

# Scottish Egg Producer Retailers Association

## MARKET REPORT

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|   | Size   | V. Large        | Large            | Medium        | Small         |
|---|--------|-----------------|------------------|---------------|---------------|
| <b>Farm to Shop</b>                               | Prices | £1.49           | £1.25            | £1.15         | 80P           |
| <b>Scottish Wholesaler</b>                        | Prices | £1.20           | 85p              | 75p           |               |
| <b>English Wholesaler</b>                         | Colony | £1.30           | 88P              | 80P           | 60P           |
|   | F/R    | £1.43           | £1.33            | £1.23         | 70P           |
|   | Colony | £1.25           | £1.00            | 80P           | 65P           |
|   | F/R    | £1.40           | £1.40            | £1.30         | 70P           |
| <b>Packer / Producer Contracted average Price</b> |        |                 |                  |               |               |
|   |        | <b>Organic</b>  | <b>FreeRange</b> | <b>Barn</b>   | <b>Colony</b> |
|   |        | £1.20/£1.45     | 85P/£1.10        | 75P/£1.00     | 70P/95P       |
| <b>Producer / Consumer</b>                        |        | <b>V. Large</b> | <b>Large</b>     | <b>Medium</b> | <b>Small</b>  |
| <b>- Colony</b>                                   | Prices | £2.00           | £1.85            | £1.40         | 90P           |
| <b>- Free Range</b>                               | Prices | £3.00           | £2.35            | £1.93         | £1.05         |
| <b>Free-Range to Farm Shop</b>                    | Prices | £1.75/£2.25     | £1.31/£1.91      | £1.15/£1.45   | 95P           |
| <b>Central Egg Agency</b>                         | Colony | 95P             | 80P              | 70P           | 52P           |
|   | F/R    | £1.30           | £1.15            | £1.05         | 77P           |
| <b>Imported Continental Prices in Bulk</b>        |        |                 |                  |               |               |
| <b>Dutch Eggs</b>                                 | Barn   | 78P(-2P)        | 62P              | 58P           |               |

Prices are reasonably static there is a lack of demand in the cities but that is not unusual this time of year and the holiday areas are fairly busy.

Demand will increase at the end of August but it is the bit in between that might be interesting, there is a bit of surplus Free Range about and some people are talking the price down, but prices have held up so far in our record high temperatures this summer, if prices can be held demand will pull away.

Continental prices are weakening slightly but no major changes and there market appears to be reasonably balanced we have heard of no French farmers rioting in the streets of Paris, which is a good sign.

Feed has been steadily easing back in price and looks like more to come, English wheat prices of farm are down to £114 tonne and might go down as low as £110 not so good news for arable farmers, but world production and harvests look good and world prices are down and look like more to come.

Reduced feed prices helps offset the reduced market price for our eggs, but is it enough?

Edinburgh it's all happening or about to happen, the fringe is in full swing, bigger and better than ever and the biggest festival in the world, which is pulling in a lot of tourists, then there is the IEC conference which looks pretty interesting and might even indicate a change in our industry game plan which will be followed by a lot of scurrying about in the corridors in Hollywood no matter what the vote is.

As you will see below the EU is looking at the possibilities of extending best before dates on eggs to try and cut down on food wastage, not just at retail level but mainly at consumers and still retain the confidence in eggs which has been increasing in recent years.

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## EFSA assesses Salmonella risk from egg storage times

Extending the storage time of eggs at home or at retail would increase Salmonella food poisoning risks, says EFSA's latest scientific opinion on public health risks from eggs.

Experts focused on the risk to consumers posed by *Salmonella Enteritidis*, the bacteria responsible for causing the highest number of egg-borne outbreaks in EU.

EFSA's experts looked at the consequences of extending the sell-by date and best-before date for eggs eaten on their own or as ingredients in foods. The sell-by date is the last date shops are supposed to display eggs for sale; the best-before date is the period in which the eggs maintain their best quality, for example their texture and flavour.

If the sell-by date for household consumption is extended from 21 to 28 days for eggs, the risk of infections increases by 40% for uncooked and 50% for slightly cooked eggs respectively. In the worst case scenario, where the sell-by date is 42 days and the best-before date is 70 days, the risk is around three times higher than currently for both uncooked and slightly cooked eggs.

The results are similar for eggs used in catering establishments, which are usually collected directly from wholesalers, by-passing retail.

To calculate such estimates, EFSA experts used a quantitative model that allowed comparing the current situation regarding the storage of eggs in the EU with different possible scenarios, using different sell-by dates and best-before dates.

"If Salmonella is present inside eggs, it can multiply more rapidly as the temperature and storage time rise. However, thoroughly cooking eggs reduces the risk of infection", explains John Griffin, chair of the Biological Hazards Panel.

