

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	90p	80p	
English Wholesaler	Colony	£1.50	£1.05	90p	69p
	F/R	£1.55	£1.45	£1.35	79p
	Colony	£1.40	£1.15	95p	65p
	F/R	£1.55	£1.55	£1.45	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	£1.01	90p	80p	55p
	F/R	£1.45	£1.35	£1.20	87p
Imported Continental Prices in Bulk					
Dutch Eggs	Barn	92p	75p	68p	60p

The market is a lot quieter this week, with less demand, it is amazing what a week of summerish weather makes, with that cold weather that we had demand was brisk with consumers reverting back to winter eating habits. It is a few days of sunshine and we are back to summer!

There will be NO report next week, going off for a few days in a corner of Scotland with no Wi-Fi no cell phone coverage without driving 5 miles or climbing half way up a mountain, absolute bliss.

Yes-No-No-Yes-in two weeks' time we might have a slight indication of how the vote will affect our Scottish poultry industry, the least would be a change in taxation levels which might or might not benefit us, ---to UK and a lot of other information coming off eggs.
But that might be on both sides of the border?

Greece found guilty at last of thumbing their nose at the EU welfare regulations, told that they have been naughty and a few of their sweets taken away but no one is saying if they now comply with the legislation?????

DEFRA have at last stated that there is an increase in egg production in this country, but there is no real surplus, are customers starting to realise that home produced eggs are best and safest. Perhaps the German salmonella problem will help to bring this home to customers and industrial food manufactures, there should be room for more home production as we are still far from self-sufficiency.

Industrial food manufacturing is a steadily increasing market for liquid and powdered egg for the ever increasing demand for food products and readymade meals in this time conscious world that we live in. We have cooks and bakers given star/celebrity status on the haunted fishtank for their fabulous creations, which are still basic old fashioned cooking which has been forgotten about, but interest is growing which can be seen by the colossal and increasing number of hits on BEIS's web pages showing how to cook with eggs, the saying that you can't teach your granny too suck eggs---- why didn't she teach her grandchildren to cook?

Glenrath Farms---picking up on the changes and trends we note that Glenrath are hoping to open their new egg breaking and processing facilities shortly to cover the demand from manufacturing.

The last piece, is best read with a glass in your hand, which is the way we are hoping to watch the sunsets next week, it is a report at the request from Scandinavian countries to increase the best before dates on eggs to cut down on food waste, because of the higher standards achieved by our industry which has reduced the risk of food born infections.

But they have to consider the standards in all EU countries and after the German salmonella problems they might have to reconsider, we will have to await Brussels ponderings.

Greece found guilty of breaching cage ban

Greece has been found guilty of breaching EU welfare laws, having failed to ban barren battery cages once the welfare of laying hen's directive came into force in 2012.

Greece and Italy were the two countries that continued to defy the new legislation and were taken to the European Court of Justice by the EU Commission in August 2013.

Following a lengthy court procedure, Italy was found guilty of breaking the law in May, despite the Italian government's claim that it did not have enough time to ensure all farms were compliant.

And now Greece has been found guilty too.

Like Italy, however, the Greek government has only been ordered to pay the costs of the case. The EU Commission has not asked the court to also impose a fine.

Duncan Priestner, NFU poultry board chairman which represents the UK poultry industry said: "It's disappointing that Greece has got away with producing illegal eggs for so long with absolutely no consequence for the country or the producers.

"British farmers have invested heavily to comply with the legislation and it has been an unfair playing field."

Source: [Poultry World](#)

Increase in number of UK eggs packed

6.8 million cases of eggs were packed in UK egg packing stations during the second quarter of 2014, which is a 2% increase on last quarter, according to a quarterly update published by Defra.

The increase continues the upward trend seen over the past year, pushing production back up towards the high levels last seen in 2011.

Egg production is expected to continue increasing in the coming months. Recent increases have been seen in the number of layer chick placings which indicate a larger laying flock once these chicks reach maturity, and hence, increased egg production.

The average UK farm-gate egg price through Q2 2014 is 85.4 pence per dozen, continuing the steady price decreases seen since the peak of 92.2 pence per dozen in Q1 2013.

The volume of eggs processed during the second quarter of 2014 totalled 28,000 tonnes. The production of liquid egg and egg products increased by 19% compared to the same period the previous year.

World Poultry

Report: Egg processing market worth \$27,888 million

The latest report on egg processing published by MarketsandMarkets indicates that the market is projected to reach a value of \$27,888 million by 2019.



In 2013, North America had the largest market share in the sector. The Asia-Pacific market is projected to grow at the highest CAGR from 2014 to 2019.

The Egg Processing Equipment Market is projected to reach a value of \$532.1 million by 2019. In 2013, North America was the largest market. The Chinese market for egg processing equipment is projected to grow at the highest CAGR of 2.7% from 2014 to 2019.

