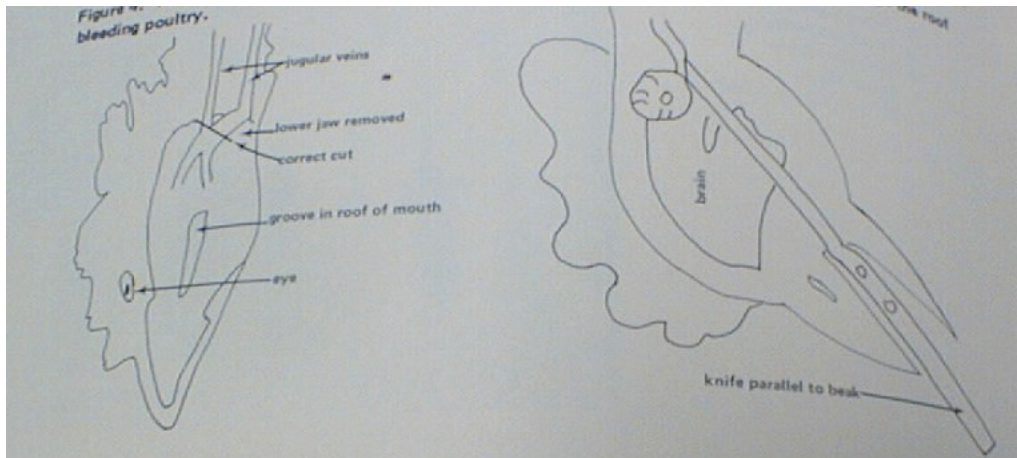


# HOME PROCESSING

## 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

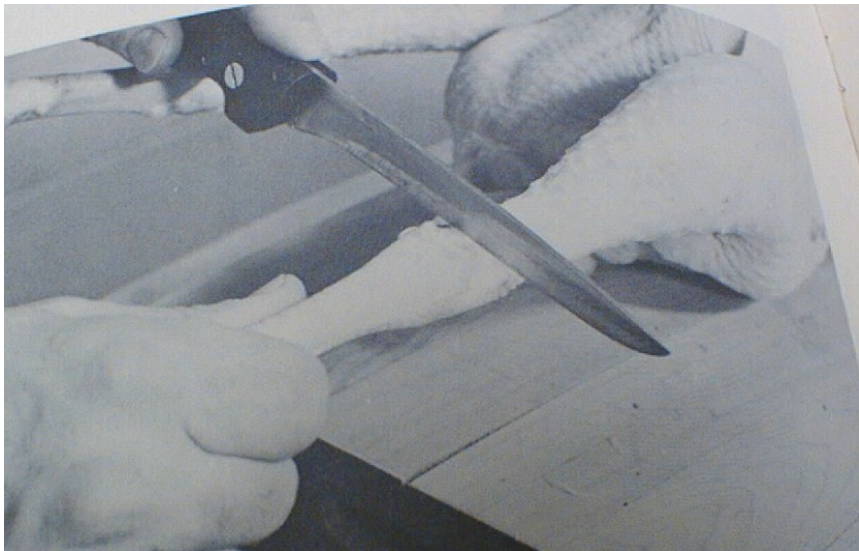
- Picking
- Singeing





# HOME PROCESSING

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

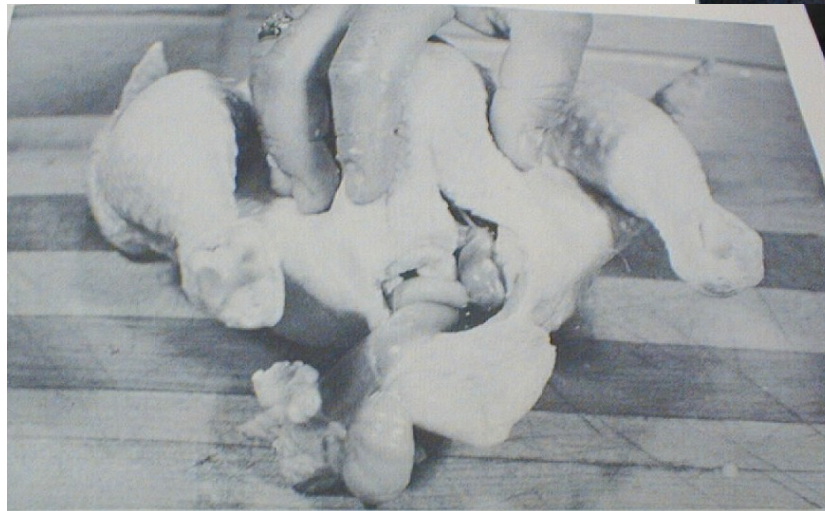


# HOME PROCESSING

- Remove tracheae, loosen crop, remove crop
- Remove neck
- Move to other end of bird!

# HOME PROCESSING

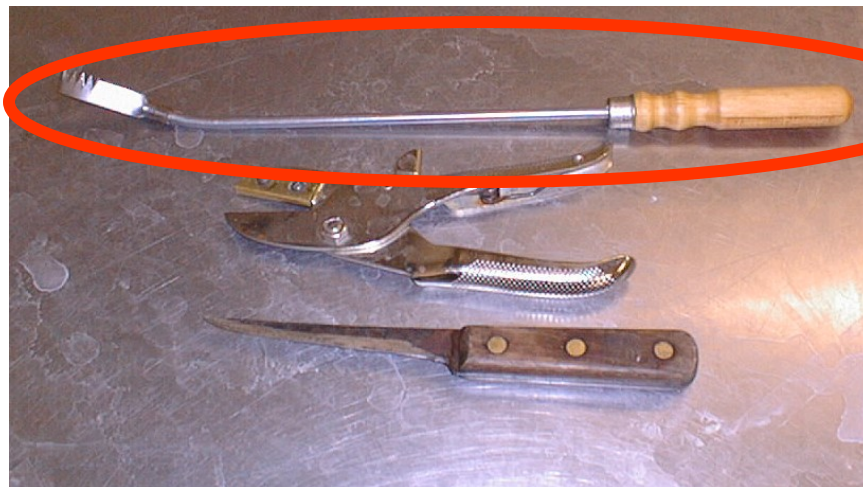
- Bar cut
  - Looks nicer for whole bird
- J-cut
  - Easier
  - Quicker
- For both, need to cut around vent without cutting intestine



# 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](mailto:rpkean@wisc.edu)