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		
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Scottish Wholesaler	Prices	£1.30	90p	80p			
English Wholesaler	Colony F/R	£1.30(+5p) £1.70(+15p)	£1.05 £1.60(+15p)	90p £1.35	69p 79p		
	Colony F/R	£1.40 £1.55	£1.15 £1.55	95p £1.45	65p 75p		
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	£1.05(+5p) £1.65(+5p)	93p(+3p) £1.55(+5p)	83p(+3p) £1.40(+5p)	60p(+5p) £1.00(+5p)		
Imported Continental Prices in Bulk							
Dutch Eggs	Barn	94p(+2p)	75p(+2p)	67p(+1p)	55p		

Market, the Free Range cupboard appears to be bare, nobody seems to have spare, there is a lot of short ordering particularly in England and that is before the increase in demand post clocks changing kicks in. Although prices have firmed up again this week it looks like there is more to follow, packers contracted to supermarkets are starting to get seriously worried about supplies.

This is before the winter increase in demand and are wondering where the eggs will be for the Christmas demand which will kick in over the next few weeks.

There are French eggs on offer as low as 65p if you can find a customer to buy them, but FR on the ID does not mean Free Range.

Poultry Club of Scotland Dinner, excellent as usual after dinner speaker was extremely good, and we make no excuse for including the presentation speech for the Howie/Surgenor cup made by Chris Baxter, this was the first time it was presented to a lady not one but two of them, Sally Solomon and Maureen Bain.

These two ladies have worked quietly behind the scenes but their contribution to the worlds poultry industry has been major, a lot of the improvements in shelling and presentation plus the understanding of the amazing engineering that goes into an egg shell, that has been used by the breeders, is from them.



This is the presentation speech made by Chris Baxter sales Director Harbro

It is my honour this year, on behalf of the Poultry Club of Scotland, to present the Howie Surgenor Cup Last year's worthy winner was John Retson who passionately believes in and works for the Scottish and UK poultry industry, and it was great to see his tireless efforts rewarded last year.

This year's winner has also made an outstanding contribution to Scotland's Poultry industry and to the wider world. She graduated with an Honours Degree in Zoology from the University of Glasgow and was duly appointed Junior Lecturer in the Department of Veterinary Histology. Over the years she progressed from Lecturer, to Senior Lecturer, and to Professor and Head of Unit. She was awarded the Gordon Medal in recognition of her services to Poultry Science. She has provided specialist knowledge and advice to the Scottish Industry on Egg formation and shell quality, her knowledge and advice helped the poultry industry around the world to change for the better and to deal with the challenges that have faced us over the years.

Before I announce the name of the worthy winner I need to say for the first time ever we have joint winners of the Howie Surgenor Cup, you could say we have a double yolker this year!!

The first of the winners is Professor Sally Solomon who unfortunately can't join us here tonight as I believe she is recovering in France from a small operation; our best wishes go to Sally.

Our other winner also graduated with an Honours Degree in Zoology from the University of Glasgow and with funding from the British Egg Marketing Board Trust, she began her Ph.D. under the supervision of Professor Sally Solomon, undaunted this other talented person threw herself into the discipline of Mechanical Engineering in an attempt to explain the mechanism of eggshell failure. Working in collaboration with the Roslin Institute this person has developed molecular tools to improve selection for egg quality traits which are otherwise too expensive or difficult to measure. These tools offer, breeding companies, new exciting opportunities to select hens that lay stronger eggs. She has gone on to produce many publications on this subject and her work has helped our global industry understand and develop new commercial practices in breeding, nutrition, health and management of poultry.

Following graduation our second winner took up the position as Junior Lecturer at the Glasgow Veterinary School. A permanent post followed and since that time this person has also progressed from Lecturer, to Senior Lecturer to Professor. As an author, editor and speaker our joint winner has received global recognition for her work in the poultry industry. She is also a board member of British Poultry Science.

