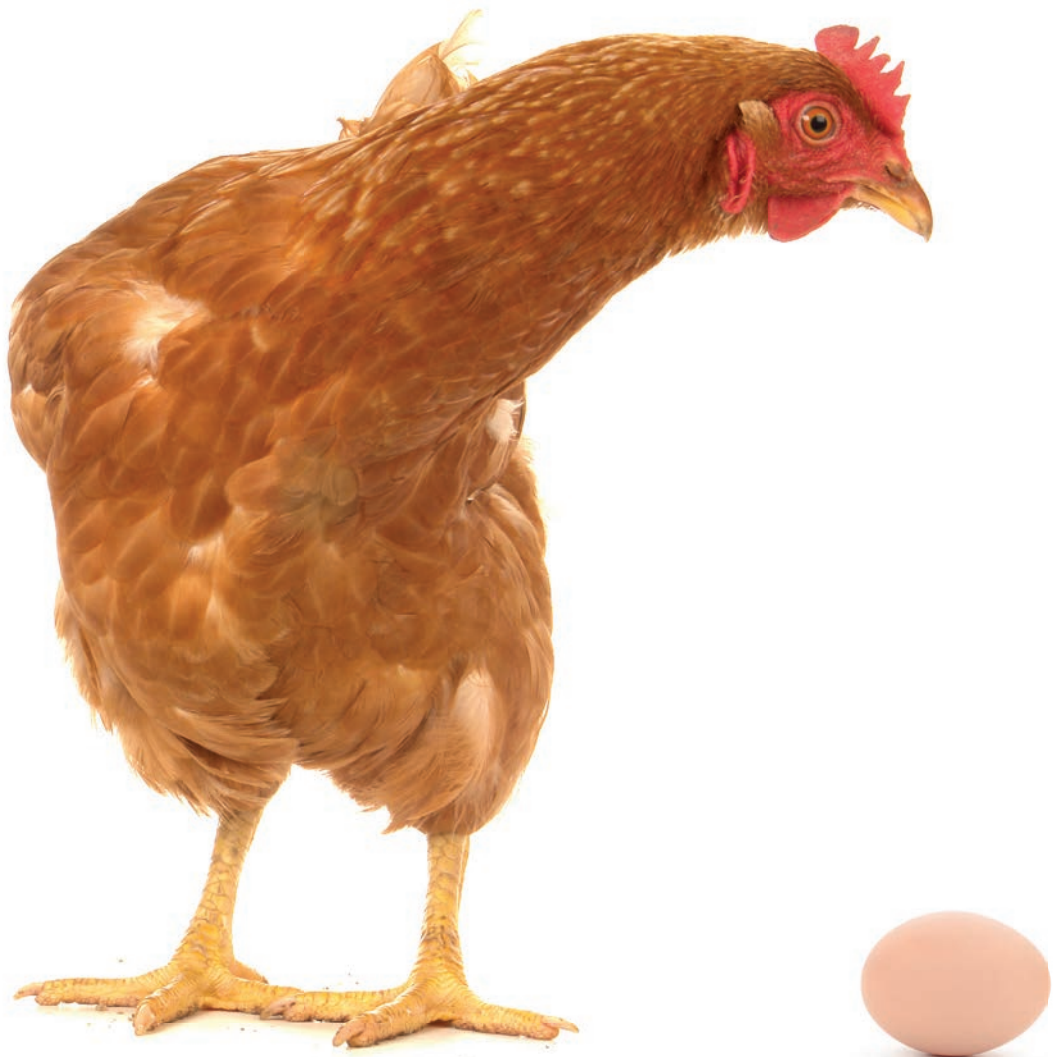


2016  
Product Line  
Poultry



**QUIRCH®**

Food Purveyors Since 1967



## A Guide to Chicken Types

Roaster	Older chicken, about 9 weeks old, dressed weight 6-8lbs
Broiler/Fryer	Younger, tender chicken, about 5-8 weeks old, dressed weight 2.5-6lbs
Gallina/Heavy Hen	Stewing/Baking Hen - a mature breeder laying hen 50-65 weeks old, 6-8lb each
Gallina/Spent Penny Hen	Small Stewing Hen - 2-2.5lb each
Cornish Hen	Small Broiler/Fryer weighing no more than 2lbs each
Fresh	Chicken that has never been handled below 16°F and must be maintained below 40°F at all times
Frozen	Chicken handled below 0°F at all times after processing

