

Fresh Chicken – New mfg techniques are giving Plant Managers and Formulators an easier life

Fresh and Frozen chicken are major ingredients, becoming more prevalent as companies move away from “meal” and “by-product meal” ingredient labels. Moisture load can sometimes be an issue in the extruder when replacing dried meals with fresh products running 70%+ moisture or with full fat. Additionally, extruders have limits on the fat loads coming in to the process as well as pellet quality and combustion risks in the product.

Custom processing and technology is reaching the Pet Food ingredient producers, which allows more customization of protein, fat, and ash levels in fresh products for the ingredient market. This can also help the formulator fit the pieces of the nutrition puzzle together. Additionally, stabilized product which extends beyond the typical 5-7 day “expiration date” for fresh will allow raw chicken to be included and labeled as Chicken, not Fresh.

If you are looking for help in understanding how to use Fresh or Frozen chicken with adjusted moisture/fat/ash levels – take a second and click on the email below with your question or need. We’ll help make your formulation or production life a little easier with a custom Fresh Chicken specification.

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