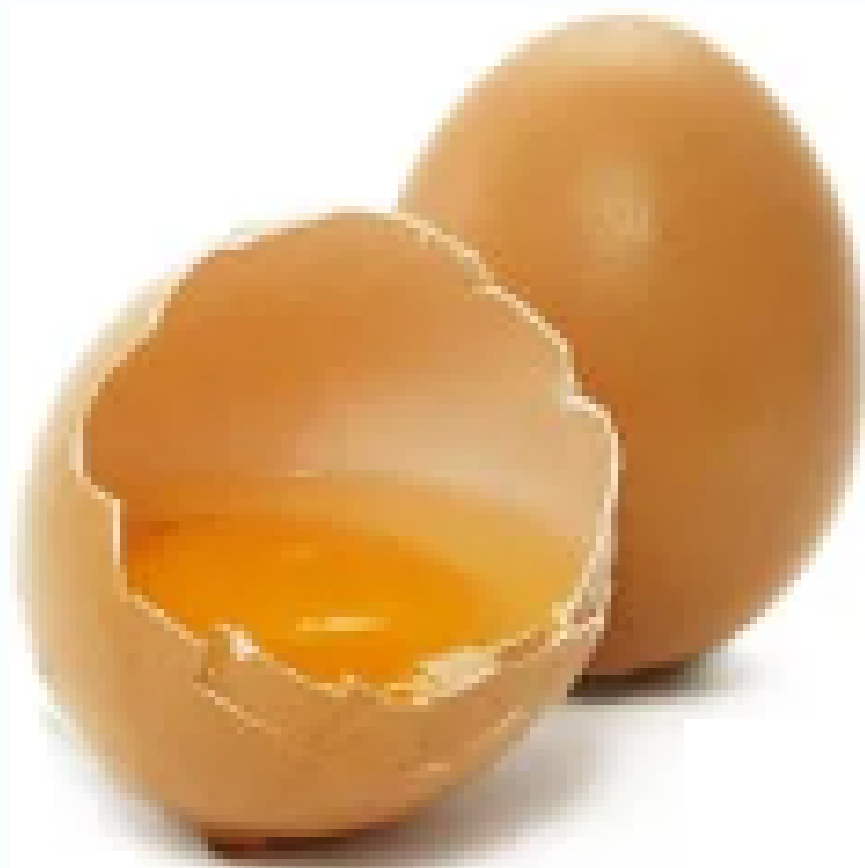


**The healthier I eat  
the better I learn**

# **EGG BIO FARM**

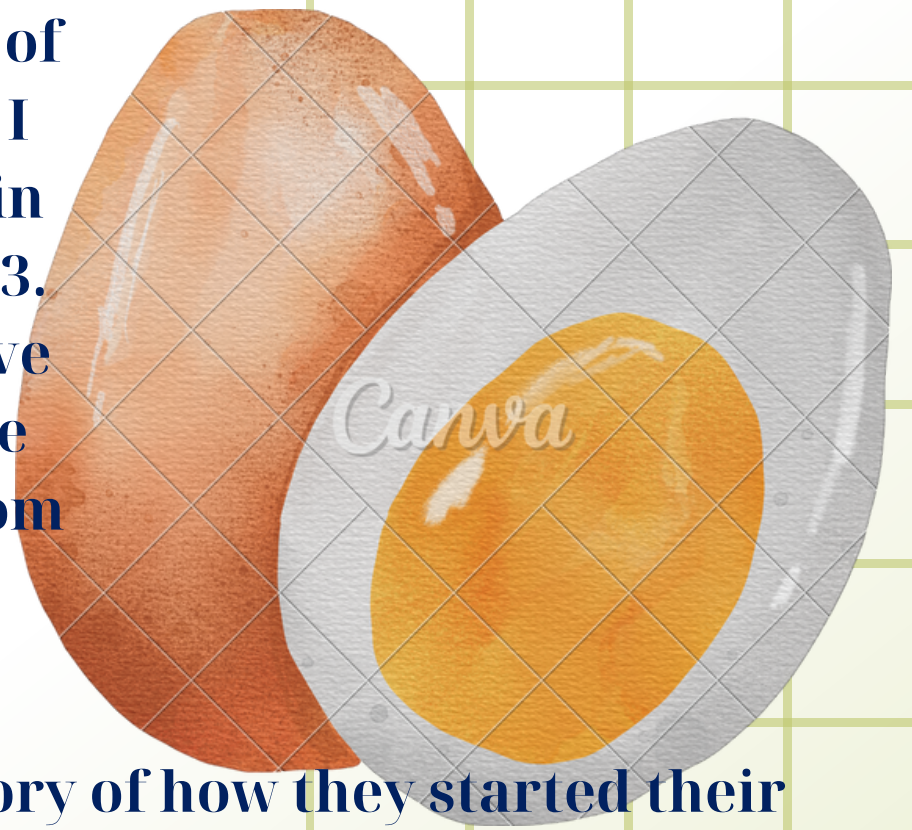
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**ERASMUS+**



