

**FOR IMMEDIATE RELEASE**

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## **Penn Dining Now Serves only Certified Humane Eggs**

PHILADELPHIA – All eggs served at Penn Dining’s residential and retail locations at the University of Pennsylvania are now certified humane. To receive this certification suppliers must adhere to humane standards for the housing, beak trimming, nesting and roaming of their lay hens

“While we have been using cage-free whole eggs for some time, until recently we were unable to locate a provider for liquid cage-free eggs,” Laurie Cousart, director of Penn Dining said. “We are very pleased that we have now located suppliers for both whole and liquid eggs that are humane certified, an even higher standard than cage-free.” Liquid eggs are typically used for omelets, scrambled eggs and in recipes.

According to Cousart, there were several industry-wide challenges to providing these types of eggs to consumers. The availability had to be balanced against other important concerns – including food safety and quality control, as well as cost to consumers. In spite of the challenges, Cousart said that Aramark, Penn Dining’s food service provider, was able to find appropriate suppliers. Whole eggs served by Penn Dining are provided by Michael Foods and the liquid eggs by Sauder Eggs. Both companies have been Certified Humane by the Humane Society of the United States (HSUS).

The Certified Humane Raised and Handled Program is the only farm animal welfare and food labeling program in the U.S. dedicated to improving the welfare of farm animals from birth through slaughter.

“In recent years, consumers have become more interested in the origins of the food that they purchase,” Cousart explained, “and we have worked closely with Aramark to understand consumer preferences and to provide offerings that satisfy those preferences. We are committed to working with local providers to ensure they meet top safety and quality standards in bringing not only eggs, but other food items to consumers.”

Additional information is available at: [www.upenn.edu/dining](http://www.upenn.edu/dining).

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