



Central Illinois Poultry Processing, LLC

2023 Chicken Processing Price list – effective 1-1-23

Phone (217) 543-2937 Email: office@centralilpoultry.com

Slaughter Fee, per bird:

Quantity:

| Breed | *30 or less | 31-175 | 176-500 | 501-1000 | 1001-1500 | 1501-2000 | 2000+ |
|-----------------------|----------------------------------|--------|---------|----------|-----------|-----------|--------|
| Cornish | \$99 flat fee | \$3.30 | \$3.10 | \$2.95 | \$2.85 | \$2.75 | \$2.65 |
| Non-Cornish | \$108 flat fee | \$3.60 | \$3.35 | \$3.25 | \$3.15 | \$3.00 | \$2.90 |
| Stew Hen | \$116 flat fee | 4.10 | \$3.85 | \$3.75 | \$3.65 | \$3.50 | \$3.40 |
| Roaster 6-8 lbs. | \$110 flat fee | \$3.65 | \$3.40 | \$3.30 | \$3.20 | \$3.10 | \$3.00 |
| Lg. Roaster 8-10 lbs. | Roaster fee plus \$0.30 per bird | | | | | | |

***30 birds or less will be charged the flat fee, plus whole packaging.**

Packaging Fee, per bird: (30 or less, whole only. 15 birds per cut minimum.)

| | |
|---|--------|
| Whole (bagged) | \$0.75 |
| Whole Cut-up (on a tray) | \$1.50 |
| Half Cut-up (each half on a tray) | \$2.10 |
| Halved (in 1 or 2 bags) | \$1.55 |
| Quartered (in 1 or 2 bags) | \$1.80 |
| Split breast - packaged as 2 or 4 breasts, 5 thighs, 5 drums, 10 wings, necks & backs bagged | \$2.05 |
| Split breast - packaged as 2 or 4 breasts, 2 leg quarters, 10 wings, necks bagged | \$2.25 |
| Boneless breast - packaged as 2 or 4 breasts, 5 thighs, 5 drums, 10 wings, necks & backs bagged | \$2.40 |
| Boneless breast - packaged as 2 or 4 breasts, 2 leg quarters, 10 wings, necks bagged | \$2.65 |
| Airline breast (wing attached) - packaged as 2 breasts, 2 leg quarters, necks bagged | \$2.75 |
| Debone Thigh or Drum | \$0.95 |
| *Grind and package ground chicken in 1 lb. tube, per pound | \$1.35 |

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

Additional Charges (per bird unless noted otherwise):

| | |
|---|----------------------------------|
| Livers/hearts placed inside bird cavity | NC |
| Livers/hearts bagged together, per pound | \$0.90 |
| Livers/hearts, separated, trimmed, per pound | Bagged \$1.45 Trayed \$1.75 |
| Necks placed inside bird cavity | NC |
| Necks bagged separately | \$0.20 |
| Chicken feet, cleaned and bagged, per pound | \$2.15 |
| Tenderize breast | \$0.90 |
| Package wings 5 per | \$0.40 |
| Upgrade packaging to heat seal package | \$0.50 |
| Condemned fee, for all birds the inspector condemns | \$2.00 |
| Dead-On-Arrival carcass disposal fee (less than 10 – no charge) 10 or more, each | \$0.30 |
| Freeze charge, per pound | \$0.12 |
| Cold storage, per day, per pound (begins day 2 after slaughter) | \$0.03 |

Miscellaneous

| | | |
|--------------------------------------|---------------------------|---------------------------------|
| Coop Rinse, per coop | Qty. <50 - \$ 1.75 | Qty 51+ - \$1.50 |
| Coop Rental, per coop | \$2.75 | |
| New Plastic Chicken Coop | \$89.00 | |
| Boxes, per each | Box and lid only - \$4.50 | Box and lid with liner - \$5.00 |
| Bagged Ice | 7 lb. bag - \$2.00 | 22 lb. bag - \$5.00 |
| Custom label, one-time set-up charge | \$40.00 | |