**Teachers from our school accompanied us of the Erasmus + programme "The healthier I eat, the better I learn" to the egg bio farm in Askas village, in Pitsilia area on 6 June 2023. It was an excellent experience us to observe the process of the egg production from the very beginning to the time we buy them from the market.**

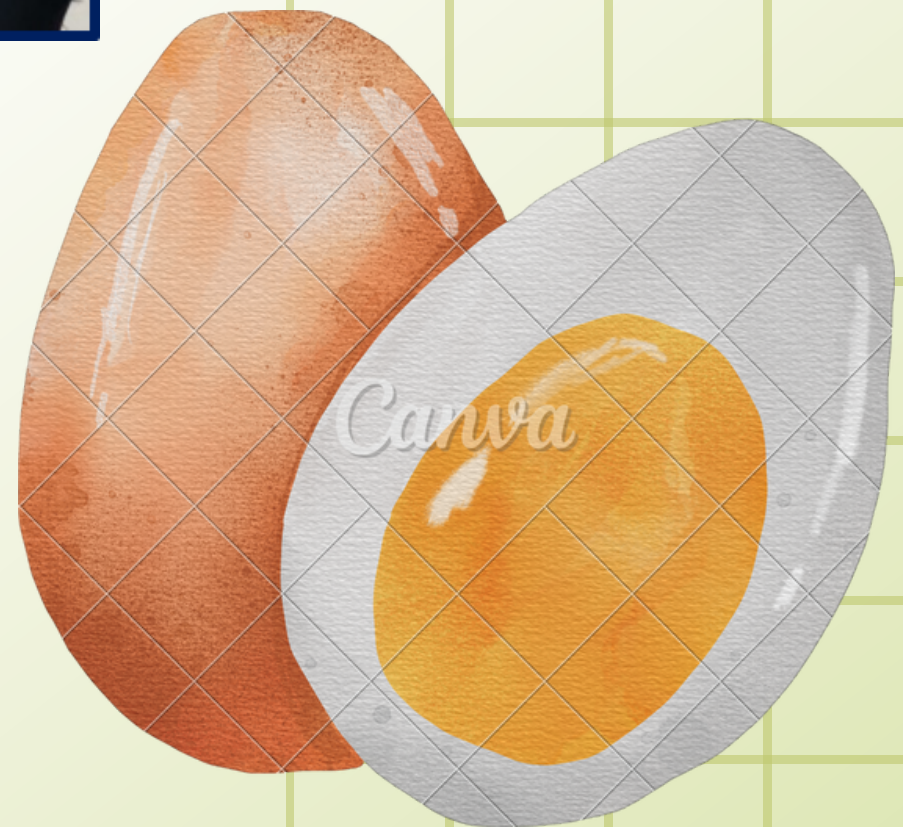
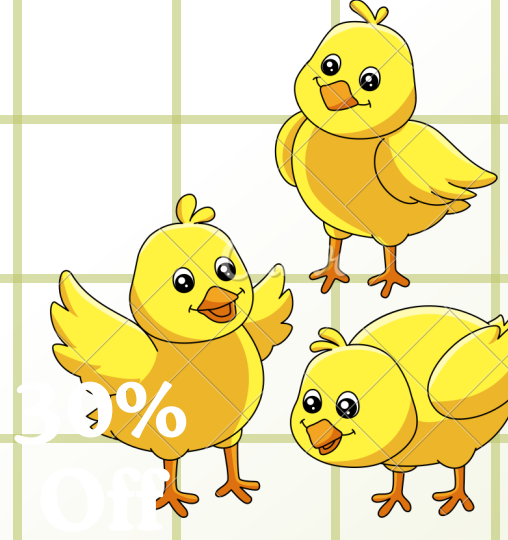
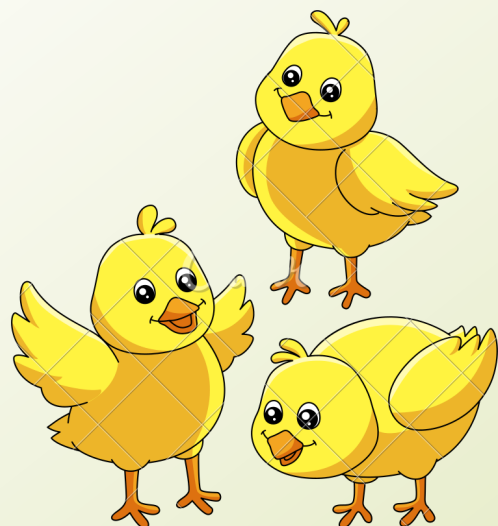


