

POULTRY DRESSING

Technology:

Production of dressed poultry / cut-up portions.

Application and Use:

Convenient, clean, hygienic product and waste utilisation.



Salient Features of Technology:

The process involves ante-mortem inspection, slaughtering, scalding, defeathering, singeing, evisceration and post-mortem inspection. The edible internal organs are separated, washed and packed separately. The carcasses are washed, chilled in crushed ice, drained and packed for further storage. The marketing of dressed chicken is done in fresh, chilled or frozen form. It is also feasible to market in cut up portions like half chicken, drumstick, thigh, back breast and wing.

Equipment and Machinery: Killing cones with bleeding trough, scalding, plucker, wash tank with overflow, chopping block, eviscerating table, chilling tanks, draining rack with speckles, packaging table, cutting knives, singer, balances, ice-crusher and deep freezer.

Raw Materials : Poultry birds.

Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 500 birds/day