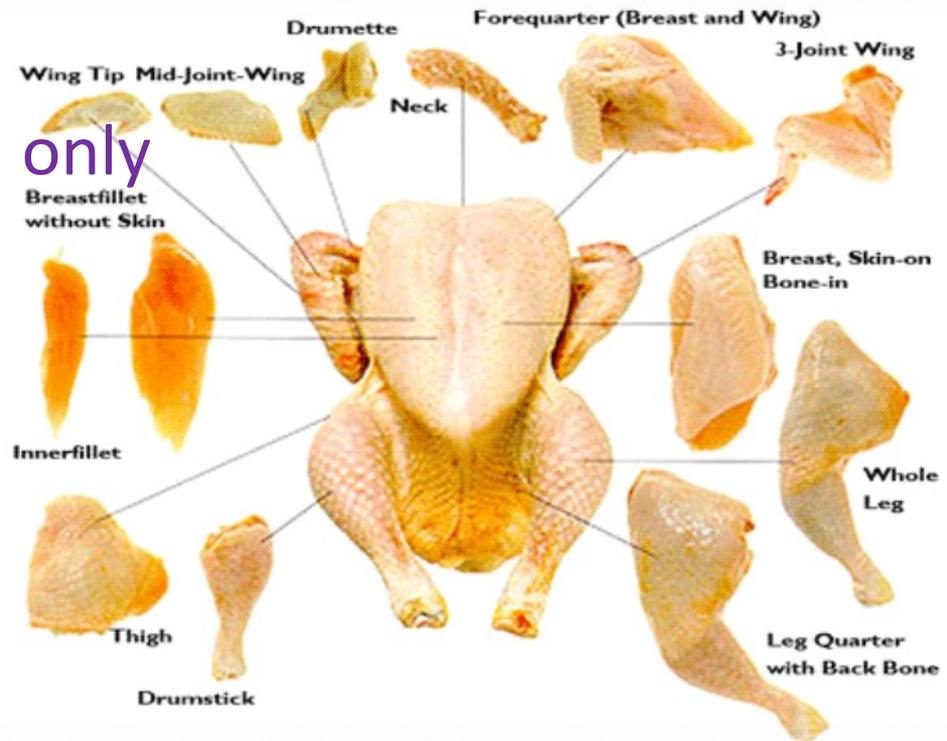


Poultry Production

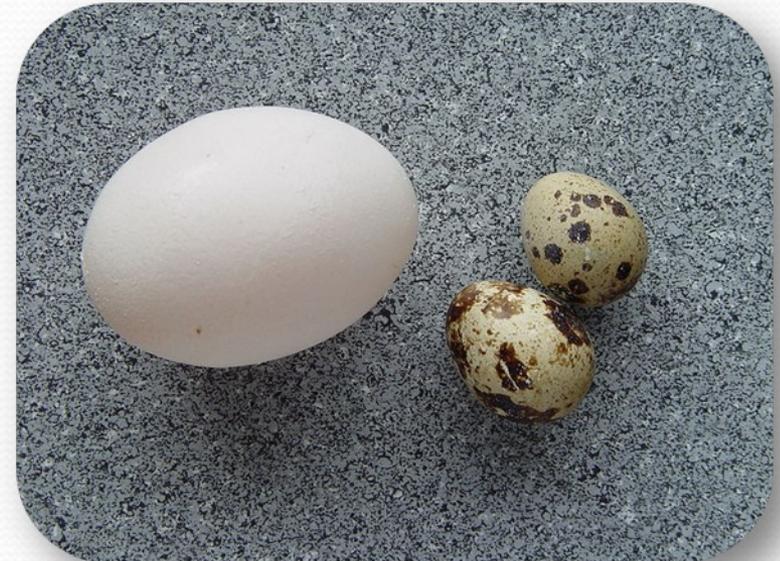


Poultry Meat

- High protein
- Low fat
- Economical to eat
- 2nd in consumption only to beef



Poultry Egg



Retinol(vitamin A), Riboflavin (Vitamin B₂), Folic Acid (Vitamin B₉), Vitamin B₆, Vitamin B₁₂, Choline, Iron, Calcium, Phosphorus And Potassium

Vitamin A, D, And E Are In The Egg Yolk

Chickens

- Layers for egg production
 - Leghorn (hybrids)
- Broilers for meat production
 - White Plymouth Rock, Cornish Crosses
- Producers usually buy chicks from hatcheries
- Turkeys must be artificially inseminated (have been bred for large breasts which makes it physically impossible to mate)

Leghorn



Cook



Hen

- ◆ The **Leghorn** is a breed of chicken with origins in Tuscany, central Italy
- ◆ Leghorn varieties including white, red, black tailed red, light brown, dark brown, black, blue, buff, Columbian, buff Columbian, barred, exchequer and silver
- ◆ Most have single combs but there are several color varieties that have rose combs
- ◆ Excellent layers of white eggs (around 280 per year)
- ◆ Rarely exhibit broodiness and are thus well suited for uninterrupted egg laying
- ◆ It is a light breed that matures quickly to only 3 or 4 lbs
- ◆ Leghorns are noisy bird

Leghorn



Cock



Hen

Cornish Crosses

Type: Large Fowl & Bantam

Size: Very Heavy (8+ lbs)

Rarity: Common

Purpose: Meat

Recognized Varieties: Dark, White,
White Laced Red Egg Laying: Poor
(1/wk)

