

CNN



為什麼棕色的雞蛋比白色的貴? Why do brown eggs cost more than white eggs?

Many shoppers wonder why brown eggs are pricier than white ones during grocery shopping. The reason isn't about health or quality, but rather the economics of egg production. It relates to the fundamentals of agricultural economics. Keeping the hens that lay brown eggs happy and well-fed costs more.

去超市購物時都很多人有個疑惑:為什麼棕色雞蛋比白雞蛋的價格貴?答案可能和你想的不一樣:顏色不會影響蛋的營養成份,棕色的蛋也沒有更自然或更特別,而是關乎農業經濟學的本質。因為讓生棕色蛋的母雞心情愉快,並吃得飽需要花費更多。

The main difference between brown and white eggs is the color of the shell, which

depends on the hen that lays them. Both brown and white eggs have the same structure, produced by different hens.

"Basically, there is no difference between a brown egg and a white egg nutritionally. It has to do with the breed of the chicken," explained Daniel Brey, owner of Brey's Egg Farm in Jeffersonville, New York. This fourth-generation family egg farm produces over 200,000 white eggs daily.

棕色雞蛋和白色雞蛋取決於產蛋的母雞。他們的的結構都是一樣的,不同的母雞產出不同顏色的雞蛋。 「基本上,棕色雞蛋和白色雞蛋在營養上沒有區別。這 與雞的品種有關。」布雷伊雞蛋農場主人丹尼爾·布雷 對CNN解釋道。農場位於紐約州傑斐遜維爾,是第四 代家庭雞蛋農場,每天生產超過200,000個白雞蛋。

Some breeds, like the White Leghorn chicken, lay eggs with white shells, while other breeds, like the Rhode Island Red, lay eggs with brown shells. According to Brey, the cost and taste of the egg you buy—

一些品種,像白來亨雞會產下白色殼的雞蛋,而其它品種,像羅德島紅雞會產下棕色殼的雞蛋。布雷說,雞蛋的成本和味道,取決於母雞飼料的種類和數量。

In North American supermarkets, brown eggs often come with a higher price tag. "It has a lot to do with the chicken feed," Brey said. "It come to make a dozen brown eggs because the chickens that produce them tend to eat more."

第2**0**里海河 基子(1)人属系(1)有)。 生產一

打棕色雞蛋的成本更高,因為下這種雞蛋的雞往往吃得更多。」

"Eggs come in many colors, not just white and brown. Depending upon the breed, some are even blue and green," said Joan Frank, assistant program director of