Broiler Processing

Ready-to-cook broiler meat is available for purchase in supermarkets and shopping mall throughout the world. Here, customer can purchase broiler carcass parts as he desires. It helps to produce safe chicken meat and prevents disease contamination. The edible parts of a broiler chicken are breast, thigh, drumstick, back, neck, giblet. In developed countries dressing broiler meat business is very popular.

In broiler processing industry highly commercialized operation includes:

- Receiving
- Killing
- Bleeding (1.5 – 2 minutes)
- Scalding(123^0F-128^0F)
- De-feathering (By Rubber Fingers)
- Singeing (Flame)
- Washing
- Pinning
- Transfer to eviscerating room
- Evisceration
- Removal of lung, kidney, head, neck, esophagus and crop
- Washing
- Chilling
- Weighing
- Cutting and packing and preservation: Ready-to-cook chickens are packed in chilled form. Whole dressed or cut up chicken packed in ice is the most common method of broiler processing. However, refrigeration

and packaging in carbon dioxide also are used to maintain carcasses in a chilled condition for transport to market. Roasting chickens are encased in plastic prior to freezing for better preservation of quality.