



How a Chicken's Diet Affects the Omega-6 to Omega-3 Ratio in its Eggs



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+135%
More Omega-3 per Egg

-44%
Less Omega-6 per Egg

10.5→2.5
Omega-6:3 Ratio

2×
DHA per Egg

60 Hens
3 Months · 2 Lab Tests

PURPOSE & HYPOTHESIS

Americans consume approximately **259 eggs per person per year**. Most store-bought eggs contain omega-6 levels up to **26x higher** than omega-3 — a ratio linked to chronic inflammation and disease.

The purpose of this project is to determine if changing what a hen's diet consists of will significantly change the fatty acid profile of the eggs it produces.

Hypothesis:

Hens fed flax, camelina, and pea-based feed will produce eggs with a significantly lower omega-6:omega-3 ratio compared to hens fed standard corn and soy.

MATERIALS & METHODS

Materials Needed	Amount
Logbook	1
Kaniksu Mega Layer Mash chicken feed	50lbs every two days
Country Companion Layer Crumble chicken feed	50lbs every two days
Nesting boxes	6
5-gallon water dispenser	2
Laying hens	60
50-pound feed capacity feeder	2
10ftx20ft chicken coop	1
50ftx15ft fenced run	1
6ft lateral roosts (wooden posts)	15
Egg carton for shipping	2

- Baseline established:** ~60 laying hens fed Country Companion Layer Crumble (corn/soy) for 8 months. 50 lbs every 2 days
- Nov 13, 2025 — First collection:** 12 eggs collected at random, submitted to Lipid Technologies. Tested Dec 4, 2025.
- Feed transition:** Same flock switched to Kaniksu Mega Layer Mash — flax, camelina, pea-based. Same 50 lbs/2 days.
- ~3 months later — Second collection:** 12 more eggs submitted Feb 18, 2026 to same lab, identical methods.

X DIET 1:
CORN/SOY

Country Companion Layer Crumble
Grain products, plant protein
Corn Omega 6:
Omega 3 = 50:1

✓ DIET 2:
FLAX/PEA

Kaniksu Mega Layer Mash
Peas, wheat, barley, flax, camelina
Flax Omega 6:Omega 3 = 1:4

Analysis:

Fatty acid profiles compared omega-3, omega-6, DHA content, and overall omega-6:omega-3 ratio.

Controlled variables:

- Same 60 hens
- Same coop
- Same outdoor run
- Same water
- Same feeding rate
- only feed ingredient composition changed.

Lab Testing:

Both egg samples analyzed by Lipid Technologies. Same methodology for both samples ensures a valid comparison.

