HOME PROCESSING

STEP-BY-STEP GUIDE
HOME PROCESSING

• Killing and bleeding out
• Cone works well – can make your own
• Inside cut (?)
• Better not to cut head off
• Let bleed out well
HOME PROCESSING

• Scalding
  – Hard scald 160-180 F  30-60 sec
  – Sub scald 138-140 F  30-75 sec
  – Semi scald 123-130 F  30-75 sec

• 4 parts boiling water to 3 parts cold water gives about 135 F
HOME PROCESSING

• Picking
• Singeing
HOME PROCESSING

- Cut off shanks, head, oil gland
- Slit skin down back of neck
HOME PROCESSING

• Remove tracheae, loosen crop, remove crop
• Remove neck
• Move to other end of bird!
HOME PROCESSING

• Bar cut
  – Looks nicer for whole bird

• J-cut
  – Easier
  – Quicker

• For both, need to cut around vent without cutting intestine
HOME PROCESSING

• Bring everything out!
• Intestines, gizzard, liver, heart, lungs, reproductive organs, (kidneys)
• Save gizzard, liver, heart, (neck)

Lung rake
HOME PROCESSING

• Empty gizzard, remove lining
• Clean everything well
• Tuck legs if using bar cut
• Chill as soon as possible
• Best to chill overnight before cooking or cutting up
COMMERCIAL PROCESSORS

• Dowty Poultry Processing
  N2434 Highway 47
  Waldo, WI 53093
  920-994-4758

• Twin Cities Packing
  5607 County Road J
  Clinton, WI 53525
  608-676-4428
EQUIPMENT SUPPLIERS

• Jako, Inc.
  6003 E Eales Rd
  Hutchinson, KS 67501
  kenking@jakoinc.com
  877-JAKO-INC
  (877-525-6462)

• Brower
  Highway 16 West
  P.O. Box 2000
  Houghton, IA 52631
  800-553-1791 or 319-469-4141
  http://www.browerequip.com/ **was not working last time I checked**
EQUIPMENT SUPPLIERS

• Kuhl Corporation
  PO Box 26
  39 Kuhl Road
  Flemington, NJ 08822
  (908) 782-5696
  http://www.kuhlcorp.com
OTHER QUESTIONS?

• If you have more questions, feel free to contact us at

  608/262-8807 or rpkean@wisc.edu