

Eggs are a great source of nutrients (and very tasty too!), but did you realise that nasty bacteria can also be passed from the hen into the egg when the hen produces it



Salmonella enteritidis and Salmonella typhimurium (more long names!) are just two of the strains of salmonella which are commonly associated with human food poisoning. By protecting the hen from these bacteria, it helps to protect the eggs and reduces the chances of picking up a stomach bug ourselves when we eat them. Of course, adequate cooking is also important!



So by giving Beryl's Friendly Bacteria to your hens you will help to keep your hens, your eggs, yourselves and your children healthy.

We all know that healthy children are happy and productive children!