

Poultry



Types of Poultry

- Turkeys
- Geese
- Ducks
- Guineas
- Peafowl
- Pigeons
- Quail
- Chickens

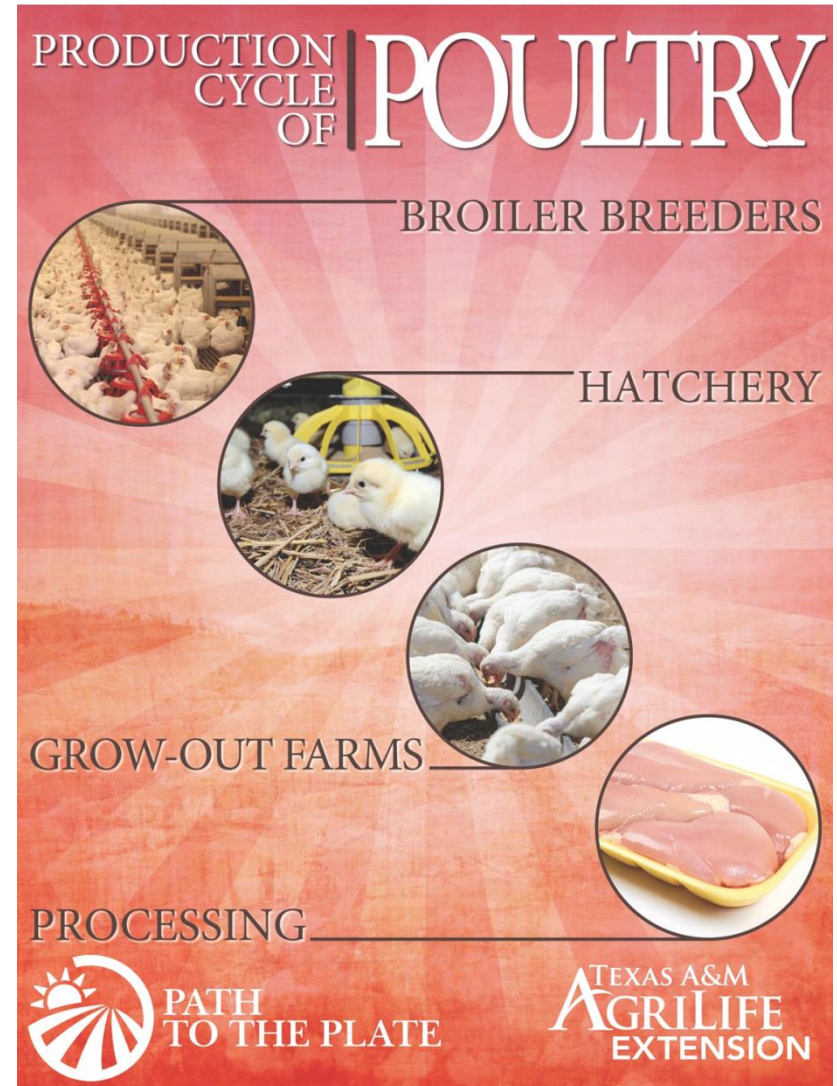


Poultry Industry in Texas

- Approximately 625 million broiler chickens raised annually
- Approximately 6.5 million turkeys raised annually
- Eggs are also a top commodity
- Poultry farms are primarily located in East and South Central Texas
- In 2008, the value of poultry meat and eggs produced in Texas was estimated at \$2.1 billion

Production Cycle

- Broiler Breeder
- Hatchery
- Grow-Out Farms
- Processing



Broiler Breeder

- The farms that produce the fertile eggs that develop to produce broilers
- Housed in environments with litter floor space that allows for scratching, foraging, dust bathing, and mating behaviors
- Access to nest boxes provides for natural nesting behaviors

Hatchery

- Responsible for the incubation and hatching of the chicks from fertile eggs obtained from the broiler breeders
- Chicks are placed in environmentally controlled houses to meet their temperature requirements
- Have clean feed and water at all times

