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Farm Fresh vs. Store Bought Eggs

The purpose for doing my experiment is to see if farm fresh eggs have more protein than store bought eggs. I used Red Star Sex-Link chicken eggs for both store bought and farm fresh eggs. The protein in an egg is found in the white of the egg or the Albumen. Albu means white in Latin. Protein is composed of many amino acids hooked together in a long train. Lyzome is the protein found in the egg white. I hypothesized that farm fresh eggs would have more protein in them than store bought eggs. If an egg being collected, processed, and refrigerated over a period of weeks would affect the amount of protein versus the amount of protein in an egg that was recently collected from the chicken. To perform this experiment I took five store bought eggs and five farm fresh eggs, cracked them into a beaker, and took 0.1 mL of egg white and mixed it with 3 mL of Bradford Reagent solution. A chemical reaction took place when the protein came in contact with the reagent, it turned a blue color. Once I mixed it I placed my test tube in an electrospectrophotometer that read out an absorbance number. The result was that store bought had an average of 0.8224 mg/mL which was more protein than the farm fresh eggs that had an average of 0.726 mg/mL. The results did not support my original hypothesis.