**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Day/Period: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Introduction to Eggs**

How many eggs are produce annually in the US?

How much protein is in 1 large egg?

How many calories are there in an egg white?

There are no \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, or

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ in an egg white.

How many calories are in an egg yolk?

How much protein is in one egg and where is it found?

How much fat is in an egg yolk?

How much cholesterol is in an egg?

Where is the cholesterol found in an egg?

Nutritionally, what’s the difference between brown eggs and white eggs?

What’s the difference between a “cage free” hen and any other commercially farmed hen?

What can you do to prevent being infected with salmonella poisoning from eggs?

What’s a good compromise if a person doesn’t want to “give up” their egg yolks?

What causes some eggs to be white and some to be brown?

How are eggs sizes determined?

When baking, what size eggs should be used (unless the recipe calls for another)? Why is that?

What’s the difference between Grade AA, A, and B eggs?