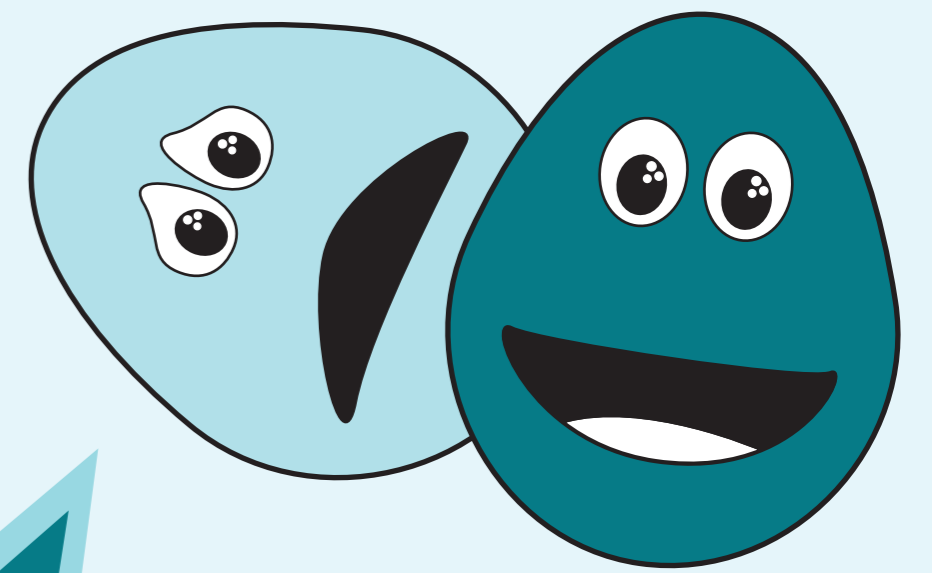


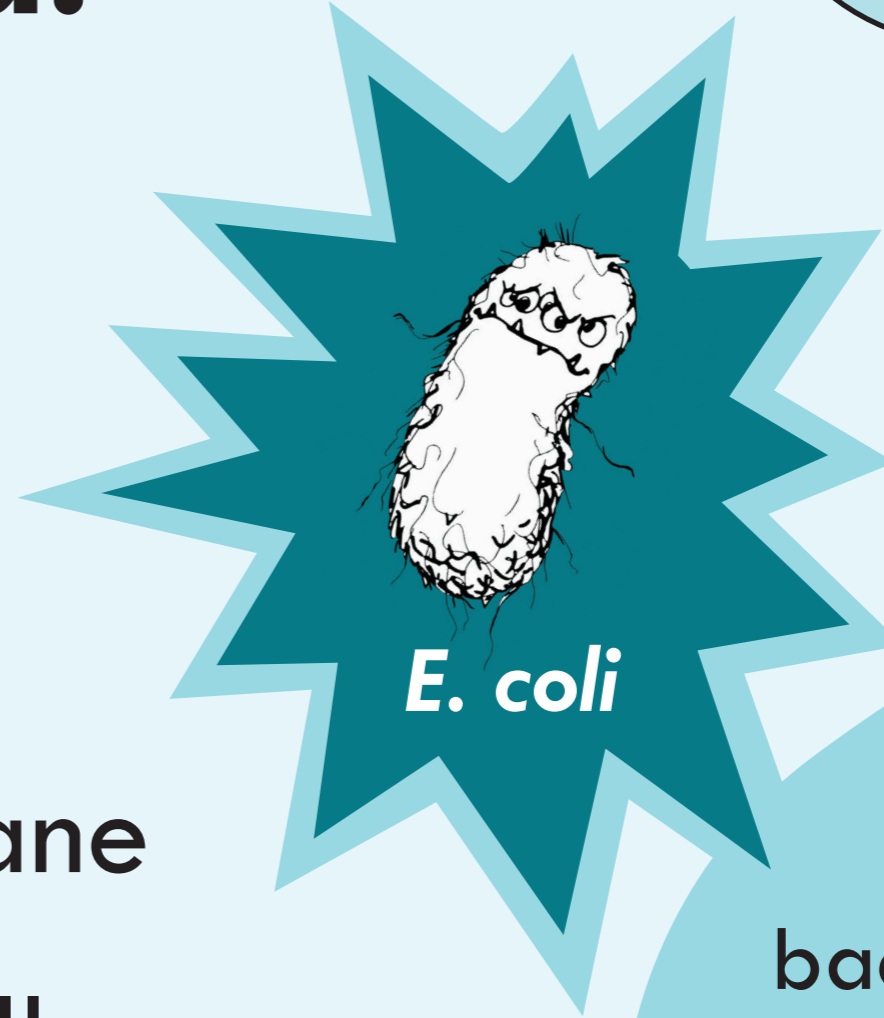
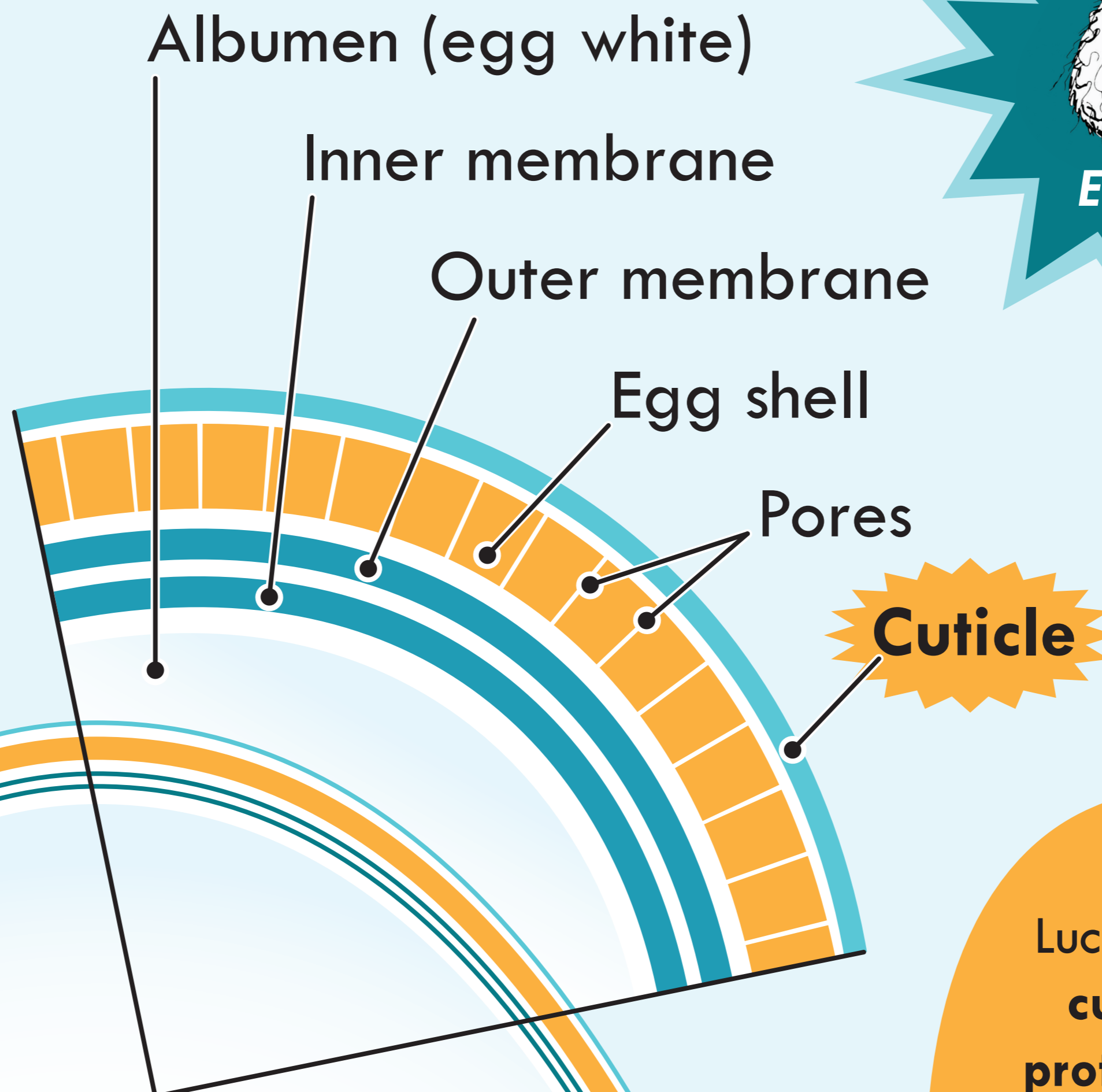
What makes a good egg?

One that's safe from bacteria!



Did you know?

Eggshells have tiny holes called pores that let air inside the egg, providing oxygen for the growing chick.



BUT this means that bacteria like *E. coli* could get inside too, making the chick ill or the egg unsafe to eat.

Luckily, the egg's **cuticle** is there to **protect** the egg **against bacterial invaders**.

It acts as a **barrier** to stop bacteria getting through (like clingfilm) and its surface is **naturally antibacterial**, so the bacteria don't like to sit on it.



Hens add the cuticle around the eggshell when they lay their eggs, but some hens do this better than others. We measure cuticle quality so we can breed hens that make better cuticles...

...and a better cuticle means safer eggs!