

'At Bega Valley Eggs, circularity means farming in a way that gives back more than it takes. By rotating our hens across fresh pasture, we're not only producing the best eggs but also regenerating the land, building soil health, and strengthening local food systems. It's about creating a cycle of abundance—where healthy soil, happy hens, and a thriving community all go hand in hand.'

Tom and Joscelyn McMillan, Owners of Bega Valley Eggs



## CASE STUDY: BEGA VALLEY EGGS (Bemboka)

**Focus:** Regenerative farming through an innovative business model.

**Background:** Husband and wife duo, Tom and Joscelyn McMillan are the proud owners of Bega Valley Eggs, a regenerative enterprise with 11,000-layer hens located in the rolling hills of Kameruka. After taking on the business in 2019, Tom and Joscelyn have dedicated their farming operation to challenging the industrial food model and using sustainable practices to ensure the highest quality eggs that are truly pasture-raised and free range.

**Circular innovation:** Bega Valley Eggs employ holistic management as a pillar of their business model. Hens are raised on a stocking density of no more than 165 per hectare, compared to the industry free-range standards of 10,000 per hectare. The portable chook houses are rotated through the pasture each week, spreading nutrient rich manure evenly across the land for regeneration as the chooks roam and forage.

**Impact and future development:** As a result of taking a regenerative approach to farming and egg production, Bega Valley Eggs contribute to cycling invaluable and organic soil nutrients, enhancing the quality and quantity of soil in the environment. Operating via paddock to plate, Bega Valley Eggs are committed to supplying local and small-scale food systems, reducing food miles and building community resilience.

**For more information:** [www.begavalleyeggs.com.au](http://www.begavalleyeggs.com.au).