## Packaging guide

CO2	Packed in poly bag, folded and topped with dry ice (CO2) to maintain temperature
CVP	Vacuum-packed, gas flushed sealed, master bag to maintain freshness. Sealed bag is then placed in a master carton.
Poly	Placed inside a plastic bag, which may be heat-sealed, tied, etc, and placed inside a master carton.
Tray Pack	Packed in retail trays, sealed, packed in master carton
Box	Packed in retail boxes, sealed, packed in master carton



# Chicken

When selecting poultry you are not choosing between tender and less tender cuts, but whether to use dry or moist methods of cooking, including roasting, broiling, grilling, pan-frying, braising and stewing. Versatility in preparation is what makes it popular. Also, poultry is easy and quick, and able to take on flavor.



## Fresh Roasters & Parts

CVP/CO2 packing

### Cuts

- Whole Roasters
- Legs
- Drumsticks
- Wings

### Description

- 8 week old chicken, with giblets. Sizes:6-8lb
- Whole roaster leg without back
- Roaster drumstick
- Whole roaster wings (3-joint)



## Whole Fryers, WOGS & Parts



### Cuts Fresh

Whole Fryers

Fryers - WOGS

### Frozen

Whole Fryers

Fryers - WOGS

### Description

Young chicken, 6-8 weeks old, sizes: 2.5-6lb, dressed weight

Packing: CVP/CO2/Bagged/Individually Wrapped & Cryovac

Whole fryers without giblets, sizes: 2.5-6lb, dressed weight

Young chicken, 6-8 weeks old, sizes: 2.5-6lb, dressed weight

Packing: CVP/CO2/Bagged/Individually Wrapped & Cryovac

Whole fryers without giblets, sizes: 2.5-6lb, dressed weight

## Boneless Parts Fresh/Frozen



### Cuts Fresh

Breasts

Breast Tenderloin

Leg Meat

Thigh Meat

### Frozen

Boneless Breasts

Breast Tenderloins

Boneless Leg Meat

Boneless Thigh Meat

### Description

Packing: CVP/CO2

Cases: 4x10lb, 10lb CW & EW bags

Deboned & Skinless Breast Muscle w/o Tenderloin

Deboned & Skinless Inner Breast Meat

Deboned & Skinless Thigh & Drumstick meat

Deboned & Skinless Thigh Meat

Packing: CVP/CO2

Cases: 4x10lb, 10lb CW & EW bags

IQF-Individually Quick Frozen Packing: 10lb, 5lb, 2.5lb and 2lb bags



## Breasts

Fresh/Frozen



## Cuts

Fresh (Bone-in)

Whole Breasts

Split Breasts

Miscut Breasts

Frozen (Bone-in)

Whole Breasts

Split Breasts

Miscut Breasts

## Description

Packing: CVP/CO2, Cases: 40lb

Entire fryer breasts, two lobes, bone-in, skin-on  
& skinless available

1/2 off whole, one lobe

Plant grade- whole & split breasts,  
may have defects

Packing: CVP/CO2, Cases: 40lb

Entire fryer breasts, two lobes, bone-in, skin-on  
& skinless available

Fryer breast quarter with wing

Plant grade- whole & split breasts

## Wings

Fresh/Frozen



## Cuts

Fresh

Wings - Regular & Jumbo

Party Wings

B-Wings

Frozen

Wings - Regular/Med/Jumbo

Miscut Wings

B-Wings

## Description

Packing: CVP/CO2, Cases: 4x10lb, 1x40lb, 8x5lb

Whole Wings (3-joint: drumette, mid-section, tip)

1st & 2nd Joint - separated (drumette & mid-  
section, separately)

Miscut, Bruised, Red Tips

Packing: CVP/CO2, Cases: 4x10lb, 1x40lb, 8x5lb

Based on Live Weight

Plant Grade - Whole Wings

Miscut, Bruised, Red Tips



**Leg Quarters (Back In)**  
Fresh/Frozen



**Cuts**  
**Fresh**  
Leg Quarters (1/4's) - Bulk

**Description**  
Packing: CVP/CO2, Cases: 40lb  
Fryers/Broiler whole leg with portion of back  
Sizes: Small, Medium, Large, Jumbo

