



The International Egg Commission

Comisión Internacional del Huevo · Le Comité International pour les Oeufs

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February 2006

IEC News

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OIE Pasteurisation Standards
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International News

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IEC Events

IEC London 2006
- 26 – 28 March

IEC Guadalajara 2006
Annual Conference,
Mexico
- 17 – 22 September

World Egg Day
- 13 October 2006

IEC London 2006: 26th – 28th March

Register On-Line Now

NOW is the time to register for IEC London 2006.

All conference details, including programme and accommodation choices, are now available on the IEC website at:

www.internationalegg.com

To register on-line just follow the above link.

To use the on-line registration IEC members need to access the “member-only” website from the login section of www.internationalegg.com. If you do not yet have a password or you need a new password, please contact Philippa at the IEC office.

The IEC will continue to accept registrations by fax and email. For further information please contact the IEC office. Registration forms will also be sent to you by mail.

IEC London 2006 will be held in London at the Royal Horseguards Hotel between Sunday 26th and Tuesday 28th March.

David Bosshart – Headline Speaker for IEC London

"How consumers are changing the face of retailing - New challenges for retailers and suppliers" will be the subject for IEC London headline speaker - David Bosshart. David is CEO of the Gottlieb Duttweiler Institute for economic and social studies (GDI), in Zurich, Switzerland.

GDI is an independent European think tank, founded by the European Retail Pioneer Gottlieb Duttweiler (1888-1962).

The institute is specialised in trend research, strategic workshops and conferences such as the International Retail Conference (56th edition in 2006) the European Foodservice Summit and the European Consumer Trends Conference. His specialist areas are: changes in consumption patterns and society, innovation in retailing and the service industry.

Following a business education and a Ph.d. from the University of Zurich in philosophy and political theory, David has been involved in communications and marketing consulting, in retailing and in scientific research. Dr David Bosshart is the author of numerous publications and a speaker at international events in Europe, the U.S. and Asia.



IEC London 2006: Programme 26th – 28th March

Sunday 26th March

11.00 – 12.30	Office Holders Meeting	(Farmers Club Committee Rm)
13.30 – 15.00	Executive Committee Meeting	(Farmers Club Committee Rm)
15.00 – 15.30	<i>Coffee</i>	
15.30 – 17.00	Membership Committee Meeting	(Farmers Club Committee Rm)
18.00 – 19.30	Chairman's Welcoming Reception	(Farmers Club Lounge & Bar)

Monday 27th March

08.00	<i>Registration & Refreshments</i>	(Whitehall Reception Rooms)
08.30	Chairman's Welcome	(Whitehall Suite)
09.00 – 09.30	Conference Opening Speaker: David Bosshart - GDI Switzerland "How consumers are changing the face of retailing - New challenges for retailers and suppliers".	
09.30 – 10.15	"How US Retailers are Embracing the Egg Category" - Jim Wisner, USA	
10.15 – 11.00	<i>Coffee Break</i>	
11.00 – 11.30	"New Ways of Adding Value to Eggs" - Dr Geza Mezey, Hungary	
11.30 – 12.00	"Marketing Opportunities through New Media" - Mike Scott, Lighthouse UK	
12.00 – 13.45	<i>Lunch</i>	
13.45 – 15.00	Marketing Committee Meeting	(Whitehall Suite)
15.00 – 15.30	<i>Coffee Break</i>	
15.30 – 17.00	Economics and Statistics Committee Meetings	

Tuesday 28th March

08.00	<i>Arrival refreshments</i>	
08.30 – 11.45	Egg Processors International (EPI) Session:	(Whitehall Suite)
08.30 – 08.45	Welcome by the EPI Chairman, Mike Luker	
08.45 – 09.15	“Traceability of Eggs and Egg Products from the Farm to the Consumer” - Alberto Ottonello, Siemens & Alberto Sanz, Spain	
09.15 – 09.45	“Functionality of Real Egg Products Compared to Chemical Replacers” - Albert Monferrer, Spain	
09.45 – 10.30	<i>Coffee</i>	
10.30 – 11.00	Craig Morris, Deputy Administrator, US Agriculture Marketing Service	
11.00 – 11.30	“Changing Patterns in Egg Production and Trade” - Hans-Wilhelm Windhorst, Germany	
11.30 – 11.45	EPI Committee Meeting	
	Response to OIE Pasteurisation Standards	
11.45 – 12.00	IEC Guadalajara 2006 Conference Presentation, Cesar de Anda, Mexico	
12.00 – 13.30	<i>Lunch</i>	
13.30 – 14.45	Producer Committee Meeting	(Whitehall Suite)
	“Air Quality Emissions in the Egg Industry” Chad Gregory, USA	
14.45 – 15.30	<i>Coffee Break</i>	
15.30 – 17.00	International Trade Committee Meeting	
	Avian Influenza – The Current Position and The Way Forward	
	WTO - Post Hong Kong	
19.00 – 19.30	<i>Pre-Dinner drinks</i>	
19.30 – Midnight	Gladstone Library Banquet	(The Gladstone Library) (Dress: Business Suit)