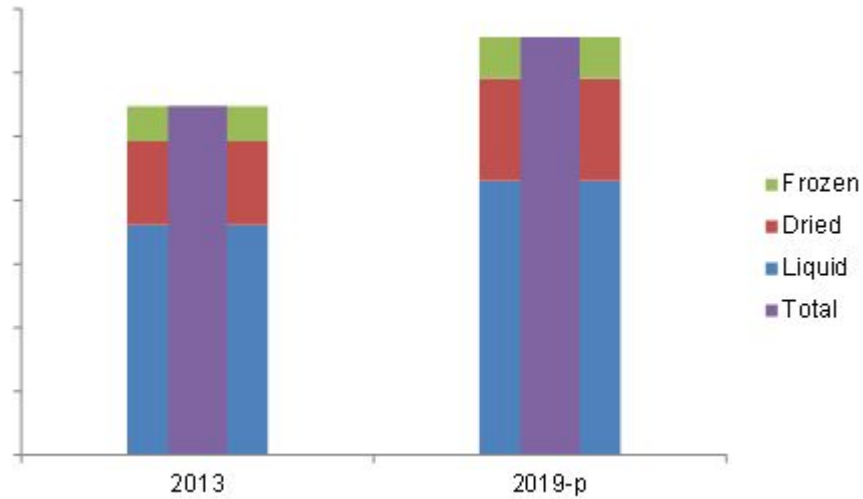
The report "[Egg Processing & Equipment Market - Global Trends & Forecast to 2019](#)", defines and segments the egg processing market on the basis of various types, applications, and regions, with analyses and projections of the market size of each of these segments in terms of value and volume.

The report defines and segments the egg processing & equipment market on the basis of region only. It also identifies the driving and restraining factors for the egg processing and equipment market with analyses of the trends, opportunities, burning issues, and winning imperatives.

The egg processing and equipment market is driven by the shifting trend of consumers towards processed foods, advancement in egg processing technology, marketing strategies of companies, increase in demand for high-quality egg products, and consumer awareness in developing economies. The key market players adopted expansions, new product launches, agreements, joint ventures, partnerships, and acquisitions as their preferred strategies to sustain the competition in the market. The different technologies used to manufacture processed egg products, and an introduction of a wide variety of egg types for developing specialty egg products have further driven the market.

The report includes the marketing and development strategies, along with the product portfolio of leading companies. The report includes the profiles of leading companies such as Glon Group (France), Gruppo Eurovo (Italy), Sanovo Technology Group (Denmark), Moba b.v. (The Netherlands), and Pelbo S.p.A (Italy). The key players in the market adopt expansion of their facilities to fulfil the demands of the emerging markets and are actively investing in R&D activities to gain a competitive edge through new product launches.

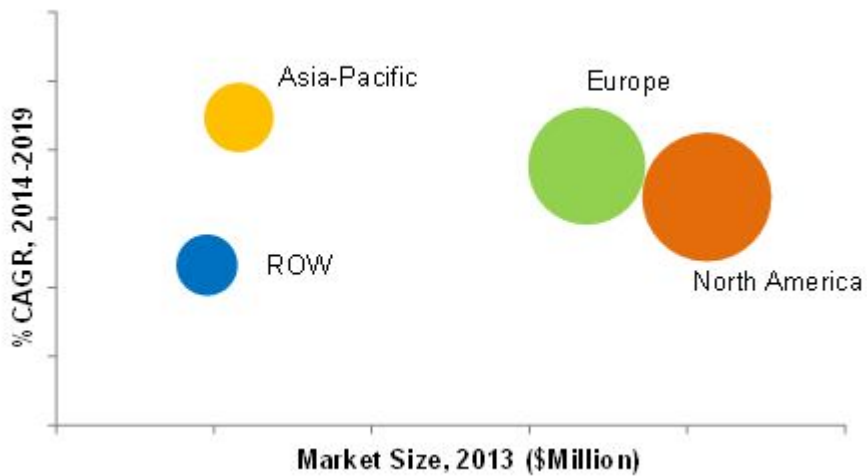
Egg Processing Market Size, by Type, 2013 Vs. 2019 (\$Million)



P - Projected

The egg processing market is projected to reach a value of \$27,888.0 million by 2019. In 2013, the liquid egg product segment was the largest, in terms of consumption, which was followed by the dried egg products. The dried egg products segment is estimated to grow at the highest CAGR from 2014 to 2019.

