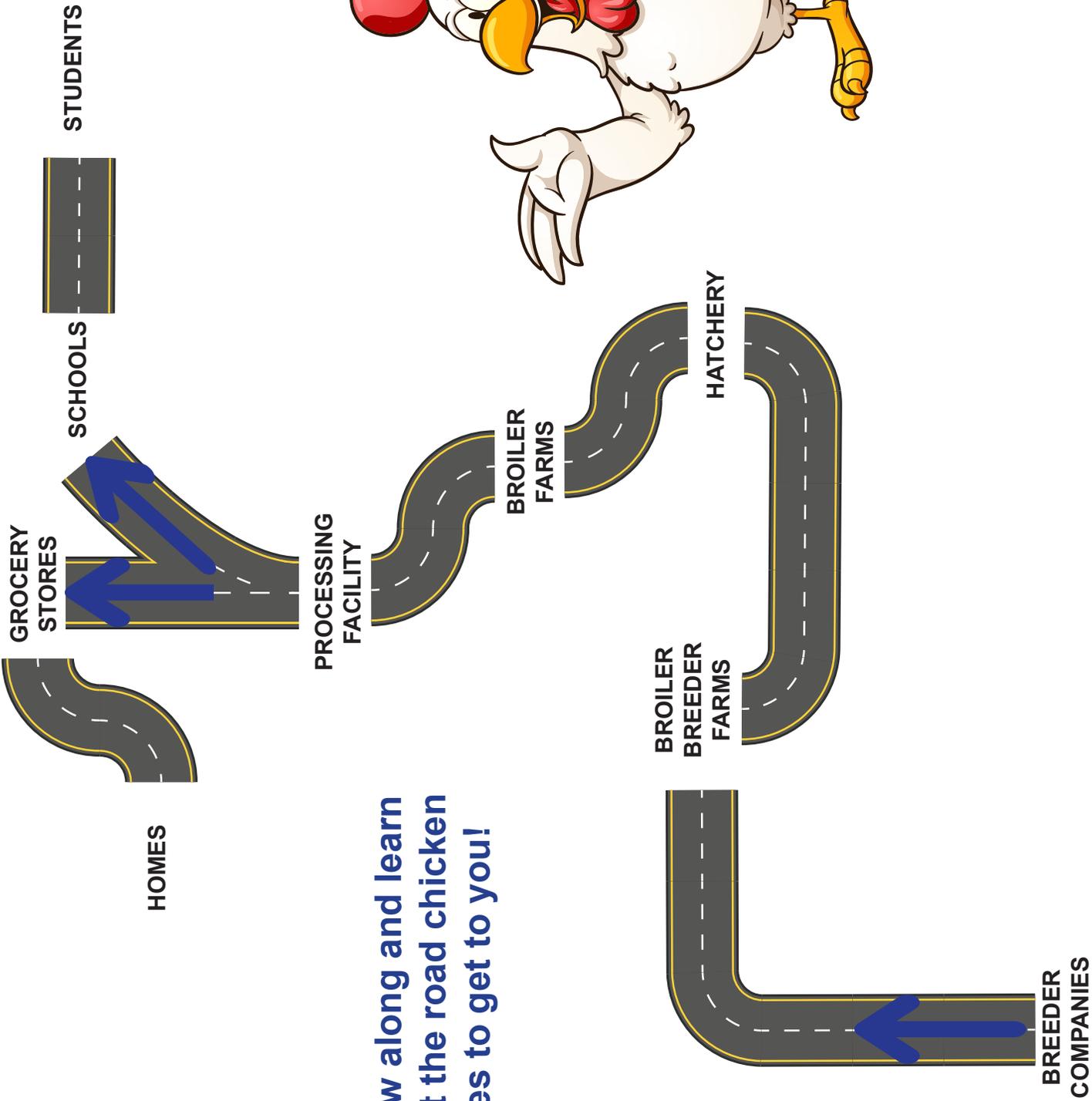
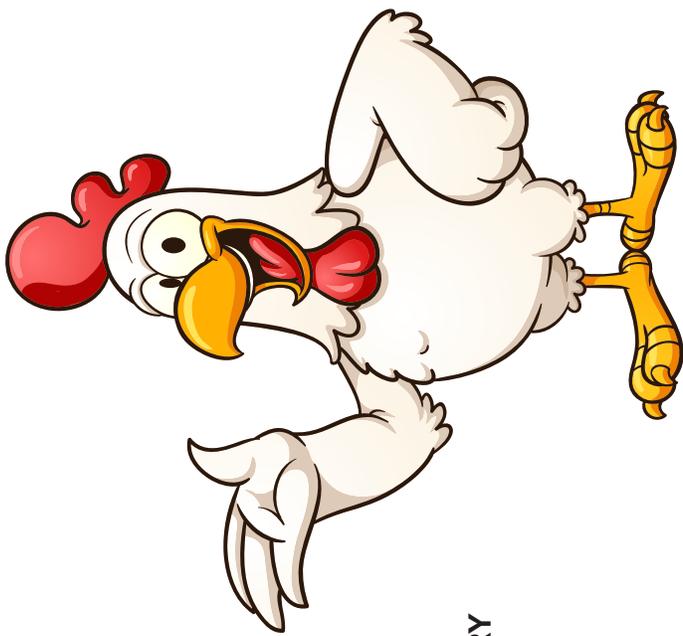


