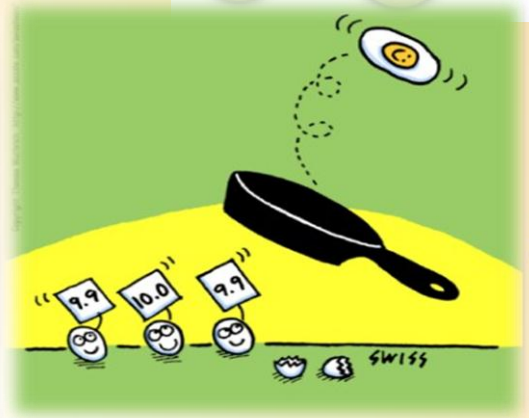




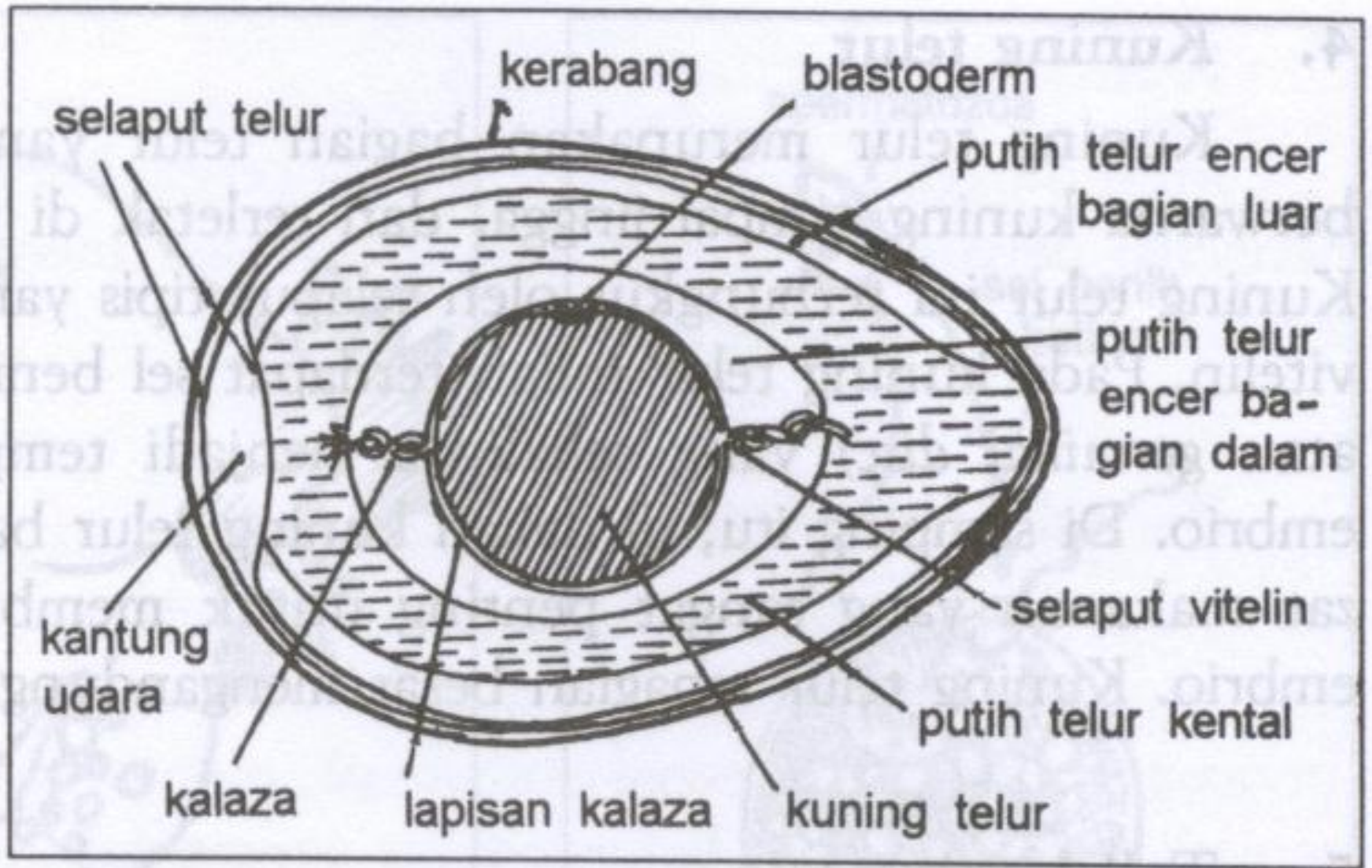
# TELUK -EGG-

Our dynamic and comprehensive agribusiness operation is guided by the quality management and strategies



