

# AN EGG'S JOURNEY FROM HEN TO HOME



**1**

**GRAIN PRODUCTION**

Grains, like corn and soybeans, are grown and harvested by crop farmers.

A laying hen eats about **78 LBS** OF HIGHLY NUTRITIOUS FEED PER YEAR.

**2**

**FEED PRODUCTION**

After being harvested, grains are transported to feed mills to be mixed into specially formulated feed rations for specific species, including laying hens and growing chicks.

Today's hens use a little over **1/2** the amount of feed to produce a dozen eggs as compared to the mid-1900s.

**3**

**BREEDER FARM**

Hens at breeder farms produce fertilized eggs.

One breeder hen will lay about **120 fertilized eggs** in her lifetime, which later become laying hens.

**4**

**HATCHERY**

HATCHING EGGS INCUBATE FOR **21 DAYS** BEFORE CHICKS HATCH.

1-2 days after hatching, chicks are moved to pullet barns.

**5**

**PULLET FARM**

Hens are raised to approximately **16-18 weeks** old.

Pullets are sent to layer barns just before they begin laying eggs.

**6**

**LAYING HEN FARM**

One farm may have flocks ranging in age from 16-100 weeks that are housed in separate barns in a variety of housing environments, including traditional and cage-free housing.

More than **90%** of all U.S. eggs come from farms that voluntarily participate in UEP Certified, which sets some of the strictest industry standards of hen health and well-being.

**MANURE MANAGEMENT**

Today's farms release significantly less polluting emissions, including **71% lower** greenhouse gas emissions.

Most modern farms use a conveyor belt system to quickly and efficiently remove manure from hen housing into separate storage buildings. This helps manure dry quickly and reduces odor and pests.

Manure from hens is a natural, high-quality fertilizer sought after by crop farmers to use on their fields.

**FOOD SAFETY**

U.S. egg farmers meet or exceed all regulatory requirements for food safety, including compliance with the FDA's Egg Safety Rule.

**7**

**PROCESSING**

Takes place on-site at most integrated egg farms. Some farms have USDA grading on-site.

About **70%** of eggs are sold as shell eggs.

Today it takes **32%** less water to produce a dozen eggs.

**9**

**TRANSPORTATION**

Fresh shell eggs are transported in refrigerated trucks, usually within **48-72 hours** of being laid.

**8**

**IN-LINE AND OFF-LINE BREAKERS**

This removes the egg from its shell for further processing or to be sold as a liquid food product.

Egg products may include liquid whole egg and liquid whites, which are pasteurized before sale, as well as powdered eggs or hard-cooked eggs.

About **30%** of eggs are sent to in-line or off-line breaking plants

**10**

**CUSTOMER**

Eggs can be enjoyed in a variety of ways, on their own or as an ingredient in favorite recipes.

One large egg contains **6** grams of high-quality protein, **8** essential vitamins and minerals, all for **70** calories.