Scottish Egg Producer Retailers Association

MARKET REPORT

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	Size	V. Large	Large	Medium	Small
Farm to Shop	Prices	£1.49	£1.25	£1.15	80p
Scottish Wholesaler	Prices	£1.30	95p(+5p)	85p(+5p)	
English Wholesaler	Colony F/R	£1.20 £1.60 £1.35 £1.75	96p £1.50 £1.15 £1.70	86p £1.20 £1.10(+5p) £1.50(+5p)	65p 90p 85p 90p
Packer / Producer Contracted average Price					
		Organic	**FreeRange**	**Barn**	**Colony**
		£1.20/£1.45	85p/£1.05	75p/95p	65p/85p
Producer / Consumer		V. Large	Large	Medium	Small
- Colony	Prices	£2.00	£1.85	£1.40	90p
- Free Range	Prices	£3.00	£2.35	£1.93	£1.05
Free-Range to Farm Shop	Prices	£1.75/£2.25	£1.31/£1.91	£1.15/£1.45	95p
Central Egg Agency	Colony F/R	£1.10(+2p) £1.55(+5p)	95p(+2p) £1.50(+5p)	85p(+2p) £1.35(+5p)	70p(+2p) £1.05(+5p)
Imported Continental Prices in Bulk					
Dutch Eggs	Barn	93p(+6p)	84p(+6p)	77p(+6p)	65p(+5p)

The market to say there are not a lot of eggs about spare is an understatement, Lion Code are getting very scarce and everything else not far behind, as one friend put it we have just enough home produced to cover the people prepared to pay for them, everything else is imported.

Medium eggs are the tightest supply wise, right now and that will move up the sizes in the next few months, but word has it there is a lot of new production especially Free Range coming into production post Easter which might well depress prices, may might well see a change in the supply and demand.

Absolutely full of this virus thing, (but not Campo,) everything else is self-explanatory.

Remember its JSR Services conference on Free Range/Organic in Perth this Wednesday the 4th.

And if you haven't filled in your application for the Scottish Egg Quality Awards yet-----**why not**.

Study aims to cut egg wastage and improve margins

The British Free Range Egg Producers' Association (Bfrepa) has launched a study intended to reduce the number of 'seconds' in the egg supply chain, and so improve producer margins.

 Photo: ANP / Remko De Waal

With a 60p/doz (€0.81/doz) price differential between first- and second-quality eggs, it is estimated that a reduction in seconds of just 1% could improve income by 15p/bird (€0.20/bird).

Possible causes of seconds

The work, being carried out by Adas, will assess the possible causes of seconds from layer farm to packing centre.

"The co-operation of the packers will be needed so that Adas can follow the egg all the way from the hen to the box," said Robert Gooch, director of policy with Bfrepa. "It will be interesting to see where breakages occur and whether we can reduce them."

Bfrepa is calling for free-range egg producers to take part in the study, ideally in the Shropshire/Welsh borders area.

"The researchers will aim to go on farm when the layers are 35 weeks old and look at the systems being used, the equipment on the unit and how the unit is being managed," a statement said.

Test gradings

"The researchers will do test gradings and suggest ways in which practices can be improved to reduce the level of seconds. They will return four weeks after an initial assessment to see whether the suggested changes have made any difference to results on the farm."

Funding for the study, which is expected to take five months, will be provided by sponsors, including Noble Foods, Stonegate, L J Fairburn, Newquip, Potters, Hy-Line, Joice & Hill, Humphrey Feeds & Pullets, Country Fresh Pullets, Bumble Hole Foods, Oaklands, Chippindale Foods, Farmlay and Vencomatic.

Philip Clarke Poultry World

FSA publishes campylobacter survey results

The Food Standards Agency (FSA) has published the latest set of results from its year-long survey of campylobacter on fresh chickens.

Campylobacter is a food bug mainly found on raw poultry and is the biggest cause of food poisoning in the UK. The results are published for the first time as Official Statistics. Cumulative results for samples taken between February and November 2014 have been published, including results presented by major retailers.

The results to date show:

- 19% of chickens tested positive for campylobacter within the highest band of contamination*
- 73% of chickens tested positive for the presence of campylobacter
- 7% of packaging tested positive for the presence of campylobacter. Only three out of more than 3,000 samples of packaging tested positive at the highest band of contamination.

**More than 1,000 colony forming units per gram (>1,000 cfu/g). These units indicate the degree of contamination on each sample.*

More than 3,000 samples of fresh whole chilled chickens and packaging have now been tested. Data continue to show variations between the retailers but none is meeting the target for reducing campylobacter.

The FSA's 12-month survey, running from February 2014 to February 2015, will test around 4,000 samples of whole chickens bought from UK retail outlets and smaller independent stores and butchers. The full set of results is expected to be published in May.

Download all the survey results as a pdf.

- FSA campylobacter survey results

World Poultry

Hopeful results in antibiotics reduction

The annual report on antibiotic resistance and the use of antibiotics in livestock shows encouraging results: resistance is decreasing. But we need to stay alert, says Dik Mevius.
The objective is to reduce the use of antibiotics as far as possible, by moving the livestock industry towards a different footing.