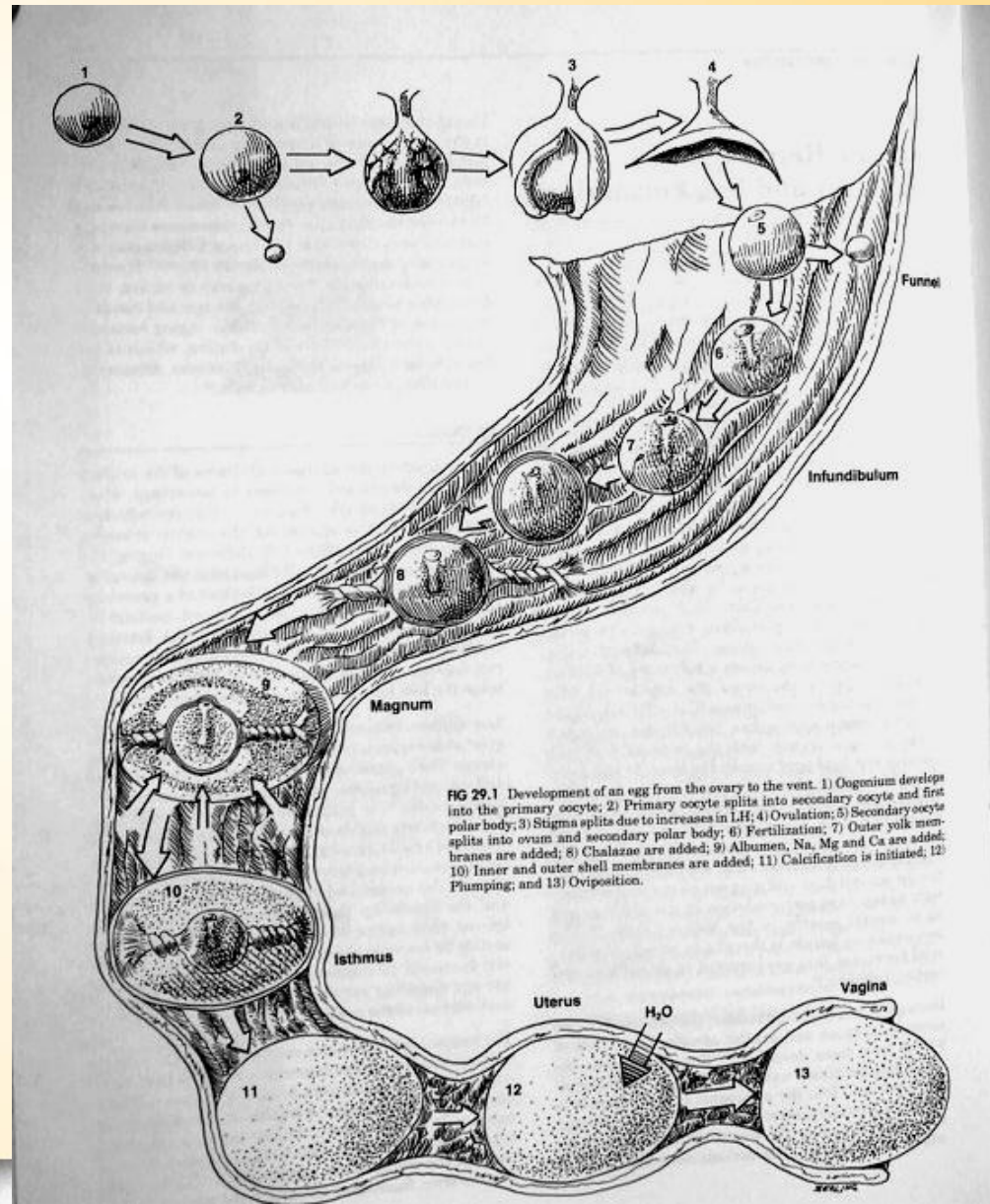
Subardi, S.Pt., MP





# Female Reproductive Tract

- Ovary
- Infundibulum - site of fertilization
- Magnum - albumin addition
- Isthmus - membranes
- Uterus - shell gland
- Vagina - transport to exterior
- Sperm storage occurs at various sites in tract in some species

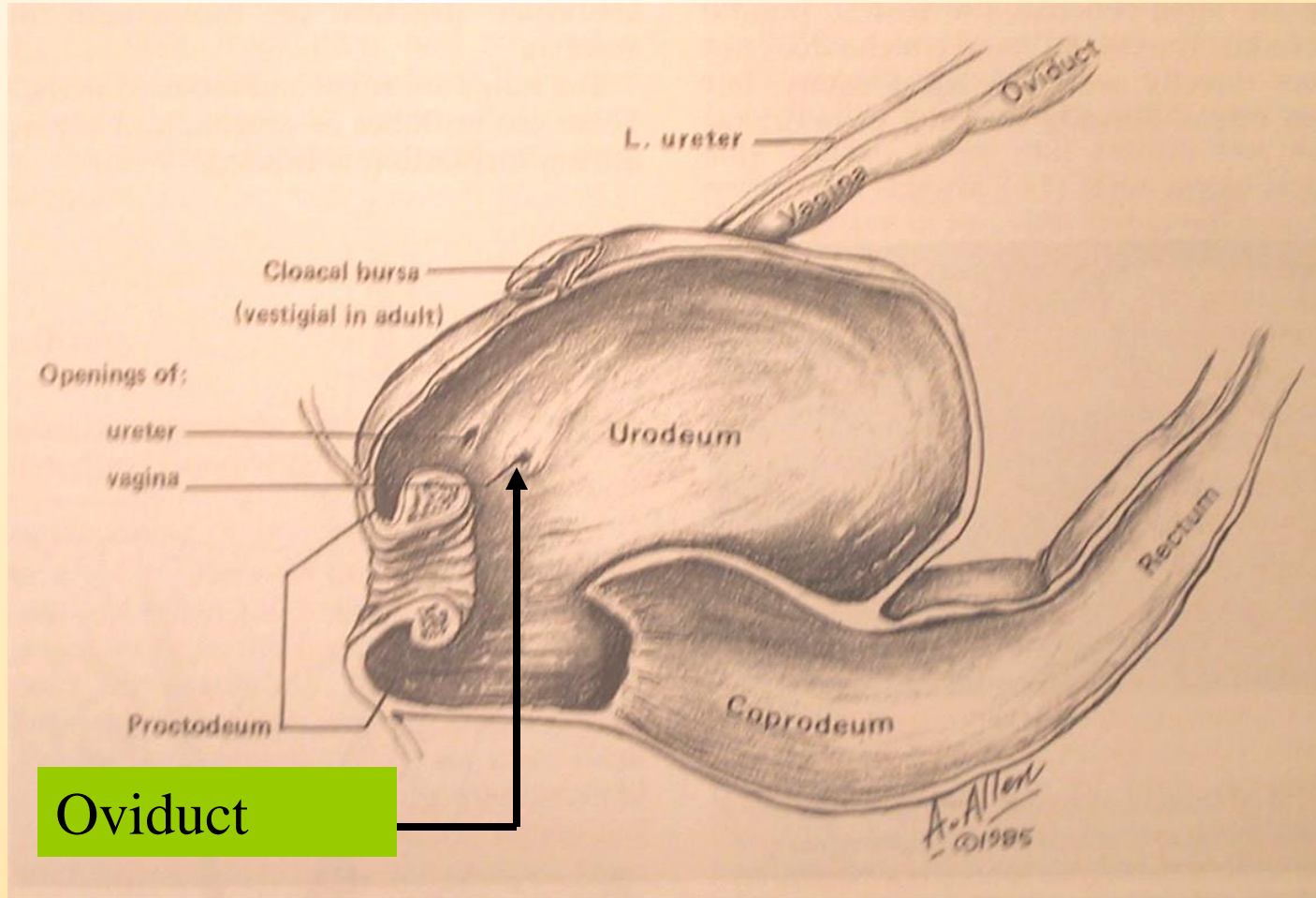


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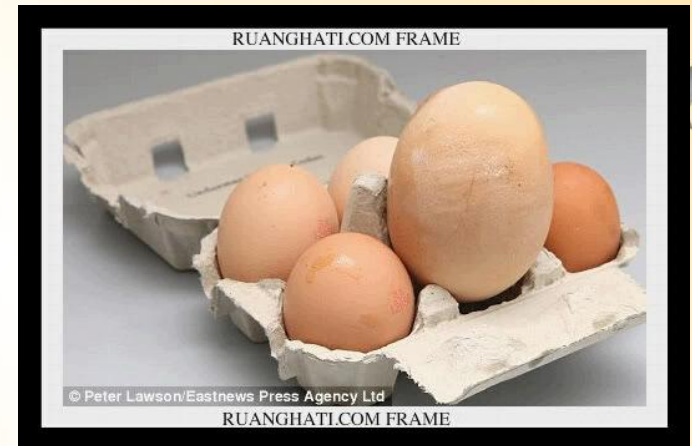
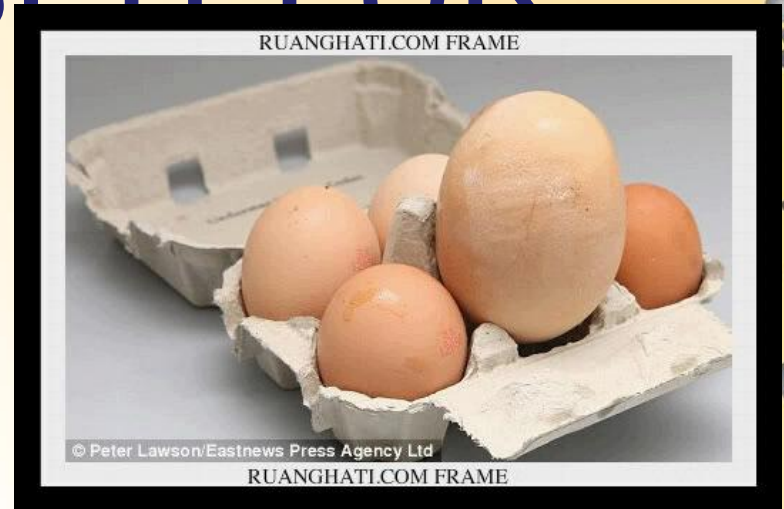


