

Meet Karen.



She looks after a lot of chickens. She is part of the Glenrath Farms team, which is a family owned business, producing over a million eggs a day.

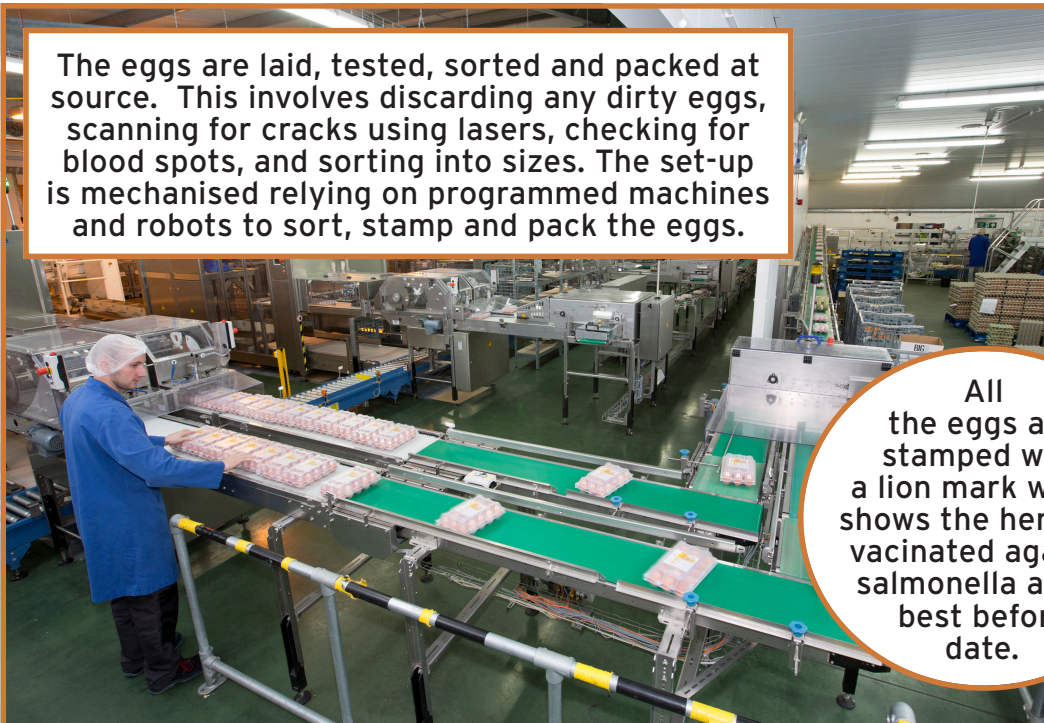
Glenrath produce Free Range, Organic, Barn and Enriched Colony eggs, all of which are compliant with UK and EU assurance schemes including Lion Quality, British Retail Consortium (BRC) and Freedom Food.



Karen and her family have created a portfolio of brands including Cage Free, Big and Scottish, Glenrath Eggs, Kitty Campbell's Free Range Eggs and Glenrath Double Yolkers.

