

Little Rhody Foods, Inc. is proud to announce its decision to become certified by The United Egg Producers.

Little Rhody Foods, Inc. (LRF), owner of Little Rhody Natural Eggs, will be seeking certification by the United Egg Producers (UEP). Over the course of the next year and a half, Little Rhody Foods, Inc. will be completing copious research with the hope of putting forth efforts and practices that will conform to the standards and policies of UEP certification. Included in this research is a review of acceptable induced molting practices.

During this comprehensive process, research on alternative methods for induced molting will be explored. “Molting is a natural seasonal event in which birds substantially reduce their feed intake, cease egg production, and replace their plumage. Induced molting is a process that simulates natural molting events”, according to the American Veterinary Medical Association (www.avma.org). The AVMA also states that induced molting improves egg quality, extends the productive life of commercial chicken flocks and improves long-term flock health and performance.

A modification of the current method of induced molting will be the one of the changes Little Rhody will need to complete in order to become UEP certified. As a result, a moratorium has been placed on fasting, induced-molting of Little Rhody birds, so that research may be conducted and evaluated. Induced molting through the method of fasting has been an acceptable form of assisting the birds with their molting process, throughout the egg production industry, for decades. The molting process is closely monitored and has not caused death, illness or discomfort for the birds. However, for the next season of induced molting, non-fasting methods, such as a look at implementing a diet of lower nutrient density for the birds, will begin. Little Rhody is always looking for new and modern ways to care for their hens, as they consider the health of the hen an important priority.

As a registered member of the United Egg Producers, Little Rhody Food’s president and owner, Eli Berkowitz is excited about the prospect of becoming certified. He states, “We pride ourselves in our work as local egg farmers and strive each day to bring Rhode Islanders fresh, local eggs. With the UEP’s certification seal on our cartons, consumers will have added confidence that they are purchasing a premium product.” Little Rhody Foods, Inc. is a local producer of eggs and a distributor of local products, located in Foster, RI.

###