

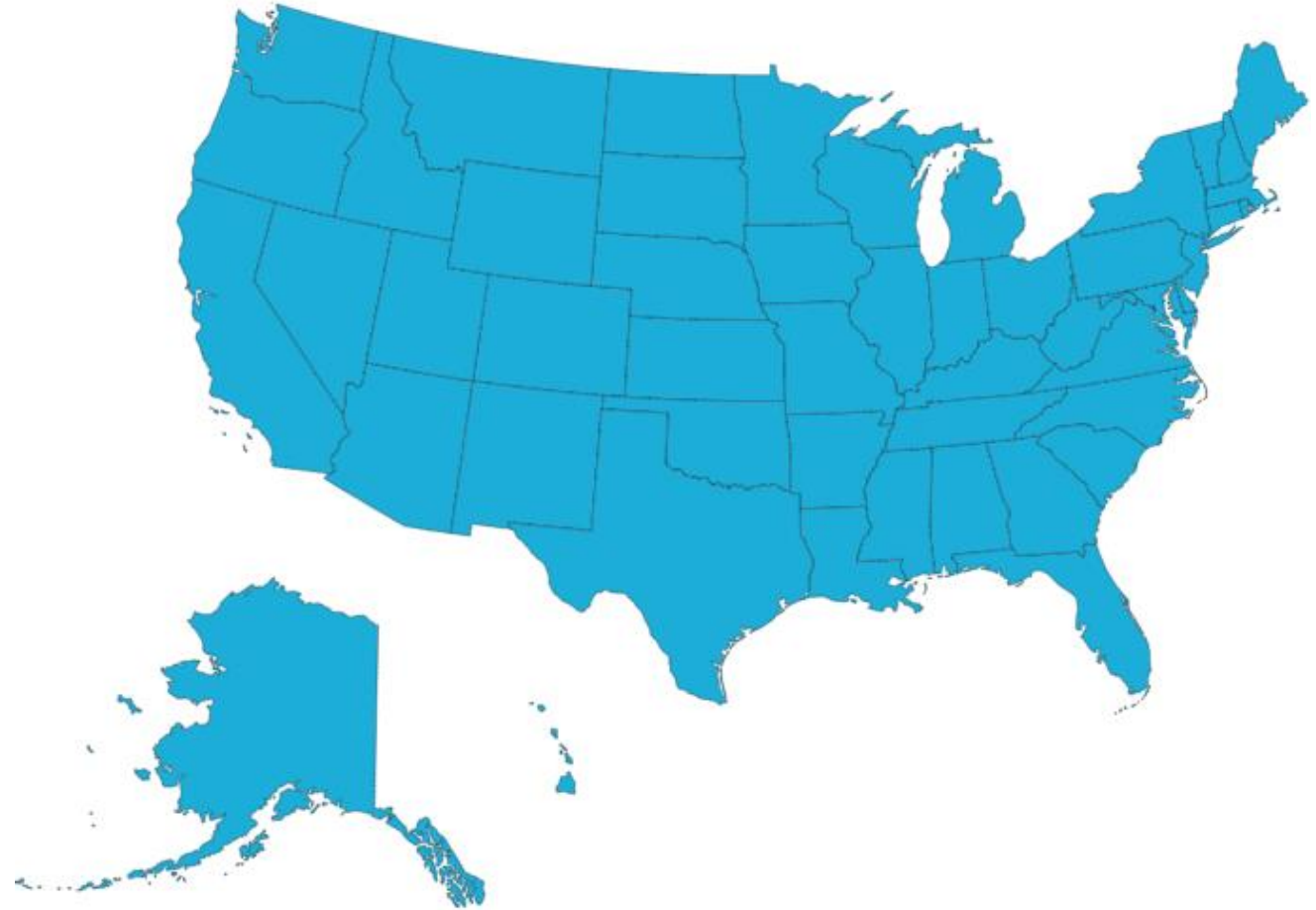


POULTRY INDUSTRY

POULTRY LARGER PRODUCER

According to the USDA, the US is the largest poultry industry in the world, the largest producer and second-largest poultry meat exporter, as well as a major egg producer.

<https://www.ers.usda.gov/topics/animal-products/poultry-eggs/>



POULTRY HISTORY

Poultry farming has changed over time, from small-scale to industrial practices. Battery cages were introduced in the 1930s for efficiency and disease control. Nutrition and broiler chicken farming improved in the 1950s, leading to industrial operations. Concerns for animal welfare in the late 1980s prompted a shift back to free-range farming, with changes reflecting consumer preferences and technological innovations.

