



Eggs Glossary

air cell- The space between the inner and outer membranes at the large end of an egg.

albumen- Another word for egg white, from *albus*, the Latin word for white.

amino acids- Organic compounds that combine to form proteins; known as the building blocks of life.

chalazae- Twisted white fibers that hold the yolk in place.

coagulation- Bonding of denatured proteins to create a solid mass.

control- An experiment sample that has not been changed in any way.

curd- A stirred custard made with citrus fruit.

custard- A tender gel made from a combination of eggs and dairy.

cuticle- Temporary protective coating that shields the egg from contamination.

denaturing- Breaking the internal bonds of a protein strand, transforming it from its natural state.

devil- To make a food zesty with mustard or other spicy ingredients.

foam- A cluster of small bubbles.

hypothesis- A proposed explanation for something.

inner membrane- Casing that surrounds the egg white.

Julian date- Three-digit dating method that numbers the days of a year chronologically.

molecule- A group of two or more atoms bonded together.

outer membrane- Casing between the shell and the inner membrane.

pith- The spongy white tissue that lies beneath the zest of a citrus fruit.

poaching- Cooking food in a liquid that is just below a simmer.

vitelline membrane- Clear casing that surrounds the yolk.

white- Transparent portion of the egg which acts as insulation.

yolk- The yellow, nutrient-rich sphere in the center of an egg.

zest- The colorful outer layer of a citrus peel.