Keeping eggs refrigerated is the only way to reduce the increased risk of infections due to extended storage. However, if the sell-by date and best-before date were extended for more than three weeks, the risk increases- even with refrigeration in shops.

This scientific advice was requested by the European Commission to help inform any future developments on date marking for eggs. Consumer confusion about the meaning of date labelling contributes to food waste in the home.

## IEC supporting initiatives to shape the future

As part of the IEC's programme of Shaping the Future, a series of exciting new initiatives will be launched during the IEC Global Leadership Conference in September to support the development of the Egg Industry.

These will include; the Future Leaders Programme for the next generation of egg entrepreneurs, the first ever International Egg Nutrition Symposium, the formal establishment of the International Egg Foundation and the launch of the industry Think Tanks, which will include Blue Sky Thinkers and Genetics.

The Conference will take place in Edinburgh from 7th-11th September. In addition to being the 50th Anniversary of the International Egg Commission, the new format Global Leadership Conference focus's directly on the most relevant top level issues that are shaping the egg industry.

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## First IENC Symposium to be held at IEC Conference

The International Egg Nutrition Consortium will present a symposium entitled “Eggs in Human Nutrition: Current Research and Future Directions” on Wednesday 10th September as part of the International Egg Commission’s Global Leadership Conference.



The symposium will feature four speakers from three continents who will discuss new research pertaining to eggs in health and nutrition.

The four presenters are:

**Dr. Tania Markovic**, Director of Metabolism & Obesity Services, and a senior staff specialist in the department of endocrinology at the Royal Prince Alfred Hospital in Sydney, Australia. Dr. Markovic will speak about *Eggs and Cardiometabolic Health*.

**Dr. Marta Miguel**, a researcher in the Department of Bioactivity and Food Analysis, Institute of Food Science Research (CIAL-CSIC), Madrid, Spain. Dr. Miguel has worked for several years on studies designed to obtain functional ingredients with specific biological activities from egg yolks. The title of her presentation is, "*Egg protein bioactive compounds: looking for a "wellness gastronomy"*".

**Dr. Tia Rains**, Senior Director of Nutrition Research & Communications at the Egg Nutrition Center in the US, spent 15 years in various clinical research roles, most recently as Senior Director of Metabolic Sciences for Biofortis prior to joining the ENC staff last year. Dr. Rains' presentation is entitled "*New Research on Macronutrients & Health: Role of Protein in Eggs*".

**Dr. Mitch Kanter**, Executive Director of the Egg Nutrition Center in the US, and Director of the IENC, will present on "*The Health/Nutrition Environment Worldwide; Trends that May Impact the Egg Industry*." Dr. Kanter will also moderate the symposium.

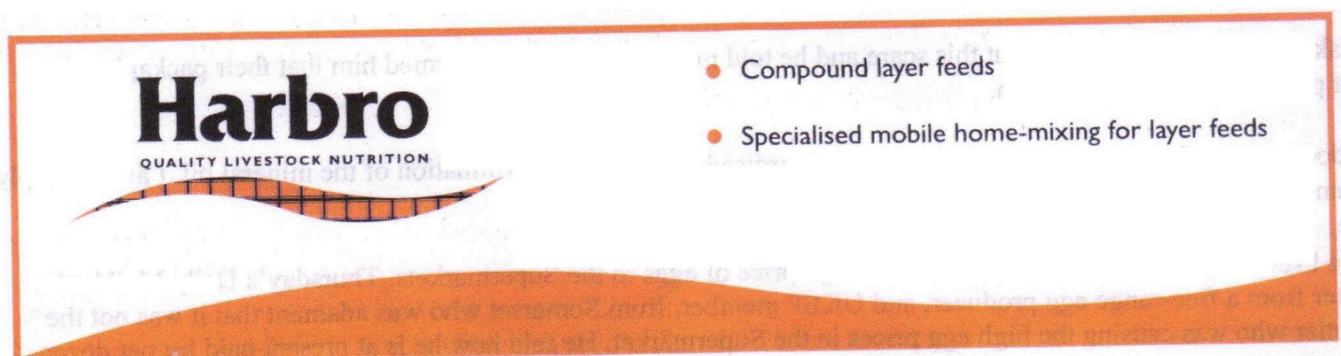
The IENC was formed in 2012 as a means for egg industry personnel to share ideas and resources on issues related to egg nutrition and health. To date, IEC members from over 40 countries have signed up to receive IENC mailings and information. The Edinburgh Symposium will hopefully be the first of many IENC health/nutrition conferences highlighting international experts discussing various issues related to the health benefits of eggs.

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