COMMERCIAL CHICKEN MEAT PRODUCTION



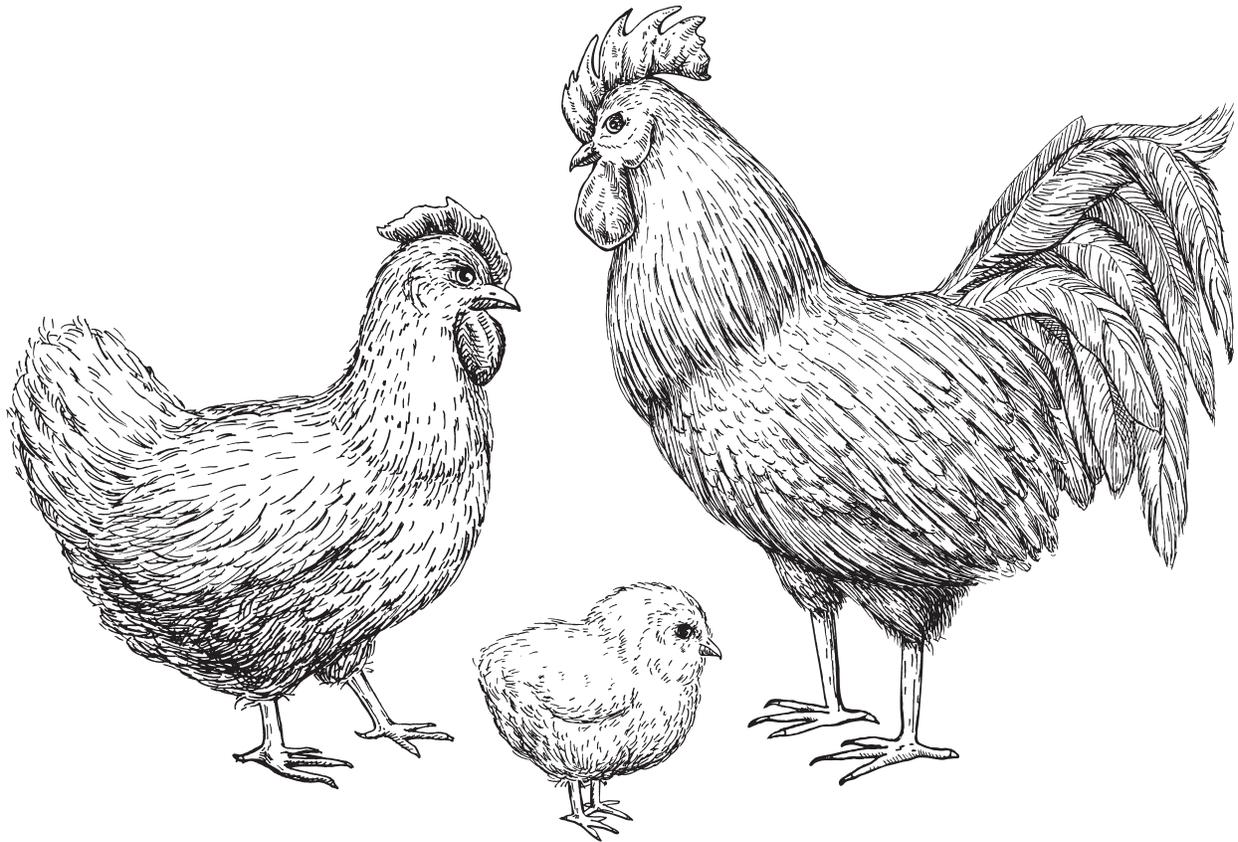
Follow along and learn
about the road chicken
takes to get to you!



