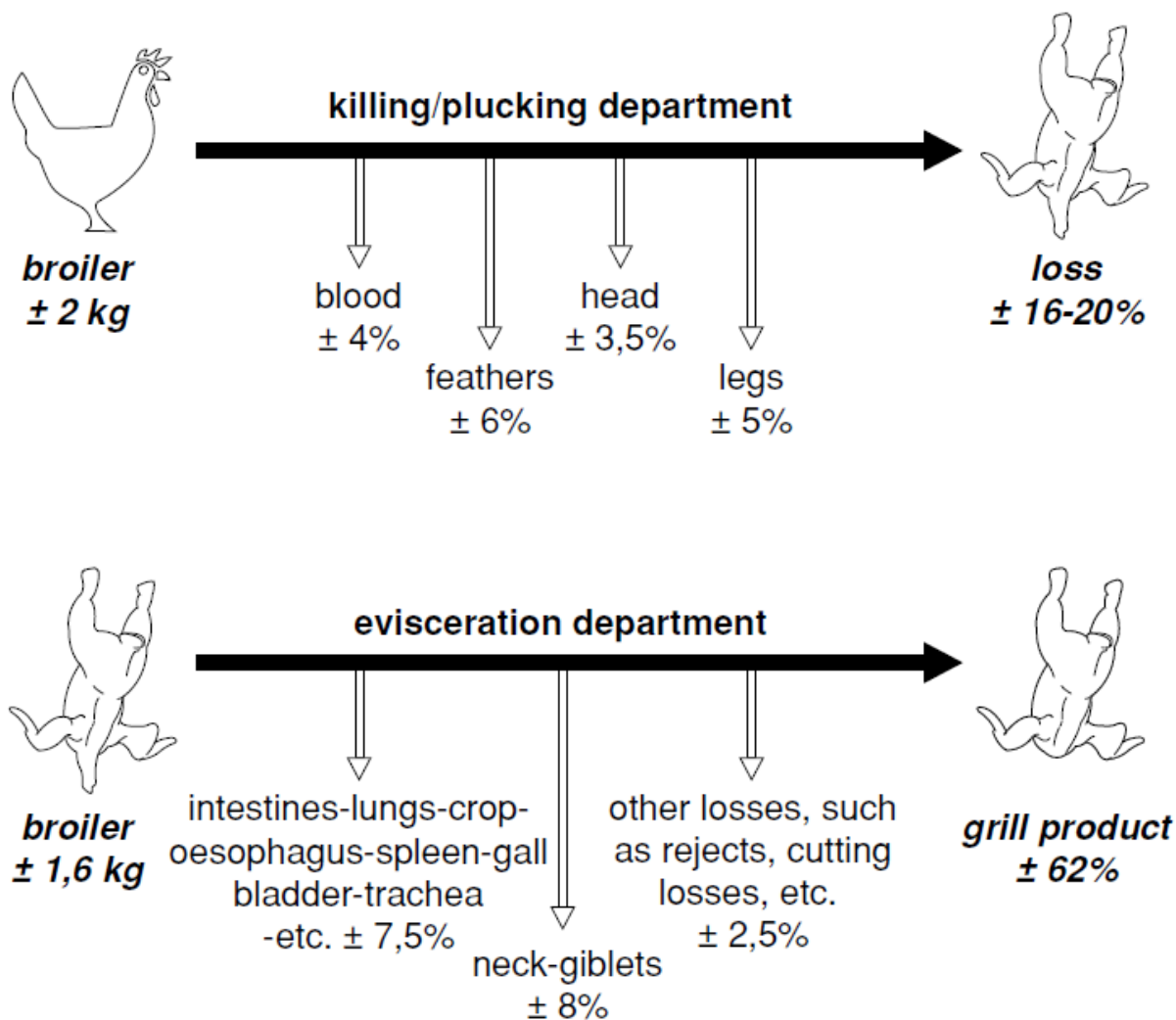


APPENDIX C – Figure 1

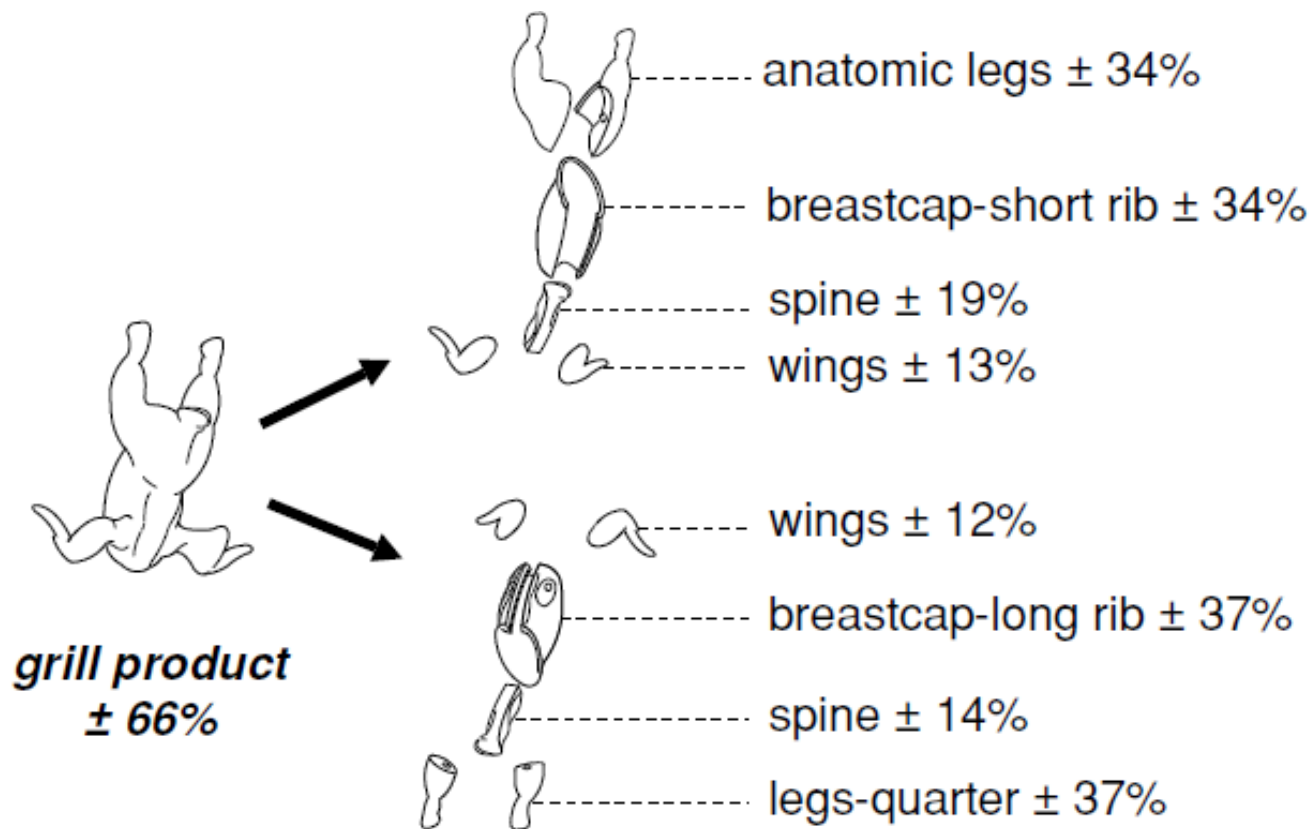
Poultry Yield



Losses through Killing/Defeathering and Evisceration



General Cut Up Parts



Percentages of broiler parts, taken from the live weight of a 1.5 kg broiler, are shown in the table below.

denomination	percentage of the broiler weight (%)
blood	3.6 - 3.8
feathers	5.7 - 6.1
head	3.4 - 3.6
hocks	5.1 - 5.3
neck without skin	2.1 - 2.4
neck with skin	3.7 - 4.0
liver	2.1 - 2.2
heart	0.5 - 0.6
gizzard, clean	1.8 - 2.0
intestines, empty	3.5 - 4.0
intestines, full	7.0 - 8.0
tail	0.9
lungs	0.7
spleen	0.2
kidneys	0.9
neck glands	0.9
pancreas	0.9
proventriculus	0.4
gizzard incl. epidermis	0.2
gall	0.13
trachea	0.2
crop/oesophagus	0.5
skin	9.0 - 9.6
wings, anatomic (2)	7.0 - 8.6
legs, anatomic (2)	22.3
legs, quarter (2)	25.2
thigh, anatomic (2)	12.3
drumstick (2)	10
spine (from front half)	14
spine (from anatomical leg)	19
fillet (2), half without skin	16 - 19
fillet (1), complete without skin	18 - 20
bone	12.9
fat	3
griller (without neck/neckskin)	62
evisceration (incl. neck, liver, heart and gizzard)	70