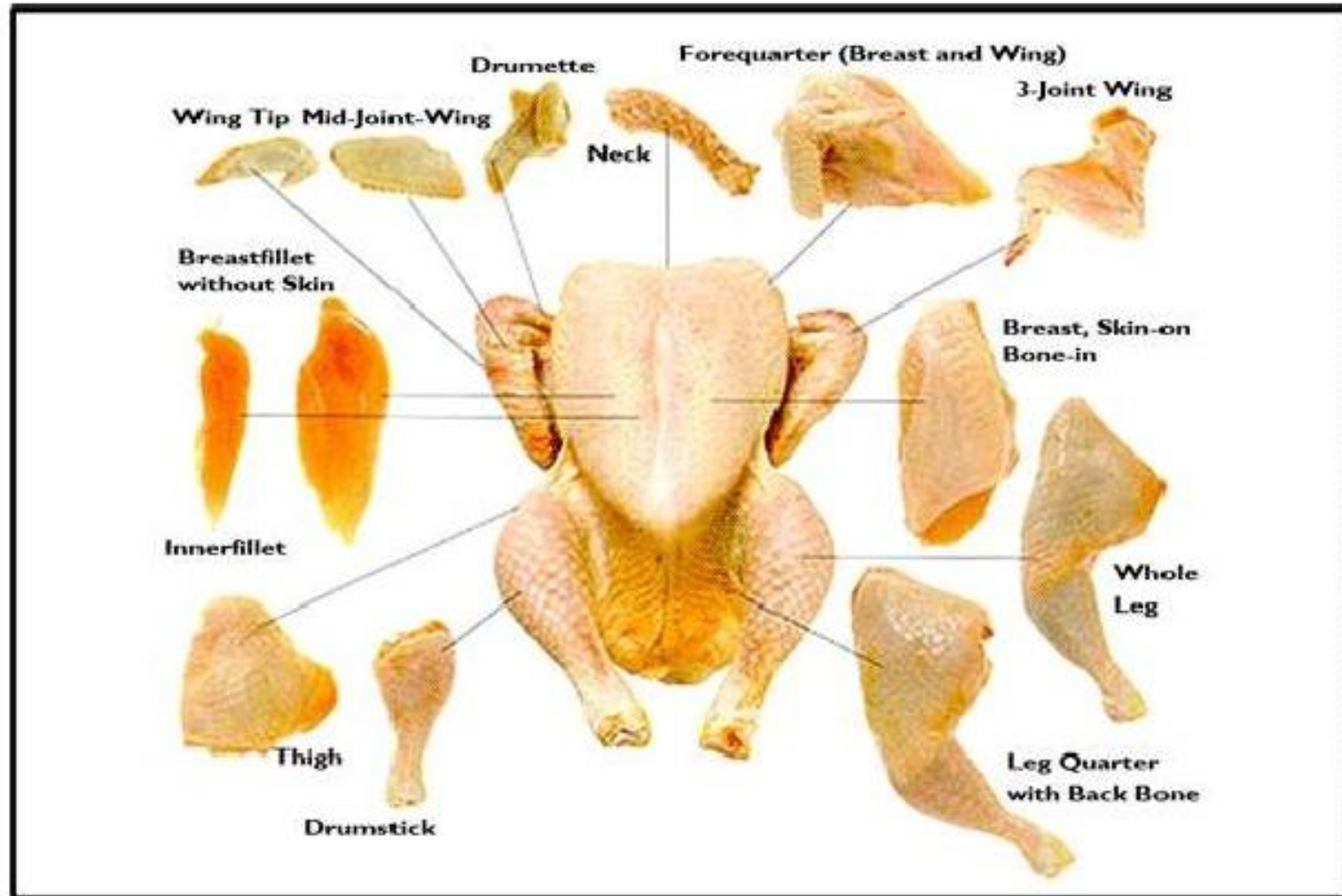
Grow-Out Farms

- Chicks transported in climate controlled trucks to the grow-out farms
- This is where broilers are raised