GENETICS

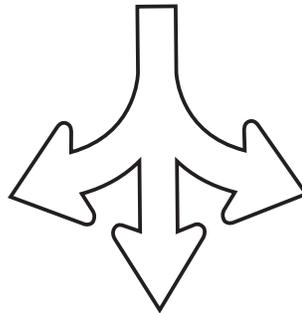


**Wild chickens (Junglefowl)
were domesticated over
7,000 years ago**



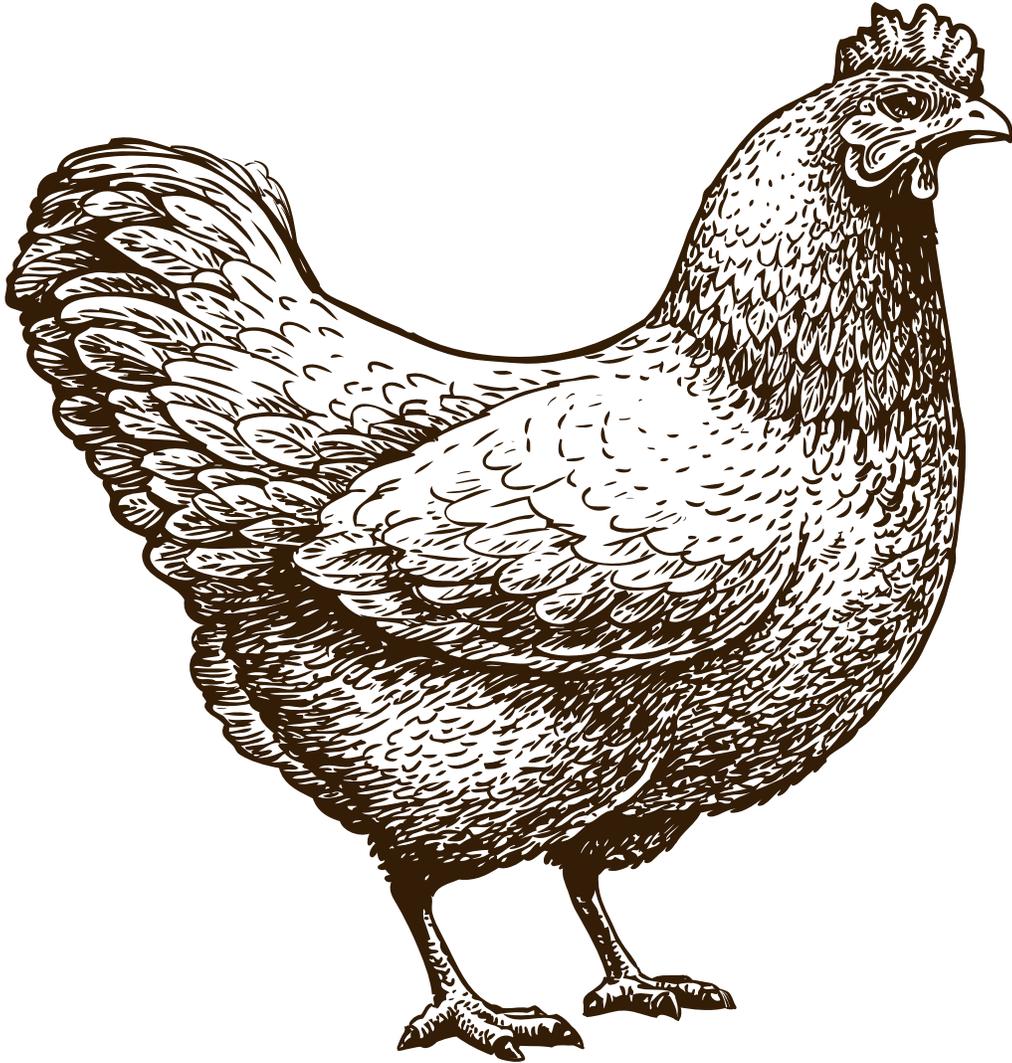
**Some breeders
selected for EGG
production**

**Some breeders
selected for FANCY
chickens**



**Some breeders
selected for MEAT
production**

BREEDER COMPANIES



**AVIAGEN HUBBARD
COBB**

Breeding **COMPANIES** develop genetic **STRAINS** of chickens specific for meat production.

