

Is a '**free range**' egg what you **think** it is?

You may not **think** too much about the way that the eggs you buy are produced – even if you normally buy '**free range**'.

But please consider what you **think** you are buying!

Do you think the hens are not de-beaked?

Do you think that the hens are roaming over pasture all day?

Do you think the hens are kept in small flocks?

Do you think the eggs are laid in nestboxes with woodshavings or other nesting materials?

Do you think the eggs are collected by hand or is an automatic collection system OK?

Do you think your egg seller knows about safe food handling and has a food safety program in place?

Do you think there is a national system to ensure that your idea of '**free range**' is the same as the industry's.

freeranger eggs

Taste the Difference

Talk to us freeranger@dcsi.net.au

www.freeranger.com.au