Egg Processing Equipment Market Size, by Geography, 2013 – 2019 (\$Million)



*Bubble size indicates the market size, 2019-p (\$Million)

P - Projected

Source: MarketsandMarkets Analysis

Scientific Opinion on the public health risks of table eggs due to deterioration and development of pathogens

EFSA Journal 2014;12(7):3782 [147 pp.]. doi:10.2903/j.efsa.2014.3782

Abstract

Salmonella Enteritidis is considered the only pathogen currently posing a major risk of egg-borne diseases in the European Union (EU). The possible impact of extending the shelf-life of eggs on the risk to consumers posed by *S. Enteritidis* was estimated by applying a quantitative model and comparing the actual situation regarding the storage of eggs in the EU with different possible scenarios combined, considering the prolongation of the best-before and the sell-by date from 7 to a maximum of 70 days. Extending the sell-by date by one week (from 21 to 28 days), but leaving the best-before date unchanged, is estimated to result in a relative risk of illness of 1.4 and 1.5 for uncooked and lightly cooked egg meals respectively, compared to the current situation. If the best-before date is also extended by one week (from 28 to 35 days), the relative risk would be 1.6 and 1.7. In the worst case scenario considered (sell-by date of 42 days, best before date of 70 days), such figures would be 2.9 and 3.5. It should be noted that the absolute risk is greater for uncooked meals compared to lightly cooked meals. An effective way to minimise any increase in risk during extended storage is to keep the eggs refrigerated both at retail and the household. Regarding egg spoilage, such events strongly depend on the hygienic conditions of egg production and practices of egg handling, including storage times and temperatures. Finally, the impact of the prolongation of storage time on the quality criteria for eggs (3-hydroxybutyric acid and lactic acid) destined for manufacturing of egg products is considered negligible.

Summary

Following a request from the European Commission, the Panel on Biological Hazards (BIOHAZ Panel) was asked by the European Food Safety Authority to deliver a scientific opinion on the public health risks of table eggs due to deterioration and development of pathogens.

Specifically, EFSA was asked to assess: (i) the public health risk posed by relevant pathogens and in particular by *Salmonella* in the consumption and handling of table eggs (Term of Reference, or ToR1), (ii) the public health risk deriving from deterioration (ToR2) and (iii) possible consequences for public health of an extended shelf-life of table eggs for the specific freshness criteria for egg products as laid out in the hygiene package (ToR3).

In order to answer the first ToR, the BIOHAZ Panel based its conclusions on the results of a quantitative model, aimed at describing the behaviour of *Salmonella Enteritidis* following vertical transmission, since this serovar is recognised to be the major pathogen related to egg-borne disease because of its ability to contaminate the interior of intact eggs during their formation within the body of an infected hen. The possible impact of extending the shelf-life of eggs on other serovars of *Salmonella*, as well as on other pathogens, is evaluated in a qualitative manner, with no individual serovar other than *S. Enteritidis* currently posing a major risk of egg-borne salmonellosis in the European Union (EU), although *S. Typhimurium* has been associated with relatively small outbreaks due to duck eggs. Trans-shell contamination (i.e. secondary contamination) is also discussed, but the impact of a prolongation of the shelf life on trans-shell contamination under modern conditions of hygienic egg production is considered minor. The role of ex-

ternal contamination of the shell in public health risk is currently uncertain due to lack of data.

The quantitative model is based on an existing model commissioned by the Australian Egg Corporation Limited (AECL), which was modified in order to make it more relevant to the European situation. The quantitative model excludes all stages before lay, since the Panel considered that possible changes in egg shelf life will only impact on the behaviour of *S. Enteritidis* from the point of lay onward, as all previous stages remain unaffected by changes in storage time. The model therefore does not include the farm phase, and prevalence inputs for the model are derived from a combination of the estimated rate of egg contents contamination from *S. Enteritidis*-positive flocks and the within-flock prevalence, as reported in the literature, and the estimated prevalence of *S. Enteritidis* in laying flocks in the EU according to harmonised monitoring data. A baseline scenario has been defined according to the current situation regarding sell-by and best-before dates in the EU. Alternative scenarios, changing the time and temperature of storage in different phases (retail and household), were used to assess the impact of possible changes in current storage practices. The model considers only *Gallus gallus* eggs, and those from other species are dealt with in a qualitative way because of lack of data, but their role is assumed to be minor as the market for such eggs is small. Taking into consideration the importance of pooling of eggs as a risk factor for foodborne outbreaks, both household and food service and institutional settings are modelled in order to assess the impact of any changes in storage conditions.

According to the results of the model, prolongation of the storage time for table eggs results in an increase in the number of illnesses per million servings, except when eggs are well-cooked. The magnitude of this increase depends on the additional time of storage that the eggs spend at both retail and in households. An effective way to minimise any increase in risk during extended storage is to keep the eggs refrigerated at both retail and the household.

