

CHICKEN BASICS

Chicken parts and processing



CHICKEN ANATOMY 101

Processed chickens can be classified into one of seven different USDA-defined groups:

- Broiler – a chicken raised for its meat, as distinguished from a “layer,” which is a chicken that lays eggs for the table.
- Roaster – 5 pounds or higher, less than 10 weeks of age; usually 55 to 60 days of age
- Capon – surgically de-sexed male broilers weighting 7 to 9 pounds, and about 14 to 15 weeks of age; plump and tender; capons were once common but are now a specialty item.
- Rock Cornish Hen – less than 30 days of age and about 2 pounds.
- Rock Cornish Fryer – a small broiler-fryer weighing between 1 and 2 pounds.
- Hen – female adult chicken.
- Rooster – male adult chicken.

Below you will find the essential guide to decoding the various poultry parts and cuts.

When compared to the rest of the world, Americans’ appetite for chicken is unmatched. Fewer than 300 million Americans eat substantially more chicken than over a billion Chinese. We eat about twice as much as over 400 million Europeans.

Chicken Parts

NATIONAL CHICKEN COUNCIL



Chicken Cuts