# Cloacal Structure



# STRUKTUR & KOMPOSISI TELUR

1. Egg Shell
2. Shell membrane
3. Albumen (white egg)
4. Egg yolk

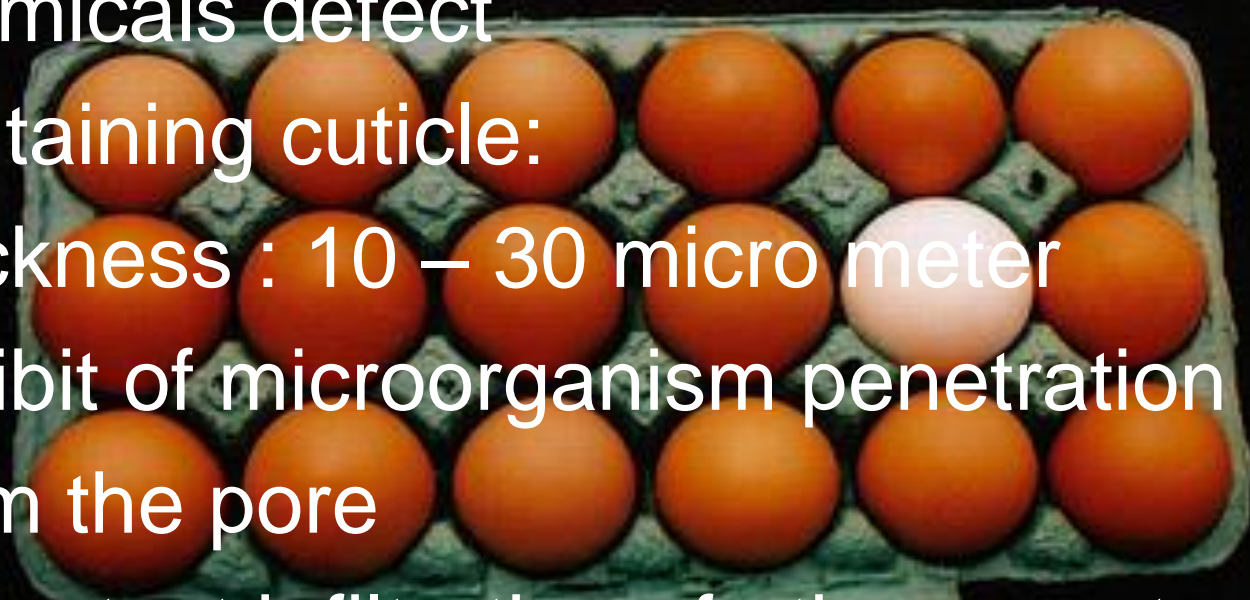


# Kerabang/Egg shell (11%):

1. Hard, to coverage the content of egg and to protect the embryo from physical & chemicals defect

2. Containing cuticle:

- thickness : 10 – 30 micro meter
- inhibit of microorganism penetration from the pore
- to protect infiltration of other agent from outer egg shell.





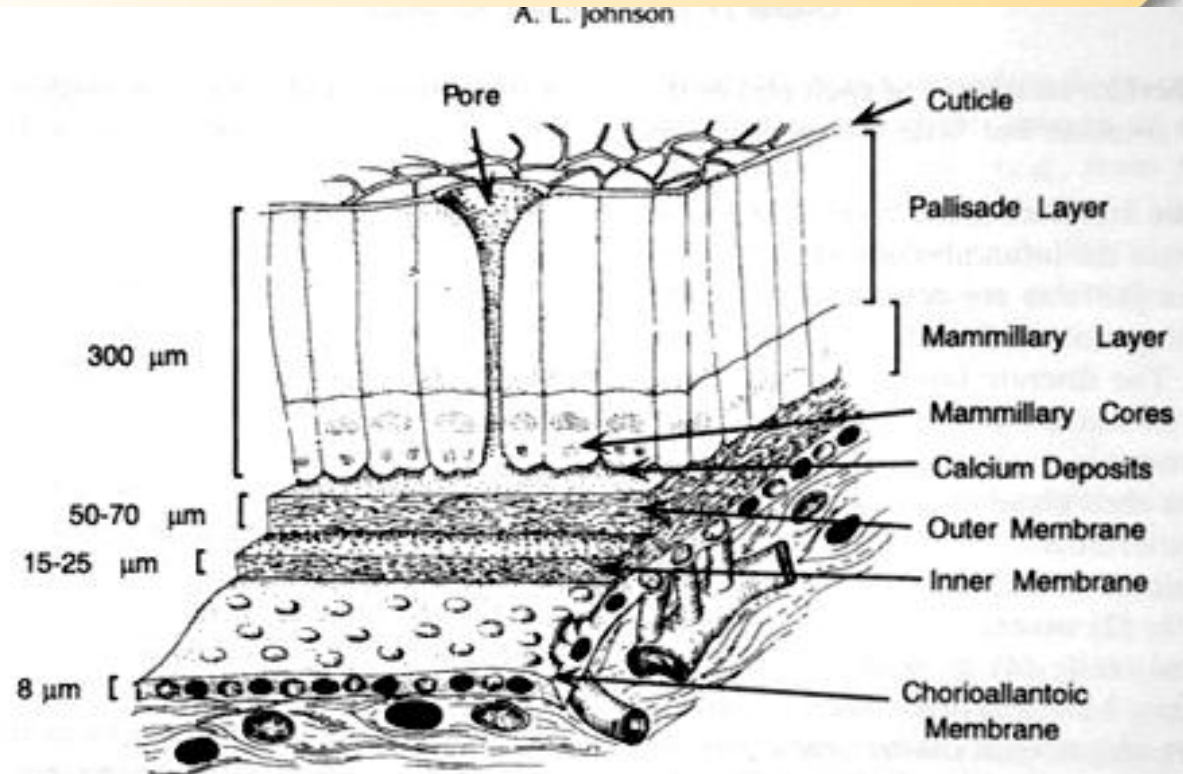
## Egg shell (11%):

3. The pores content be variant : around 7000-17.000/egg, these function include:
  - respiratory: the embryo may breathe during incubation process
  - evaporate process
  - infiltration of outer liquor
  - the tickness depend on genetic factor, environment, temperature and diseases.
4. Pigment shell found in spongy layer
5. It consisted of: 94% Potassium Carbonate, 1% Magnesium Carbonate, 1% Calcium Phosphate, other organic component 4%



# Cross-section of Egg Shell

- Membranes
- Pores
- Gas Exchange
  - Oxygen
  - Carbon Dioxide
  - **15% weight loss** during incubation
  - Related to incubation time (see tables)



# Egg Shell Membrane :

- Fibrous & harsh
  - Composed of protein that is similar as well as hair or feather
  - Consisted of :
    - Inner shell membrane
    - Outer shell membrane
- Inner shell is thinner than outer shell