**The owners of the farm told us the story of how they started their business back in the 80's. They began running a small family farm which throughout the years became a very big business with thousands of hens. They then decided to build their house on the farm in order not to spend time to go from their house to the farm. Moreover, this helped them not to waste no time when an accident occurred on the farm.**



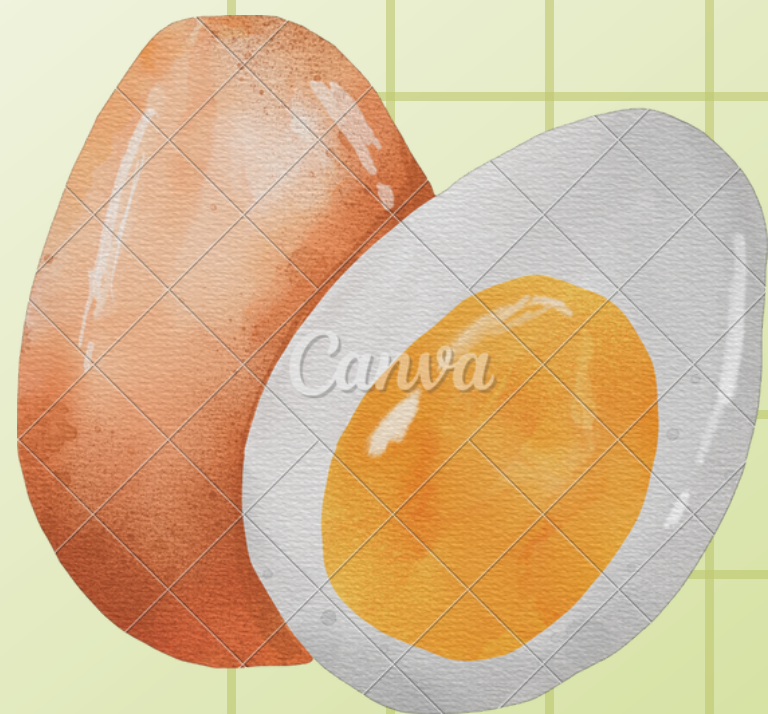


**They feed the hens with seeds of corn, soya beans, oats and all the necessary nutrition for the welfare of the hens. They then use their mill to blend the right amount of seeds together.**



**They do not give the hens ready mixed food from the market, as they know that this is adulterated. Hens are not in cages but they move around in their special barracks depending on their age they are. Their living conditions are very satisfactory as the business is under the European standards.**

**Eggs are kept in a room with a stable temperature, separated into groups according to their size and are put into special boxes of six, twelve or thirty. Then they are ready to be sold on the market.**



**We were very satisfied with this visit; we asked the owners many questions because we were interested in learning as much as we could.**

**Before we left, the family offered us fresh juice, homemade cakes and eggs. All of us felt happy.**