RESULTS — FIGURES 1–4

Omega-3 Content in Eggs Before and After Feed Change

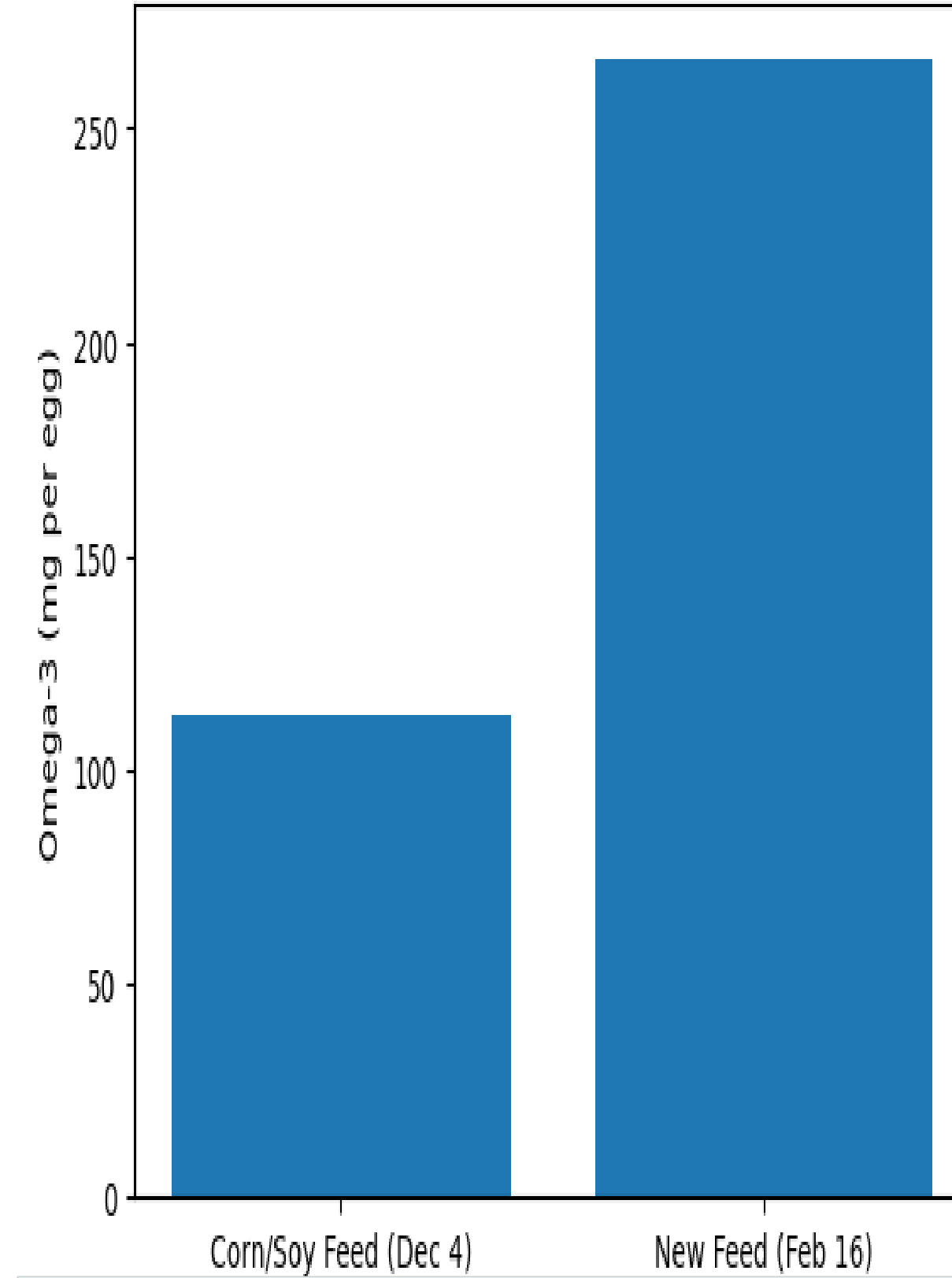


Fig. 1 — Total Omega-3 per Egg (mg)