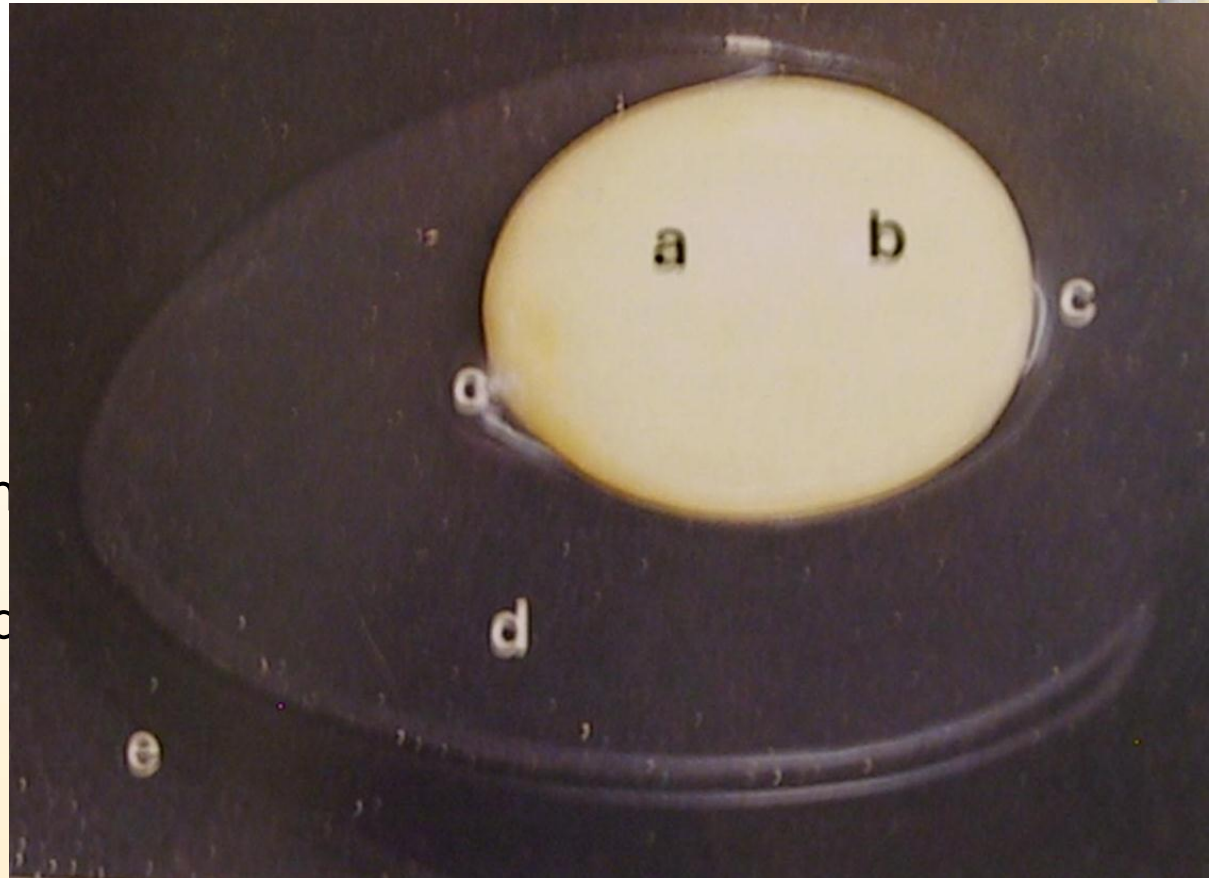


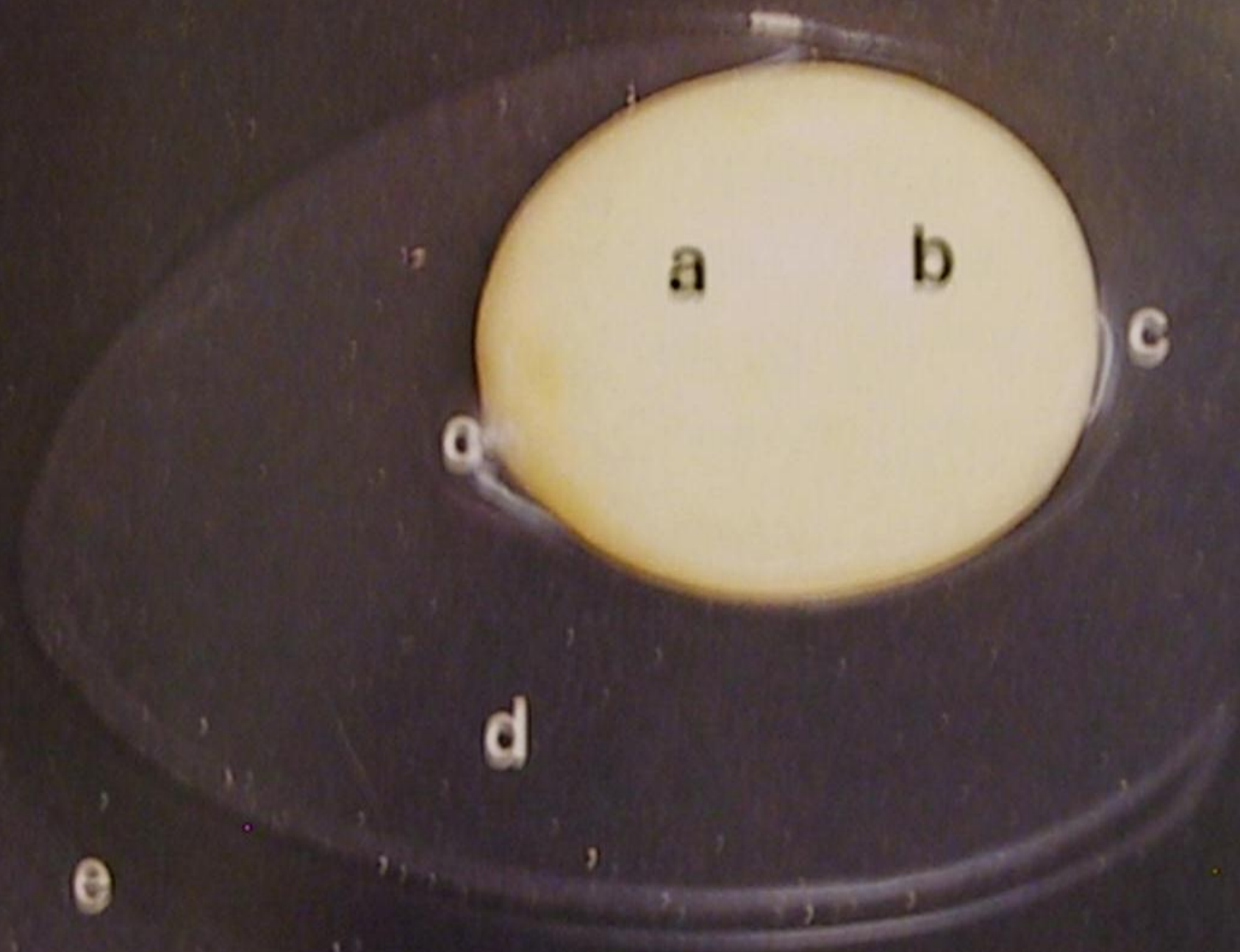
# Albumen (58%):

- Chalazae (3% of albumen): smooth thin layer that conjunction with egg yolk and chalazae,
- Lapisan luar yang tipis dan encer (21% of albumen)
- Lapisan kental (55%)
- Lapisan tipis dan encer. Outer thin layer, conjunction with egg membrane shell

# Albumin

- Four distinct layers
  - Chalaziferous - inner thick
  - Inner thin layer
  - Outer thick layer
  - Outer thin layer
- Protects yolk from invasion by microorganisms and provides water, protein and minerals to the embryo





