











8. Chepkemoi M., Macharia J.W., Sila D., Oyier P., Malaki P., Ndiema E., Agwanda B., Obanda V., Ngeiywa K.J., Lichoti J., Ommeh S.C. (2017) Physical characteristics and nutritional composition of meat and eggs of five poultry species in Kenya. *Livestock Research for Rural Development*, Vol. 29(8), p. 1–11.
9. Commission Regulation (EC) No 589/2008 of 23 June 2008 laying down detailed rules for implementing Council Regulation (EC) No 1234/2007 as regards marketing standards for eggs (OJ L 163, 24.6.2008, p. 6–23).
10. Commission Regulation (EU) No 116/2010 of 9 February 2010 amending Regulation (EC) No 1924/2006 of the European Parliament and of the Council with regard to the list of nutrition claims (OJ L 37/16, 10.2.2010, p.16–18)
11. Coorey R., Novinda A., Williams H., Jayasena V. (2015) Omega-3 fatty acid profile of eggs from laying hens fed diets supplemented with chia, fish oil, and flaxseed. *Journal of Food Science*, Vol. 80(1), p. 180–187.
12. CSB Statistics Database (2013) *Consumption of food products average per household member per year*. [accessed on 10.01.2019.]. Available at: <http://data.csb.gov.lv/>.
13. Food and Agriculture Organization of the United Nations (FAO) (2003) FAO Food and Nutrition Paper No 77. Food energy – methods of analysis and conversion factors: Report of a technical workshop. Food and agriculture organization of the United Nations, Rome, p. 93.
14. Karcher D. M., Jones D. R., Abdo Z., Zhao Y., Shepherd T. A., Xin H. (2015) Impact of commercial housing systems and nutrient and energy intake on laying hen performance and egg quality parameters. *Poultry Science*, Vol. 94(3), p. 485–501.
15. Karsten H.D., Patterson P.H., Stout R., Crews G. (2010) Vitamins A, E and fatty acid composition of the eggs of caged hens and pastured hens. *Renewable Agriculture and Food Systems*, Vol. 25(1), p. 45–54.
16. Kiczorowska B., Smolinsky W., Kwiecień M., Winiarska-Mieczan A., Rusinek – Prystupa E., Ridha A., Al-Yasiry M. (2015) Nutritional value and the content of minerals in eggs produced in large-scale, courtyard and organic systems. *Journal of Elementology*, Vol. 20(4), p. 887–895.
17. Konrāde I., Kalere I., Strēle I., Makrečka-Kūka M., Veisa V., Gavars D., Rezeberga D., Pīrāgs D., Lejnīeks A., Gruntmanis U., Neimane L., Liepiņš E., Dambrova M. (2017) Iodine deficiency in Latvia: current status and need for national recommendations. *Proceedings of the Latvian Academy of Sciences. Section B*, Vol. 71(6), p. 401–407.
18. Kovalcuks A. (2015) Comparison of bioactive compound content in egg yolk oil extracted from eggs obtained from different laying hen housing systems. *International Journal of Biological, Food, Veterinary and Agricultural Engineering*, Vol. 9(6), p. 589–593.
19. Kralik G., Kralik Z. (2017) Poultry products enriched with nutraceuticals have beneficial effects on human health. *Medicinski Glasnik*, Vol. 14 (1), p. 1–7.
20. Küçükylmaz K., Bozkurt, M., Herken, E.N., Çınar M., Çatl A.U., Bintaş E., Çöven F. (2012) Effects of rearing systems on performance, egg characteristics and immune response in two layer hen genotype. *Asian-Australasian Journal of Animal Sciences*, Vol. 25(4), p. 559–568.
21. Lešić T., Krešić G., Cvetnić L., Petrović M., Pleadin J. (2017) The influence of hen age on fatty acid composition of commercial eggs. *Croatian Journal of Food Science and Technology*, Vol. 9(2), p. 158–167.
22. Lipiec, E., Warowicka, O., Ruzik, L., Zhou Y., Jarosz M., Połec-Pawlak K. (2012) Investigation of iodine bioavailability from chicken eggs versus iodized kitchen salt with in vitro method. *European Food Research and Technology*, Vol. 234(5), p. 913–919.
23. Miranda J.M, Anton X., Redondo-Valbuena C., Roca-Saavedra P., Rodriguez J.A., Lamas A., Franco C.M., Cepeda A. (2015) Egg and Egg-Derived Foods: Effects on Human Health and Use as Functional Foods. *Nutrients*, Vol. 7(1), p. 706–729.
24. *Nordic Nutrition Recommendations 2012. Integrating nutrition and physical activity*. Nordic Council of Ministers, 2014. [accessed on 01.02.2019.]. Available at: <https://norden.diva-portal.org/smash/get/diva2:704251/FULLTEXT01.pdf>
25. Petrović M., Gačić M., Karačić V., Gottstein Ž., Mazija H., Medić H. (2012) Enrichment of eggs in n-3 polyunsaturated fatty acids by feeding hens with different amount of linseed oil in diet. *Food Chemistry*, Vol. 135, p. 1563–1568.
26. *Recommended allowance of energy and nutrition for Latvian citizens, ordinance No 212*. Ministry of Health of the Republic of Latvia, November 24, 2017. [accessed on 01.02.2019.]. Available at: [http://www.vm.gov.lv/images/userfiles/Tava%20veselib%20a/Ieteicam%C4%81s\\_ener%C4%A3ijas\\_un\\_uzturvielu\\_devas.pdf](http://www.vm.gov.lv/images/userfiles/Tava%20veselib%20a/Ieteicam%C4%81s_ener%C4%A3ijas_un_uzturvielu_devas.pdf)
27. Regulation (EC) No 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods (OJ L 404, 30.12.2006, p. 9)
28. Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 (OJ L 304, 22.11.2011, p. 18–63)
29. Sokołowicz Z., Krawczyk J., Dykiel M. (2008) Hen housing system and egg quality as viewed by consumers. *Annals of Animal Science*, Vol. 8(1), p. 71–80.