

Eggs! From the farm to you.

all
about
eggs

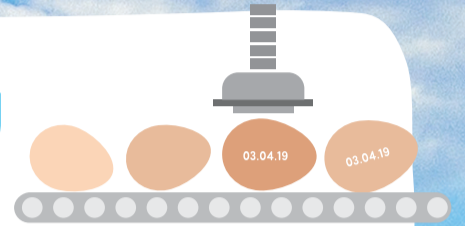
1 Farm

Chickens lay eggs on farms ready for collection.



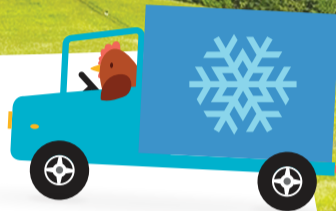
6 Stamping

Eggs are stamped with a unique code identifying the farm they came from.



2 Delivery

The eggs are taken to the grading floor in a special cold truck, which keeps them fresh.



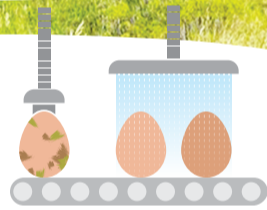
7 Grading

Eggs are sorted into different sizes.



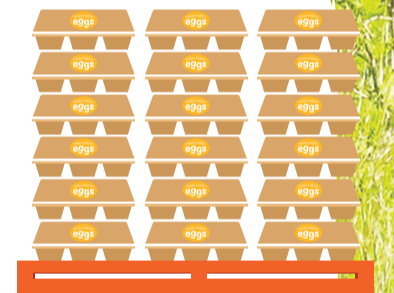
3 Cleaning

Before packaging, eggs are put onto a conveyor belt. Very dirty eggs are removed, and the rest, cleaned and sanitised.



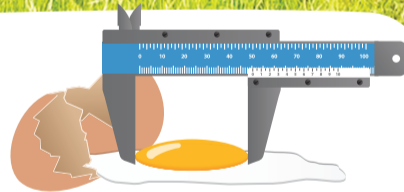
8 Packing

The eggs are then placed into cartons and a 'best before' date is applied.



4 Testing

Sample eggs are broken on a level surface to be measured. If they do not meet quality standards, they are rejected.



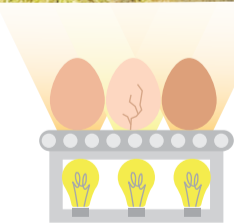
9 Distribution

Packed eggs are kept in cool storage (about 15°C) before being picked up and taken to the shops, then to your home.



5 Candling

Eggs are passed over a strong light to see inside and check for quality. Inferior eggs are rejected.



10 Eating

Cooking with eggs is fun and healthy, as all the important nutrients they contain help you to grow throughout your life.



Learn more www.allabouteggs.com.au

Australian
eggs