

SCHEFTER POULTRY

Newsletter Spring 2011

Phenomenal growth in everyone's birds! Great techniques shared makes for interesting discussion. Continue great production practices!

10 Weeks!!! Phone calls seeking production age information can be summed up in two words, **10 Weeks!!!** Genetics in today's modern chickens, coupled with high quality balanced rations really produce meat. This guideline to age is from quality comparison in most cases. In discussion with growers, and processing experience, health issues in the birds negate extra weight gained. Common conditions include heart attacks, leg issue's (arthritis), heat stress, feed conversion decrease, fighting, pectoral myopathy, breast blisters. Many producers bring birds dressing 7 to 9 lbs at this age. Birds dress at approximately 72%, if you tend to keep birds longer do some test weighing and see if you really gain by the extra feed used.

OK, so you have decided on the length of time you want to grow your birds. My best piece of starting advice to get your desired finished product is... the day you get your chicks is the day to call and book in your processing date. A chicken processing plant to the north has closed and we are already receiving calls and bookings. We can handle the extra demand, but we need to know in reasonable time what's coming to organize accordingly, if you get our answering machine and don't receive a call back within 3 business days, please phone back.

Fly catchers and lawn mowers. The wonderful fly catchers and lawn mowers that ducks and geese are, require more in their diet. Finish on some processed water fowl has been severely lacking, meat is protein, therefore digestible protein and energy must be fed. 19% protein is fed in a typical ration, that's higher than chicken grower! See chart on approximate protein and fat levels in different feeds.

	Chicken	Turkey/Pheasant	Duck
Starter Protein	20%	28%	20%
Crude Fat	3%	4.5%	3.5%
Grower Protein	16-17.5%	24%	19%
Crude Fat	3%	5.5%	2.9%
Finisher Protein	15%	17%	N/A
Crude Fat	4.5%	5.5%	N/A

Form 300: This number is allocated to you as a producer for facilitating an industry wide bio-security protocol to ensure in case of disease outbreak that containment will be thorough. Your number is your number, when purchasing your chicks remind your broker if you already have a number. A copy of your form 300 is also to accompany your birds to the processor.

While on the topic of not so favourable red tape ☹ (the form 300 program is important). I would like to borrow a true red neck devise. Grey duct tape! In 18" lengths through your personal crates, doubled back on its self makes the best crate labeller I've seen. Using a permanent marker to write your name and phone number identifies to all, the rightful owner. I suggest putting the duct tape label on both ends of crates so identification can be seen while crates are stacked.

Weasels: Smelly issues always require special attention. These little stinkers are beautiful in their natural habitat, but in a poultry pen they really cause a lot of damage. Using a large triggered rat trap enclosed in a wooden box with a 2" access hole works. This same rig will also work for rats, depending on bait used. Anise is a great attractor in the box for weasel, peanut butter or cereal will do a good job on rats. Bait stations with rodent poison can really be a money saving investment around your poultry houses. Should you require more information on this rig I will have one at the plant for viewing.

Compost: Strange questioning looks appear some times as customers exit their vehicles. Disconcerting noses are deserving of explanation. The "extra" goodies at Schefter Poultry are composted in our OMAFRA approved composting facility. Protein/Nitrogen rich compost causes our interesting scent on occasion, especially following turning. An average processing day creates approximately 2 tonne of raw compost. Sheer volume challenges odour free composting.

Transportation: Stocking density of live birds is very important to keep them alive! There should be some space in the crate around your chickens. A good rule of thumb is 5 chickens per crate! Canadian Food Inspection Agency is doing their job to eliminate animal cruelty by visiting Schefter Poultry at times of bird receiving to ensure transportation conditions are animal friendly. Thus far no charges have been laid. Poor handling and transportation cost! Dead and condemned birds are the result of over crowding.

2011 Processing Rates

Chicken Processing

Rock Cornish	\$ 2.28
Young up to 4lbs	\$ 2.53
Average Birds 4 to 6 lbs	\$ 2.83
Large Birds 6 to 7 lbs	\$ 2.93
Heavy Birds 7 to 9 lbs	\$ 3.08
Huge/Tough 9 to 10 lbs	\$ 3.33
Enormous Over 10 lbs	\$ 3.53
Spent Hens	\$ 3.08
Slips	\$ 3.53
Stags	\$ 4.03

Cutting Rates

½ Chicken	\$ 1.02
Flattened Chicken	\$ 1.12
6pc cut <7 lbs	\$ 1.12
6pc cut >7 lbs	\$ 1.62
B/S Breast <7 lbs	\$ 1.52
B/I Split Breast <7 lbs	\$ 1.52
B/S Breast >7 lbs	\$ 2.02
B/I Split Breast >7 lbs	\$ 2.02
Deboning Legs	\$ 0.50

Turkey Processing

Up to 20 lbs	\$5.13
Weight over 20 lbs is an additional	\$0.60/lb
Heritage Turkeys (conditional)	\$7.12

Packaging and labelling of parts is \$ 0.38 per package. Cost for cutting and packaging boneless skinless breasts, drums, thighs, and split wings works out to approximately \$ 2.85 per bird up to 7 lbs bird, depending on packaging.

Thank you

From everyone at Schefter Poultry Processing!