



Egg
Production

EGG PRODUCTION



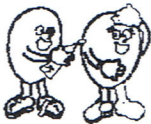
Laying - In a controlled environment, hens get lots of water, eat a healthful diet of specially mixed grain and then lay eggs.



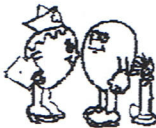
Collecting - At today's egg farms, eggs drop automatically from the hens' cages to a conveyor collected from special nests.



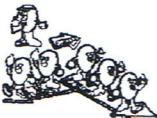
Washing - Collected eggs are carefully washed and sanitized.



Oiling - Washed eggs are sometimes lightly coated with an edible, invisible oil to seal shell pores. This slows down aging and helps prevent bacteria from entering the eggs through the shells.



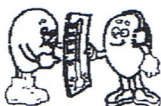
Candling/Grading - Eggs pass over an intense light and are rotated mechanically so a candler, or grader, can examine the contents without cracking the shells. The candler checks the condition of the shells, whites and yolks. Eggs that do not meet grade requirements are removed. Eggs that pass the candling test are graded AA, A, and B.



Sizing - Graded eggs are weighed to determine their size. Eggs of a similar weight are combined to make up a carton that has a specific minimum weight per dozen.



Packing - To minimize breakage and maintain quality, eggs are packed in specially designed cartons marked with their grade and size.



Cooling - Packaged eggs are placed in a cooling room at a temperature 45°F. This lowers the eggs' inside temperature, which helps maintain quality.



Shipping - Cooked eggs are shipped in refrigerated trucks and delivered to individual stores or supermarket-chain warehouses. It takes only a few days from the time eggs are laid until they reach these outlets.



Selling - Stores and warehouses keep eggs under refrigeration to maintain quality.

U.S. EGG INDUSTRY

GENERAL U.S. STATISTICS

Per capita consumption is a measure of total egg production divided by the total population. It does not represent demand.

1993 - 234.6
1994 - 236.4
1995 - 233.5*
1996 - 234.6
1997 - 235.6
1998 - 239.7
1999 - 249.8
2000 - 251.7
2001 - 252.8
2002 - 253.5
2003 - 254.1

*In 1995, there was a reduction in consumption due to the decrease in bird numbers as a result of extreme heat and weather conditions.

- The high point for per capita egg consumption was 402 eggs in 1945. Per capita consumption has been steadily declining due to life style changes with more women working and to health concerns. Per capita consumption reached its lowest in 1991 with 233.9, but has steadily increased as the good news about eggs and cholesterol reached consumers.
- Currently, the top ten egg producing states (ranked by number of layers) are:
 1. Iowa
 2. Ohio
 3. Indiana
 4. Pennsylvania
 5. California
 6. Texas
 7. Nebraska
 8. Florida
 9. Georgia
 10. Minnesota
- The five largest egg producing states represent approximately 50% of all U.S. layers.
- U.S. egg production during July 2004 was 6.45 billion table eggs. Total U.S. egg production in 2003 was 73.93 billion table eggs.