Our other joint winner, Ladies and gentlemen, is Professor Maureen Bain who I'm glad to say is with us tonight. In their attempt to encourage the industry to become involved in the factors influencing eggshell quality, Professor Solomon and Professor Bain began a series of in house workshops. Their effectiveness resulted in them both being recognised with the first ever Education Award from The World Poultry Science Association.

In the past few years they have reached audiences throughout Europe as well as Malaysia, Thailand, Russia, Morocco, Turkey and the U.S.A.

Prof Sally Solomon and Prof Maureen Bain have had a phenomenal impact on the Scottish, UK and World Poultry industries and a bit like the proclaimers they are a treasured Scottish duo that have gone global.

The Poultry Club of Scotland is immensely honoured to give the Howie-Surgenor Cup for outstanding contribution to the Scottish Poultry Industry and beyond, to Professor Sally Solomon and Professor Maureen Bain.

I would ask our joint winner Professor Maureen Bain to join me on the stage to receive the award.

Ladies and Gentlemen - Professor Maureen Bain

World Egg Day celebrated across the globe

World Egg Day, 10th October a time to celebrate eggs and all they are doing to help eliminate hunger, food insecurity and malnutrition throughout the world.

According to the British Egg Industry Council, latest research shows eggs contain even more nutrients than 30 years ago, including 70% more vitamin D than when they were last measured; the previous limits on egg consumption, due to their cholesterol content, have been lifted; and eggs have been shown to keep you feeling fuller for longer, making them a natural aid for dieters.

Various activities are taking place around the world to celebrate and highlight the nutritious benefits of the egg:

Egg Farmers of Canada have partnered with Breakfast Club of Canada and are providing 130,000 children with a nutritious egg breakfast on World Egg Day. Also close to 1,300 World Egg Day celebration kits that include egg coupons, recipe ideas and posters have already been distributed to elementary schools across Canada.

In Zambia, the Poultry Association of Zambia have organised many different promotional activities including a radio discussion on eggs; an essay competition on 'eggs and nutrition' for schoolchildren; "pop ups" with egg messages and World Egg Day logo to be displayed at supermarkets. There will also be articles written for two national daily newspapers.

In Bangladesh, the Bangladesh Animal Agriculture Association (BAAS) along with support from the United Nations Food and Agriculture Organization (FAO) have organised a rally for World Egg Day, where 5,000 boiled eggs (each one placed inside in a colour printed single food grade paper box) will be distributed free to local people to raise awareness of the goodness of the egg. FAO Bangladesh will also be providing 1,000 T-shirts and 1,000 caps for the rally. A seminar has also been organised on 1 November to present the benefits of eggs to the consumers, physicians, dieticians and industry. This will cover the nutrition of eggs - benefits to human health; egg industry and layer management.

World Egg Day in New Zealand is planned by Egg Producers Federation of New Zealand Inc to include a promotional segment on TV2 "What Now Live!" to feature 'The Egg Guy' and a World Egg Day Challenge - Kids will compete to win a mini iPad.

In France, 500,000 eggs will be given away by the French egg industry. In addition to this charity event, an educational movie about the French egg sector will be launched on World Egg Day.

The American Egg Board in the USA will be distributing a Media Fact Sheet ahead of World Egg Day and is also planning major social media outreach; leading up to World Egg Day, the "Incredible Adventurer Egg" (an egg decorated to look like Indiana Jones) will be traveling the world sharing global egg facts and Incredible Egg ethnic recipes on Facebook, Twitter and Instagram.

World Egg Day is being celebrated in Turkey with the theme of 'Eggs as the Source of Life and Egg Discoveries'. Yum-Bir-Turkish Egg Producers Association, in collaboration with the Directorate General for Innovation and Technology of the Ministry of National Education, have already completed a painting and story contest entitled 'Eggs as the Source of Life and Egg Discoveries'.

In Mexico, the promotion of eggs will be carried out nationwide and it will end on World Egg Day with a series of Seminars and special events about the egg, all designed to increase egg consumption.

In Hong Kong, there will be a competition to see who can come up with an inventive new way to use eggs in a recipe; it is hoped that going forward, a different event will be created each year to mark and celebrate World Egg Day.

World Poultry