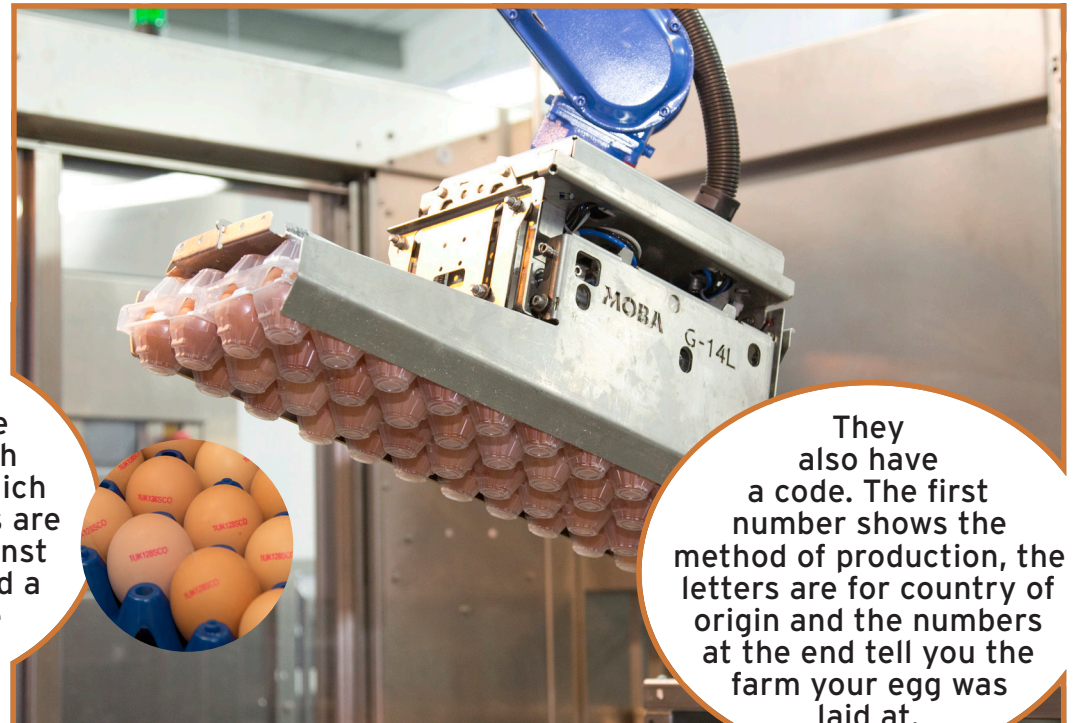


They also produce and package eggs for the leading UK supermarkets.



The eggs are laid, tested, sorted and packed at source. This involves discarding any dirty eggs, scanning for cracks using lasers, checking for blood spots, and sorting into sizes. The set-up is mechanised relying on programmed machines and robots to sort, stamp and pack the eggs.

All the eggs are stamped with a lion mark which shows the hens are vaccinated against salmonella and a best before date.



They also have a code. The first number shows the method of production, the letters are for country of origin and the numbers at the end tell you the farm your egg was laid at.

QUESTION TIME!

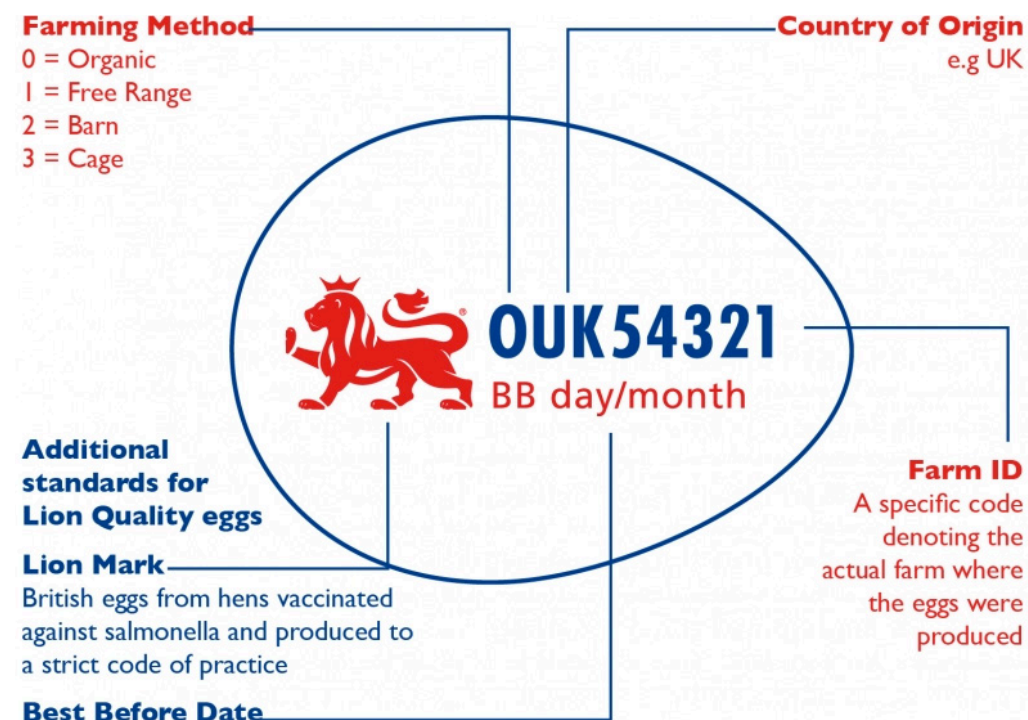
Read about Karen, Glenrath Farm and how they produce their eggs then have a go at answering the following questions:

1. List the types of eggs Karen produces on her farm and explain the different systems the chickens are kept in.

2. What does a lion mark on an egg tell you?



3. Here are the codes that you find on eggs and what they mean:



What type of farming method produced the egg with the following code: 1UK122SCO?