

EGGS

The egg production cycle lasts about 1 year.



Nature's Superfood

Eggs are a great source of protein and many essential nutrients that our body needs to stay healthy. Eggs are an excellent source of high quality protein that contains all 9 essential amino acids. Amino acids are like building blocks for our bodies and help our bodies be strong and healthy.

Egg Processing

After eggs are washed and sanitized they move over a machine called a candler. The candler has a very strong light that shines up through the egg. This makes the interior of the egg visible. It is at this point that the candler operator checks the condition of the egg white, the yolk, and the air cells. Eggs with cracks, blood spots, and dirt are removed from the production line.

Different Colored Yolks!

The type of food a hen eats changes the color of the yolk of the egg she produces. A hen that eats a wheat-based diet produces a pale yellow yolk, while a hen who eats a corn or alfalfa-based diet produces a yolk that is dark yellow. Yolk colour does not affect the nutritional value of the egg.



Healthy Hens

The care and well-being of their hens are egg farmers' top priority. Technology helps farmers have healthy, productive hens. The amount that the hens eat and drink is watched closely, barn temperatures are monitored, and there are very strict rules that must be followed by people coming into the barns so that they do not bring diseases or germs to the hens. Cleanliness is very important and the barn is washed and disinfected before the pullets are moved in. The feed system, water lines, egg-gathering equipment, and ventilation are monitored frequently.

A healthy chicken can lay about **265** eggs each year!

