Eggs

Laying
Female chickens are called hens. Hens lay eggs. It takes a day a hen to produce an lay an egg.

Collecting
The eggs are collected from the laying area by a conveyor belt or by hand on smaller farms.
How many roads has my food travelled?  
The Journey of Food

Eggs

Washing
Eggs are washed and cleaned to remove dirt and germs. They are placed in large trays and stored in cool rooms.

Grading
Each egg is carefully checked, both inside and out, at a grading centre.
Eggs

Sorting and packing
Eggs are sorted by size and packed into cardboard cartons with their large side up. They are then kept cool, awaiting transport. This helps to protect the air pocket.

Transportation
Eggs are transported in refrigerated trucks. Eggs are usually delivered to the shop 1 to 10 days after they are laid.
Eggs

For the consumer

Eggs are delivered to the supermarket and placed on display for you to purchase, take home and enjoy! Eggs can last up to 35-40 days from the grading date, this is the best before date.
Grains

Growing
The grain seed needs sunlight, fertile soil and water to grow. Farmers water the seeds and feed them with nutrients.

Planting
Farmers plant the wheat seed using large machinery that pushes the seed into the soil.
Grains

**Harvesting**
- Once the grain has grown tall and has matured it is harvested using a combine harvester.
- This harvester cuts the heads off the wheat and separates the grains from the chaff.
- It is important that the water levels have been checked prior to harvesting.
- High water content can affect the quality of the grain.

**Transportation**
The grain is transported in large trucks that have closed containers on the back to protect the grain during their journey.
Grains

Product development
Grains are purchased by companies that use the grains in their products. These products might be oils, breads, flours, etc.

Processing
The wheat is cleaned to remove any dirt and is softened by adding water, This makes it easier to process.
Grains

Processing
The flour is sent to bakeries where other ingredients are added to make bread, biscuits and cakes. Some grocery stores have their own baking equipment, where they bake their goods to sell fresh to us.
How many roads has my food travelled?  
The Journey of Food

Grains

Processing
The wheat is pressed between large rollers to break open the grains. The wheat goes through sieves to separate the different layers of the grain. To make white flour, the inner layer, endosperm, goes through more rollers to make a fine powder.

Products for purchase
Products are delivered to the supermarket for purchase.
Sugar

Planting
In hot regions, sugarcane is grown by replanting a piece of mature cane stalk, called setts. Setts are about 40cm in length.

Growing
Sugarcane needs sunlight, good soil and lots of water. Farmers look after the growing cane until it is has grown tall and ripened. It takes about 9-16 months for the sugarcane to grow.
**Sugar**

**Harvesting**
When the sugar cane stalks are ripe they are cut from the base by a large machine called a harvester. The machine crops cane into 30cm pieces, sends them through a metal tray and into a truck that drives along side the harvester. Today, cane is cut green as it is better for the environment. But in some places they still fire the cane before harvesting and the sky looks amazing.

**Harvesting 2**
Once full the cane haulout (that travels beside the harvester to collect the billets) will unload into either road transport or train transport for the mill.
Sugar

Transportation
Sugarcane must be transported to the mill within 16 hours of harvesting to ensure the cane does not lose sugar content or deteriorate.

Milling
At the mill the sugarcane is crushed and the sugar is separated from the water, impurities and plant waste.
Sugar

Refining
The sugar is washed and dissolved in hot water. Carbon dioxide and lime are added to remove impurities and it is then filtered. This pure sugar is boiled and made into raw sugar crystals.

Refining
The raw sugar has to be cleaned again and processed further to make the white sugar many of us use at home.
Sugar

Another processing step
Some of the sugar is sent to factories to be added to many of the foods we eat; including tinned fruit, lollies and sometimes even bread.

Delivery
Sugar is graded and sized before being packaged ready for sale.
Dairy

At the farm: milk production
Did you know that cows have 4 stomachs?
Grass passes through these stomachs to produce milk.
Milk is produced in the udder of the cow.

At the farm: milking
Modern dairy farms are highly technological. The cow’s teats are connected to a large milking machine that pumps the milk from the udder through hoses. This is quick and painless for the cow.
Dairy

At the farm: storage
The milk travels the hoses to pipes that lead to refrigerated vats that cool the milk quickly to 4°C.

At the farm: testing.
Before the milk is transported it is tested for quality and freshness.
Transportation
The milk is transported to the milk factory in refrigerated stainless steel tankers. These tankers ensure the milk is kept cold, fresh and clean. In these tanks the milk stays fresh, and clean.

At the factory: testing and storage
At the factory or processing plant, the milk is tested again and pumped into large refrigerated tanks called vats.
Dairy

At the factory: pasteurisation
The milk is then gently heated and cooled to make sure it is free from germs, this process is called pasteurisation. All milk sold in shops must be pasteurised.

At the factory: homogenisation
The milk is then pushed through a powerful, fine sieve. This breaks down the cream (fat) and spreads it evenly throughout the milk. This is called homogenisation.
Dairy

At the factory: pre sale storage
Milk is again stored and kept cool prior to packaging for retail sale. Some milk will have further processing to make other dairy products.

At the factory: packaging
The milk is finally packaged into bottles and cartons. Some milk is made into other dairy products like cheese, yoghurt, butter and ice-cream.
Dairy

Retail and to your plate
The packaged milk is then taken by refrigerated trucks to the shops where we can buy it and take it home.
Oranges

Planting
The orange seeds or seedlings are planted. They need full sun and warm climates.

Growing
The trees reach maturity and bear fruit. When the tree is mature, small white flowers appear among the leaves—from the white flowers fruit begins.
Oranges

Flowering
The tree will flower and these flowers will become the oranges. Not all flowers will become fruit. Flowers drop and as do an number of young oranges, this allows the tree to support the fruit that continue to grow.

Fruit development
The oranges take 5 to 18 months to develop. This period of time can be extended by 3 or 4 months to allow the fruit to ripen on the tree.
Oranges

Picking the fruit
When the oranges are large and ripe they are picked by hand. The picker twists then breaks the stalk. This ensures the oranges are not damaged.

Harvesting
Oranges are gently loaded and transported to a handling shed.
Oranges

Quality checking
Oranges are sorted according to quality and size.

Packing
The best oranges are packaged ready for transporting to the supermarket. Lower quality fruit is sent to factories to be made into juice, cordials and other products.
Oranges

For the consumer
Oranges are delivered and displayed ready for you to purchase and take home.

Processing factory
At the juice factory oranges are washed, rinsed and dried. They are then put through large and powerful juicing machines.
Oranges

At the processing factory
The fruit solids, like skin, are taken away through a tube. The juice is then sent to be pasteurised (heated and cooled to kill the germs) - sometimes, sugar and preservatives are added.

At the processing factory
The juice is then bottled and sent by large refrigerated trucks to the shops ready for us to enjoy.