DHA Content in Eggs Before and After Feed Change

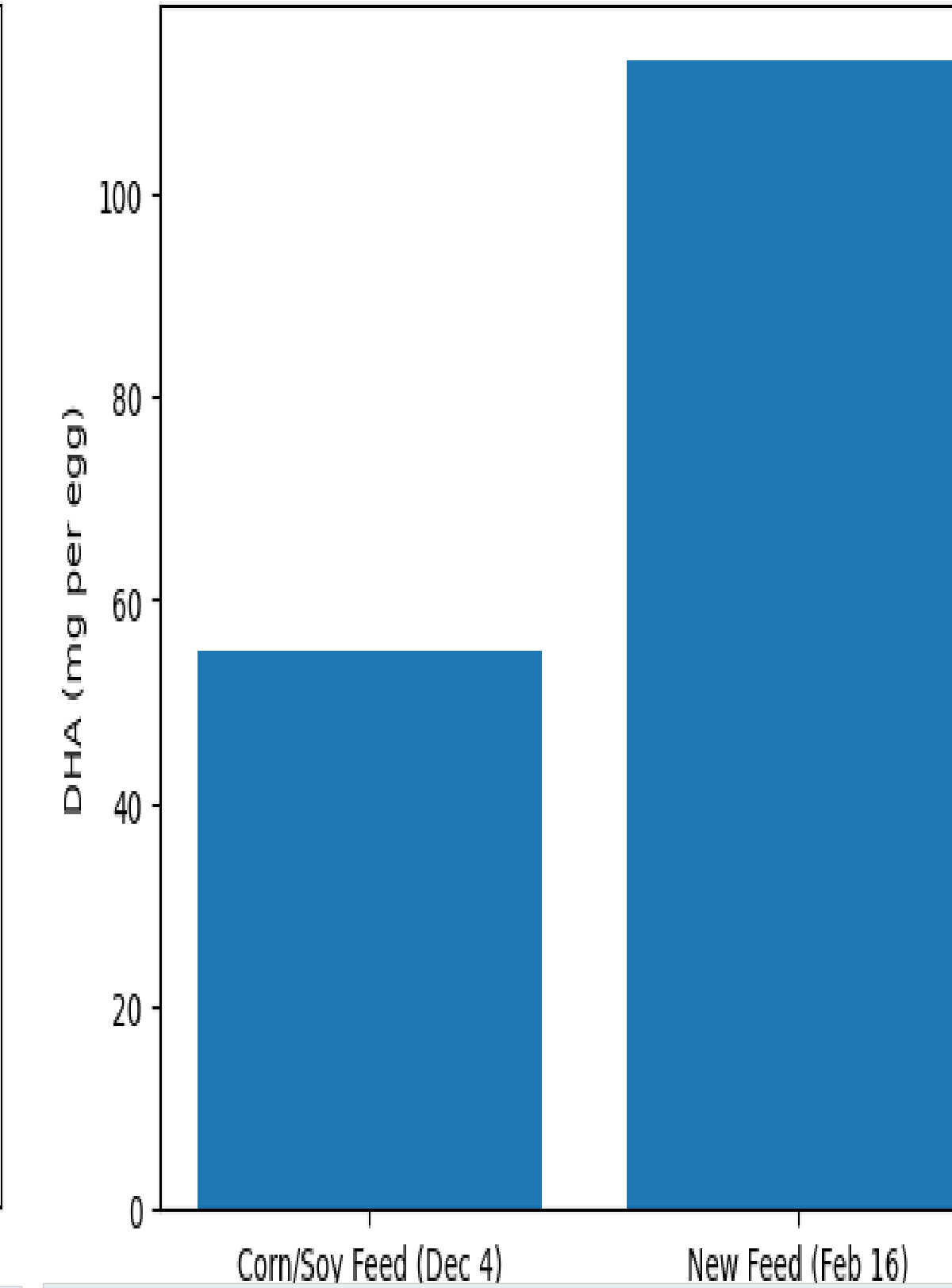


Fig. 2 — DHA per Egg (mg)