By Jan Braakman

Dik Mevius is pleasantly surprised. The researcher of the Centraal Veterinair Instituut and professor of antimicrobial resistance at the Faculty of Veterinary in Utrecht, the Netherlands knew of course that the decrease in the use of antibiotics would have to lead to a decrease in resistance. However, he did not dare to hope for the effects to be visible so soon, and so clearly, as they are in the latest Maran-report.

Recently, the Maran-figures (Monitoring of Antimicrobial Resistance and Antibiotic Usage in Animals in the Netherlands) on the use of antibiotics in livestock and in human health care were presented. On both

fronts developments are hopeful. In human health care, the increase in resistance is declining and use is decreased. The decrease in use in livestock is spectacular and the gratifying effect is that resistance in livestock decreases as well.

Mevius is enthusiastic about the results. “I had thought that resistance was so deeply embedded in livestock that it would take much more time before we would see a decrease.” At the same time he warns: “We are not there yet. If we revert to our old habits, resistance will return. However, the results we see today are hopeful.”

He contributed to the Maran-report which shows a marked decrease in the resistance for almost all antibiotics. “These are the pictures that everyone wants to see,” says Mevius. “Until 2010 we saw a rise in resistance. The reduction of antibiotic use makes the environment in the intestines of the animals less favourably to the drug-resistant strains. That is the positive signal.”

In the spotlight

Until this spring, Mevius was closely involved in the veterinary medicines authority SDa, the independent supervisor who keeps track of how all veterinarians and farmers deal with the use of antibiotics. The authority has succeeded to map out the data of 40,000 companies in a short time. This provides a wealth of information which not only helps to get an overview of the actual usage, but which can also lead to knowledge on the opportunities to further reduce the use. Foreign colleagues watch with wonder and some jealousy how livestock production sectors in the Netherlands achieve these results.

Mevius seizes every opportunity to tell the story about how the sectors – without any government legislation – succeed to reduce antibiotic use. “This story very favourably draws the spotlight on us.”

The objective is to reduce the use of antibiotics as far as possible, by moving the livestock industry towards a different footing. “The livestock sector should ensure the health of animals without cheap antibiotics. We already see some inspiring examples, such as the Keten Duurzaam Varkensvlees (Chain Sustainable Pork). Others should follow suit.”

Concerns

Still, there are some drawbacks. There is a significant decrease in the resistance, but the level should still be lowered further. “We will at some point reach a stable level, I expect. However: we will never completely get rid of antibiotic resistance. If we stop this policy now, we will fall back again just as easily. Due to 70 years of antibiotic use, the resistance is so embedded in the normal flora and fauna, that it will always be present, below or above the surface. We must continue to regulate.”

Concern about resistance to carbapenem antibiotics – which has not yet been found in livestock farming in the Netherlands – persists. “We have to continue to be alert.” Carbapenems are among the antibiotics to be used as a last alternative in human health care.

Extended-spectrum beta-lactamases (ESBL)-producing bacteria remain another concern. These are able to neutralise the effects of antibiotics. ESBL’s were found in large quantities in poultry. The notable downward trend can also be seen in the occurrence of those at Dutch poultry farms, which is probably the result of the discontinued use of cephalosporins in poultry farming. Cephalosporins are among the third generation of antibiotics, the use of which is reserved for human health care as much as possible. Mevius says that cephalosporins were not used only in poultry farming, but pigs and cattle were also administered with these antibiotics. There were no market incentives not to use it, says Mevius. “It was not about unwillingness, it was just that it was beneficial to everyone.”

Imported risks from South America

The Dutch results draw attention. Not only neighbouring countries use the Dutch example to achieve reduced usage of antibiotics, there is a show of interest from South and North America as well. “In Brazil ESBL’s are not an issue. The attention there is still focused on reducing salmonella infections. They do, however, come over to hear about what we do. And they understand why we think ESBL’s are important.”

The Maran-report shows that specific ESBL infections are found in meat of foreign origin. These are so specific that Mevius can predict with a certain degree of probability that a batch of meat comes from Brazil based on the detected resistance. “We see that we import certain risks from South America. We will have to think about that, though the solution is complicated. Apart from that: it is important to start with yourself.”

There are other possible sources of resistance: Mevius mentions herbs and vegetables which have been in contact with manure containing resistant bacteria, fish and seafood from local businesses in Southeast Asia and the use of antibiotics in some vegetable crops. “And of course man himself: resistant bacteria from humans enter the environment through sewage overflows and even simply via the Rhine river. When it comes to the ESBL infections in humans, we know that contact between humans is the main route of infection.”

Source: World Poultry, Vol 31, Issue 1, 2015

Egg sector – The use of antibiotics in all poultry farms was 1.1 DDDA in 2013. This includes breeding farms (for grandparent animals, for older animals and for laying hens) and production farms (for grandparent animals, for older animals and for laying hens). In 2013 the use of third choice antibiotics in the egg sector was 1% (of 1.1 DDDA).

What do you get from a drunken chicken?

Scotch eggs! (Distillery waste in feed?)