



Chicken Cutting Instructions 2026

Instructions due Friday prior to appointment
 Jeremy@KingsPoultryFarm.com

Farm Name _____ Date _____ Appx Number of Chickens _____

Classic Cold Storage

Fresh Pick Up

Frozen Pick Up

Whole _____ 50 minimum

Cut Up and Separate _____ 250 minimum

Breast Boneless Skinless Boneless Skin-On Pull Tenders Grind _____LBs

Drum Quarters Package

-or-

Thighs Whole -or- Boneless Skinless

Drums Package

Grind Quarters _____LBs

Grind Thighs _____LBs

Grind Drums _____LBs

Wings Whole -or- 2 Piece Cut Wings

Backs 50# Box -or- Package -or- Toss

Other How many cases?
 Gizzard___ Liver___ Heart___ Feet___

Processing Notes:

Grind Selection			
<u>100# MINIMUM PER SELECTION</u>			
Priority		Patties	1# Pouches
_____	_____LBs - Ground Chicken.....		Links N/A
_____	_____LBs - Chicken Sausage.....		
_____	_____LBs - Tomato Basil Chicken Sausage.....		
_____	_____LBs - Chicken Bratwurst.....		
_____	_____LBs - Sweet Italian Chicken Sausage.....		
_____	_____LBs - Hot Italian Chicken Sausage.....		
_____	_____LBs - Chorizo Chicken Sausage.....		
_____	_____LBs - Chipotle Chicken Sausage.....		
_____	_____LBs - Chicken Apple Bratwurst.....		
_____	_____LBs - Cheddar Cheese Chicken Bratwurst		
_____	_____LBs - Cheddar Jalapeno Chicken Bratwurst.....		

King and Sons Use

_____Backs
 _____Drum Meat
 _____Thigh Meat
 _____Qtrr Meat
 _____Total Meat
 _____Bones
 _____Waste

Price List, Policies, Residue Form 500, and Explanations available on website.

If you do not see it listed on this cut sheet there is a reason, please refrain from making your own rules.

I verify these chickens are free of any restricted residues (e.g., drugs, pesticides, and chemical contaminants).

I have reviewed this cut sheet and verify it is correct.

Best phone number for questions on cut sheet _____