# Proteins found in Albumin

- **Ovalbumin (54%)**: source of amino acids
- **Ovotransferrin (13%)**: iron chelator -- prevents bacterial growth
- **Ovomucoid, ovoglobulins, avidin** comprise the remainder
  - **Avidin** is a biotin inhibitor - reduces bacterial growth



# Egg Yolk (31%):

1. Latebra : The junction between discus germinal disk with egg yolk
2. Germinal Disk: Blastoderm stage of ovum cell
3. Concentric Ring of egg yolk
4. Vetelinne membrane : transparent membrane around egg yolk



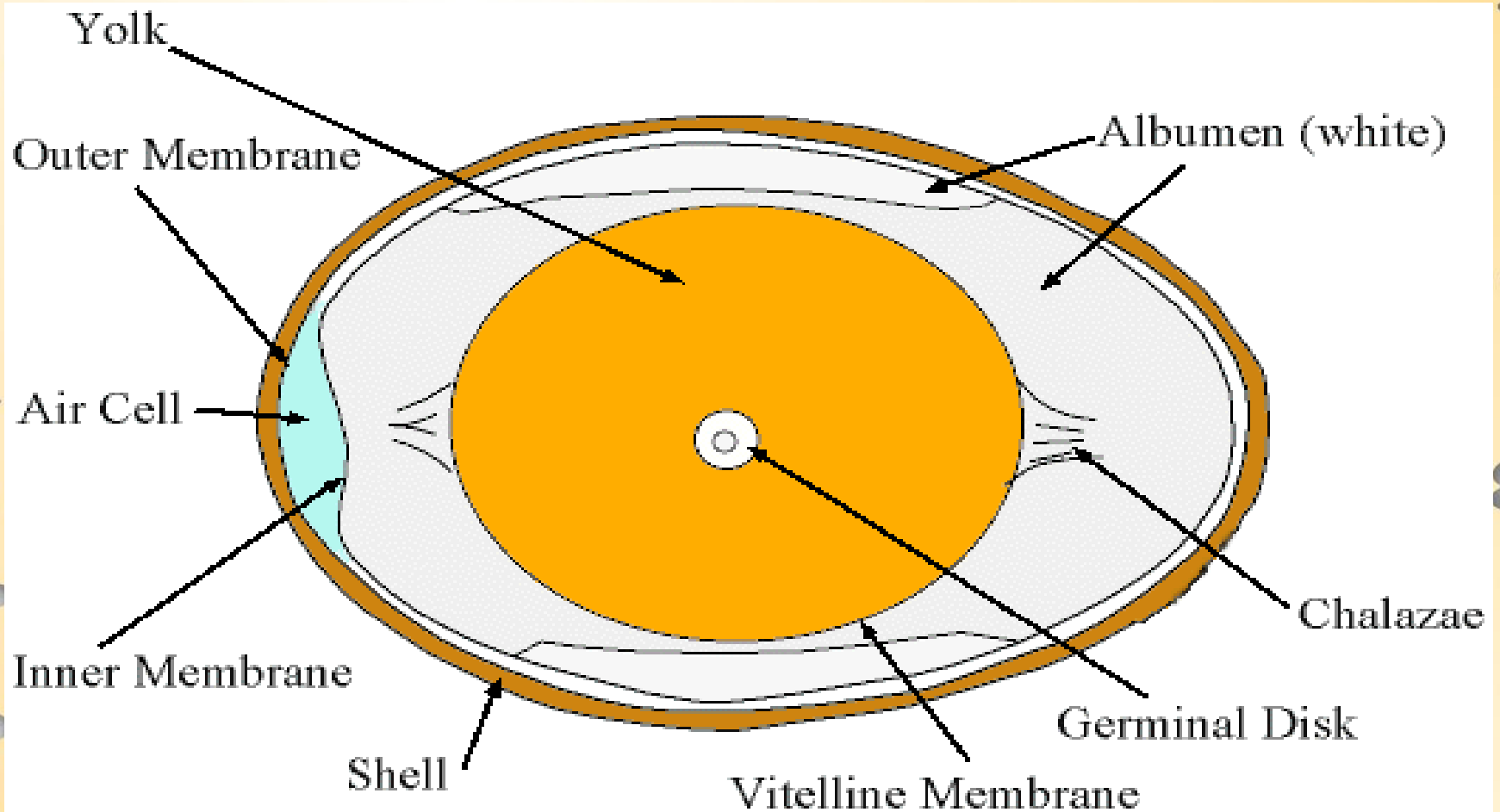


# Yolk

- Formed in the liver, transported to ovarian follicle
- 33% lipid
- 19% protein
- 48% water
- Layed in concentric layers

