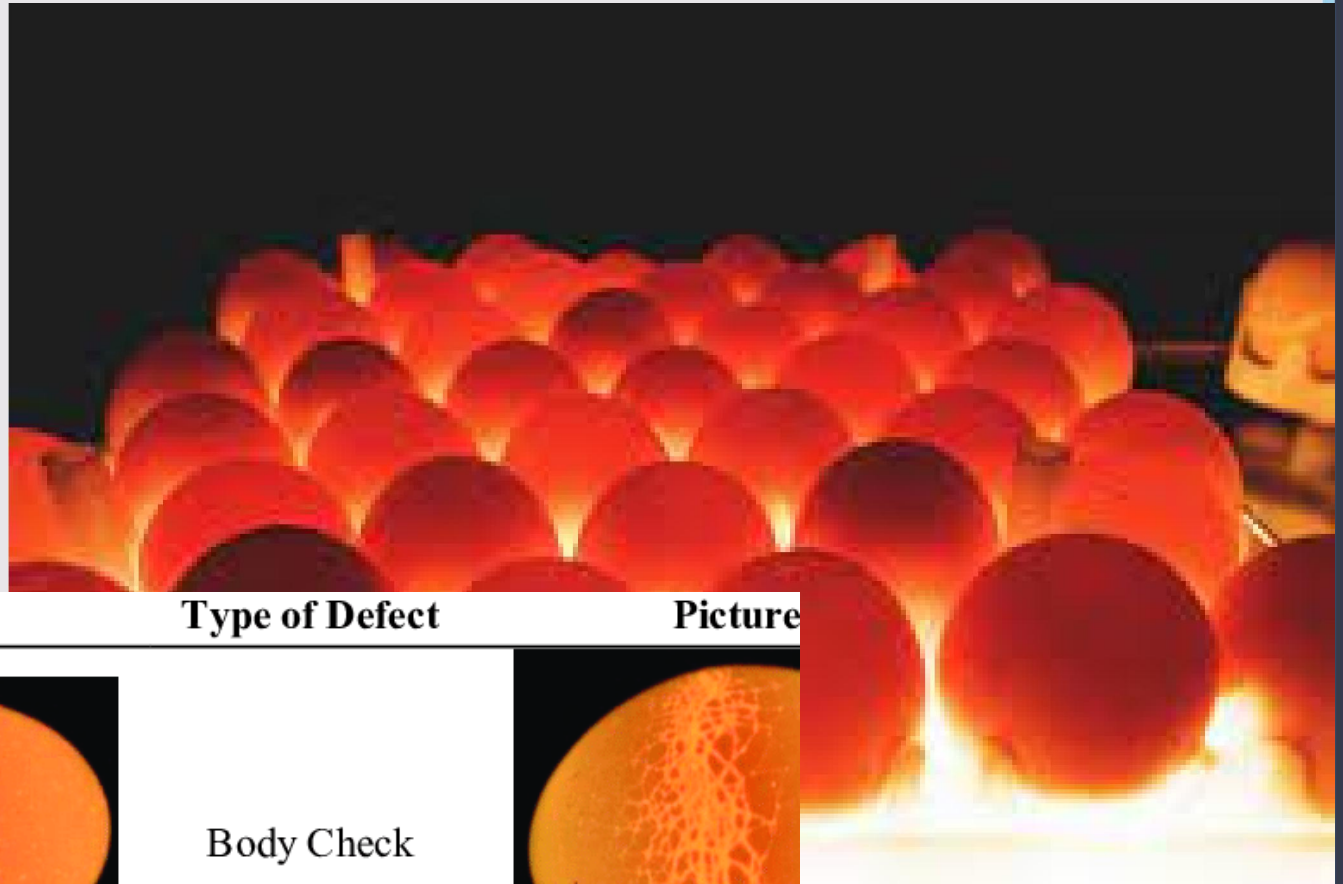
*If fertile eggs are kept at a temperature above 85 °F for more than a few hours the germinal disc (embryo) can start to develop. If fertile eggs are kept above 85 °F over two days the blood vessels of the embryo may become visible*

**NB: If eggs are stored properly in their own carton in a 45 °F cooler they should hold a quality of Grade A for at least six weeks.**



