



Center for Food Safety statement on the use of cages in egg production

The Center for Food Safety supports legislation and corporate initiatives to end the confinement of egg-laying hens in cages. Decades of research have clearly shown that cage confinement increases the risk of *Salmonella* contamination compared to cage-free production. Cooking is not a guarantee to kill *Salmonella* since it can survive a variety of cooking methods. The fact remains that in terms of potential *Salmonella* contamination, eggs from caged hens are simply more dangerous than their cage-free counterparts.

Cage-free requirements are an important way for lawmakers and companies to protect the health of consumers from the significant public health threat of cage eggs. Since there is a strong connection between cages and pathogen contamination, adopting laws and corporate policies to end the caging of egg-laying hens results in safer food for families.

WASHINGTON D.C. OFFICE: 518 C Street, NE, Suite 200, Washington, D.C. 20002, T (202) 547-9359, F (202) 547-9429

CALIFORNIA OFFICE: 303 Sacramento St, 2nd floor, San Francisco, CA 94111, T (415) 826-2770, F (415) 826-0507

PACIFIC NORTHWEST OFFICE: 2009 NE Alberta St, Suite 207, Portland, OR 97211, T (971) 271-7372