

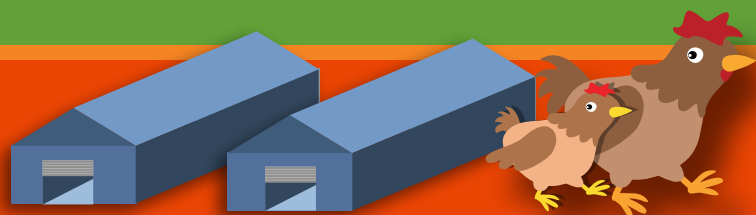


# EGGS

From the farm to you

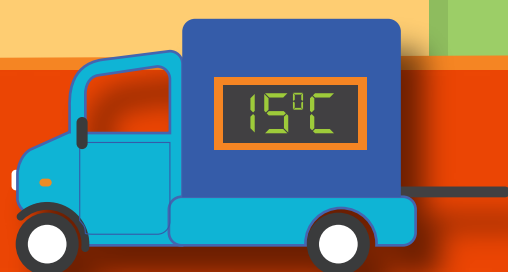


## 1 FARM



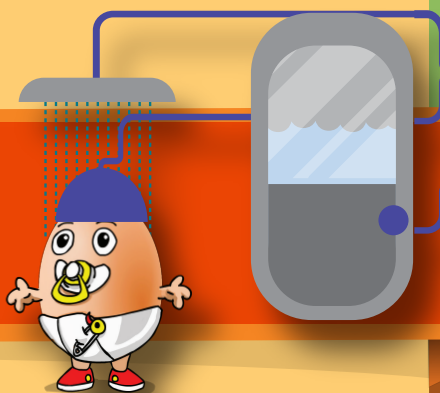
Chickens lay eggs on farms ready for collection.

## 2 DELIVERY



The eggs are taken to the grading floor in a special cold truck, which keeps them fresh.

## 3 CLEANING



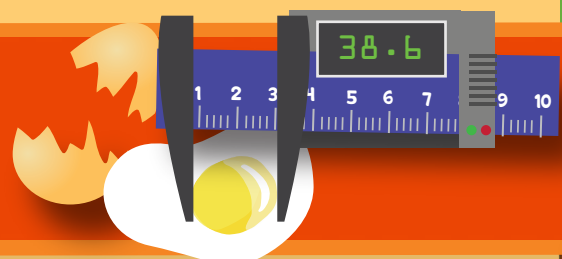
Suction heads pick the eggs up and place them on a conveyor belt, where they are washed.

## 4 RE-OILING



Once they are clean, all eggs get a new coat of oil to keep them fresh.

## 5 TESTING



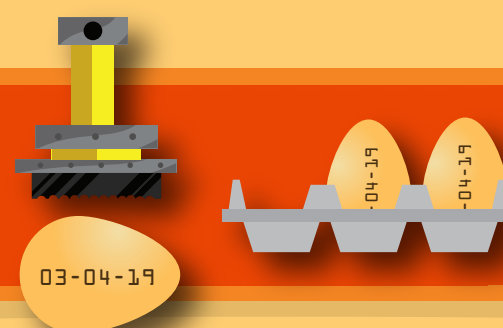
Sample eggs are broken on a level surface to be measured. If they do not meet quality standards, they are rejected.

## 6 CANDLING



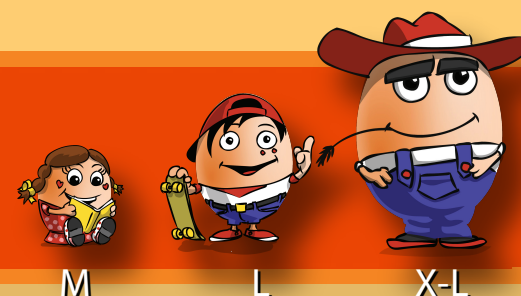
Eggs are passed over a strong light to see inside and check for quality. Inferior eggs are rejected and used in products such as custard and meringue.

## 7 STAMPING



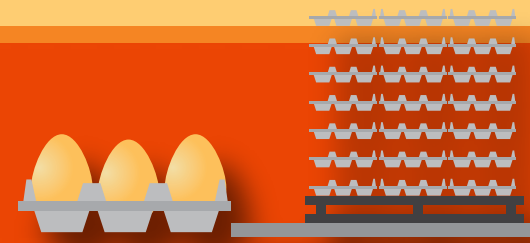
Eggs are stamped with a unique code identifying the farm they came from and the date the egg was processed.

## 8 GRADING



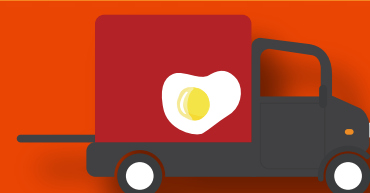
Eggs are sorted into different sizes. Usually available in extra large, large, medium and small.

## 9 PACKING



The eggs are then placed into cartons and a 'best before' date is applied.

## 10 DISTRIBUTION



Packed eggs are kept in cool storage (about 15°C) before being picked up and taken to the shops, then to your home.



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