The Whitehall Reception Rooms and the Whitehall Suite are on the lower (pavement) level of One Whitehall Place. The Gladstone Library is on the top level - elevator/lift button 2. Entry to the Farmers Club (3 Whitehall Court) is from the Royal Horseguards Hotel which also adjoins One Whitehall Place.

Conference Accommodation

Accommodation can now be booked at the conference hotel –The Royal Horseguards Hotel is at 2 Whitehall Court, London SW1A 2EJ. The guaranteed conference rate at the Royal Horseguards is £155 / night for a room including breakfast and local taxes. Room bookings need to be made by 27th February to secure this discounted conference rate. After this date the hotel cannot guarantee bookings. To make your reservation please contact GroupsDesk.London@Thistle.co.uk or “In-house Reservations” by telephone: +44 (0) 8703339182 (Option 1) fax: +44 (0) 20 7930 4010. Please quote block code “INTE270306” when booking.

EPI - Your Chance to Discuss OIE Pasteurisation Standards

The OIE is currently developing standards for the heat treatment of eggs to inactivate Avian Influenza. To have your input into this discussion come to the EPI meeting in London on 28th March, where this item will be on the meeting agenda.

Following a detailed consultation process with EPI members, the IEC has already submitted initial comments ahead of the February 17th deadline. Thank you to everyone who took the time to input into this process.

Avian Influenza Discussion at IEC London

How do we respond to the risk of Avian Influenza infection? This issue will be top of many people's minds when the IEC meets in London between 26th-28th March, and will be discussed both informally and as part of the formal conference programme. The key egg industry people from around the world that have dealt directly with this issue will be at the IEC London meeting. This is your chance to compare your strategy for dealing with both the physical and marketing threats posed by AI.

IEC Seeks to Formalise Links with OIE

As part of the on-going programme of strengthening links with key international bodies, the IEC is seeking a formal "Memorandum of Understanding" with the OIE (World Animal Health Body). The role that the OIE plays in relation to the international egg industry is becoming increasingly important, particularly in relation to avian influenza and animal welfare. The IEC will find out if this bid is successful after the OIE's Council meeting in Paris in May.

Member-Only Website

The member-only information continues to grow in importance and now has a **completely separate website**, laid out in the same format as the public site. The member-only website contains key information that is only available to current members of the IEC. IEC Members should continue to use their existing passwords to access the "member-only" website, from the login section of www.internationalegg.com. If you do not yet have a password or you need a new password, please contact Philippa at the IEC office.

Gladstone Library Banquet

Following last year's success the Conference Banquet will again be held on Tuesday, 28th March at 7.30 pm - Midnight in the historic Gladstone Library of the former National Liberal Club, in One Whitehall Place. Pre-dinner drinks will be served in the adjoining Reading and Writing Rooms. Further details are available on the IEC website and from the IEC office.

New IEC Members

As IEC membership continues to grow, we would like to welcome the following new members:

Dr Olatunde Agbato, Funtuna Farms / Animal Care Services - Nigeria

Masoud Mousavi, Morvarid Egg Co - Iran

Willi Maree, Highveld Egg Co-operative - South Africa

Czeslaw Abram, P.P.R.S. "BASSO" Spolka - Poland

Yoshihiko Tamagami, Taiyo Food (Tianjin) Co Ltd – China

IEC Support Group 2006 – Last two Places Available

Thank you to everyone who has again contributed to The "IEC Support Group" for 2006. If you want to take advantage of the final two places - with the opportunity to promote your company directly to delegates at IEC London 2006 - please contact Philippa at the IEC office. These final places will be allocated strictly by application date.