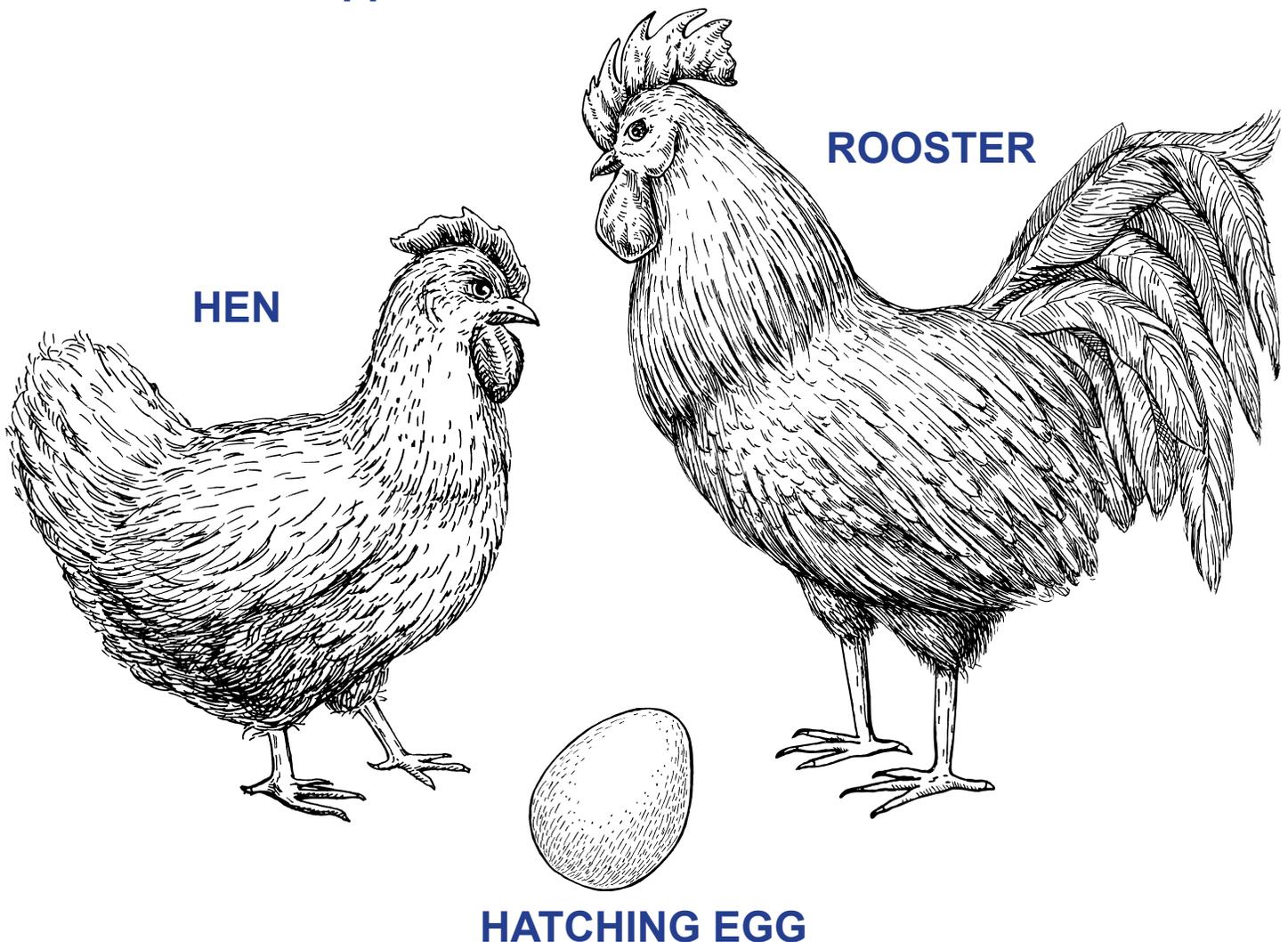
The **GENETICS** of these chickens allows them to grow fast while requiring less feed. Good genetics, nutrition, and management are key to the success of the chicken meat industry.

BROILER BREEDERS FARMS

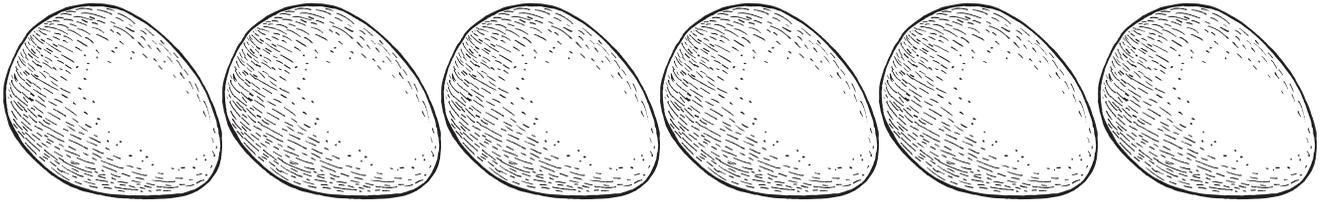
Meat-type chickens are called **BROILERS** which are a commercial hybrid line of chicken.

