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EGGS NEED TO BE REFRIGERATED

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Recently, the Food and Drug Administration (FDA) has added eggs to the potentially hazardous food list. Eggs now join other animal produced foods, including milk, beef, and pork as potentially hazardous foods.

This is not necessarily a bad list to be on. Foods on this list requires refrigeration in order to reduce bacteria growth, and thus reduce the risk of people becoming ill after eating these foods.

All foods on this list must have an internal temperature of 45 degrees F before the food may be sold or prepared for the consumer. Pennsylvania Department of Agriculture has indicated they would begin enforcing this temperature

requirement on January 1, 1991 for all eggs sold in Pennsylvania.

What does this mean for the egg producer? If the egg producer is selling directly to consumers, then he should sell the eggs under refrigeration and the eggs must have an internal temperature of 45 degrees F. Otherwise, the egg producer might be required by his egg marketer to reduce the temperature of his farm egg storage in order to reduce bacterial growth and assist the egg industry in meeting the 45 degrees F internal temperature.

Why do eggs need to be refrigerated? Eggs are a perishable food. Refrigeration helps to maintain quality while reducing bacterial growth. The recent increase in Salmonella enteritidis (SE) cases in humans involving eggs has made people aware of the importance of properly handling and cooking eggs.

Refrigeration is an important part of proper egg handling procedures. Recent study at the University of Minnesota demonstrates the

Days of Storage	Approximate Number of Times One (1) SE organism Multiplied When Stored at:				
	40 F	50 F	60 F	70 F	80 F
10 Days	10	1,000	10,000	50,000	100,000
20 Days	40	10,000	50,000	1,000,000	1,000,000
30 Days	30	100,000	100,000	10,000,000	500,000,000

importance of refrigeration. Eggs were inoculated with SE and incubated at different temperatures and lengths of storage. The results are the tests are shown in the following table.

This research indicates that temperatures below 50 degrees F effectively reduced the bacterial multiplication during the holding period. We know the ideal temperature for SE bacteria to grow is between 60 degrees F and 120 degrees F. Under these conditions, the bacteria will multiply by dividing in two every twenty minutes.

The following table shows how fast bacteria may reproduce under ideal moisture, food, and temperature conditions.

Time	Number of Bacteria
0 minutes	1
20 minutes	2
40 minutes	4
1 hour	8
2 hours	64
3 hours	512
4 hours	4,096
6 hours	262,144
8 hours	16,077,216

There are several things egg producers can do to lower the farm

cooler temperature. These include servicing the existing unit to make sure it is properly working, adding insulation to the cooler, reducing cooler size to actual egg storage needed, and adding additional cooling capacity.

Today farmers are producing food, not a commodity. As a result, farmers find themselves in a different business environment. The consumer is deciding the rules we must play by. Thus, farmers must take steps to ensure consumer confidence in their products.

Refrigeration is just one of several things egg producers will have to do to maintain their egg markets. The added cost will be small compared to lost consumer sales and liability lawsuits resulting from SE outbreaks.

6 Counties Targeted For Timber Project

HARRISBURG (Dauphin Co.) — Six western Pennsylvania counties have been targeted by the Pennsylvania Timber Marketing Project for development of a member-owned marketing cooperative.

The selection of Erie, Crawford, Venango, Mercer, Clarion, and Jefferson counties followed an analysis of the initial results of a survey conducted by the Pennsylvania Farmers Union (PFU) and the U.S. Department of Agri-

culture Agricultural Cooperative Service. This survey was sent to all PFU members statewide.

"Our initial results indicate a strong interest by producers in these six counties in developing a cooperative for production and marketing of high-quality timber," said Terry Pattison, chairman of the Timber Marketing Project. "The project steering committee will now be conducting a more extensive survey of woodlot owners in those six targeted counties,"

he said.

Initial survey results indicate a strong interest among producers in the areas of woodlot management, timber pricing, and marketing.

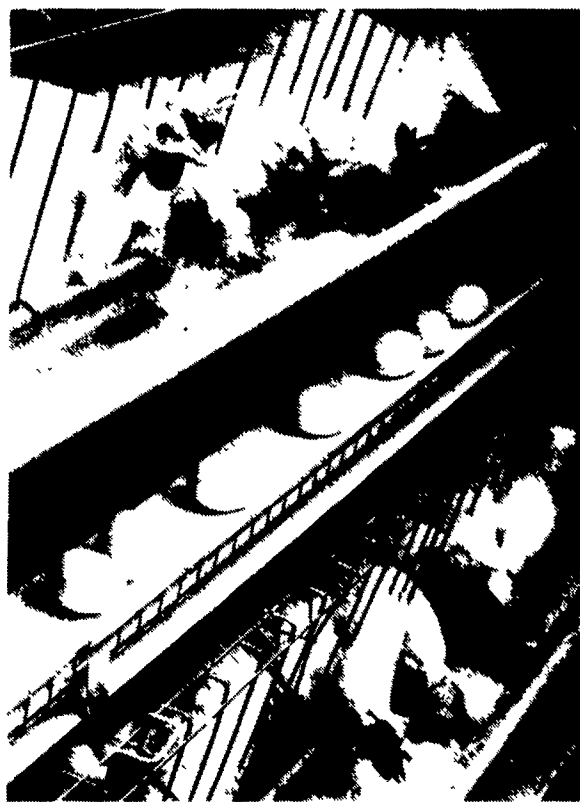
The Pennsylvania Timber Marketing Project was organized in March 1990 to explore the potential opportunities to increase the profitability to woodlot owners from the sale of their timber.

Pennsylvania has the largest hardwood resources in the United States with 15 million acres of commercial timber in the U.S. About 15 percent of Pennsylvania's private woodlands are owned by farmers.

Timber producers interested in more information about the Timber Marketing Project may call Linda Crouse at the toll-free hotline at (800) 932-4629.

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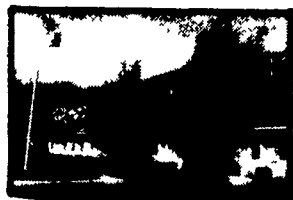


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