IEC Sponsorship 2006

If you or your company would like to support the IEC at London or Guadalajara 2006, please contact Philippa at the IEC Office: philippa@internationalegg.com. IEC will be providing a number of individual cost contribution sponsorship opportunities. Not only will this help to raise your company's profile, but it will help us provide the best events for our delegates.

International News

International Events

British Egg Conference
Sutton Coldfield, UK
22 – 23 March

6th International Symposium
on Avian Influenza
Cambridge, UK
3 – 6 April

Agri China
Beijing, PR China
11 – 12 April

Urner Barry Conference
Las Vegas, USA
30 April – 2 May

VIV Europe 2006
Utrecht, The Netherlands
16 – 18 May

VIV China 2006
Beijing, China
27 – 29 September

EuroTier 2006
Hanover, Germany
14 – 17 November

Europe

AI Fears in Europe

Current Situation

To date no Avian Influenza (AI) has been found in commercial poultry in Europe this year. However, H5 strain AI has been confirmed in wild birds in:

Austria
France
Greece
Italy
Slovenia

Europe faces a "real risk" that AI will spread as migrating birds return from Africa over the next few weeks. The AI virus has been circulating quite widely in Africa (with recent outbreaks in both Nigeria and Egypt) where migratory birds spend winter before returning to Europe in the Spring.

Precautions

Consumers should not lose sight of the facts that not only has the virus not been detected in commercial poultry, but also that cooking destroys the virus in poultry and eggs

Producers in Germany, the Netherlands and Austria have been ordered to keep free range hens indoors. Government officials in the UK have not yet taken this step but have it under constant review.

Background

Poultry, especially those kept in small backyard flocks, are the main source of the virus. "These birds usually roam freely as they scavenge for food and often mingle with wild birds or share water sources with them.

15 subtypes of influenza virus are known to infect birds, thus providing an extensive reservoir of influenza viruses potentially circulating in bird populations. To date, all outbreaks of the highly pathogenic form have been caused by influenza A viruses of subtypes H5 and H7.

Migratory waterfowl, most notably wild ducks are the natural reservoir of avian influenza viruses, and these birds are also the most resistant to infection. Domestic poultry, including chickens and turkeys, are particularly susceptible to epidemics of rapidly fatal influenza.

Of the 15 avian influenza virus subtypes, H5N1 is of particular concern for several reasons. H5N1 mutates rapidly and has a documented propensity to acquire genes from viruses infecting other animal species.

Birds that survive infection excrete virus for at least 10 days, orally and in faeces, thus facilitating further spread at live poultry markets and by migratory birds. Bird droppings may be a significant source of its spread to both people and birds. According to WHO highly pathogenic H5N1 virus can survive in bird feces for at least 35 days at low temperature (4 degrees C or 39 degrees F). At a much higher temperature (37 degrees C or 98.6 degrees F), H5N1 viruses have been shown to survive, in fecal samples, for 6 days.

EU Sets Dioxin and PCB Levels for Food and Feed

The European Commission has set maximum levels for dioxins and PCBs in food as fears grow in three EU countries, where pig and poultry feed was found to be contaminated with the family of cancer-causing chemicals. The limits will take effect from November 2006 giving food processors and other sector companies another parameter to test for when sourcing their ingredients or releasing their products to market.

Source: www.ap-foodtechnology.com

Change to Marketing Standards for Egg Labelling

At the last meeting of the Management Committee for Poultry, Meat and Eggs in 2005, the marketing standards for eggs (Commission Regulation 22958/2003) were amended with regard to the labelling of free-range eggs if the authorities impose a temporary stabling order.

The relevant Regulation 89/2006 was published in Official Journal L15 of 20 January 2006. It enters into force on the third day after its publication. In accordance with this, producers may sell the eggs for a maximum of twelve weeks as organic or free-range goods if the relevant veterinary authorities have imposed a temporary stabling order. After twelve weeks, the eggs from free-range animals have to be re-labelled.

Source: ZVE News

Africa

Nigeria Reports Africa's First Case of AI

A "highly pathogenic" strain of the H5N1 bird flu virus has been found in poultry stocks in Nigeria — the first reported case of the disease in Africa, according to the OIE (World Organization for Animal Health). Nigeria first reported an outbreak in Jaji, a village in the northern Kaduna state, and has now confirmed two further cases on farms in Kano state and one in adjoining Plateau state, according to the OIE.