Breeding companies supply the parent chickens for the hybrid cross. These parents are referred to as **BROILER BREEDERS**.

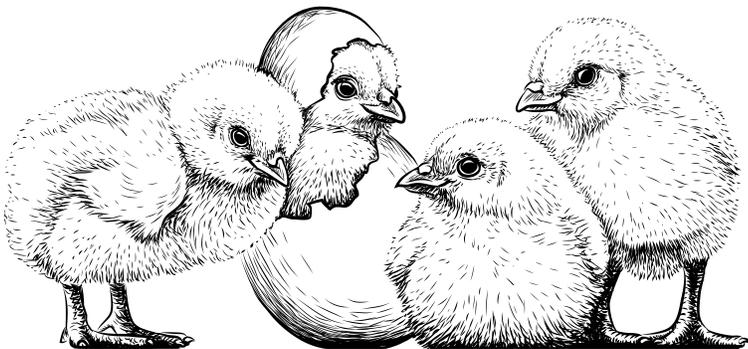
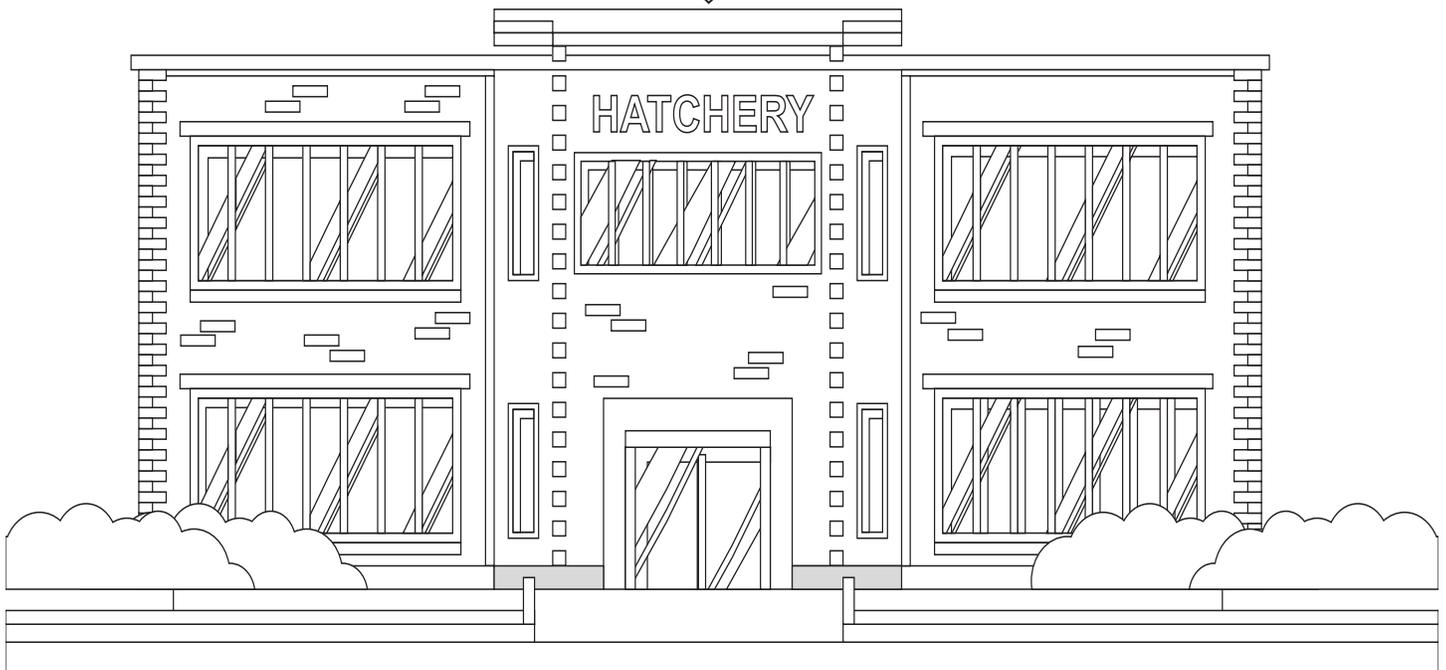
The broiler breeders are raised on **FAMILY FARMS** under contract with the chicken meat company to produce the **HATCHING EGGS** which will be shipped to the **HATCHERY** to become chicks.



