

“The food world has its latest
have-to-have it product:
The cage-free egg.”

- *The New York Times*



THE HUMANE SOCIETY
OF THE UNITED STATES

Most of America's 280 million egg-laying hens are confined in cages so small they can't even spread their wings. Virtually immobilized for their entire lives, they can't perform many of their most important natural behaviors, resulting in extremely poor welfare. Each hen has less space than a sheet of paper on which to spend her entire two-year life. Because of animal welfare reasons, along with the food safety and environmental risks that cage hen operations pose, many consumers, companies, and new laws favor switching to cage-free egg production.



Corporate Policies

Unilever (Hellmann's and other brands) is switching to 100% cage-free eggs.

Wal-Mart and **Costco's** private brand eggs are 100% cage-free.

Burger King, Kraft, Denny's, Sara Lee, Sonic, Quiznos, Compass Group, and Starbucks are just a few of the major American food companies that are now using cage-free eggs.

The Sustainable Endowments Institute reported that 64% of universities use cage-free eggs. Culinary schools like **Le Cordon Bleu, International Culinary Schools at the Art Institutes, and New England Culinary Institute** now use cage-free eggs.

AMTRAK
Arby's
Au Bon Pain
Barilla
Burger King
Carl's Jr.
Carnival Cruise Lines
Cheesecake Factory
ConAgra
Cracker Barrel
Delta Air Lines
Denny's
General Mills
Golden Corral
Hardee's
IHOP
Kraft Foods
Krispy Kreme Doughnuts

McDonald's
Norwegian Cruise Lines
Pepperidge Farm
Red Robin
Royal Caribbean Cruise Lines
Sara Lee
Sonic
Starbucks
Subway
Quiznos
Virgin America
Wendy's
Whataburger



“We look forward to working with our suppliers to ensure that we . . . eventually only use cage free eggs.”

- *Subway*



Public Sentiment & Legislation



The egg industry trade organization and HSUS have introduced federal legislation to ban the sale and production of all eggs from battery caged hens. California and Michigan have already passed laws to phase out the confinement of hens in battery cages, with California also passing a law to require that all whole eggs sold statewide be battery cage-free by 2015.

A study by the food industry consulting firm Technomic found that animal welfare is the third most-important social issue to American restaurant patrons.

As Cardinal, Pope Benedict XVI wrote that hens living “so packed together that they become just caricatures of birds...contradicts the relationship of mutuality that comes across in the Bible.”

TIME magazine, *The New York Times*, *ABC News*, *Oprah*, and numerous other mainstream media outlets have criticized the extreme confinement of farm animals.



CAGE-FREE EGGS: Better for Hens and for Consumers

The prestigious Pew Commission on Industrial Farm Animal Production (which included the Pew Charitable Trusts, Johns Hopkins School of Public Health and a former U.S. Secretary of Agriculture) concluded that cages for laying hens should be eliminated.

In one scientific study that ranked 22 different methods of housing egg-laying hens in terms of animal welfare, battery cages ranked 0.0 out of 10. Typical U.S. cage-free egg production systems ranked significantly higher (around 5.9).

All 16 studies published comparing *Salmonella* contamination in cage and cage-free egg operations since 2005 found higher rates of *Salmonella* in the cage facilities in the last 5 years. The only two studies ever published comparing risk at the consumer level both tied increase *Salmonella* risk to cage egg consumption.



CAGES
VS
CAGE-FREE



“**Salmonella thrives in cage housing.**”

- *World Poultry* (2010 headline)



THE HUMANE SOCIETY
OF THE UNITED STATES