

— CRACKING THE EGG CODE —

Laid by hens not housed in enclosures. Hens roam in a building, room or open area that includes nest space and perches.

Laid by hens in enclosures that also serve as nesting space.

Laid by hens who roam and forage on a maintained pasture area. The USDA does not recognize a labeling definition for pastured eggs as no standards are established.

Laid by hens in enclosures that include perch space, dust bathing or scratch areas and nest space.

Laid by cage-free or free-range hens raised on certified organic feed and have access to the outdoors. The feed is grown without most synthetic pesticides, fungicides, herbicides or fertilizers and 100% of the agricultural ingredients must be certified organic.

CONVENTIONAL

CAGE-FREE

PASTURE RAISED

ENRICHED COLONY

CERTIFIED ORGANIC

BROWN

FREE-RANGE

PASTEURIZED

OMEGA-3 ENRICHED

VEGETARIAN FED

The color of the egg shell has nothing to do with the egg's nutritional value, quality or flavor. Hens with white feathers and white ear lobes lay white eggs; hens with red feathers and red ear lobes lay brown eggs

Laid by hens not housed in enclosures and with access to the outdoors. In addition to eating grains, these hens may forage for wild plants and insects.

Eggs heated to a temperature just below the coagulation point to destroy pathogens.

Laid by hens fed a special diet rich in omega-3s. These eggs provide more omega-3 fatty acids, from 100 mg to over 600 mg per egg.

Laid by hens fed a vegetarian diet.

COMMON TERMS ON EGG CARTONS



INDICATES EGGS HAVE COME FROM FACILITIES THAT MEET PRECISE, OBJECTIVE STANDARDS FOR FARM ANIMAL TREATMENT ACCORDING TO THE HUMANE FARM ANIMAL CARE ORGANIZATION.



INDICATES EGGS ORIGINATE FROM FARMS DEDICATED TO FOLLOWING RESPONSIBLE, SCIENCE-BASED FARMING METHODS DESIGNED TO ENSURE OPTIMAL HEN WELFARE.



THIS VOLUNTARY PROGRAM PROVIDES A NATIONAL GRADING SERVICE BASED ON OFFICIAL U.S. STANDARDS, GRADES AND WEIGHT CLASSES FOR SHELL EGGS.



INDICATES FARMS HAVE PASSED A 3RD PARTY AUDIT/CERTIFICATION PROGRAM FROM THE AMERICAN HUMANE ASSOCIATION SUPPORTING THE HUMANE TREATMENT OF ANIMALS.



VERIFIES THAT THE FARM OR HANDLING FACILITY LOCATED ANYWHERE IN THE WORLD COMPLIES WITH THE USDA ORGANIC REGULATIONS.



ACCORDING TO THE USDA, EGGS IN THEIR SHELLS ARE NOT A GENETICALLY MODIFIED (GM) FOOD. SCIENTIFIC RESEARCH ALSO HAS CONFIRMED THAT NONE OF THE GENETICALLY ENGINEERED MATERIALS THAT MAY APPEAR IN SOME HEN FEED ARE PASSED INTO THE EGG.



IN GENERAL EGGS ARE ANTIBIOTIC-FREE BECAUSE ANTIBIOTICS ARE NOT USED ON A CONTINUOUS BASIS IN THE EGG INDUSTRY. WHILE ANTIBIOTICS MAY BE USED FOR HEN HEALTH IN ACCORDANCE TO FOOD AND DRUG ADMINISTRATION (FDA) REGULATIONS, THE PROBABILITY OF ANTIBIOTIC RESIDUE BEING PRESENT IN EGGS IS EXTREMELY LOW BECAUSE HENS BEING TREATED FOR SICKNESS RARELY PRODUCE EGGS AND/OR THEIR EGG PRODUCTION IS LIKELY TO SEVERELY DECREASE.



NO HORMONES ARE EVER GIVEN TO EGG LAYING HENS. ALL EGGS PRODUCED IN THE U.S. ARE ALL-NATURAL AND DO NOT CONTAIN ADDED HORMONES.

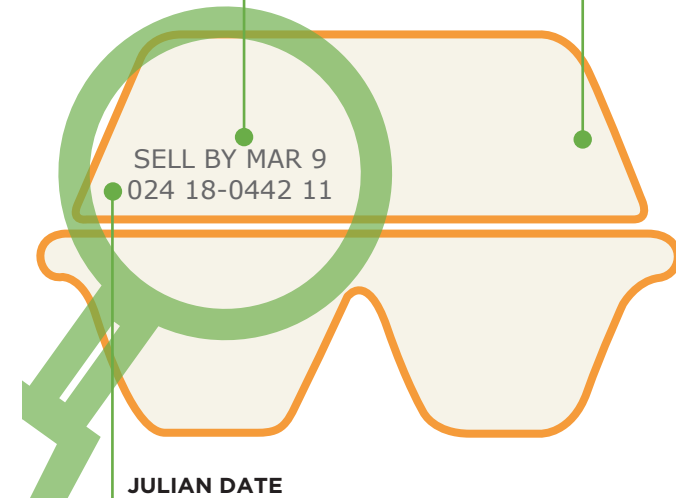
GATHERING A FRESH PERSPECTIVE

FRESH FROM THE FARM

Most eggs leave the farm within 24-36 hours after being laid to ensure eggs are as fresh as possible when they get to your local store.

EXPIRATION OR SELL BY DATE

Included on some egg cartons ensuring eggs aren't kept on shelves past a certain date. However, eggs can be safely eaten 2-3 weeks beyond the expiration date.



JULIAN DATE

Starting with January 1 as 001 and ending with December 31 as 365, this number system may be used on some egg cartons to track the day the eggs are packed. Eggs can be stored in their cartons in the refrigerator for four to five weeks beyond this date.