HATCHERY



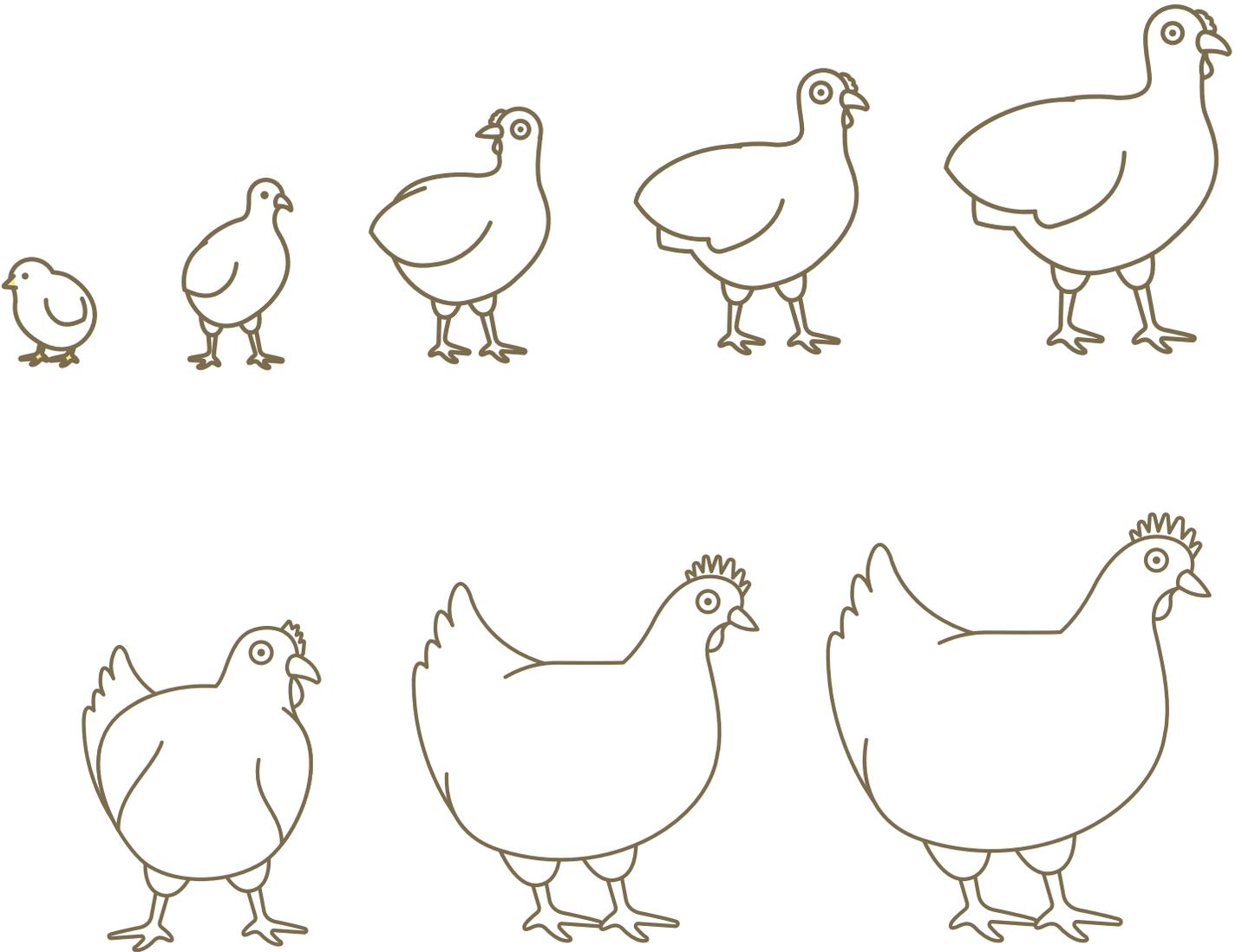
HATCHING EGGS are sent from the broiler breeder farms to the **HATCHERY** where they are set in the **INCUBATORS**



After 21 days in the INCUBATOR broiler chicks hatch out.

