



Egg – The Unique Source of Nutrition

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Abstract

In this present investigation which was layout to examine the internal and external egg quality attributes of indigenous Poultry species. The study was carried out at Centurion University, poultry farm, in the Department of Zoology. The research drudge for a period of six months. Ten eggs of each phenotypes were collected randomly for the study. Fifty egg in total were possessed for the study. For determination of parameters instruments like digital electric balance, Micrometer screw gauge and Vernier calliper were made used. Egg width, albumin height and width significantly ($p < 0.001$) differ among the phenotypes. A significant difference ($p < 0.001$) differs in the egg width, albumin height and width. Except Haugh unit other egg quality attributes were significantly affected by the type phenotypes . So the objective of present study is to provide information about the comparative physicochemical characteristics of eggs of different layers which includes different strains of Poultry birds

Keywords: Phenotypes, egg quality, Vernier calliper, Digital electric balance, Sphaerometer, Screw gauge

Eggs provide a unique well-balanced source of nutrients for persons of all ages. They contribute significantly to the body's nutrient needs during rapid growth and therefore an excellent food for young children and teens. Their high nutrient content, low caloric value and ease of digestibility make eggs valuable in many therapeutic diets for adults. Eggs are also one of the least expensive single food sources of complete protein (Kaewmanee, *et al.*, 2009). A variety of eggs from different species of birds are commercially available in different parts of the world from the smallest quail egg to the very large emu egg. There are many species of birds adapted to a wide range of lifestyle and habitats throughout the world, consuming a very diverse range of diets (Speake, *et al.*, 1999). Duck, Turkey and smaller eggs such as pigeon and quail eggs and also the egg of largest bird like emu are occasionally used as a gourmet ingredient. The eggs of different bird species studied, if consumed, tends to be a special product sold in

exclusive restaurants or stores. Moreover, there is a very wide knowledge concerning the composition of eggs obtained from studies on the hen eggs, because such eggs are easily available, but data for other bird eggs are rare. The aim of this research was to compare and examine the egg quality traits, proximate chemical composition, and some minerals contents like calcium and phosphorous of different breeds of hen like (White Leghorn, Kalinga Brown, Black Rock, Red Cornish, Chabro, Rhode Island Red, Dhelem Red, Vanaraja, Aseel, Kadaknath and non-descript), duck breeds like (Khaki Campbell, White Pekin and non-descript), goose, pigeon, Japanese quail, Turkey, Guinea fowl and emu. This research data may lead to a better comparison of the relative differences of the components of the various eggs.

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