Egg Color: Light Brown

Egg Size: Small

Comb Type: Pea Comb

Crested: No

Feathered Legs: No

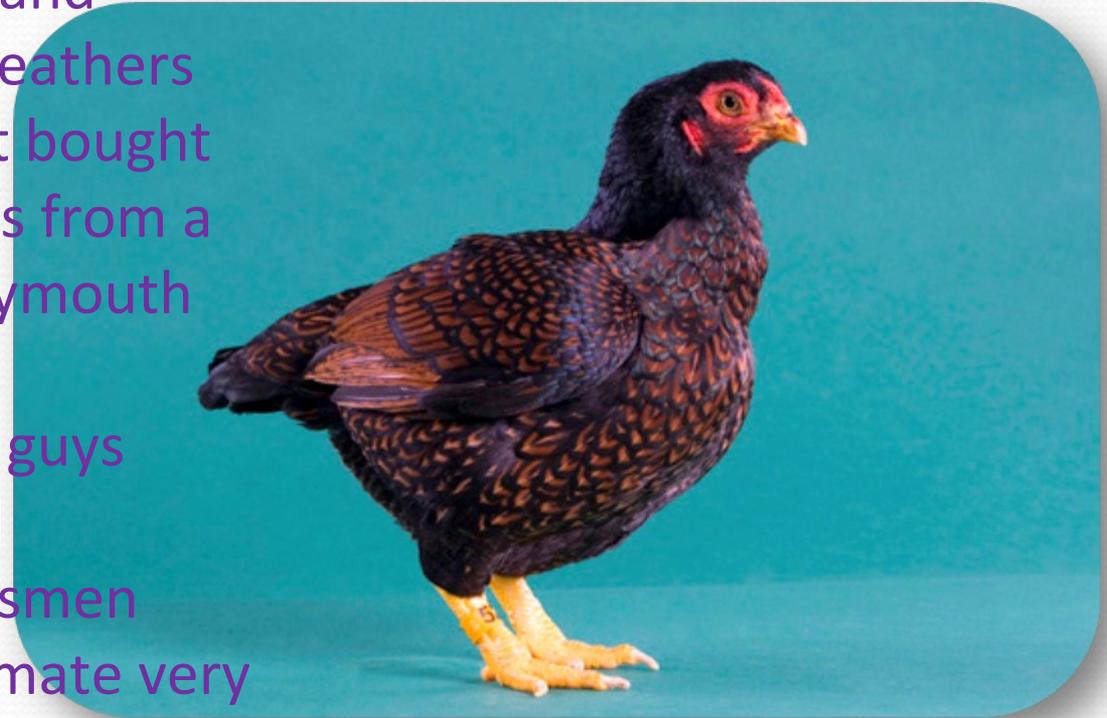
Number of Toes: 4



White chicken

Cornish

- ◆ Are stocky ole meat birds from the Southwest corner of England
- ◆ With short, close-fitting feathers
Most of the chicken meat bought in the supermarket comes from a White Cornish / White Plymouth Rock cross
- ◆ Because these poor little guys were bred to be confined
- ◆ Are not the best outdoorsmen
- ◆ So heavy that they can't mate very well
- ◆ Poor little dudes



Plymouth



Rock Rooster



Hen

White Plymouth rock



Cock



Hen

White Plymouth rock

- ❖ Standard Weights: Cock- 4.3kg , hen-3.4kg , cockerel-3.6kg, pullet-2.7kg
- ❖ Skin Color: Yellow
- ❖ Egg Shell Color: Brown
- ❖ Use: Meat and eggs
- ❖ Origin: America in the middle of the 19th century and was first exhibited as a breed in 1869
- ❖ Crosses of Dominique, Java, Cochin, and perhaps Malay and Dorking
- ❖ Its The first Plymouth Rock was barred and other varieties developed later
- ❖ qualities as an outstanding farm chicken: hardiness, docility, broodiness, and excellent production of both eggs and meat

Broiler



Cock



Hen

Broiler

- ❖ Modern commercial broilers : Cornish crosses or Cornish-Rocks
- ❖ Specially bred for large scale, efficient meat production
Grow much faster than egg laying hens or traditional dual purpose breeds
- ❖ A high feed conversion ratio, and low levels of activity

- ❖ Weight Male 5.4kg & Female 3.6kg
- ❖ Skin color yellow
- ❖ Egg color Light brown
- ❖ Comb type Single

Getting Started

- Order chicks early
- Only order what you can house
- Space requirements:
 - 10 square inches / chick under light
 - 25 square inches / chick house space
- Chicks shouldn't be allowed to get more than 3 ft away from light

When they arrive

- Temperature = 92-95 degrees under light, 70-75 deg in house
- Decrease temp. 5 degrees / week until 60 degrees
- Teach how to drink right away
- If chicks are huddled together under light = too cold
- If none are under light = too hot
- Should be scattered

Management

- Debeaking : remove 1/3 of the top beak and a small part of the bottom (prevent cannibalism) at 6-8 days old
- Vaccinate (hatchery can do this)
- Lighting: birds naturally reproduce in spring, simulate spring, chickens molt (shed feathers) production increases

Layer Care

- Collect eggs 2-3 times per day (if hot)
- Wash eggs immediately in warm water
- Refrigerate & keep away from onions & mold
- Production Goal: 4 lbs feed / dozen eggs
- Hens produce 7 eggs / 10 days

Broilers Care

- Don't keep in cages (weak bones & bruise easily)
- Keep light on at night (prevent cannibalism)
- Market at 4 1/2 lbs for males, 3 1/2 lbs for females (about 8 weeks)
- 2.1 lbs feed / lb of gain

Terms We Use

- How do you call a mature male?
Rooster
- How do you call a mature female?
Hen
- How do you call a young female?
Pullet
- What do you call a castrated male?
Capon
- How long is the incubation period?
21 days