

Scottish Egg Producer Retailers Association

MARKET REPORT

www.scottisheggs.co.uk

sepramail@gmail.com

Date: 29th August 2014

	Size	V. Large	Large	Medium	Small
Farm to Shop	Prices	£1.49	£1.25	£1.15	80p
Scottish Wholesaler	Prices	£1.20	85p	80p	
English Wholesaler	Colony	£1.45(+4p)	£1.00(+5p)	85p(+5p)	64p
	F/R	£1.50	£1.40(+5p)	£1.30	74p
	Colony	£1.35(+5p)	£1.10(+5p)	90p(+5p)	65p
	F/R	£1.50(+5p)	£1.50(+5p)	£1.40(+5p)	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	£1.45	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(+4p)	90p(+5p)	80p(+5p)	55p(+5p)
	F/R	£1.45(+5p)	£1.35(+5p)	£1.20(+5p)	87p(+5p)
Imported Continental Prices in Bulk					
Dutch Eggs	Barn	83p?	66p?	61p?	

Prices going up faster than you can blink! Its supply and demand, demand is up, colder weather and the population back from holiday, and with the scare stories down in England about over production and prices would be depressed for the rest of the year.

Producers have cut back, putting flocks away early, result, shortage of eggs which is being exasperated by the big supermarkets putting on special offers and in general price reductions which is increasing demand.

An apology for still having last week's prices from Holland, our contact is on holiday, and next week will be interesting? But we are anticipating that continental prices will be up!!!!

Last week we drew a line east west through Europe from mid France with problems in eggs to the south of that line, after the European food standards agency investigation of the Salmonella Enteritidis infections throughout Europe including England.

The source has been traced to a packing centre in southern Germany, the authorities there will be trying to trace the production site-----or were they imported???? But not good news for Germany.

The promotion material from BEIC makes sense in view of the instances of infections traced back to imported eggs from countries that still have high levels of Salmonella. (All UK produced eggs are safe)

We should also add in eggs produced in Scotland with SCO on the shell as we have had a zero instances of Salmonella in flocks and eggs in Scotland for a great many years, **(SCO eggs are the best)**

We have included the piece from Jake Davis (Poultry World) on the low carbon footprint involved in the production of chicken compared to any other source of meat, interestingly the program advised people to start eating less meat.

Should we now as an industry start a campaign led by the British Egg Information Service encouraging people to eat more eggs, because they are healthier and have an equally low carbon footprint, with modern hens being the most efficient converter of grain into protein!

European Salmonella outbreak traced to German eggs

Sporadic or outbreak cases of Salmonella Enteritidis reported by Austria, France, Germany and the United Kingdom, appear to be linked by time of symptom onset and microbiological characteristics of isolates, the EFSA has reported.

Cases in Austria, France and Germany share an epidemiological link to the same egg packaging centre in southern Germany. Isolates from contaminated eggs identified in France originating from the implicated German egg packaging centre share similar molecular characteristics to the human cases.

Isolates from a sample of a Salmonella-contaminated strawberry cake, identified in Germany through an investigation unrelated to this outbreak, also share similar molecular characteristics to the human cases.

Additional microbiological and environmental investigations could further strengthen evidence to support or discard the hypothesis of all cases being part of the same outbreak, and being infected after consumption of the same food (i.e. contaminated eggs produced in southern Germany).

This is particularly unclear with regard to the outbreak cases in the United Kingdom. Investigations and actions taken by the food sector have supposedly stopped the distribution of the suspected contaminated food to the market. However, due to the delay in case reporting, it is still possible that more cases will be notified.

ECDC will continue to closely monitor the occurrence of human cases through EPIS-FWD and Member States could consider enhancing their surveillance activities for this Salmonella serovar and specifically for the phage type 14b. It is noticeable that Salmonella Enteritidis-contaminated eggs have been able to reach the market, in spite of the strict regulations applying to table eggs for human consumption, and the success in reducing human and animal infections in recent years within the EU.

UK consumers urged to avoid imported eggs

The British Egg Industry Council is urging caterers and consumers to look for the British Lion mark on eggs in the wake of a large outbreak of salmonella food poisoning believed to be linked to imported eggs.



The type of salmonella identified, *Salmonella enteritidis* PT14b has not been found in UK eggs and has previously been linked to salmonella outbreaks in the UK from imported eggs.

