Dear Secretary of the United States Department of Agriculture:

I recently learned that there are many different grades of eggs.

Personally, the difference between Free Range and Cage Free is a little confusing, so I won’t be focusing on those as much. Instead, I’d like to know more about the consumer grades.

I understand that the three USDA consumer grades for eggs are: Grade AA, Grade A, and Grade B. What I would like to know is more about why my grocery store usually only has Grade A eggs. It seems like Grade AA would be the best possible ones to get, but I have never seen them before. By contrast, Grade B eggs seem like they would be the most affordable, but I have also never seen them before. Why are neither more readily available?

Thank you and all the staff at the USDA for making sure our country’s agricultural products meet the standards for both quality and processing.

Warm Regards,

Jose A Lerma

System Administrator

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