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# Candling of egg



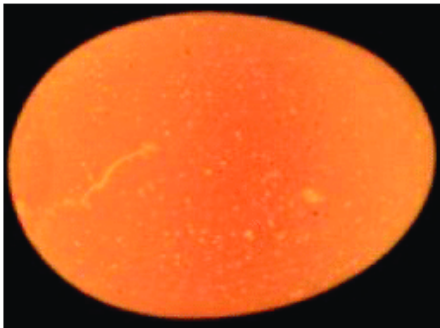
**Type of Defect**

**Picture**

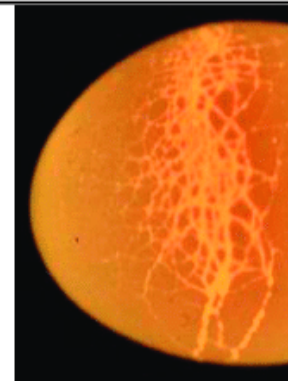
**Type of Defect**

**Picture**

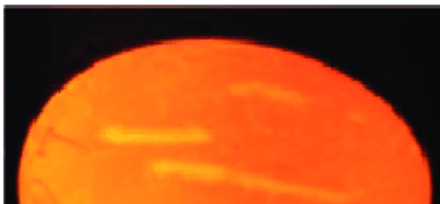
Linear Rupture



Body Check



Cage Marks



No defect



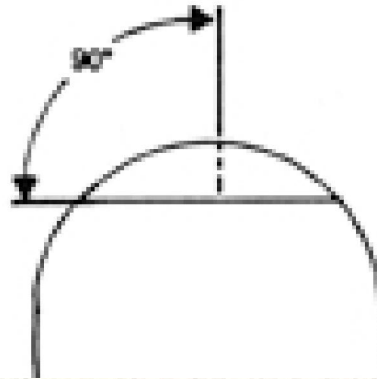


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# Egg quality

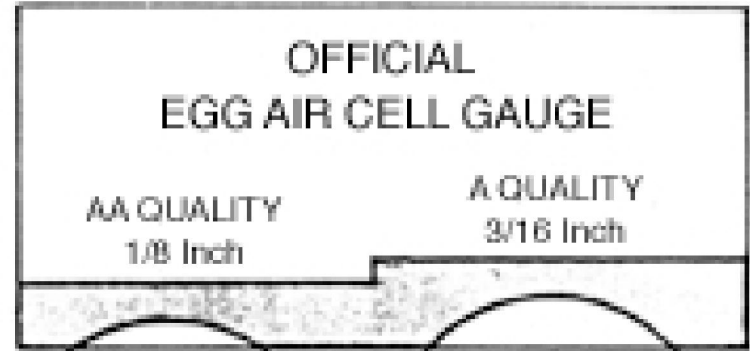
Point from which to measure air cell depth



OFFICIAL  
EGG AIR CELL GAUGE

AA QUALITY  
1/8 Inch

A QUALITY  
3/16 Inch



18

## Measuring Air Cell Depth

Point from which to measure air cell depth

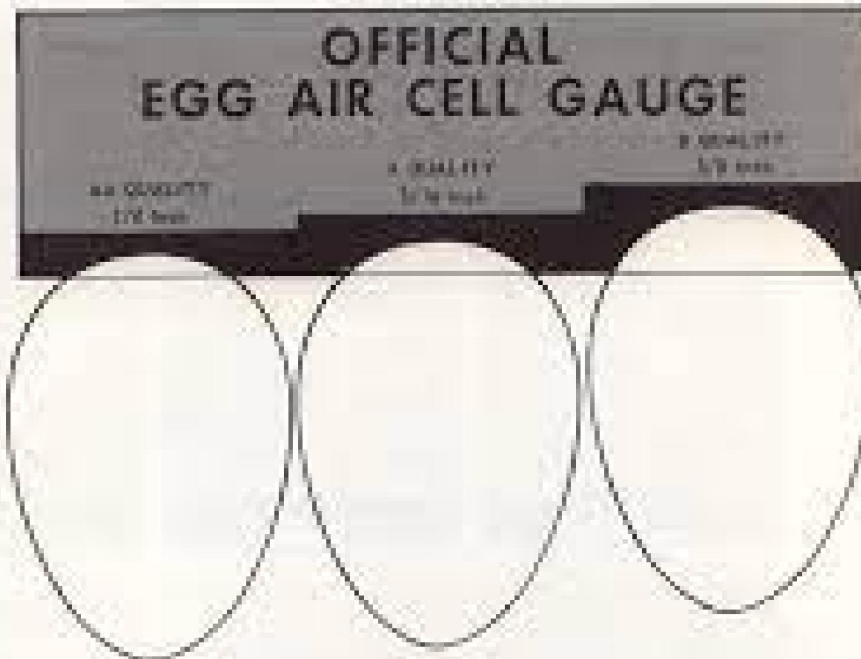


OFFICIAL  
EGG AIR CELL GAUGE

AA QUALITY  
1/8 Inch

A QUALITY  
3/16 Inch

B QUALITY  
1/4 Inch





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# Storage of Eggs

- Store eggs small end down in an egg carton to keep the air cell stable.
- Date the carton so you can use or sell the oldest eggs first and rotate your extra eggs.
- You must sell all eggs within five days of being collected. If you are using them at home try to use the eggs before they are three weeks old.
- Store eggs at 40-45 °F and 70-75% relative humidity.
- Never store eggs with materials that have an odor. Eggs will pick up the odors of apples, fish, onions, potatoes and other food or chemicals with distinct odors.
- Never hold eggs at or above room temperature or at low humidity more than necessary. Leaving eggs in a warm, dry environment will cause interior quality to drop quickly.



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# Selling of egg

- Sell within 5 days of lay
- Keep at 45 °F or Less - Refrigeration
- Do not use cartons from another business



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*Thank you*