

Central Illinois Poultry Processing, LLC

Chicken Processing Order

***Please complete and return 2 days prior to your scheduled processing date.*

Name:	Farm Name:
Phone No.:	Total No. Birds:
Slaughter Date:	Breed:
Pickup Date:	Estimated Live Weight:

Qty. Per Chicken	Packaging Options					
	Whole					
	Whole Cut-up					
	Half Cut-up (each half on a tray)					
	Halved	<input type="checkbox"/>	1 Bag	<input type="checkbox"/>	2 Bags	
	Quartered	<input type="checkbox"/>	1 Bag	<input type="checkbox"/>	2 Bags	
	Split breast	<input type="checkbox"/>	2 per	<input type="checkbox"/>	4 per	5 thighs, 5 drums, 10 wings, necks and backs bagged
	Split breast	<input type="checkbox"/>	2 per	<input type="checkbox"/>	4 per	2 leg quarters, 10 wings, necks bagged
	Boneless breast	<input type="checkbox"/>	2 per	<input type="checkbox"/>	4 per	5 thighs, 5 drums, 10 wings, necks and backs bagged
	Boneless breast	<input type="checkbox"/>	2 per	<input type="checkbox"/>	4 per	2 leg quarters, 10 wings, necks bagged
	Airline breast (wing attached), packaged as 2 breasts, 2 leg quarters, 10 wings, necks bagged					
	Debone	<input type="checkbox"/>	Thigh	<input type="checkbox"/>	Drum	
	Grind and package ground chicken in 1 lb. tube					

**50 lb. minimum to grind, product not available day of slaughter*

Quantity	Packaging Details				
	Livers and hearts placed inside bird cavity				
	Livers and hearts bagged together				
	Hearts separate	<input type="checkbox"/>	Bag 1 lb.	<input type="checkbox"/>	Tray ½ lb.
	Livers separate	<input type="checkbox"/>	Bag 2 lb.	<input type="checkbox"/>	Tray 1 ½ lb.
	Necks placed inside bird cavity				
	Necks bagged separately 3 lb. bag				
	Chicken feet, cleaned and bagged	<input type="checkbox"/>	1 lb.	<input type="checkbox"/>	3 lb.
	Tenderize breast				
	Package wings 5 per				
	Fresh				
	Freeze				
	Coop wash				
	Box and lid				
	Ice by the bag	<input type="checkbox"/>	7 lb.	<input type="checkbox"/>	22 lb.

Additional Instructions:

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