



POULTRY CUT LIST



PROCESSING OVERVIEW

DATE: _____

TOTAL BIRDS PROCESSED: _____

WHOLE BIRDS: _____

AVERAGE WEIGHT: _____

HALF BIRDS: _____

BREED: _____

PIECE BIRDS: _____

AGE: _____

PACKAGING SPECS

bone-in
HALVES QTY/PACKAGE: /

semi-boneless
HALVES QTY/PACKAGE: /

boneless
BREASTS QTY/PACKAGE: /

BREASTS QTY/PACKAGE: /

boneless
THIGH QTY/PACKAGE: /

bone-in
THIGH QTY/PACKAGE: /

WHOLE LEGS QTY/PACKAGE: /

DRUMSTICKS QTY/PACKAGE: /

WINGS QTY/PACKAGE: /

GROUND QTY/PACKAGE: /

SAUSAGE QTY/PACKAGE: /

Andouille	QTY	LBS	links/loose
Breakfast	QTY	LBS	links/loose
Italian	QTY	LBS	links/loose

OFFAL / BONES

LIVERS LBS/PACKAGE: /

HEARTS LBS/PACKAGE: /

GIZZARDS LBS/PACKAGE: /

FEET LBS/PACKAGE: /

NECKS LBS/PACKAGE: /

BONES LBS/PACKAGE: /