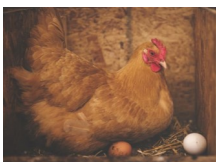




# The Egg's Path to the Plate

Follow the path to the plate and label the stops along the way!

- |                          |                                    |             |
|--------------------------|------------------------------------|-------------|
| 1. Laying                | 4. Candling                        | 7. Shipping |
| 2. Collection            | 5. Grading, Sorting, and Packaging | 8. Selling  |
| 3. Washing and Treatment | 6. Cooling                         | 9. Plate    |



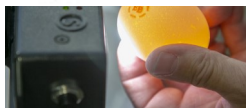
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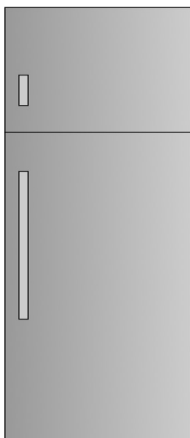
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# The Egg's Path to the Plate Step by Step!

## Step 1: Laying

The hen lays the egg.

## Step 2: Collection

Next the egg is collected. In a large hen house this is done automatically by a conveyor belt, backyard chicken eggs are collected by hand.

## Step 3: Washing and Treatment

The egg is washed to ensure it's clean and then treated with a colorless, odorless oil to seal the pores

## Step 4: Candling

The egg is candled with a bright light to check for cracks or other defects.

## Step 5: Grading, Sorting, and Packaging

The egg is graded by its appearance and sorted by its size before being packaged with other similar eggs

## Step 6: Cooling

The eggs are then cooled to 45°. This helps keep the eggs fresh while they make their way to your home.

## Step 7: Shipping

The eggs are shipped to the store, in a refrigerated truck.

## Step 8: Selling

The eggs are then put on the shelf ready to be sold.

## Step 9: Plate

The egg is taken home by a consumer to be used on a plate.

