



WHAT'S THE DIFFERENCE?

Our Factory Free Broilers

Unvaccinated
Full beak (no cannibalism)
Probiotics (immuno-stimulant)
Composting litter in brooder
(sanitized through decomposition)
Carbon/Nitrogen ration 30:1
Practically no ammonia vapor (smell)
Brooder skylights and access to natural light
Rest at night-lights off, save for moonlight
No medications
No synthetic vitamins
No appetite stimulants
Natural trace minerals (kelp)
Small groups (100 or fewer chickens per doop)
Low stress (group divisions)
Clean air

Fresh air and sunshine
Plenty of exercise
Fresh daily organic pasture
Short transport to processing
Killed by slitting throat
Carefully hand eviscerated

Processing uses only 4 gallons of water/bird
Guts and feathers are used for fertilizer
Effluent used for irrigation
Customer inspected

Factory Chicken (free-range, organic, whatever)

Vaccinated
Debeaked (cannibalism is a problem with packing density)
Antibiotics (immuno-depressant)
Sterilized litter
(sanitized through toxic fumes and sprays)
Carbon/Nitrogen ratio 12:1
Hyper-ammonia toxicity
No sky lights- artificial lighting only
Artificial lighting 24/7
Routine medications
Routine synthetic vitamins
Routine appetite stimulants (arsenic)
Manufactured and acidulated trace minerals
Huge groups (10,000 or more)
High stress
Air hazy with fecal particulate (damages respiratory tract and pulls
vitamins out of body, overloading liver)
Limited air and practically no sunshine
Limited exercise
No green material or bugs
Long transport to processing
Killed by electric shock (inhibits bleeding after throat is slit
mechanically eviscerated (prone to breaking intestines and spilling
feces over carcass
Processing uses 5+ gallons of water/bird
Guts are cooked and rendered, then fed back to chickens
Effluent treated as sewage
Government inspected



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No injections during processing
Low percentage of rejected livers and carcasses
Dead birds composted
Manure falls directly on growing forage and active soil for efficient nutrient cycling-converted to plants
Sick birds put in hospital pen for a second chance-most get well
Fresh air and sunshine sanitize processing area
Cooking loss 9% of carcass weight

Long keepers (freeze more than a year)
No drug-resistant diseases
Low saturated fat
No chlorine baths
No irradiation
Environmentally responsible
Promotes family farming
Decentralized food system
Promotes entrepreneurial spirit
Rural revitalization
Locally grown and mixed feed with identifiable ingredients
Consumer/producer relationship
8-12 weeks to butcher weight
3 stage grow-out (brood, pasture pens, day range)
Dust baths
Open farm – see where your chicken is raised
Value based
Rich, delicious taste

Edible

(continued.....)

Routine injections (anything from tenderizing to dyes)
High percentage of liver rejects or carcasses (breast blisters)
Dead birds incinerated or buried (possible contamination)
Manure fed to cattle or spread inappropriately (ammonia vaporization-air pollution, nitrate leaking—water pollution)

Sick birds destroyed

Toxic germicides to sanitize processing facility
Cooking loss 20% of carcass weight (plumped/injected)

Short keepers (freeze only 6 months or less)
Drug-resistant disease (R-factor Salmonella)
High Saturated fat
Up to 40 chlorine baths (to kill contaminants)
FDA-approved irradiation (label not required)
Environmentally irresponsible (hidden costs)
Promotes feudal/serf agriculture
Centralized food system
Promotes low-wage/time-clock employment
Urban expansion
Who knows....only the nutritionist
Consumer/ producer alienation
5-7 weeks to butcher weight
All Out - All In buildings
Bathe in urine/waste
Bio-hazard sites – very limited access
Price based
Poor flat taste

Inedible