AI Confirmed in Egypt

According to the OIE on 19th February, a total of 7 outbreaks of Highly Pathogenic Avian Influenza have now been reported in Egypt. The outbreaks are confirmed to be the H5N1 strain and were reported in five governorates in Egypt in the following areas: Cairo, Giza, Menia, Quena, Qualiubia, Behera and Dakahlia. These outbreaks are also being blamed for significant falls in egg consumption in Egypt. According to www.fas.usda.gov consumption of poultry meat, eggs, and grains in Egypt have fallen by 40, 30 and 25 percent, respectively.

Asia

HK Border Alert as Fifth Bird Dies of H5N1

Hong Kong put customs officers on alert and tightened surveillance to stop people smuggling birds and poultry into the city, as officials confirmed a fifth bird died of the H5N1 avian influenza. The bird was discovered in northern Hong Kong. Tests confirmed the deadly strain of the disease only in past days, the agriculture department said in a statement.

Source: www.shanghaidaily.com

India Reports First H5N1 Case in Chickens

20 February 2006: India has reported its first outbreak of the deadly H5N1 AI virus on a farm in the western state of Maharashtra where thousands of chickens have died. No incidents in humans have been reported.

Source: AFX Europe

Iraq Culls Poultry as New Avian Influenza Cases Feared

Culling teams moved through villages in northern Iraq as the country sought to contain an outbreak of avian influenza that has killed a teenage girl and is being blamed for her uncle's death. Six patients suspected of having AI are being treated in hospital, health officials said. A World Health Organization (WHO) team is in Iraq to provide expertise to hospitals in dealing with such cases.

Source: www.alertnet.org

Nutrition

Nothing Beats Eggs for Food Processors

There are a number of commercial egg alternatives available for food processors to use in their formulations that can competitively perform with similar functional properties as egg products. However, not one consistently exhibited the multifunctional attributes in all foods when compared with egg products in a study conducted by the American Egg Board and Kansas State University. Over 30 egg alternatives that either claimed to be egg replacers or ones that researchers believed might have the potential to serve as such in the manufacturing of yellow cake, mayonnaise, pasta, foams, angel food cake and French vanilla ice cream, were evaluated in “A comparative study: Functionality of egg substitutes in selected food systems”.

Source: AEB

Three Eggs a Day Okay for Healthy Elderly People

Researchers at the University of Connecticut have shown that eating three eggs a day does not raise heart disease risk factors in healthy elderly people, according to research published in the December 2005 edition of the Journal of Nutrition. The findings are important as many older people eliminate eggs from their diets for fear that they may increase their risk of heart disease. Food intake surveys by the US government have revealed that men over the age of 65 cut egg consumption by 46% and women by 29% between 1977 and 1996.

Source: Egg Nutrition Center

Food Marketing

Retailer Tesco Primed to Invade the U.S. Next Year

British grocery giant Tesco is gearing up to debut a chain of upscale convenience stores in the United States, and plans to spend nearly half a billion dollars on rolling out the American version of its multi-national Express concept. The first units are expected to open in California in 2007. Unlike American convenience stores, Express carries fresh food and a far greater variety of items in a setting reminiscent more of Starbucks than 7-Eleven. The Express rollout may be a preview of the arrival of Tesco's gigantic grocery stores, which somewhat resemble a Wal-Mart supercenter.

Source: Meating Place

UK Retailers Issue Food Supplier Guidelines

The UK's main retailer association has issued guidelines to help suppliers meet the organisation's certification standards on food safety. The British Retail Consortium (BRC) guidelines, aimed at quality and technical managers at manufacturing sites, offer practical and simplified advice on implementing the organisation's standards on foods, packaging, consumer products and non-genetically modified products. Certified plants must meet and follow the standards if they want to continue supplying the UK retail and food service markets.

In addition, retailers in other European countries have been adopting the BRC's standards for their domestic suppliers, whether or not they sell to the UK market. The 10 documents offer practical advice relating to metal detection, product recalls, low acid canning, pasteurisation, pest control, internal audits, traceability, quality measurement, complaint handling and shelf-life determination.

