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Procedure for estimating retained water for whole young chickens

At Nettles Farm, we process up to 150 young chickens two days per week. They are rinsed with hand water sprayers, and chilled in an ice bath to achieve < 40 F within the specified time of four hours. After cooling, the chickens are pulled from the chiller and allowed to drain at least 30 minutes in a cooler before packaging.

On 10/02/01 we processed and packaged young chickens as usual, and separated out 8 for measuring retained water. On 10/04/01, we weighed the total packages, then unbagged and weighed the moisture pads from each bird. We then weighed 8 dry pads, and subtracted the wet pads to find the amount of moisture retained. This moisture was colored and assumed to include natural moisture from the bird, as well as any water retained from the chilling process. The percentage of retained moisture was found to be 0.94%.

Total weight of birds:	34.02 lb
total weight of pads:	0 .38 lb
total weight of dry pads:	0 .06 lb
total weight of moisture:	0 .32 lb
percentage moisture:	0.94 %

Our label will read: Less than 1% retained moisture.