

Chilling of the dressed carcass

The dressed carcass should be chilled, within 2-6 hours, to 4 °C after washing and just before deboning (if needed). Common methods of chilling include emersion into cold water or spray chilling for 60-150 minutes

Weighing and Grading

Weigh the bird after chilling then grade. Grading can also be done after deboning. Deboning is not mandatory but should be triggered by market demand

Packaging

There are 10 major parts, but they can be reduced or increased depending on target taste and preferences. Use hermetic packaging material according to recommended standards and market requirements.

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HOW TO PREPARE CHICKEN FOR COOKING OR STORAGE



Introduction

The safety of chicken meat for human consumption is paramount and processing initiatives should be focused on ensuring adherence to standards both at home and at the commercial level. This is key in preventing foodborne illnesses which occur due to microbial, chemical, physical and radionucleotide hazards for the final consumers of chicken meat while providing much-needed nutrition.

Chicken meat handling process

Slaughter

- Chickens must be slaughtered in an approved slaughterhouse following the standard guidelines of KS 2761 and EAS 39.
- Trained personnel must supervise the slaughter process to ensure chicken health and welfare.
- Slaughter KS procedures must avoid causing unnecessary pain or suffering to the chickens.
- Chickens should not be suspended for more than 6 minutes before stunning, and pre-stun shocks should be prevented.
- Injured chickens should be separated from healthy ones, and special care should be taken in handling them. Deformed or small chickens must not be shackled.
- The slaughterhouse should have provisions for emergency slaughter.
- Chicken inspection should identify and isolate suspected cases for further observation or appropriate disposal to prevent disease spread.

- Bleeding of stunned chickens must be rapid, profuse, and complete.

Post slaughter handling

Scalding

Loosen feathers by immersing the slaughtered bird in hot water. Scalding temperatures vary based on bird age: soft/semi-scalding (50-53°C, 1-3 minutes for broilers) and medium scalding (54-58°C, 1-2 minutes for mature birds).

Defeathering and singeing

Manually remove the feathers immediately after scalding with the bird facing upside down. The process can also be automated using a de-feathering machine.

Evisceration

Hygienically remove viscera (digestive system) manually with a sharp knife, avoiding cutting them. Begin by making a circular incision along the midline of the abdominal skin from the front of the breast bone to the cloaca (vent), minimizing the risk of gut contents spilling into the carcass.

Inspection

Chicken meat inspection by competent authority should occur post-evisceration to detect any microbial infections, mechanical, and chemical injuries indicating disease conditions and toxicity.



Harvesting of giblet (heart, liver and gizzard)

They should be harvested and washed separately.

Head, crop, neck and lung removal

These should be removed after inspection. Lungs can also be removed during evisceration. This process can be done manually or automated using semi-automated vacuum gun heads or shears under air pressure.

Carcass wash (Inside/Outside)

Use clean potable water to rinse the carcass after de-feathering and evisceration to remove blood and debris. This can be done manually in small-scale operations or automated with a simple nozzle spray.