Source: Food and Drink Europe

Wal-Mart to Open 1,500 New Stores

Arkansas based retailer Wal-Mart plans to open more than 1,500 stores in the United States in coming years. The retailer currently operates 3,200 stores nationwide. Company Vice Chairman John Menzer said Wal-Mart was on schedule to meet an announced target of between 335 and 370 new store openings this year after opening 341 last year. That number includes Wal-Mart discount stores, supercenters with a full grocery section, smaller Neighborhood Markets and Sam's Club membership warehouses. With 1,980 locations nationwide, supercenters are the retailer's largest single group and the focus of future growth plans. Menzer did not specify a timeline for the new stores, nor did he refer to zoning and permit fights that have erupted in markets such as California, where the company has fewer locations than in its traditional bases in the South and Midwest. Wal-Mart has begun experimenting with new formats for supercenters in order to fit them into tighter urban neighborhoods. New styles would include multilevel stores and below-grade or above-store parking, approaches it has used in foreign markets such as China.

Source: Meating Place

Woolworths Confident after Good Second Quarter

Woolworths, Australia's largest food retailer, reported a 22% jump in second-quarter sales to A\$10.2 billion (US\$7.7 billion). The group's main food and liquor division saw sales increase 17%. The growth was supported by the acquisition of Foodland's New Zealand business plus 20 Australian stores, as well as a 4.2% rise in comparable-store sales (up from 3.2% in the first quarter). Chief executive Roger Corbett said that the sector would remain constrained in the second half, as consumers feel the impact of petrol inflation and a slowdown in the housing market. But he stressed that Woolworths was in a good position given its mixed portfolio and its superior supply-chain systems compared to competitors. For the full year, the company maintained its forecast of a 10-15% rise in earnings, excluding contributions from Foodland and the Taverner pubs business, also acquired last year.

Source: CIES The Food Business Forum

Delhaize Satisfied with US Performance

Belgian group Delhaize reported a 4.1% rise in 2005 sales at identical exchange rates, in line with its forecast. The retailer emphasised the 1.1% comparable-store growth at its main US division, slightly above its 0.5-1.0% target range. The underlying growth reflected an upturn at the Food Lion chain in the second half. Delhaize is aiming to maintain this US momentum in 2006 through more store investments, including around 50 openings and a remodelling of Food Lion stores in the Washington DC area. In contrast, Delhaize experienced a slowdown in its home market last year, recording a 1.1% drop in comparable-store sales and a slight fall in market share. Price competition has intensified in Belgium against a background of weaker consumer spending.

Source: CIES The Food Business Forum

Holiday Trading Boosts Ahold's Fourth Quarter

Ahold posted a 0.6% rise in fourth-quarter sales, excluding currency and calendar effects, to 10.8 billion euros. The result brought its full-year sales to 44.5 billion euros, virtually unchanged from 2004. The Dutch group highlighted strong holiday sales at Stop & Shop in the US and Albert Heijn in its home market. In the US, Stop & Shop (+0.5%) and Giant-Carlisle (+2.9%) again outperformed Giant-Landover (-1%) and Tops (-8.3%) in quarterly same-store growth. In a latest step in its reorganisation of these retail divisions, Ahold said that it would sell two distribution centres to an investment firm for US\$90 million. In the Netherlands, Albert Heijn maintained its recent momentum by posting a 5.0% increase in same-store sales. The chain announced last month price cuts on 1,000 products as part of a two-year-old price war. Looking ahead, 2006 will be another critical year for Ahold as it tries to confirm its recovery by meeting targets for sales growth and operating margins (5% in both cases).

Source: CIES The Food Business Forum

Americas

USA - Ten Companies Own 43% of Layers

Egg Industry magazine's annual survey of companies in the USA with more than a million layers in production in December 2005 revealed that there were 65 such enterprises with a combined total of 248.3 million birds or 88% of the total flock of around 280 million. The top three companies continued to be Cal-Maine, Rose Acres and Moark – a line-up unchanged since 2003. The top ten operations owned more than 120 million layers and represented 43% of the national flock. They were: Cal-Maine Foods Inc, (23.84 million layers), Rose Acres (17.5m), Moark LLC (14.2m), Michael Foods Egg Production (14.0m), Sparboe Companies (12.5m), Wright Country Egg Production (9.0m), Ohio Fresh Eggs (8.0m) Golden Oval Eggs (7.4m), Fort Recovery Equity (6.96m) and ISE America with 6.93 million layers.