Processing

- Once birds reach market weight, they are transported to processing facility
- On average, farms are located less than an hours away from processing plant
- Process for meat and by-products
 - Whole broilers
 - Wings
 - Other
 - Drumsticks
 - Tenders

Cuts of Poultry



Back



Boneless, Skinless Breast



Boneless, Skinless Thigh



Breast Quarter



Breast Quarter without Wing



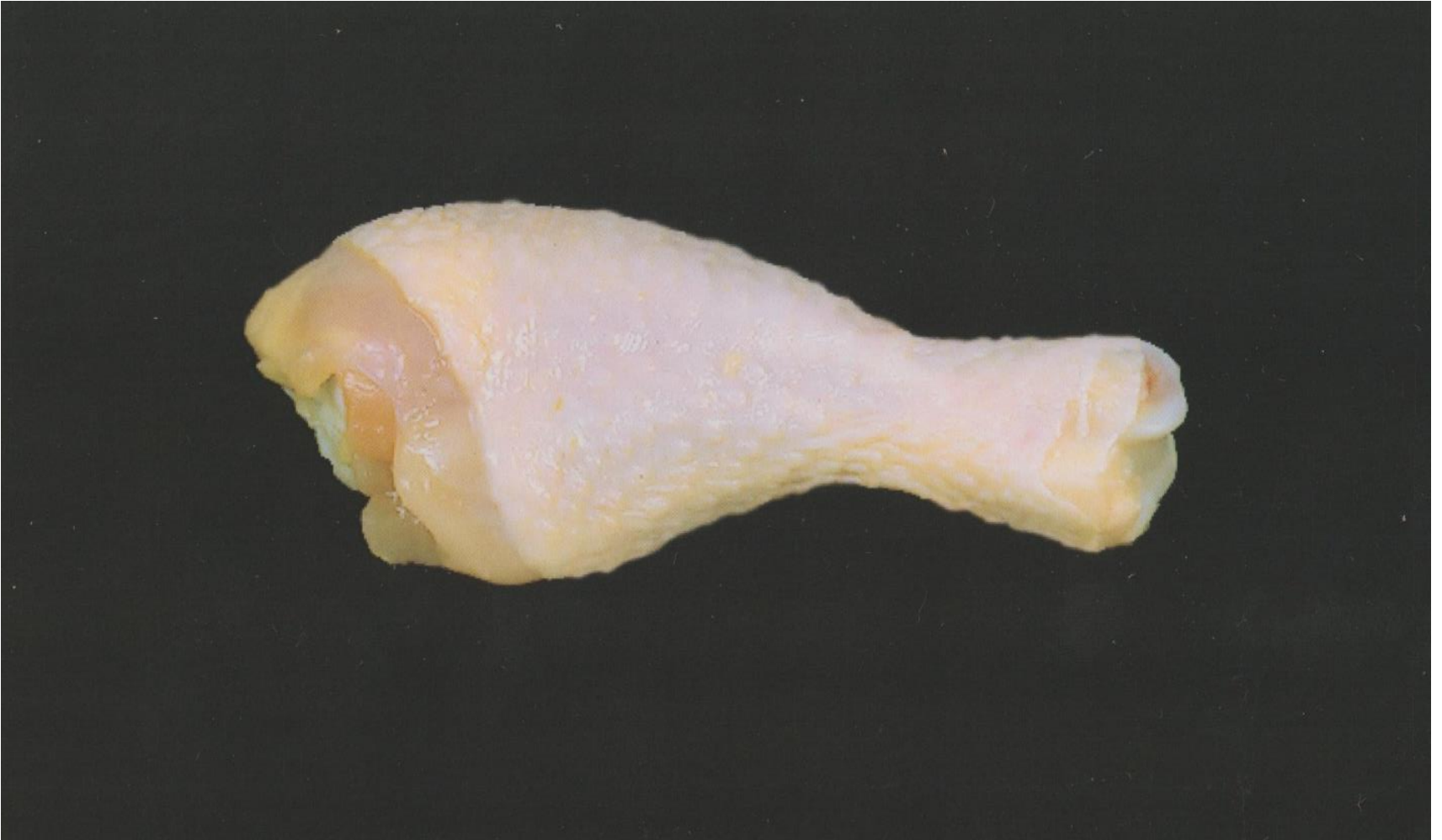
Breast Tenderloin



