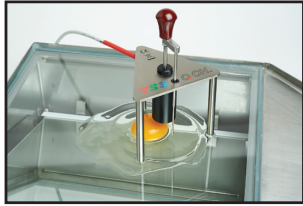




Shell colour (QCR)



Egg/shell weight (QCBi-XT)



Albumen height (QCH) & Haugh unit



Yolk colour (QCC)



Shell thickness (QCT)



Shell strength (QC-SPA)



Egg candling lamp (eLAMP)



Egg damage testing (SMARTegg)

EGG QUALITY

In a competitive market,
you need a competitive edge

As egg production moves closer to the food industry, retailers are imposing new disciplines on their suppliers - mainly in terms of quality.

Subjective assessment of egg quality is no longer sufficient. Increasingly, retailers are seeking assurance that the eggs they are selling meet their quality standards.

Measuring up

A supply of eggs or egg products which consistently measure up to predetermined quality standards should be the aim of everyone involved in the industry.

Competitive edge

To achieve this - and therefore benefit from the competitive edge so vital in today's market - priority must be given to:

- Quality assurance
- Quality control
- Product quality

Only when objectives are set, defined standards are in place, and ongoing monitoring is taking place, can a quality product be guaranteed.

World leader

In the early 1980s Technical Services and Supplies (TSS) developed a range of extremely accurate and fast instruments for measuring all aspects of egg quality.

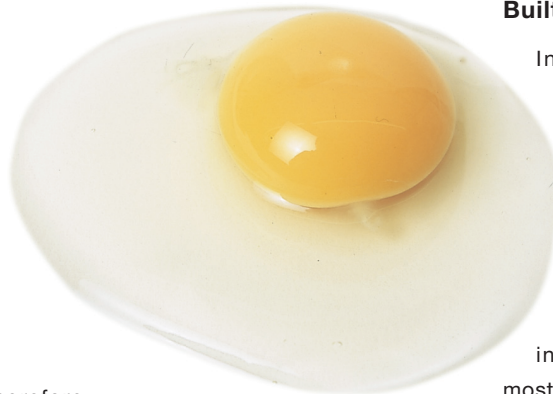
This innovative approach has led to the company becoming world leader in this field, with products operating in over 80 countries.

Measuring quality

Instruments may be purchased separately - for example, to measure albumen height only - or

as a part or complete system to measure shell colour, whole egg weight, Haugh unit, shell weight, shell density, yolk colour, shell thickness, shell strength, shell deformation and egg packaging strength.

Also available is an electronic egg, used to pinpoint danger areas in handling systems where egg damage can occur.



Quality test

In a quality test, a random sample of eggs - typically between 6 and 30 depending on the application - is broken out for measurement.

It takes less than 30 seconds to measure fully the external and internal quality of an egg. For example, albumen height is measured as fast as the probe can be pushed down through the albumen.

Presenting the results

In the simplest form, results are presented in a standard, printed report.

Alternatively, if connected to a personal computer, quality assurance forms and reports can be individually designed, taking inputs from the keyboard and instruments.

Further detailed analysis, statistics and graphs can be generated and data exported to other computer programs.

Supplying all sectors

Initially sales of the instruments were confined almost exclusively to the shell egg market.

But now egg processors, research and educational establishments, Government departments and legislators account for an increasing percentage of sales.

Built to exacting standards

In the manufacture of its instruments TSS uses only quality materials and components.

Together with the latest production techniques and quality control procedures, this ensures that all instruments are built to the most exacting standards for long, trouble-free service.

Technical support

All systems have CE approval and carry a 2-year warranty covering both parts and labour, which can be extended to suit requirements.

Telephone and online assistance ensures that technical support is provided promptly and efficiently.



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