Commenting on 2005, economist Don Bell said that it had been one of the worst loss years on record. Despite a small; reduction in on-farm costs, some favourable export orders and a small year-end price increase, the average egg producer had lost approximately \$1.32/hen.

Source: Egg Industry.

Atlanta - IPE Attendance Figures Released

According to the show sponsor, the U.S. Poultry & Egg Association, the world's largest trade show for the poultry and egg industry drew 18,019 attendees from 49 states, Puerto Rico, the District of Columbia and 93 countries. There were 820 exhibitors who displayed their latest products and services.

Source: www.wattnet.com

New Technology cuts Lighting Costs

A self-described "laid-back country boy" has come up with a bright idea that promises to bring a \$1,600 annual light bill for two chicken houses down to about \$44. The savings come from using a new cutting-edge technology that Mack Malone has adapted for poultry house use -- a light-emitting diode light bulb with a life span of about 100,000 hours, or 11 years. What's more, the bulbs produce 40 watts, 60 watts or 80 watts of light using only about one watt of electricity. "I didn't invent the technology," he said. "I just adapted it for our poultry farmers, because in our area, chicken farmers use a lot of electricity and they don't get a break from the power companies. Now there's something out there to benefit them."

Source: www.delawareonline.com

More Eggs in USA

US egg production totalled 7.79 billion during December 2005, up 1 percent from the previous year. Production included 6.70 billion table eggs, and 1.09 billion hatching eggs, of which 1.03 billion were broiler-type and 64 million were egg-type. The number of layers during December 2005 averaged 348 million, up 1 percent from a year earlier. Egg-type chicks hatched during December 2005 totalled 36.2 million, down 3 percent from December 2004. Eggs in incubators amounted to 35.5 million on January 1, 2006 up 3 percent from a year ago. Domestic placements of egg-type pullet chicks for future hatchery supply flocks by leading breeders totalled 248,000 during December 2005, up 6 percent from December 2004.

Source: usda.mannlib.cornell.edu

Cal-Maine Announces Joint Venture

Cal-Maine Foods, Inc., announced that it has signed an agreement with Green Forest Egg Company, LLC, of Green Forest, Arkansas, for the formation of a new egg company. The new company, Green Forest Foods, LLC, will be owned and operated jointly by Green Forest Egg Company, LLC and Cal-Maine Foods, Inc. Green Forest Foods, LLC will lease all of the land, buildings, and equipment owned by Green Forest Egg Company, LLC that are used in the operation of its egg business.

Source: www.calmainefoods.com

WTO

Doha Negotiations Continue

Following the December 2005 Hong Kong Ministerial Conference, WTO negotiations are continuing in Geneva. The main decision at the December meeting was simply to keep talking, delaying discussions on the most contentious issues including specific numbers and structures for reducing subsidies and tariffs. Negotiators now have until the end of April to reach agreement on them, although some delegates already suggest that this April deadline for finalising 'full modalities' is improbably early, and that June or July would be a more realistic timeline.

In Hong Kong, Members agreed to eliminate all forms of agricultural export subsidies by 2013, with a "substantial part" of this to be frontloaded during the implementation period. They must now develop disciplines on 'parallel' export support such as export credit schemes, food aid, and state trading enterprises "as part of the modalities," according to the Hong Kong Declaration.

In terms of tariff reduction the EU's offer of an average farm tariff cut of 46 percent has been criticised as too low by the US, the Cairns Group of farm exporters and the G-20.

Worldwide

IPC Meets in Atlanta

The International Poultry Council (IPC) continues to develop. Following its most recent meeting in Atlanta during the IPE, the IPC set up rules governing associate memberships, which would allow individual companies to join the organization.

The IPC is the first international organization formed to address issues common to commercial poultry producers around the world, such as trade, diseases, sanitary requirements, and other issues that affect poultry commerce. Its membership is comprised of poultry organizations that represent the poultry industries of their respective countries.

Several of the key decision makers within the IPC also have long standing association with IEC including IPC President Jim Sumner, Vice President Tage Lysgaard and Secretary-Treasurer Cesar De Anda.



IEC Support Group

The IEC would like to thank the following for their support:



The IEC Support Group provides a unique opportunity to promote your company through IEC publications, the IEC website and through our annual conferences.

If you are interested in joining the IEC Support Group, please contact
Julian Madeley: E-mail: julian@internationalegg.com