Omega-6 Content in Eggs Before and After Feed Change

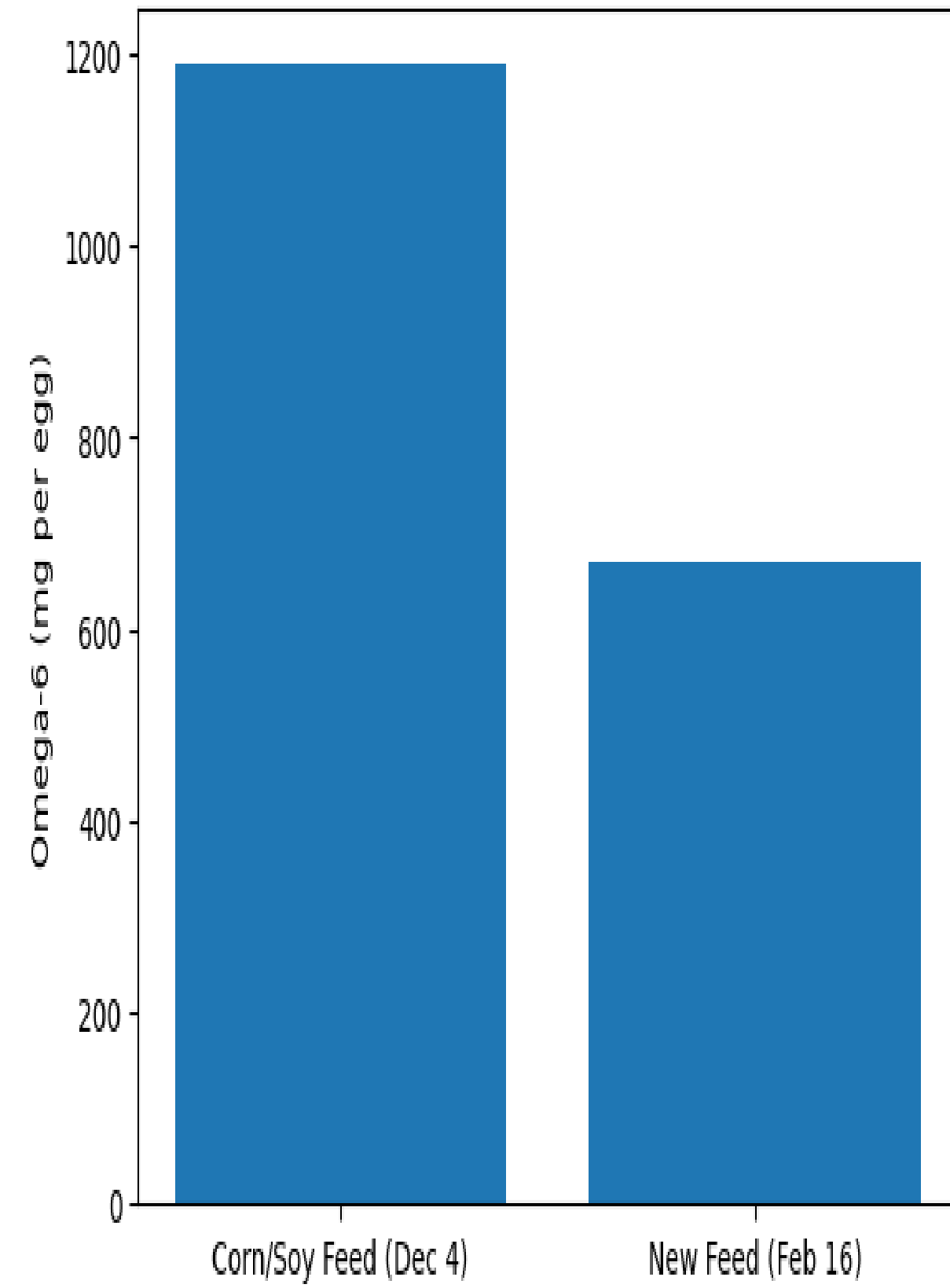


Fig. 3 — Total Omega-6 per Egg (mg)