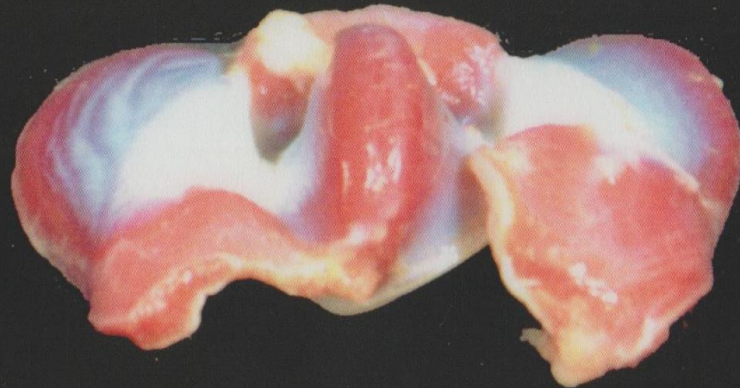
Drumette



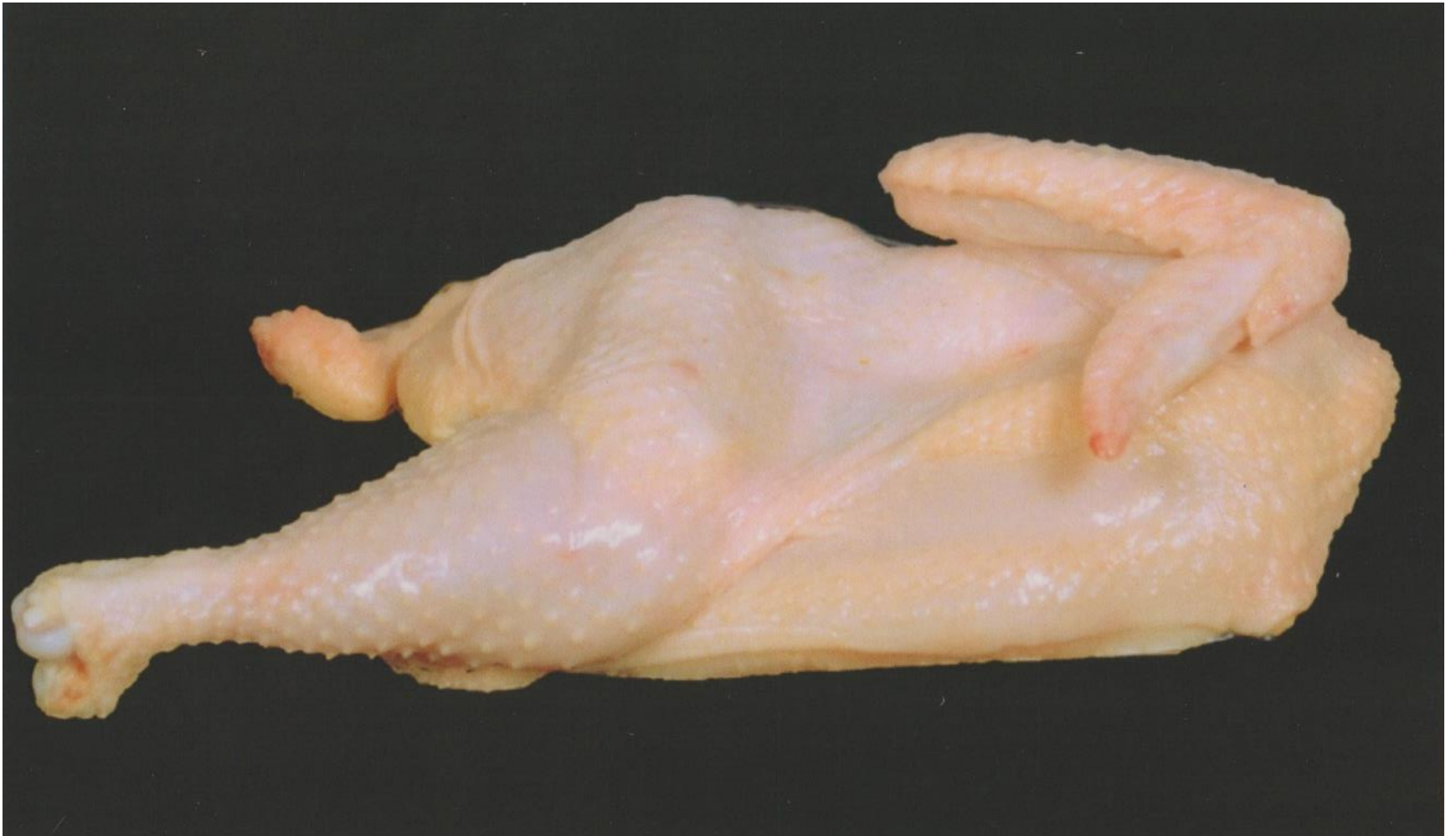
Drumstick



Gizzard



Half Chicken



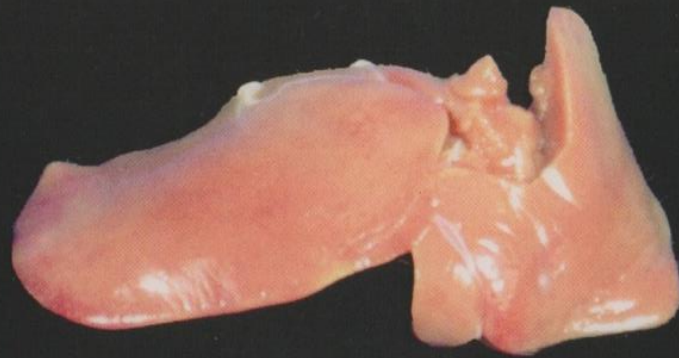
Heart



Leg Quarter



Liver



Neck



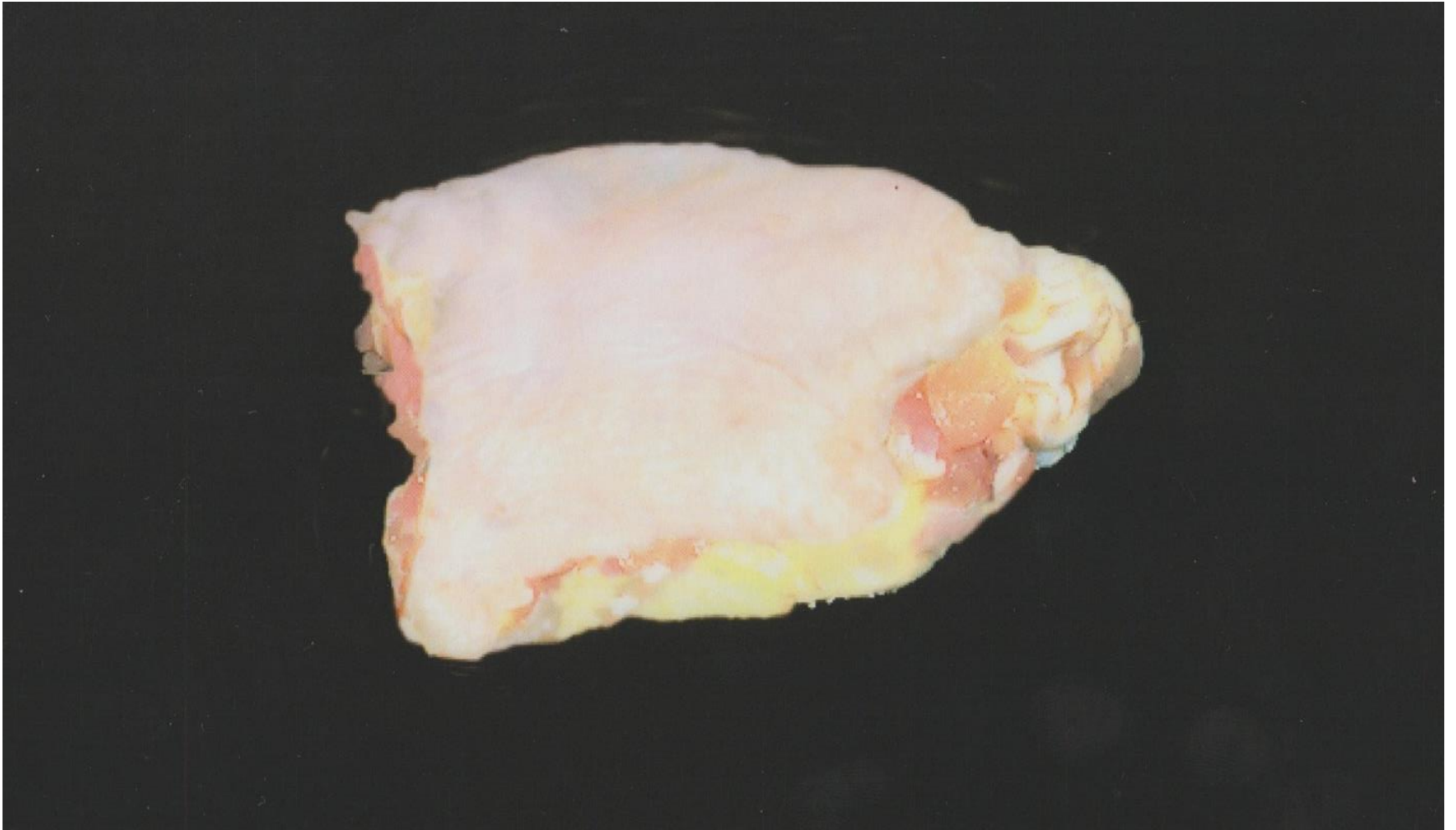
Split Breast



Split Breast with Wing



Thigh



Whole Leg



Wing



Wishbone



Poultry By-Products

- Meat/bone meal, feather meal, blood meal – used by pet food and feed industry
- Fats/tallow/oils – sold to pharmaceutical, chemical or oil industry
- Feathers – used for decorative purposes
- Manure – used for fertilizer (high in nitrogen)
- Keratin from feathers – used in diapers, insulation, paper, upholstery padding, pillow stuffing

Cooking Poultry

- Braised
- Roasted
- Broiled
- Fried
- Grilled
- Stir-fry
- Poached
- Cook all poultry to 165 degrees Fahrenheit!
- Salmonella bacteria is commonly associated with poultry and shell eggs.

Poultry and Health

- MyPlate recommends 5-6 ounces of lean protein and poultry per day
- Americans consume more chicken than anyone else in the world
- A 3 ounce skinless, boneless chicken breast provides about 120 calories and 3 grams of fat

Poultry and Health

- Protein – helps build and repair all body tissue and blood. Also helps form antibodies to fight infections
- Vitamin B6 – helps the body utilize protein and converts amino acid tryptophan to niacin, which promotes a normal appetite.