

Broiler Chicken

Eggs come from hens raised specifically to lay eggs, but chickens that are raised for meat are called “broilers.” These chickens are typically white, and are bred specifically for optimal health and size to produce a quality product for the consumer.

Broiler chickens are raised in large, open structures called houses, where they roam, explore, eat, and commune with other chickens. Some (including free-range chickens) have varying access to the outdoors, based on farmer preference.

Broiler chickens arrive at the farm at the same time, from the same hatchery, to maintain biosecurity on the farm.

About 25,000 chickens live together in each chicken house. It takes a broiler chicken about seven weeks to grow to market weight, and once they’ve reached the right age and size, they’ll all leave together again for processing.