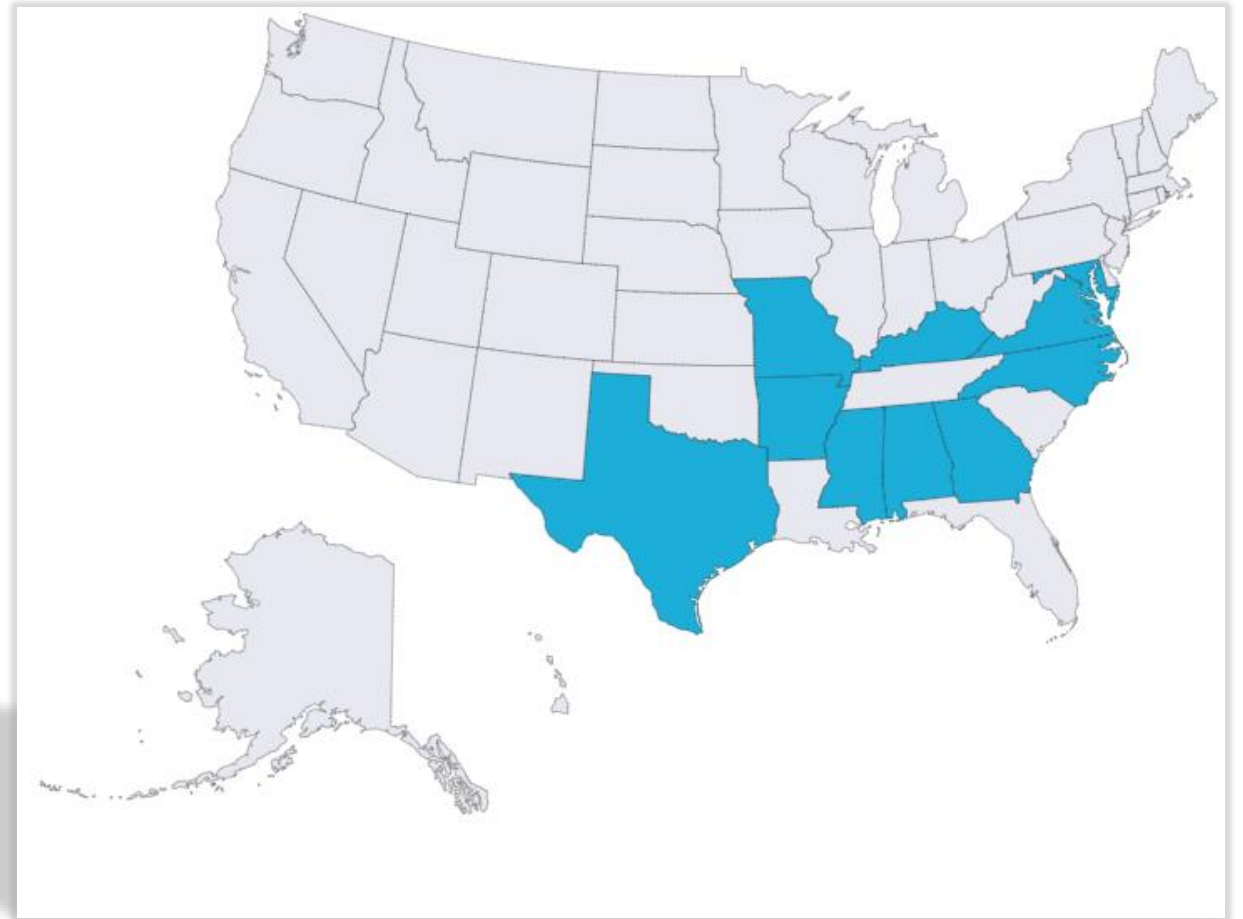
<https://epiconference.co.uk/introduction/>



TOP STATES HEAD PRODUCERS

1. Georgia
2. Alabama
3. Arkansas
4. North Carolina
5. Mississippi

1. Texas
2. Missouri
3. Kentucky
4. Virginia
5. Maryland



<https://www.wattagnet.com/broilers-turkeys/article/15535958/top-broiler-producing-states-differ-by-head-weight#:~:text=While%20Georgia%20ranks%20as%20the,10%20states%20for%20pounds%20produced.>

BREEDER FARMS

This is the second most common type of poultry farm. This farm produces hatching eggs for delivery to the hatchery. Breeder farms are easily the most labor-intensive stage of live production. Breeder hens and roosters are subject to strict feed and water management to regulate the weight of the birds to ensure the best egg production. Breeder growers work closely with integrator field technicians to accomplish this goal.

