



Canada's

Agriculture, Food and Beverage INDUSTRY

Canada's Egg Industry

... at a glance

In 2006, an average of 25.9 million hens produced all types of eggs in Canada. Out of the total, an average national hen inventory of 19.4 million produced about 536.6 million dozens of eggs for human consumption.

In 2006, there were 1,053 registered egg farms in Canada, generating \$560.5 million in total farm cash receipts.



Ontario had 37.5% of the federal egg quota allocation in Canada while Quebec was second with 18.1%. The western provinces and the North West Territories had a combined egg production quota allocation of 36.6% while the eastern provinces had a combined production of 7.8%.

The average Canadian flock size was 18,368 hens, but Canadian egg farms can range from a few hundred to more than 400,000 hens. The average laying hen produces about 300 eggs per year (25 dozens).

The most popular breed of chicken for egg production in Canada is the White Leghorn. Canadian farmers also raise Rhode Island Reds.

Today, about 70% of Canada's total egg production is sold for the table market while the remaining 30% is used in the manufacturing of value-added food and other products (liquid, frozen or dried eggs form). These supplies are supplemented by imports that are controlled by a tariff rate quota (TRQ) of 21.37 million equivalent dozen of egg and egg products. This TRQ is the access level to imported eggs on the Canadian market under the World Trade Organization international trade obligations.

In 2006, there were 276 federally registered egg grading stations and 18 federally registered processing egg establishments in Canada.

Canada's egg industry operates under an orderly marketing policy framework called supply management that is designed to encourage production of a sufficient volume of eggs to meet market needs.

Canadian Food Inspection Agency inspectors across Canada monitor operations and take random food samples from egg grading and egg processing stations for laboratory analysis to verify compliance with food safety regulations and product standards. In addition, the Canadian Egg Marketing Agency and its provincial-territorial partners have put in place a Hazard Analysis Critical Control Points (HACCP-based) "Start Clean-Stay CleanTM" program which is a code of farm management practice designed for the production of high quality, clean eggs that



complies with internationally recognized safety standards.

... in detail

Because of changing dietary habits, annual total egg consumption in Canada has dropped from 23 dozen per person in 1960 to 14.4 dozen in 1995. However, in the past few years, mainly due to the processing egg sector increasing demand, egg consumption has increased and in 2006, it reached 15.6 dozens per person. Since 1995, the process egg per capita consumption increased by 52%.

Egg processing includes the production of whole egg, albumen and egg yolks in frozen, dried or liquid form but also omelettes.

Processed eggs are sold at retail, to hotels, restaurants and institutions, are sold to further processors for the manufacturing of food (e.g., bakery products, mayonnaise, noodles, etc.) and speciality items such as shampoo, pet food and adhesives. Processed eggs are also exported. In 2006, Canada exported for 26.8 million dollars of processed eggs. Canada only exported for a little less than 200 thousand dollars of fresh/preserved/cooked shell eggs. Canada imported for 28.7 million dollars of eggs and egg products.

Important biochemicals are also derived from eggs, including avidin and ovomucoid, two highly purified proteins used in various tests for drugs such as cocaine and marijuana in blood and urine. In addition, ovalbumin and conalbumin are used in geriatric feeding formulas.

Over the years, a combination of research, innovation, regulation, equipment and technology have guided the development of the egg processing industry in Canada. Canadian egg products are now recognized internationally for their superior quality.

The Canadian poultry industry has developed a code of practice for handling poultry. It sets out recommendations for a wide range of humane production practices from handling chicks to housing hens.

Getting the eggs and processed eggs from the producer to the grocery store requires coordination and cooperation among producers, egg graders, processors, provincial and federal governments, inspectors, distributors and retailers. The Canadian Egg Marketing Agency (CEMA), the Canadian Poultry and Egg Processor's Council (CPEPC), the National Farm Products Council (NFPC), Agriculture and Agri-Food Canada and the Canadian Food Inspection Agency (CFIA) play a key role, helping to ensure that the Canadian egg industry remains strong and dynamic. of the Canadian egg industry.

For More Detailed Information

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Other Links

Canadian Egg Marketing Agency
www.canadaegg.ca

Canadian Poultry and Egg Processors
Council
www.cpepc.ca

Further information on products, suppliers and investment opportunities in the Canadian agri-food industry is available on the Agri-Food Trade Service Web site at: www.ats.agr.gc.ca



Quality is in our **nature**

Canada's food and agricultural products reflect our dedication to excellence, and our deep commitment to safety, quality, environmental responsibility, innovation and service.

In every facet of our industry, we seek to earn the trust of our customers by answering their needs and exceeding their expectations. Those values along with our belief in building strong relationships, have given Canadian agriculture and food products an international reputation for excellence. Customers around the world know that they can trust the goodness of Canada.



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