**Frozen**  
Leg Quarters (1/4's) - Bulk  
Leg Quarters (1/4's) - Bag

Packing: CVP/CO2, Cases: 40lb  
Packing: 10lb Poly Bag, Cases: 40lb

**Thighs & Drums**  
Fresh/Frozen



**Cuts**  
**Fresh**  
Thighs  
Drumsticks

**Description**  
Packing: CVP/CO2, Cases: 40lb  
Fryers/Broiler leg cut above the knee/drumstick

**Frozen**  
Thighs  
Drumsticks

Packing: CVP/CO2, Cases: 40lb  
Packing: CVP/CO2, Poly Bag, Cases: 40lb

**Offals**  
Fresh/Frozen



**Fresh**  
Gizzards  
Livers  
Backs  
Necks  
Hearts

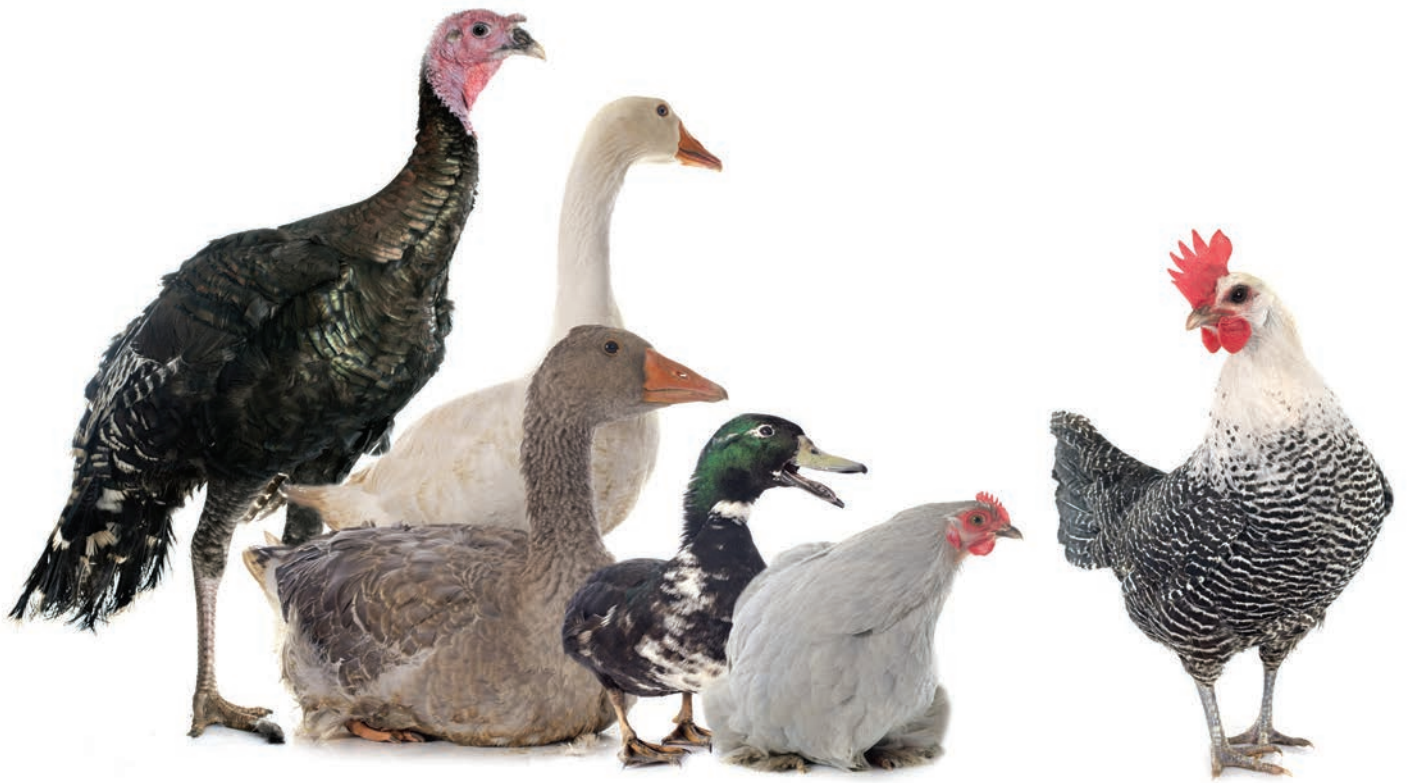
**Frozen**  
Gizzards  
Livers  
Backs  
Necks  
Hearts  
Feet  
Paws



Roam

Free





# Turkey

When selecting poultry you are not choosing between tender and less tender cuts, but whether to use dry or moist methods of cooking, including roasting, broiling, grilling, pan-frying, braising and stewing. Versatility in preparation is what makes turkey popular.