Change in Omega-6 to Omega-3 Ratio After Feed Change

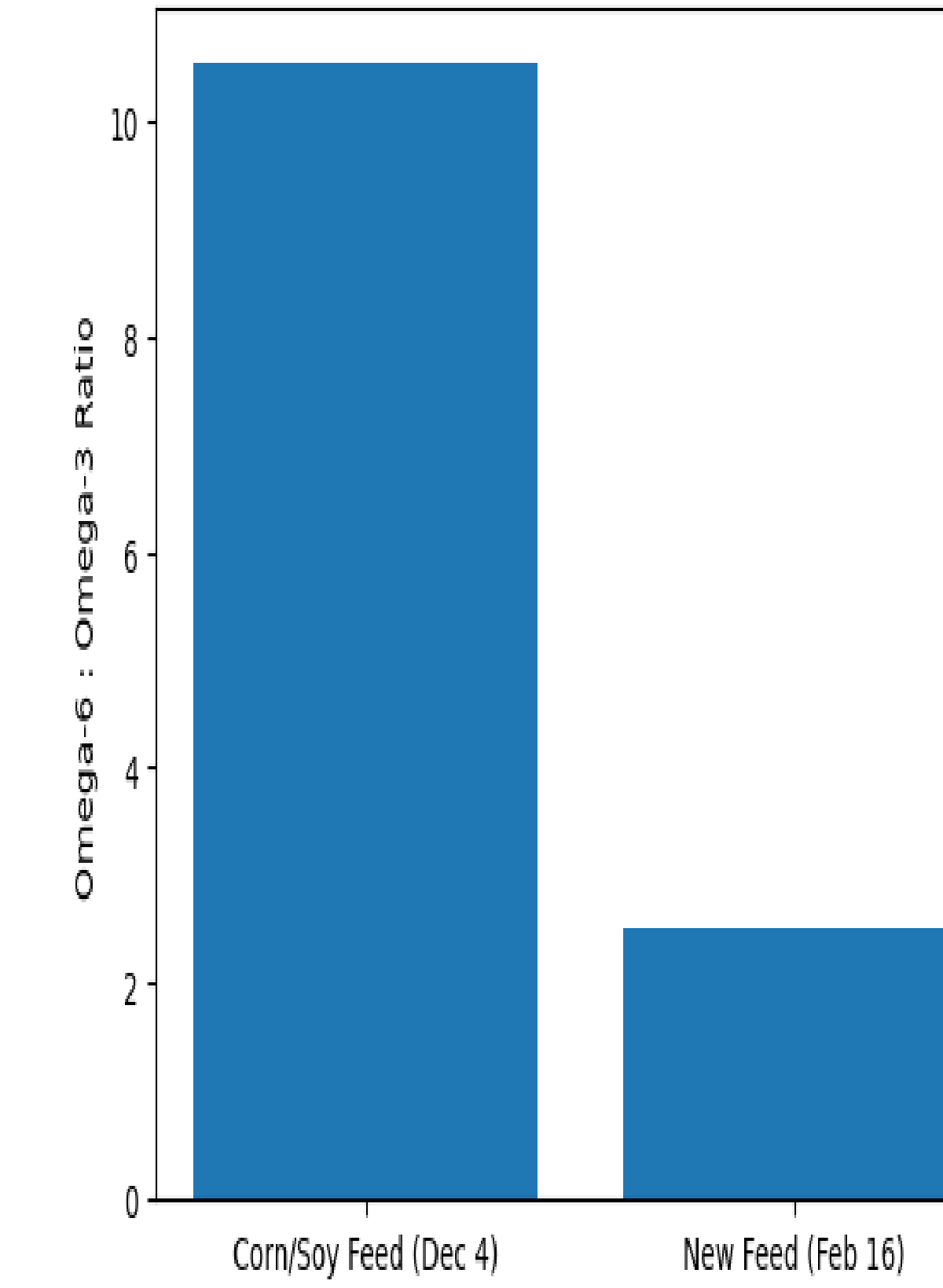


Fig. 4 — Omega-6 : Omega-3 Ratio

Feed Diet	Omega-3/egg	Omega-6/egg	DHA/egg	Omega-6: Omega-3 Ratio
Corn & Soy	113 mg	1,189 mg	55 mg	10.5 : 1
Flax / Camelina / Pea	266 mg ↑	670 mg ↓	113 mg ↑	2.5 : 1 ✓



DISCUSSION & CONCLUSIONS

The results **strongly support the hypothesis**. Switching from corn/soy to flax/camelina/pea produced dramatic improvements in egg fatty acid profiles within just three months — confirming chickens deposit dietary fatty acids directly into egg yolks.

Omega-3 increased **135%** while omega-6 dropped **44%**. DHA more than **doubled** — 55mg to 113mg per egg. Ratio improved from 10.5:1 to 2.5:1

These findings demonstrate that farmers have real, measurable power to improve the nutritional quality of food through feed decisions alone.

+135% Omega-3 per egg increase	-44% Omega-6 per egg reduction
55→113 DHA mg per egg (doubled)	4× Overall ratio improvement

"You are what you eat — and so is your chicken." What farmers choose to feed has a direct, measurable impact on the nutritional value of food that reaches people's plates. Agricultural decisions are public health decisions.

Skills Learned:

What your food eats is really important. Although Omega 6's and Omega 3's are one part of the whole picture. It has shown me the importance of asking questions and has grow my curiosity of nutrition of the food we consume.

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SELECTED REFERENCES

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WHY IT MATTERS

Modern Western diets reach omega-6:omega-3 ratios of **20:1** — far above the recommended 4:1. This imbalance is linked to:

- Cardiovascular disease & inflammation
- Type 2 diabetes & obesity
- Metabolic syndrome
- Non-alcoholic fatty liver disease

Because eggs are one of America's most consumed animal products, improving their fatty acid profile could have meaningful **public health impact at scale**.

Did you Know?

The omega 6 to omega 3 fatty acid ratio of the different feed ingredients is crucial to this experiment.

- Corn = 50:1 ·
- Soybean = 7:1 ·
- Flax = 1:4 ·
- Canola = 2:1