



Curry Cut Chicken

- skinless
- pictured with back

This is new to the Schefter's list of options. A premium cut that has equal size pieces for uniform cooking in a variety of recipes and cooking styles.

Standard packaging includes all 10 meaty pieces shown in a vacuum sealed package.

Backs (2 per pack) can be included at your request.



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- skin on
- pictured without back

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Curry Cut Chicken - packaged



9 piece cut

- without neck

A cost-effective cut that feeds the whole family, without a whole lot of prep time needed. Just thaw, shake, and bake (or grill)!

Standard packaging includes the meaty parts shown here, in a shrink bag.

Necks can be included upon request, they're great for making broth.



9 piece cut
• with neck

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9-piece cut - packaged



Boneless Flat Cut

If you like smoking and seasoning your meat, this is the cut for you!

This cut involves the removal of the carcass, leaving all of the skin and meat intact. Bones are left in the wings and legs.

Standard packaging is individual birds in a vacuum sealed package.



Boneless Flat Cut (flip side)



Boneless Flat Cut – packaged



Bone-in Flat Cut

Neck removed and bird is cut lengthwise through the back only, giving a butterfly effect allowing for even cooking on the grill/barbeque or in the oven. If you're feeling adventurous, it'll work on a campfire, too!

The remaining bones protect the meat from drying out when cooking with higher temperatures.

Standard packaging is individual birds in a vacuum sealed package.



Bone-in Flat Cut (flip side)



Boneless Skinless Breast Cut

This very popular cut results in

- 2 boneless skinless breast pieces
- 4 wing pieces
- 2 drums
- 2 thighs
- and the carcass.

We recommend ordering this option in pairs of birds to save packaging costs, as well as making it easier for distribution.

Standard vacuum packaging for a pair of birds consists of

- 1 breast/pkg
- 2 drums/pkg
- 2 thighs/pkg
- 8 wing pieces/pkg
- 2 carcasses/pkg



Bone In Split Cut

Our second most popular cut is the bone in split. It is very similar to the boneless skinless breast cut, except that we leave the breast meat with the bone in and the skin on.

We recommend ordering this option in pairs of birds to save packaging costs, as well as making it easier for distribution.

Standard vacuum packaging for a pair of birds consists of

- 1 breast/pkg
- 2 drums/pkg
- 2 thighs/pkg
- 8 wing pieces/pkg
- 2 carcasses/pkg



6 piece cut

This is a very cost-effective cut that customers with limited freezer space and a love for slow cookers greatly appreciate.

It features a whole bone-in breast, whole legs, whole wings and back. The breast, legs and wings are packaged in one clipped bag, with the back/neck bagged separate.

When ordering this cut for multiple birds, backs will be packaged 2 per bag unless requested otherwise.



½ piece cut

The chicken is simply cut right down the middle to give you two halves.

Advantages to this cut include

- Space saving in the freezer
- Smaller portion size cooks faster and reduces leftovers

Standard packaging is poly-bagging, however we do recommend upgrading to shrink bags to avoid bone punctures.