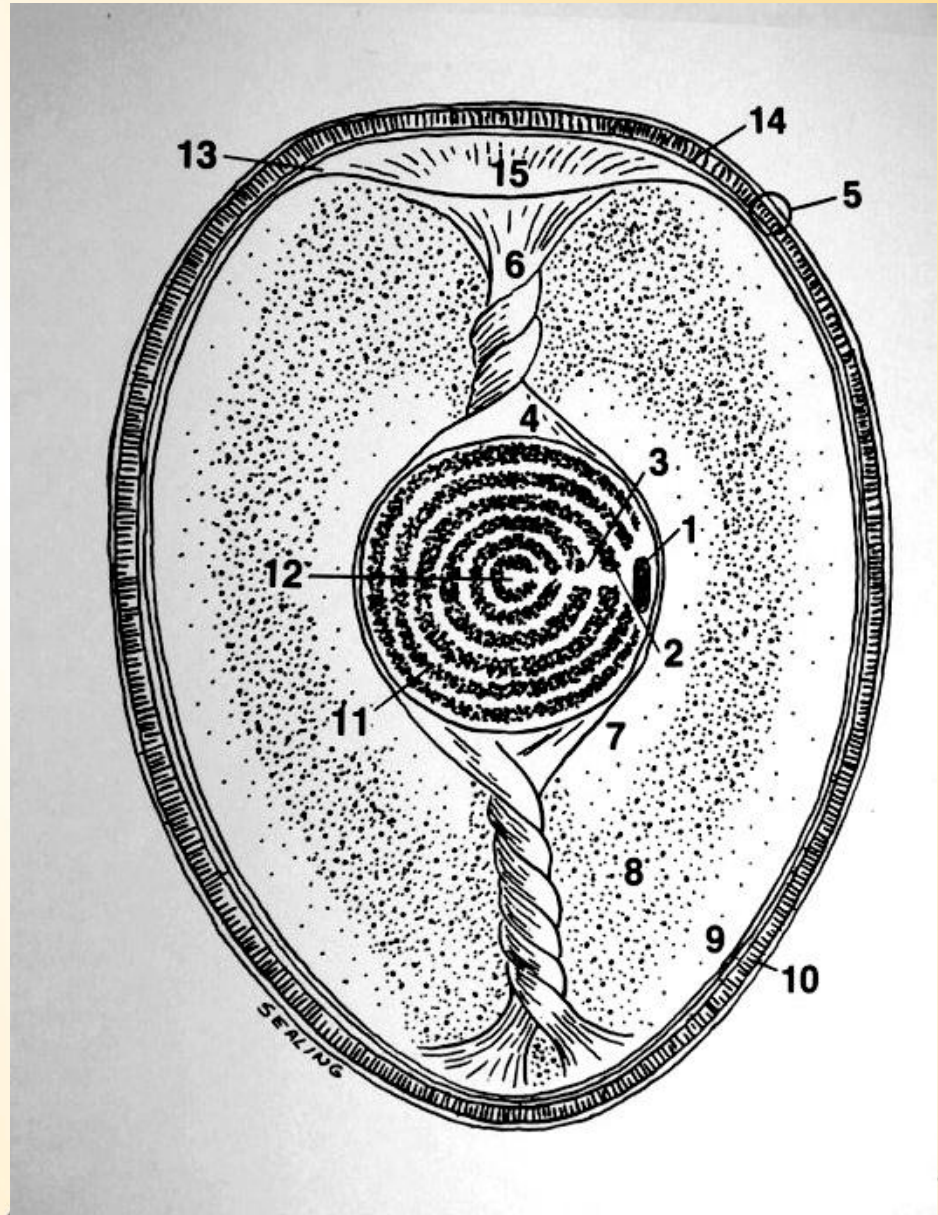


# Egg Composition



# Chelaziae

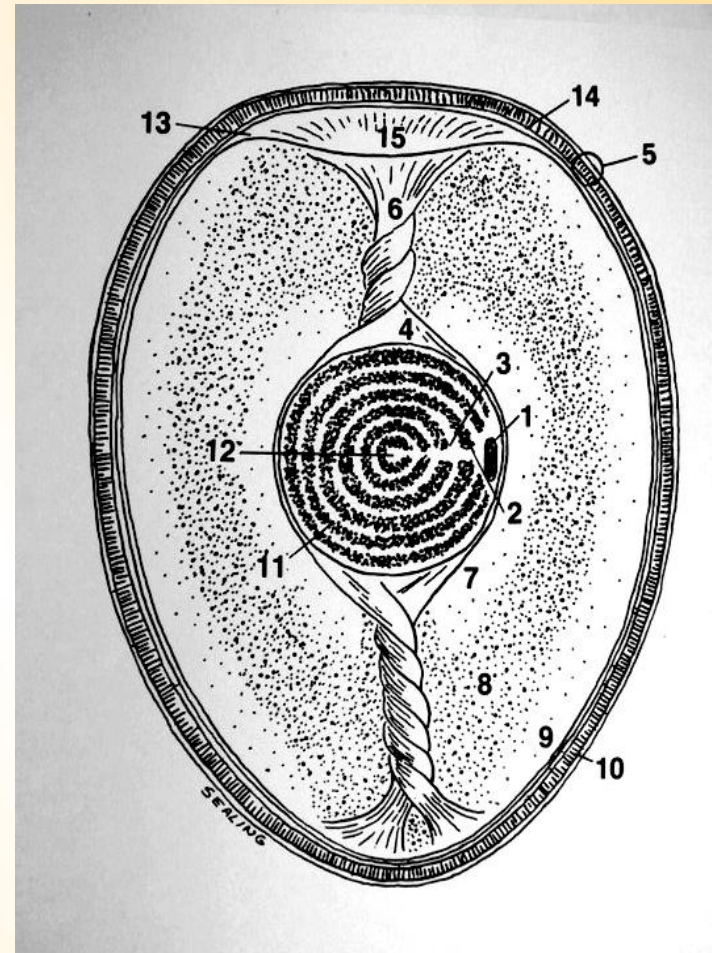
- Twisted fiber-like structures at each pole
- Hold yolk in place inside the egg
  - permit limited rotation
  - inhibit lateral displacement



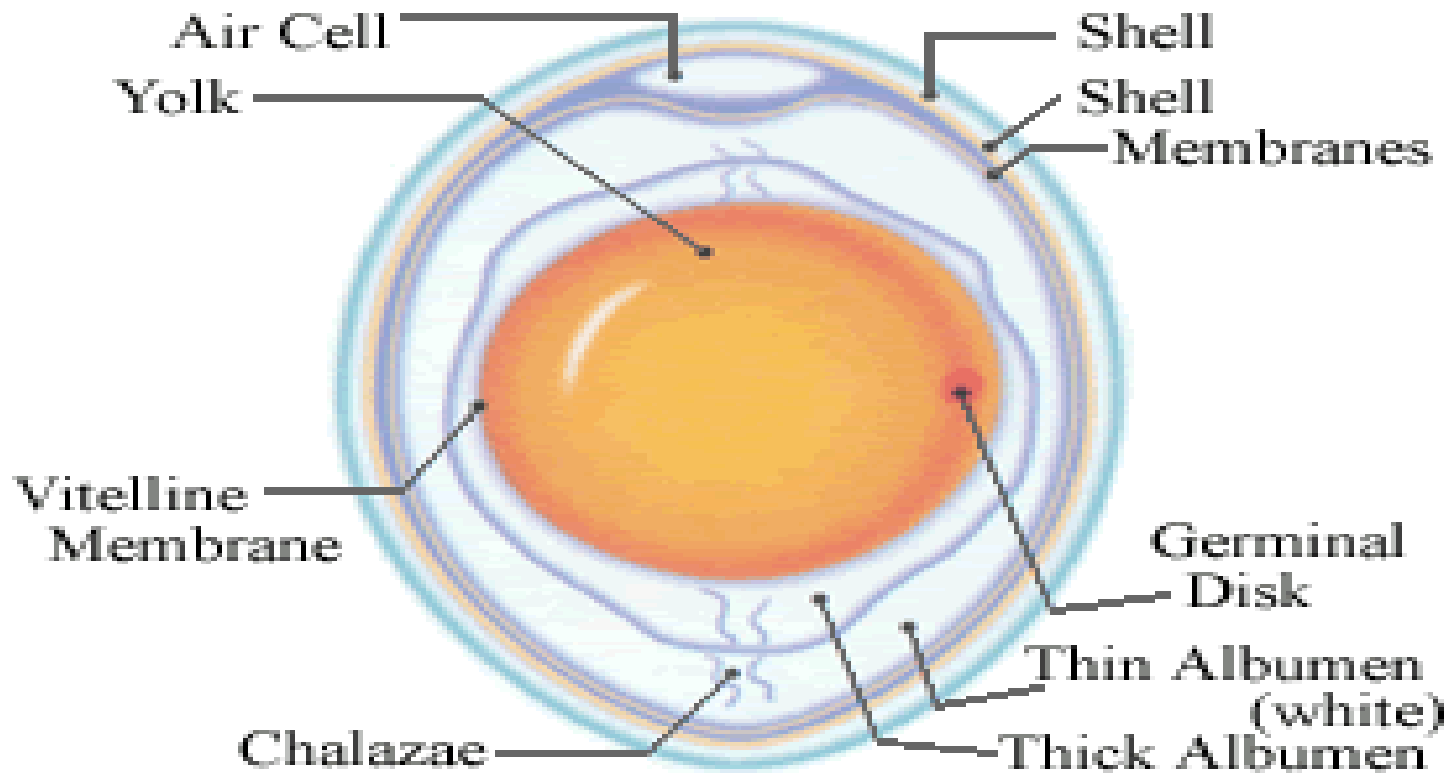
# Anatomy of the Egg

## Seven Components

- Yolk
- Albumin
- Membranes
- Chelazia
- Chorioallantoic Membrane
- Air Cell
- Shell