The British Lion Code of Practice has effectively eliminated salmonella from British eggs, but a significant amount of imported eggs are still being bought by some wholesalers and caterers.

Andrew Joret, Chairman of the British Egg Industry Council, said: "It is unbelievable that British consumers are still being put at risk by imported eggs. The British egg industry, through the Lion mark, has invested heavily in ensuring that the eggs we sell to consumers are safe, yet we are constantly undermined by eggs that come into the country which are not fit to eat. Caterers should be using due diligence and ensuring that they only serve eggs which conform to Lion standards."

Public Health England said there have been 55 cases of salmonella enteritidis in Hampshire, 25 in London, 33 in Cheshire and 43 in the West Midlands. Genetic testing methods revealed that all of the cases are infected with closely related strains, indicating that the cause of the illness is from a single source.

BEIC

Little transfer of DON to eggs

The Friedrich-Loeffler-Institute (FLI) in Germany studied the potential for carry-over of deoxynivalenol (DON) into eggs and DON residues in plasma and bile of laying hens of different genetic backgrounds was investigated.

The research entailed a long-term feeding trial. A total of 80, 23-week-old laying hens were assigned to a feeding trial with two diets, a control diet and a Fusarium toxin-contaminated diet (FUS) (0.4 and 9.9 mg DON kg⁻¹, respectively). In the 60th week of hen's life, 10 eggs from each group were collected. In the 70th week of hen's life, all hens were slaughtered and samples of blood and bile were collected.

The samples were analysed by liquid chromatography tandem mass spectrometry (LC-MS/MS) for DON and de-epoxy-DON. DON was only detected in samples of hens which fed the FUS diet while none of the samples analysed had detectable levels of de-epoxy-DON. In plasma and bile samples, DON levels ranged from 0.2 to 0.6 ng ml⁻¹ and from 1.8 to 4.1 ng ml⁻¹, respectively. DON levels in egg yolk and albumen ranged between 0.0-0.46 ng g⁻¹ and 0.0-0.35 ng g⁻¹, respectively, corresponding to carry-over rates of DON into eggs from 0.0 to 0.000016. Moreover, no differences in DON levels or carry-over rates were noticed between the two tested breeds.

These results show that very low levels of DON were transferred into eggs and indicate that although eggs could contribute to human exposure to DON, the levels are very low and insignificant.

The full study has been published in the [Archives of Animal Nutrition](#).

by Emmy Koeleman

British documentary accolades poultry as ‘greenest meat’

A BBC documentary has examined the environmental impact of livestock farming and found poultry to be the most green meat, but recommended consumers cut back on their total meat consumption.



The '[Horizon](#)' show, hosted by Dr Michael Mosley, first examined the impact of meat consumption on human health, before turning attention to the environmental consequences of producing livestock.

Dr Mosley's journey took him to America where pasture-raised beef was compared with the feed lot system that has become endemic in the country.

Following this, a visit was paid to Norfolk broiler farmer Nigel Joice to tour his site and a 58,000 bird shed. Dr Mosley said he was "surprised" at the lack of smell and how "settled and contented" the birds were.

Joice replied: "People expect them to be running up the walls, but it's part and parcel of our job to keep them in a calm and relaxed state."

He concluded that, in terms of environmental impact, poultry was the best protein.

The programme then asked a lifecycle expert, Dr Tara Garnett of Oxford University about the cost to the environment of rearing different types of livestock, when accounting for every energy input. Dr Garnett suggested poultry was "the greenest meat you can buy", and added that indoor-reared birds had a lower footprint than their free-range counterparts.

She did suggest, however, that the growth of livestock production was "inherently unsustainable" in its current form.

Ultimately, poultry meat lost out to mussels as the most efficient protein on the programme, the only input in their growth being the rope hung in the sea for three years for them to live on and the boat fuel required to fetch them.

From Poultry World / Jake Davies

Why did the egg go to school?

To get 'egg-u-cated'!



Are your birds worm free?

Don't forget

Flubenvet TRADEMARK

The Only Licensed Poultry Wormer

For further information please contact:
Janssen Animal Health, PO Box 79, Saunderton, High Wycombe, Bucks HP14 4HJ
Tel: 01494 567555 Fax: 01494 567556
E-mail: ahealth@jacgb.jnj.com

Contact: Philip Macdonald
Tel: 0191 253 7329
Mobile: 07748 180808

Flubenvet contains Flubendazole ©JAH/02/03

JANSSEN
ANIMAL HEALTH