

# Scottish Egg Producer Retailers Association

## MARKET REPORT

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	Size	V. Large	Large	Medium	Small
<b>Farm to Shop</b>	Prices	£1.59	£1.35	£1.25	90p
<b>Scottish Wholesaler</b>	Prices	£1.50	£1.00	90p	
<b>English Wholesaler 1</b>  <b>2</b>	Colony	£1.20	90p	80p	60p
	F/R	£1.30	£1.20	£1.10	65p
	Colony	£1.10	78p	70p(+2p)	60p
	F/R	£1.20	£1.10	90p	
<b>Packer / Producer Contracted average Price</b>					
		<b>Organic</b>	<b>FreeRange</b>	<b>Barn</b>	<b>Colony</b>
		£1.30 / £1.50	95p / £1.15	85p / £1.05	80p / £1.00
<b>Producer / Consumer</b>		<b>V. Large</b>	<b>Large</b>	<b>Medium</b>	<b>Small</b>
<b>- Colony</b>	Prices	£2.10	£1.95	£1.50	£1.00
<b>- Free Range</b>	Prices	£3.10	£2.45	£2.03	£1.15
<b>Free-Range to Farm Shop</b>	Prices	£1.85 / £2.35	£1.41/ £2.01	£1.25/ £1.55	£1.05
<b>Central Egg Agency</b>	Colony	£1.20	95p	85p	68p
	F/R	£1.40	£1.25	£1.05	75p
<b>Imported Continental Prices in Bulk</b>					
<b>Dutch Eggs</b>	Barn	£1.14(+3p)	93p(+3p)	88p(+3p)	

Prices UK pretty well static, SCO eggs holding up very much better than other areas of the UK, still a lot of cascading on free range with some packers having to reduce their producer prices for free range, we have not altered our producer prices as it is only the packers paying the dearer prices and they are still inside our maximum / minimum, this will be extremely worrying for free range producers and could push many over the financial cliff edge.

There were quite a lot of Spanish and French eggs coming into England which were suppressing prices, but most of these are now going to Italy, **believe it or not, Italy has now decided to comply with the EU regulations!**

Old illegal cages being ripped out, new systems being installed, temporarily drop in production, EU regulations take a long time to translate, they will still most likely manage to get a hundred hens into a 60 hen unit, but hey ho, this is Italy so it can be regarded as progress.

It is those French roads again, isn't it amazing how labels fall off when on them, this time it is not eggs, it's the gee gees, seems to be the French way, let's sit down, have a glass of wine, as it is obviously the fault of the adhesive on the label on the country of origin, and not our fault !!!

## BOCM Pauls Scottish Egg Quality Awards

This is an important event for our Scottish egg industry with very useful publicity not just for the winners but for all the finalists, last year unfortunately it had to be cancelled now John Cessford and Ian Campbell are putting it together for this year, and they intend making it an even more prestigious event, as this will be the 25<sup>th</sup> competition, so watch this space for the announcement and details.

Also on feed, the next piece from Holland, we hope doesn't cross the channel, as organic egg producers have enough trouble with the prices they are having to pay for feed, without this increaseing price.

The piece from India possibly explains the attitude of our friends in Southern Europe, the Mediterian diet keeps you healthy and you live longer, but the excess of garlic makes you completely loopy.

## Environmentally friendly soy for Dutch organic layers

**The Dutch organic poultry sector wants all soy in organic feed for laying hens produced under proper social conditions and on land that is already in agricultural use. Also, no deforestation is accepted in the production of soy.**

The organic farmers have added additional requirements on imported soy and link them to the existing organic label 'Eco-Social. By the end of 2015, all soy should comply with the new requirements.

Several parties in the organic sector are going to invest in projects to improve social conditions of soybean growers, beginning in China and then in Brazil. The soy should not only be organic, but should also cultivated on soils where no rainforest recently grew. Logging free production has so far not legally been defined in the organic criteria, but is now anchored in additional private standards.