<https://www.aces.edu/blog/topics/farming/new-farmers-guide-to-the-commercial-broiler-industry-poultry-husbandry-biosecurity-basics/>



BREEDER FARM

Eggs are collected, inspected, and stored multiple times a day at the breeder farm until they are ready for pickup and placed in the egg cooler rooms. The breeder farm typically houses a group of hens for 45 weeks each year, with several weeks between flocks to prepare the houses for the next group. During this time, the litter from the previous group must be removed, which is a labor-intensive process.

<https://www.aces.edu/blog/topics/farming/new-farmers-guide-to-the-commercial-broiler-industry-poultry-husbandry-biosecurity-basics/>



QUALIFYING ACTIVITIES

- Feeding
- Cleaning
- Gathering
- Loading
- Hauling
- Sorting
- Removing
- Vaccinating



HATCHERIES

At the hatchery, eggs are sorted, and labeled by age and origin, and grouped together. They are then placed in large incubators with a turning mechanism to ensure even heating. After 21 days, they are moved to hatching trays, and the chicks begin to hatch.

[The Hatchery: From Egg to Chick \(chickencheck.in\)](http://chickencheck.in)



HATCHERIES

Chicks hatch from their eggs by breaking through the shell. Their wet feathers dry within a few hours. The chicks are then placed in transport trays and sprayed with a vaccine mist to prevent disease. They are transported to local farms on the same day they hatch. Some hatcheries can hatch up to 1.3 million chicks per week.

<https://www.chickencheck.in/blog/the-hatchery-from-egg-to-chick/>



QUALIFYING ACTIVITIES

- Incubating
- Removing eggshells
- Moving
- Feeding
- Sexing
- Vaccinating
- Removing dead chicks
- Labeling
- Spraying



BROILER

Unlike pullet or breeder farms, broiler farms grow several flocks per year. Farms with large birds (7 pounds or more) grow four or five flocks, while farms of small birds (4 pounds or less) may grow as many as seven or eight.

<https://www.aces.edu/blog/topics/farming/new-farmers-guide-to-the-commercial-broiler-industry-poultry-husbandry-biosecurity-basics/>



BROILER

Because the broiler farm is in the final stage before processing for consumers, birds are closely monitored for health issues to ensure a wholesome product. Since the broiler grower doesn't have constant supervision of company staff, they must pay close attention to bird health and communicate back to company personnel and veterinary staff quickly if they detect any bird health issues.

<https://www.aces.edu/blog/topics/farming/new-farmers-guide-to-the-commercial-broiler-industry-poultry-husbandry-biosecurity-basics/>



QUALIFYING ACTIVITIES

- Feeding
- Watering
- Vaccinating
- Weighing
- Loading
- Removing
- Washing



BIOSECURITY MEASURES

All poultry companies have biosecurity protocols that growers must follow to protect the birds on the farm and prevent spreading the disease to other farms in case of an infection. Historically, many disease outbreaks have been tracked back to lax biosecurity, an issue that was not considered serious at the time.

<https://www.aces.edu/blog/topics/farming/new-farmers-guide-to-the-commercial-broiler-industry-poultry-husbandry-biosecurity-basics/>



POULTRY PROCESSING PLANTS

Poultry processing plants represent the final stage in the production process of chickens, where they undergo slaughter, preparation, and processing to obtain a product that is fit for distribution.



QUALIFYING ACTIVITIES

- Cutting backbones
- Cutting breast
- Deboning thighs
- Inspecting
- Pulling skin
- Weighing
- Unloading
- Deboning breast
- Grinding bones
- Conning
- Cutting legs
- Cutting tenders
- Clipping tenders
- Cutting wings
- Clipping wings
- De-feathering
- Eviscerating
- Hanging
- Packing
- Sizing
- Washing



POULTRY ASSOCIATIONS

U.S. Poultry & Egg Association

<https://www.uspoultry.org/>

National Chicken Council (NCC)

<https://www.nationalchickencouncil.org>

United Egg Producers & United Egg Association

<https://unitedegg.com>

The Poultry Federation

<https://www.thepoultryfederation.com/>

The American Farm Bureau Federation

<https://www.fb.org>

Alabama Poultry & Egg Association

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