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Egg Supply Rebounds to Normal Market Levels *Egg Industry Supply Surges to Pre-AI Levels, Stabilizes Prices*

Park Ridge, IL (October 4, 2016)—The egg supply has completely recovered from the impact it suffered due to the avian influenza (AI) outbreak in 2015, surprising industry analysts. Initial forecasts had predicted an 18-month timeline for flocks and supply to return to pre-AI levels, yet producers have achieved this goal in one year's time. Prices for both shell eggs and egg ingredients reflect this abundant supply. In fact according to industry analyst, Rick Brown, senior vice president, Urner Barry, whole egg prices are at a 10-year low.

New biosecurity safeguards and measures will help ensure the protection of a healthy and viable egg industry. Affected farms worked diligently to meet the stringent cleaning and disinfection regulations defined by the USDA Animal and Plant Health Inspection Service before repopulating.

“With information gleaned from last year's historic outbreak of avian influenza, the industry and individual producers have instituted policies and practices designed to stabilize the egg supply now and in the future,” said John Howeth, senior vice president, foodservice and egg product marketing of the American Egg Board.

Moving forward manufacturers can count on an ample supply of the complete range of egg ingredients, which is especially important heading into the fall and holiday baking season,” said Howeth. “And companies can rely upon the egg industry for safe ingredients. All further processed egg products designed for use as ingredients are pasteurized. The safety record has remained unbroken for more than 40 years, without a single recorded instance of salmonellosis linked to further processed, pasteurized egg products.”

Eggs contribute unique and exceptional functional performance within multiple applications, supplying 20-plus functional properties including aeration, emulsification, whipping, binding and much more. These functional properties contribute to product texture, form, appearance, taste and even shelf life.

The American Egg Board recently posted a new, searchable online version of the Egg Product Buyers' Guide. The intuitive system is searchable by company, product type

or distribution region, designed to help companies find the best source for the specific type of egg product needed. For more information, visit aeb.org/food-manufacturers/where-to-buy-egg-products.

About the American Egg Board (AEB)

Through AEB, U.S. egg producers come together, in accordance with statutory authority, to establish, finance and execute coordinated programs, on research, education and promotion—all geared to drive demand for eggs and egg products. AEB and all program activities are funded by U.S. egg producers, subject to USDA approval. Visit www.aeb.org for more information.