The companies participating in this project signed an agreement during the BioVak fair in Zwolle, the Netherlands. The initiators and signatories of the agreement are Green Food International (import and exporter of organic commodities), food manufacturer Van Gorp Organic Feed, the Biological Farmers Association, egg packing Gebroeders Van Beek, Foundation Bio +, Solidaridad (international network for sustainable trade) and BIONEXT (chain organisation for sustainable, organic agriculture and supply).

The aim of the partners is that in 2013, 30% of all organic soy in chicken feed for organic laying hens is produced eco-socially, 60% in 2014 and in 2015, 100%.

## Garlic-fed chickens have reduced cholesterol in eggs

**Concluding a four-year experiment, scientists in Bangalore, India have found that feeding hens garlic every day helps bring down cholesterol content in eggs by 10-15%.**



In response to complaints by farmers about low yield and the trend among urban consumers to avoid egg yolk, scientists at the National Institute for Animal Nutrition and Physiology (NIANP) embarked on physiological and nutritional interventions, the Bangalore Mirror reports.

“It was challenging and trivial at the same time. There have been several experiments around the world to get low-cholesterol eggs. While many have been trying to achieve results with chemicals and artificially-extracted substances, we decided to test with natural substances. Following experiments in Indian systems of medicine where garlic has been shown to reduce cholesterol, we decided to use it as feed along with other ration to feed chickens,” said Dr C S Prasad, NIANP director.

The study, led by senior scientist Dr G Ravikiran, studied the effects of garlic on chickens laying eggs and egg lipids and was launched in 2008. It was concluded in 2012 and the technology has been made available to farmers.

“After it was initially tested at the laboratory, we decided to test this on a large scale and experimented at a couple of poultry farms close to Mysore with over 60,000 hens. The proportionate ratio that we discovered was 1:100 as increased concentration would make them bleed internally. For each kilogramme of ration comprising cereals and pulses, we added 10gm of garlic and began feeding them for several weeks,” explained Dr Prasad.

The scientists found that the garlic-fed chickens’ eggs had 10-15% lesser cholesterol than chickens fed on just cereals. “Garlic in the food had a considerable effect on the absorption and digestion of lipids among hens. When crushed, garlic yields allicin, a sulphur-containing compound, which is medically considered a vasodilative (that which causes the dilation of blood vessels). This would reduce triglycerides, the major source of cholesterol, by 23% in chickens. Hence, the eggs from such hens would have 10% less cholesterol than normal eggs,” a scientist explained.

The scientists however, have also cautioned farmers and poultry owners not to feed chickens with excess garlic as it would affect their physiological functioning.

World Poultry *Feb 12, 2013*

## Germany: Temporary ban placed after bird flu outbreak

**The Department of Agriculture has temporarily banned the entry of poultry and poultry products from Germany following the outbreak of two separate strains of low pathogenic avian flu in two districts.**

In a memo, the department ordered the suspension of poultry imports from the district of Stormarn in Schleswig-Holstein state and the district of Waldeck-Frankenberg in Hesse.

According to the [World Organization for Animal Health](#) (OIE), strains of the avian flu were found in two mixed poultry farms in the aforementioned areas in December.

Avian flu strains are classified as either high pathogenic or low pathogenic, based on the severity of the illness experienced by the bird population. With low pathogenic strains, the illnesses are not severe and affected birds usually recover.

Agriculture Secretary Proceso J. Alcala ordered the immediate suspension of the processing and issuance of veterinary quarantine clearances on poultry imports from the two districts.

The department's veterinary quarantine officers and inspectors in all major ports were also instructed to confiscate all poultry and poultry product shipments from Germany.

World Poultry *Feb 11, 2013*

## Off with their heads...

Just love this piece by Philip Clarke of Poultry World

Bulgarians. Don't you just love 'em with their colourful dress sense and their "let's party" spirit?

Not if you're a cockerel on national Rooster Day you don't.

For on 2 February in villages across the country cockerels are ritually slaughtered, ostensibly for the "good health of young boys".

Once their heads have been chopped off, the blood is used to make the sign of the cross on the villagers' front doors.



Looks very jolly, but not quite sure how it fits in with EU Council Regulation (EC) 1099/2009 on the Protection of Animals at the Time of Killing.

**joice and hill**



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