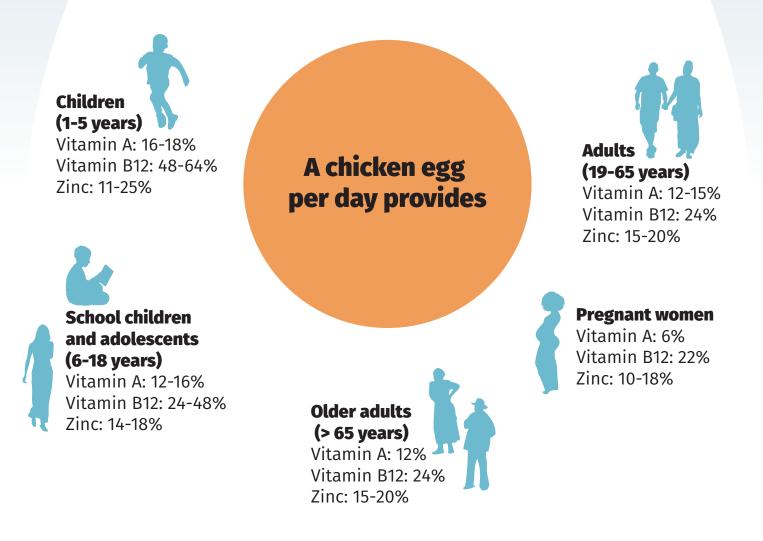


Food and Agriculture **Organization of the United Nations**



supply essential nutrients and contribute to healthy diets



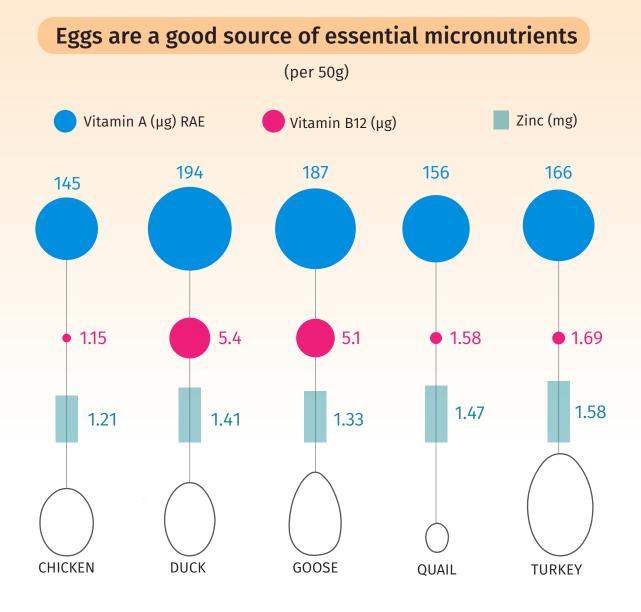
Eggs contain important micronutrients

Vitamin A helps the body to recover more quickly from illness and is important for healthy eyes, skin, gut and lungs.

Vitamin B12 is needed for neurodevelopment and supports blood cell formation.

Zinc is necessary for the activity of over 300 enzymes in the human body and serves vital functions in growth, development and immunity.

Choline is vital for growth, neurotransmission and cell membrane integrity and function.



Eggs are a good source of highly digestible proteins (g/100g) 13.9 13.7 13 12.8 12.6 Goose Turkey Quail Duck Chicken

Eggstraordinary facts

The combination of amino acids and proteins in eggs is considered the gold standard to which other

One chicken egg (50 g) provides 194 mg of **choline**, mostly concentrated in the egg

proteins are compared.

In well cooked eggs **biotin**, important vitamin for hair, nail and skin health, is more bioavailable. yolk.

Lipids are highly concentrated in the egg yolk.

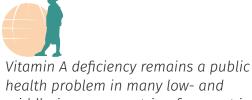
Eggs help to prevent vitamin A deficiency

Vitamin A deficiency is the world's leading preventable cause of childhood blindness.



Every year, some 250 000-500 000 vitamin A-deficient children become blind and

50% of them die within 12 months of losing their sight.



Tuna

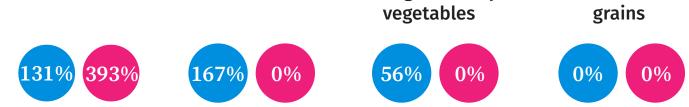
health problem in many low- and middle-income countries, foremost in Africa and South-East Asia.



Vitamin A is contained in eggs in its active form: retinol. Vitamin A is more bioavailable in animal source foods than in plant based foods.

Contribution of 100g to the daily vitamin A and vitamin B12 intake recommendation for women of reproductive age Vitamin A Vitamin B12 Chicken egg Cow milk Yoghurt Beef 7% 18% 0% 29% 114948% 9% 19%

Pulses and whole grains



Carrot

Dark green leafy

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