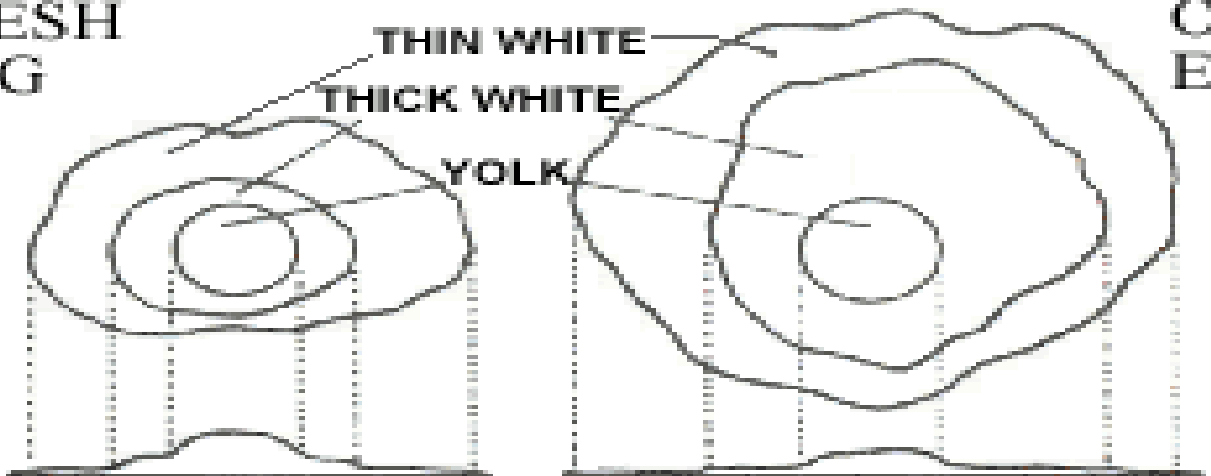


# EGG STRUCTURE



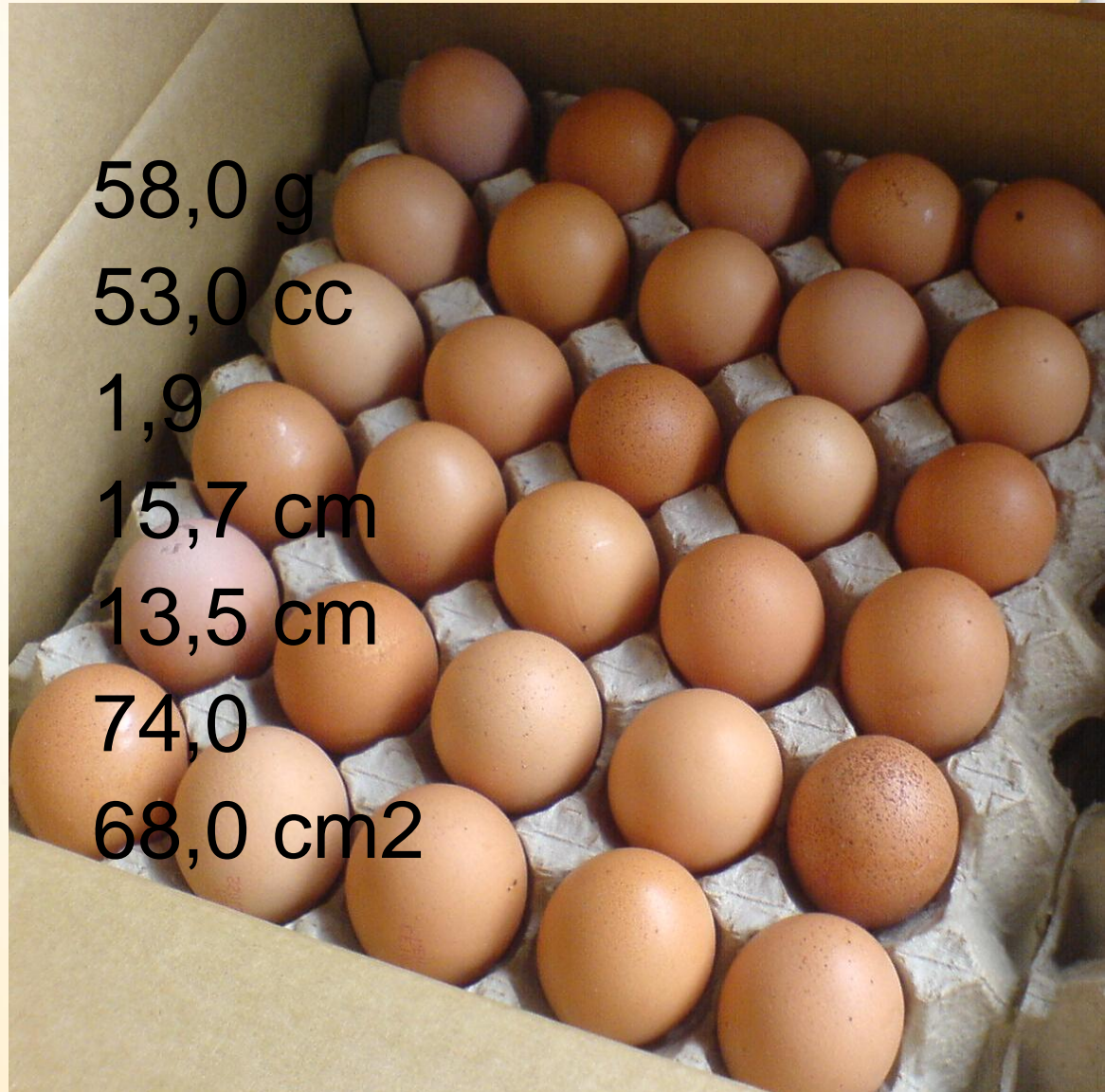
**FRESH EGG**

**OLD EGG**



# Standar Telur Ayam Konsumsi

- Berat
- Volume
- Berat Jenis
- Keliling panjang
- Keliling pendek
- Indeks bentuk
- Luas area



Bentuk telur dapat dinyatakan dengan indeks bentuk = keliling

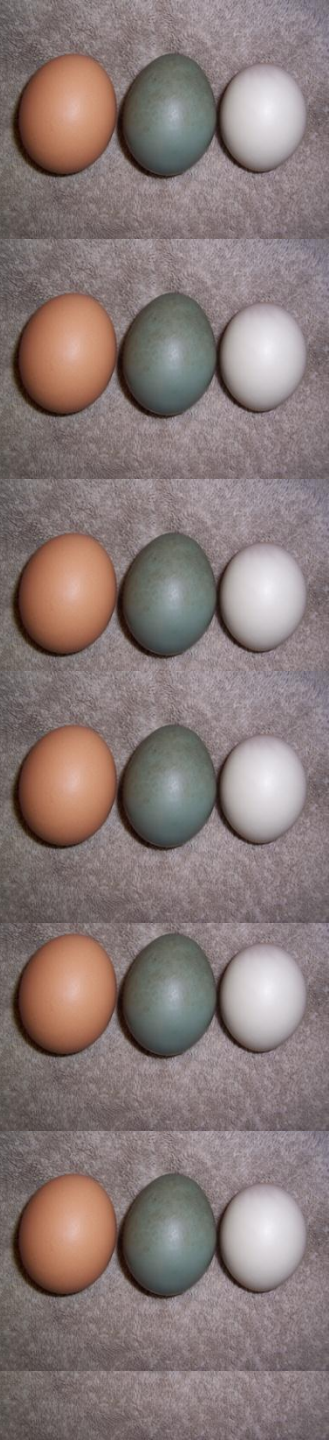
$$\text{indeks bentuk} = \frac{\text{keliling lebar telur}}{\text{Keliling panjang telur}} \times 100\%$$

