

- egg, and which in the aggregate or localised, do not cover more than $\frac{1}{32}$ of the shell surface. Only shells of eggs which have been produced clean or dry-cleaned eggs can be classified as clean.
- (2) Moderately stained—free from foreign material but has staining which is not prominent in intensity, and which in the aggregate or localised, covers more than $\frac{1}{32}$ but not more than one-quarter of the shell surface.
 - (3) Stained—free from foreign material but has staining which is not prominent in intensity, and which in the aggregate or localised, covers more than one-quarter of the shell surface, or any staining of prominent intensity (staining which readily detracts from the appearance of the egg), which in the aggregate or localised, covers not more than one-quarter of the shell surface.
 - (4) Dirty—staining of prominent intensity (staining which readily detracts from the appearance of the egg), which in the aggregate or localised, covers more than one-quarter of the shell surface; adhering foreign material such as egg yolk, white, or shell, nesting material, manure, soil, or any other similar substance adhering to the shell.
 - (5) Practically normal—a shell that approximates the usual shape and that is of good even texture and strength, and is free from rough areas or thin spots. Slight ridges and rough areas that do not readily detract from the appearance of the egg and do not materially affect the texture and strength of the shell are permitted.
 - (6) Slightly abnormal—a shell that may be somewhat unusual in shape or that may be slightly faulty in texture or strength. It may show definite ridges but no pronounced thin spots or rough areas.
 - (7) Abnormal—a shell that may be decidedly misshapen, or faulty in texture or strength, or that may show pronounced ridges, thin spots, or rough areas.
 - (8) Check—a shell that has a blind check, body check, or is cracked, but the shell membranes are intact and contents of egg are not leaking.
 - (9) Blind check—a shell that under a candling light exhibits a spider web effect of the shell material.
 - (10) Body check—a shell that was checked or cracked while being formed, but repaired in the bird's body.
- (b) *Air Cell*
- (1) Depth of air cell (air space between shell membranes, normally at large end of the egg)—the greatest distance between the top of the cell and an imaginary plane passing through the egg where the lower edge of the cell touches the shell.
 - (2) Movement of air cell—the distance the air cell moves away from its normal position when the egg, with the air cell uppermost, is twirled.
 - (3) Practically regular—an air cell that maintains a practically fixed position in the egg and shows a fairly even outline with not more than $\frac{1}{4}$ in. movement in any direction as egg is rotated.
 - (4) Free air cell—an air cell that moves freely toward the uppermost point in the egg as the egg is rotated slowly.
 - (5) Bubbly air cell—a ruptured air cell resulting in one or more separate air bubbles, usually floating beneath the main air cell.
- (c) *White*
- (1) Clear—a white that is free from discolourations or from any foreign bodies floating in it. (Prominent chalazae should not be confused with foreign bodies such as spots or blood clots.)
 - (2) Reasonably firm—a white that is sufficiently thick or viscous to permit only a fairly well defined yolk outline as the egg is twirled. With respect to a broken-out egg, a reasonably firm white has a Haugh unit value of 64 or higher, when measured at a temperature of between 45° and 60° F.
 - (3) Slightly weak—a white that is lacking in thickness or viscosity to an extent that causes the yolk outline to appear well defined when the egg is twirled. With respect to a broken out egg, a slightly weak white has a Haugh unit value of 46 to 64, when measured at a temperature between 45° and 60° F.
 - (4) Weak and watery—a white that is thin and generally lacking in viscosity. A weak and watery white permits the yolk to approach the shell closely, thus causing the yolk outline to appear plainly visible and dark when the egg is twirled. With respect to a broken-out egg, a weak and watery white has a Haugh unit value lower than 46, when measured at a temperature between 45° and 60° F.
 - (5) Blood clots and spots (not due to germ development)—blood clots and spots on the surface of the yolk or floating in the white. These clots or spots may have lost their characteristic red colour and appear as small spots or foreign material commonly referred to as meat spots.
 - (6) Blood clots and spots (due to germ development)—blood clots and spots due to germ development found on the yolk. Such eggs are classified as inedible.
 - (7) Bloody white—white which has blood diffused through it. Such eggs are classified as inedible.

- (d) *Yolk*
- (1) Outline fairly well defined—a yolk outline that is noticeable but not clearly outlined as the egg is twirled.
 - (2) Outline well defined—a yolk outline that is quite definite and distinct as the egg is twirled.
 - (3) Outline plainly visible—a yolk outline that is clearly visible as a dark shadow when the egg is twirled.
 - (4) Slightly enlarged and slightly flattened—a yolk in which the yolk membranes and tissues have weakened somewhat, causing it to appear slightly enlarged and slightly flattened.
 - (5) Enlarged and flattened—a yolk in which the yolk membranes and tissues have weakened and moisture has been absorbed from the white to such an extent that it appears definitely enlarged and flat.
 - (6) Practically free from defects—a yolk that shows no germ development but may show other slight defects on its surface.
 - (7) Definite but not serious defects—a yolk that shows no germ development but may show slight spots or defects on its surface, or a yolk which is too dark or too pale (not within approved colour range).
 - (8) Serious defects—a yolk that shows well-developed spots or areas or other serious defects, such as an off-coloured yolk, which do not render the egg inedible.

5. QUALITY GRADES:

(Applicable at point of origin of Quality Grading.)

(a) *Top Quality Grade*

- (1) Shall consist of eggs which are of Top Quality standard. A maximum tolerance of ten (10) eggs of Commercial Quality standard may be permitted in any 30 dozen lot; provided that not more than one egg of Commercial Quality standard is in any one dozen pack of eggs.

- (2) Shall be applied only to eggs of Large, Standard, and Medium size grade.

- (3) Shall consist of eggs which have a Haugh unit of 64 or more.

(b) *Commercial Quality Grade*

- (1) Shall consist of eggs which are of Commercial Quality standard. A maximum tolerance of ten (10) eggs of Undergrade Quality standard may be permitted in any 30 dozen lot.

- (2) Shall be applied only to eggs of Large, Standard, and Medium size grade.

(c) *Pullet Quality Grade*

- (1) Shall consist of eggs which are of Top Quality standard. A maximum tolerance of ten (10) eggs of Commercial Quality standard may be permitted in any 30 dozen lot.

- (2) Shall consist of eggs of Pullet size grade.

(d) *Undergrade*

- (1) Consists of eggs which are of Undergrade Quality standard and all other eggs which are edible and do not qualify under any other grade.

(e) *No Value*

- (1) Shall consist of all eggs classed as inedible.

Dated at Wellington this 21st day of June 1967.

A. C. BRIDLE,
General Manager, Egg Marketing Authority.

(Ag. 20762)

Reserve Bank of New Zealand

PURSUANT to section 33 of the Reserve Bank of New Zealand Act 1964, the Reserve Bank, acting with the approval of the Minister of Finance, hereby gives notice that, as at the close of business on Friday, 23 June 1967, and until further notice, balances to be maintained in the Reserve Bank by each trading bank shall be equal to an amount which, when added to that bank's holdings of Reserve Bank notes as disclosed in that bank's latest available weekly return of Banking Statistics under the Statistics Act 1955, will be not less than the aggregate of: 10 percent of that bank's demand deposits in New Zealand, plus 3 percent of that bank's time deposits in New Zealand (excluding wool retention deposits), as shown in the last preceding monthly return furnished by that bank in accordance with section 31 of the Reserve Bank of New Zealand Act 1964.

The balances to be maintained as aforesaid shall be exclusive of any balance held by a trading bank in its wool retention account at the Reserve Bank.

G. WILSON, Governor.

Wellington, 21 June 1967.