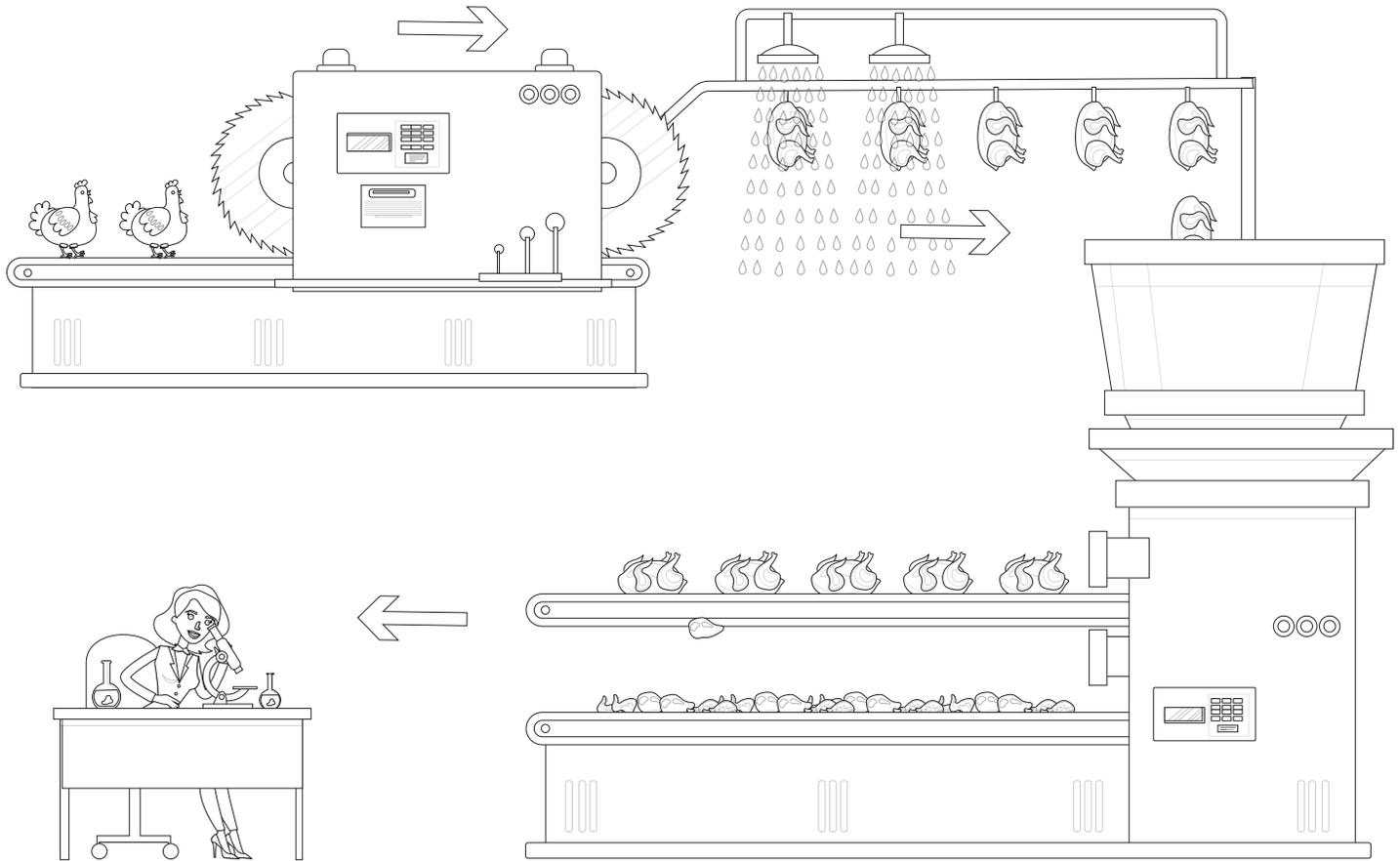
The chicks are then sent to the **BROILER FARMS** to be raised up till they are ready for processing.

BROILER FARMS



Day-old BROILER chicks are transported to special farms called GROWOUT farms where they are raised until they are ready to be processed. The amount of time they spend on the farm depends on the size of chicken desired. Some chickens are processed at 36 days of age and result in a cornish hen. Other can be raised for 56 days or more to produce a larger chicken for further processing into food products that contain chicken, like chicken nuggets or hot dogs.

PROCESSING



PROCESSING facilities are where **BROILER** chickens are humanely killed and have their feathers removed.