Extending the sell-by date by one week (from 21 to 28 days), but leaving best-before date unchanged, is estimated to result in a relative risk of illness of 1.4 and 1.5 for uncooked and lightly cooked egg meals respectively, when compared to the baseline. If the best-before date is also extended by one week (from 28 to 35 days), the relative risk would be 1.6 and 1.7. In the worst case scenario considered in this assessment (sell-by date of 42 days, best before date of 70 days), such figures would be 2.9 and 3.5. It should be noted however that the absolute risk is greater for uncooked meals compared to lightly cooked meals.

The implementation of refrigeration as currently used in the EU during the retail stage (i.e. with temperatures assumed to range from 0 to 12° C) limits to some extent this increase in the risk. The risk is reduced in the case of a prolongation of up to three weeks in the sell-by date, and also of one or two weeks of the best-before date for a sell-by date of 35 and 28 days respectively, if refrigeration is applied during storage in all retail establishments. If the sell-by date or the best-before date are prolonged beyond three weeks, the risk estimates are greater, even if refrigeration at retail is applied, assuming that the proportion of consumers who do not store their eggs under refrigeration remains unchanged.

As far as pooling at household level as well as in catering/food service and institutional settings is concerned, the relative risk of illness estimates show an increase of the risk with storage time, similar to that observed for individual eggs. It should be noted that the risk arising from pooled eggs would increase if the time or the temperature of storage of the pool increases significantly (i.e. under poor food hygiene practices).

The uncertainties associated to the assumptions made and to the data used in this assessment will affect the absolute estimates of the risk. The combined effect of all uncertainties is difficult to measure, but nevertheless the absolute risk estimates should be used with caution. The relative risk estimates are less influenced by uncertainty associated to both the baseline and the alternative scenarios.

For answering ToR 2, a review of the organisms involved in spoilage of hens' eggs was conducted. During storage, gaseous exchange between the egg content and the atmosphere, as well as exchanges of water and minerals between egg albumen and egg yolk lead to decreasing egg albumen defence mechanisms and weakening of the vitelline membrane, increasing the risk of bacterial invasion of the egg internal compartments. There is a clear deleterious effect of high storage temperatures and/or long storage periods on the internal egg quality and the rate of development of macroscopic changes in table eggs, particularly if eggs are contaminated by spoilage bacteria. While the effect of the storage temperature on the level of surface bacteria is variable according to a combination of conditions, temperature, time, and humidity are crucial parameters involved in the decrease of egg quality throughout storage, increasing the risk of trans-

shell microbial invasion. Storage at chilled temperatures therefore helps maintain overall physicochemical and microbiological quality of eggs.

Egg spoilage events strongly depend on the hygienic conditions of egg production and practices of egg handling, including also storage times and temperatures. It should be noted that the characteristics of egg spoilage are mainly the results of macroscopic changes in their odour and/or colour or viscosity, which would prevent the egg being used for food products.

Finally, in the answer to ToR 3, the Panel assessed the impact on, and relevance of, the quality criteria for eggs destined for manufacturing of egg products (as defined in Regulation No (EC) 853/2004: (i) the concentration of 3-hydroxybutyric acid and (ii) the lactic acid content of the raw material used to manufacture egg products.

Of the two currently-recommended indicators, 3-hydroxybutyric acid is exclusively related to detection of the use of embryonated eggs, and is therefore related more to fraudulent practice than to microbial growth or the conditions of storage, as its concentration is not influenced by storage time if eggs are not fertile. Even if present at trace levels in infertile eggs, its concentration does not increase during the storage, regardless of the storage conditions. Lactic acid is recognised as an indicator of microbial degradation of table eggs. It is present in the egg due both to the development of the embryo in fertile eggs and to microbial growth. The latter will be affected by the conditions of storage, and the concentration of lactic acid increases with egg storage time, but the levels of lactic acid found in eggs that have past their shelf life are less than those found in some other commonly consumed food products, such as fermented milk products (e.g. yogurt or cheese). Microbiological criteria are set in European legislation for egg products, i.e. a food safety criterion for Salmonella and a process hygiene criterion for Enterobacteriaceae at the end of the process of egg product manufacturing, and these provide a suitable indication of microbial contamination.

The Panel recommends conducting further studies on risk assessment exploring the effect of different temperatures of storage of eggs on the risk posed by egg borne pathogens such as S. Enteritidis, and to investigate the occurrence and control of microorganisms during industrial production of egg products, including pasteurisation, if the storage of eggs is prolonged, and suggests a re-evaluation of the current chemical indicators, considering the possibility of using more relevant ones.

Some knowledge gaps are identified, concerning the production and consumption of eggs from avian species other than chickens, the potential for growth of Salmonella in relation to the breakdown of the yolk membrane in eggs from current large-scale production, and the occurrence and control of microorganisms in industrial manufacture of egg products.

http://www.efsa.europa.eu/en/efsajournal/pub/3782.htm?utm_source=newsletter&utm_medium=email&utm_content=pub&utm_campaign=20140730



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