## Frozen Roasters & Parts Overview



### Cuts

Whole Turkeys

### Description

Sizes: 4-30lb (4-9.5, 8-10, 10-12, 12-14, etc)  
Packing: Individually Vacuum Packed  
Cases: 2 or 4 whole birds per case  
Grading: A Grade or Plant Grade, Basted or Natural

Bone-In Breasts

Sizes: 8-10lbs, 10-12lbs, 12-14lbs, 14-16lbs, 16-18lbs, 18-20lbs  
Grading: A Grade or Plant Grade, Injected or Natural



Drumsticks

Sizes: Tom or Hen (Smaller)  
Packing: Bulk w/Poly-Liner - Cases: 30lb



Wings  
2-Joint or 3-Joint

Sizes: Tom or Hen (Smaller)  
Packing: Bulk w/Poly-Liner - Cases: 30lb

**Boneless Parts**  
Frozen



**Cuts**

- Breast Meat
- Thigh Meat
- Tenders - Natural (Strap-in)
- Tenders - De-Strapped

**Description**

- Packing: Bulk w/Poly-Liner, Cases: 40lb
- Packing: Bulk w/Poly-Liner, Cases: 40lb
- Packing: Bulk w/Poly-Liner, Cases: 40lb
- Packing: Bulk w/Poly-Liner, Cases: 40lb

**Other Parts**  
Frozen



**Cuts**

- Drummettes
- Gizzards
- Necks
- Tails

**Description**

- Packing: Bulk w/Poly-Liner, Cases: 30lb
- Packing: Bulk w/Poly-Liner, Cases: 30lb
- Packing: Bulk w/Poly-Liner, Cases: 30lb
- Packing: Bulk w/Poly-Liner, Cases: 30lb

**Ground and Smoked Parts**  
Frozen



**Cuts**

- Smoked Necks
- Smoked Tails
- Smoked Drums
- Ground Turkey
- Smoked Turkey Wings

**Description**

- Packing: Bulk w/Poly-Liner, Cases: 30lb
- Packing: Bulk w/Poly-Liner, Cases: 30lb
- Packing: Bulk w/Poly-Liner, Cases: 30lb
- Cases: 2x10lb, 12x1lb
- Packing: Bulk w/Poly-Liner, Cases: 30lb





# Hen

Cornish game hens are small pump chickens that produce a greater amount of white meat in comparison to their dark meat. Very tender and flavorful, hens are easy and quick to cook. Enjoy these small pieces of heaven!



## Frozen Hens

### Overview



### Cuts

- Gallina/Baking Hen
- Whole Guinea Fowl
- Spent Hen, Head-on, Feet-on
- Spent Penny Hen
- Whole Quail Bone-in

### Description

- Sizes: 6x5-7lb
- Sizes: 8x2.5lb
- Sizes: 10x2-2.5lb
- Sizes: 15x1.8-2lb
- Sizes: 6x6x4.5oz

## Frozen Cornish Hens

### Overview



### Cuts

- Cornish Hens - Single Pk
- Cornish Hens - Twin Pk

### Description

- Sizes: 24x16oz
- Sizes: 12x2x20oz



# Duck

Duck has a darker and richer meat. Nutty and strong flavor, but not overpowering. Versatile, it can be cooked in a lot of ways, including roasting, broiling, grilling, pan-frying, braising and stewing. Deliciously tasty and flavorful!



## Whole Duck

Overview



- Cuts
- Whole
  - Whole

- Description
- Grade A
  - Head and Feet On

## Duck Parts

Overview



- Cuts
- Leg
  - Breast
  - Smoked Breast
  - Leg Quarters

- Description
- Boneless, Skin-on
  - Boneless, Skin-on



# Quail

Tiny, simple and flavor-packed: a bird with a hint of the wild! You can roast quail or fry them, braise, grill, broil or sauté them, and it's tough to go wrong. Delicate and very moist, a flavor to remember!



## Whole Quail

Overview

Cuts  
Frozen

## Description

Packing: WP  
Cases: 10lb  
6x4.5oz (6 trays/case, 4pcs/tray)

Bone-in, WP







Life's most  
memorable  
moments  
happen  
around food

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