

A chicken's life

Did you know that chickens are remarkable creatures? We have done some research on fun and interesting facts about the chicken. We have dived in all the stages of their life and created an infographic. Join us for a journey from egg to chicken!

The egg

The pores of the egg are important. The larger the pores, the bigger the chance to get a bacterial infection.

The eggshell says a lot about the quality of an egg, how many spots it has, hardness, shape, if it has any 'zits' etc.

The mass of the egg can differ because of the age, laying time and the management of the hen. Did you know that the biggest egg that was ever layed by a chicken was 163 grams?!

Eggs are laid by many different species, including birds, reptiles, amphibians, and fish, and have probably been eaten by humans for millennia. Popular choices for egg consumption are chicken, duck, roe and caviar, but by a wide margin the egg most often consumed by humans is the usually unfertilized chicken egg.

The color of yolks is determined by a hen's diet and not its breed or the freshness of the egg. Hen diets heavy in green plants, yellow corn, alfalfa and other plant material with xanthophylls pigment (a yellow-orange hue) will produce a darker yellow-orange yolk. Diets of wheat or barley produce pale yellow yolks; hens fed white cornmeal produce almost colorless yolks.

Only 1 in every 20,000 eggs might contain bacteria. At this rate, if you're an average consumer, you might encounter a contaminated egg once every 84 years.

Contaminated eggs that look clean can grow bacteria inside the shell. The bacteria will cause the egg to pop or explode (called bangers by hatchery personnel).

The chick

Because of the warm temperature that is needed for the chicks, you can see a growth of organisms in the waterpipes. To ensure animal health, organic acids can help you prevent clean pipes from getting contaminated.

Age in weeks vs temperature surrounding in degrees celcius

Week	Temperature (°C)
Week 1	30-35
Week 2	25-30
Week 3	20-25

Several methods are used to determine the sex of a day-old chick. The two main methods of sexing chicks are feather sexing and vent sexing.

After hatching, the immune system has to build up. The intestinal system needs 1-2 weeks before a balanced track develops. This whole period can be supported by using additives.

Baby chicks are very vulnerable and not blessed with great intelligence. They are easy prey for birds, cats, and other carnivores, and can drown easily. Chicks can walk, eat and squeak immediately after they have crawled out of the egg.

Chicks are descendants from the T-rex. Scientists Extracted proteins from the 68-million-year-old skeleton of a T-rex. Based on this small sample, chickens seem to show the closest relation.

The chicken

A chicken egg's eggshell is a whopping 94 percent calcium carbonate. Common calcium deficiency symptoms in layer chickens include thin, weak eggshells and even eggs laid without a shell. Always feed a well-balanced diet that's been specially formulated for their age and purpose (i.e., broiler chickens require different feed from layer hens).

A mother hen can communicate with her chicks when they are still in the egg.

The chicken (*Gallus gallus domesticus*) is a type of domesticated fowl. It is one of the most common and widespread domestic animals. The total population is more than 19 billion animals as of 2011. There are more chickens in the world than any other bird. Humans keep chickens primarily as a source of food (consuming both their meat and eggs) and, as pets.

There are more chickens on earth than humans.

Chickens have more bones in their necks than giraffes.

A hen must eat four pounds of feed to produce a dozen eggs. It takes 25 hours for an egg to be made in the hen. The most eggs laid by one hen in one day is 7.

Mycotoxins in feed can cause problems such as reduced growth, reduced egg production and quality, fertility problems and dysfunctional rumen. You can use different products to inhibit the growth of molds and yeasts and minimize the risk of mycotoxin-formation during grain storage.