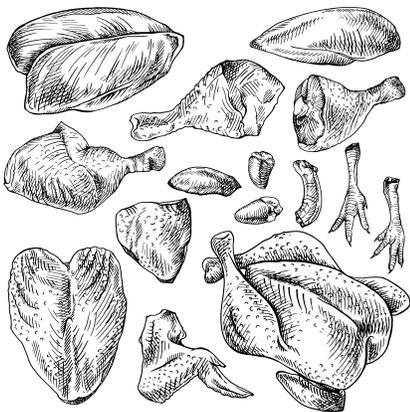
The organs, head, and feet of the chickens are also removed.

The result is a chicken that is **READY-TO-COOK**.

The whole chickens may also be cut up for parts.

QUALITY CONTROL measures are in place to make sure safe, nutritious chicken products are available to consumers.

GROCERY STORE



At the grocery store you can buy whole chickens as well as chicken parts.

Parts can include just breasts, drumsticks, wings, and thighs. In some stores you can also buy chicken feet, livers, hearts, and gizzards.

CAFETERIA



School cafeterias often include **CHICKEN** on their menus.

Chicken is an excellent source of **PROTEIN** for the students.

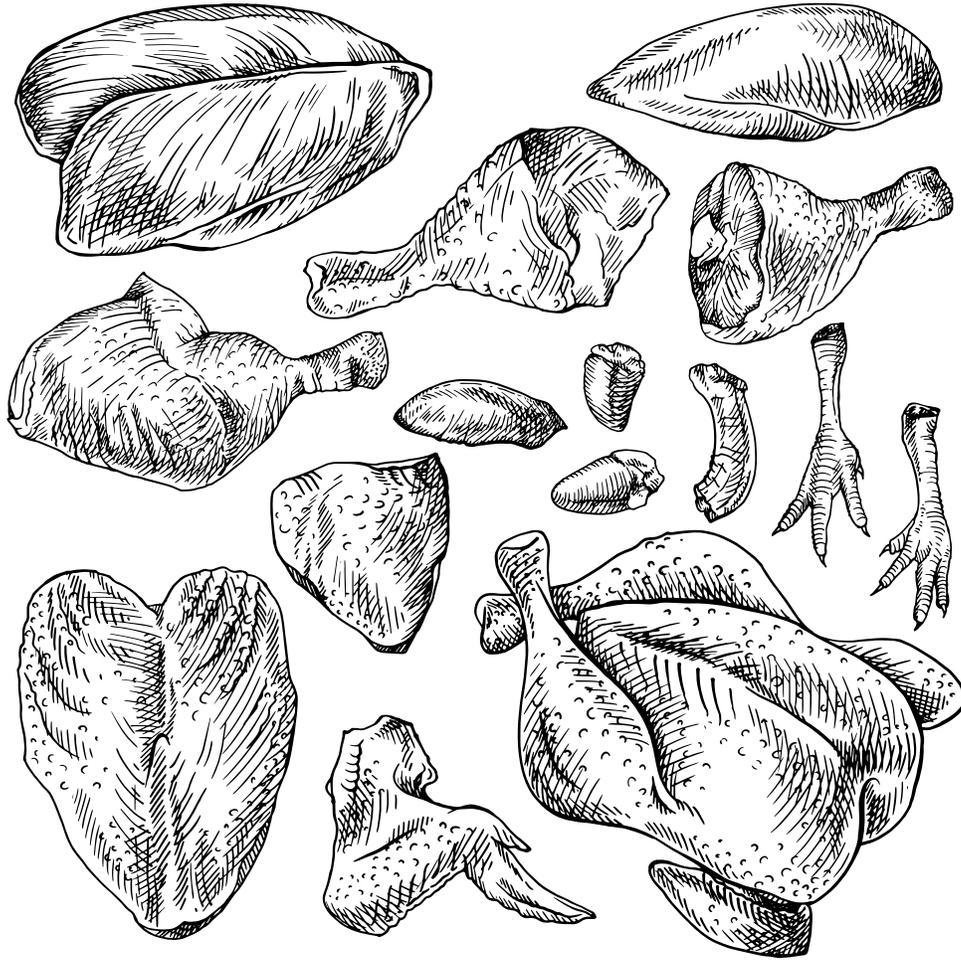
DID YOU KNOW ?



The farms that produce **HATCHING EGGS** and that growout **BROILERS** are **FAMILY FARMS**.

Without their poultry contracts with the chicken companies, many of these families would lose farms that have been in the family for generations.

DID YOU KNOW ?



Different CULTURES eat parts of the chicken that you might not be familiar with.

Like chicken feet. Grilled chicken feet are commonly consumed in Asia.



CHICKEN PRODUCTS

fresh & natural