74 ; ujung runcing pada satu sisi, tumpul pada sisi lainnya



# Chemical Composition :

	%	Moisture	Protein	Fat	Ash
Egg	100	65,5	11,8	11,0	11,7
Albumine	58	88	11,0	0,2	0,8
Egg Yolk	31	48	17,5	32,5	2,0
Egg Shell	11	1,6	3,3	0,03	





# Composition of Egg yolk

- Protein of egg yolk :
  - ovovetelin : 2,4 gr (75%) as phosphoprotein / protein containing P
  - ovolivetin : 0,7 gr (25%), sulfur content is high
- Egg yolk :
  - Glyceride
  - Lecithin
  - Cholesterol
- \* Pigment of egg yolk : Xantophyle



# Composition of albumen

- Protein :
  - Ovo albumen: 75%
  - Ovoconalbumen : 3%
  - Ovoglobulin: 2%
  - Ovo mucoid
  - Ovomucin
- Vitamin : riboflavin/ slightly green



# Composition of Eggshell

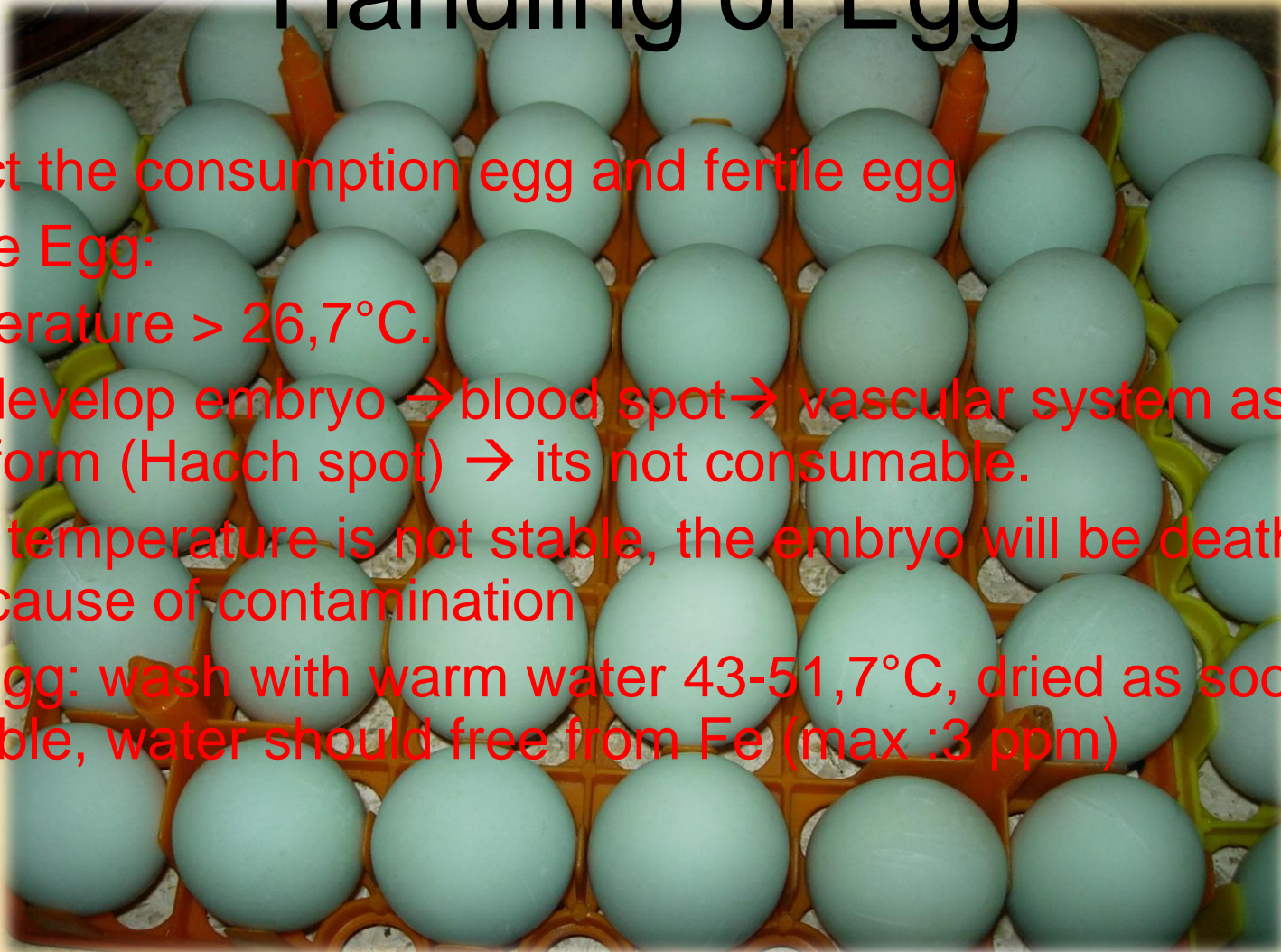
- Consisted of: Shell dan shell membrane
- Outer layer: cuticle
- Protein : collagen/ similarly with bone protein and cartilage
- Ca CO<sub>3</sub> : 94%
- Mg CO<sub>3</sub> : 1%
- Ca PO<sub>4</sub> : 1%
- Organic matter : 4 %
- shell Membrane :
  - 4-5 % of the weight of egg shell
  - containing: protein, water & mineral
  - Protein : ovocreatine, with sulfur content about 1,5 – 3 kali higher than sulfur content in albumen

# Composition of Water Fowl Egg

- Duck, Goose, Manila Duck (Entok)
- Moisture content slightly lower
- Fat content is higher
- Ducks need slightly higher temperature for embryo development



# Handling of Egg



- Select the consumption egg and fertile egg
- Fertile Egg:
  - temperature  $> 26,7^{\circ}\text{C}$ .
  - The develop embryo  $\rightarrow$  blood spot  $\rightarrow$  vascular system as bee nest form (Hacch spot)  $\rightarrow$  its not consumable.
  - If the temperature is not stable, the embryo will be death  $\rightarrow$  because of contamination
- \* Dirty egg: wash with warm water  $43-51,7^{\circ}\text{C}$ , dried as soon as possible, water should free from Fe (max :3 ppm)

# Damage Egg

## 1. Reduce of weight of egg:

- evaporation
- Size of air sac
- Temperature & humidity during storage

frozen → evaporate

penetration of microorganism

ventilation

porosity of egg shell (evaporation,  
contamination of m.o.)



## 2. Pengenceran

- Putih telur tebal turun : serat gliko protein ovomucin pecah
- Ukuran yolk bertambah : perpindahan air, krn tekanan osmose

## 3. Kehilangan CO<sub>2</sub>

## 4. Turunnya Berat jenis telur : air cell bertambah

## 5. Kenaikan PH

- Baru : 7,6 – 8,2
- Lama : naik, krn kehilangan CO<sub>2</sub> (= peningkatan konsentrasi ion Hidrogen)
- CO<sub>2</sub> cenderung membentuk keseimbangan antara konsentrasi dalam telur dengan udara sekitarnya)

## 6. Dekomposisi bakterial : Naik , bila lembab dan temperatur tinggi Pseudomonas : bau busuk, pigmen yg menyebar melalui albumen

**Thanks a lot**