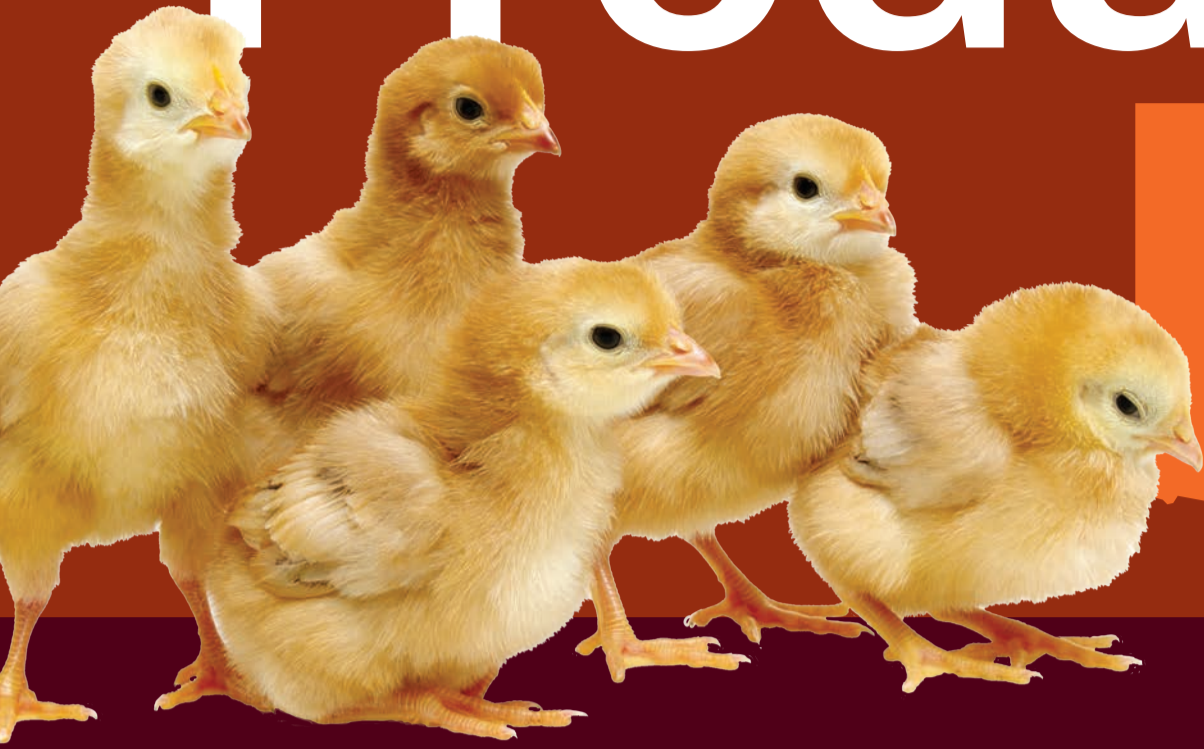
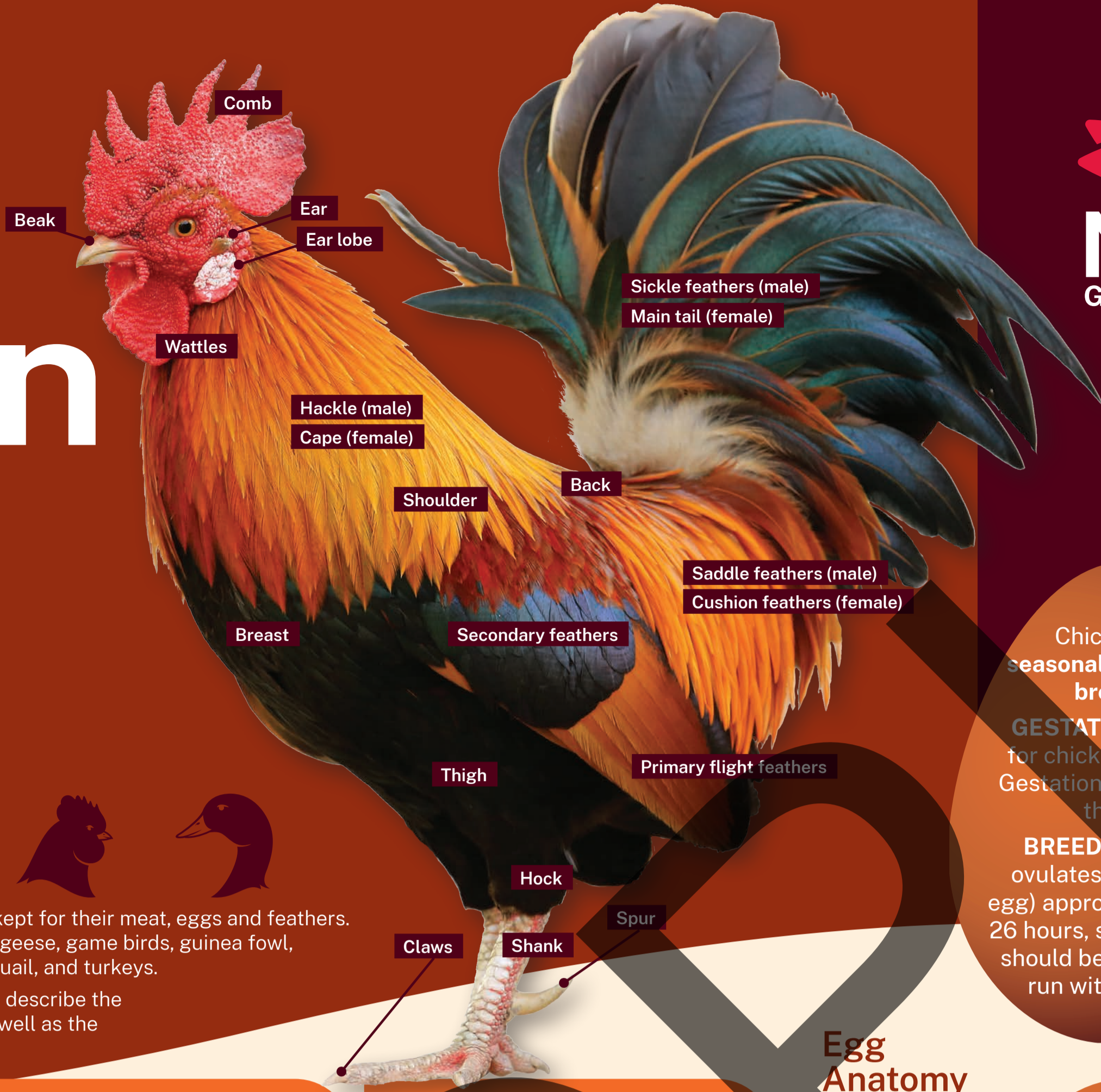


Poultry Production



in NSW



Chickens are seasonal polyestrous breeders

GESTATION PERIOD for chickens = 21 days
Gestation occurs inside the egg

BREEDING - A hen ovulates (releases an egg) approximately every 26 hours, so for breeding should be continuously run with a rooster.

BREEDS



Australorp



Plymouth rock



White leghorn



Buff Brahma



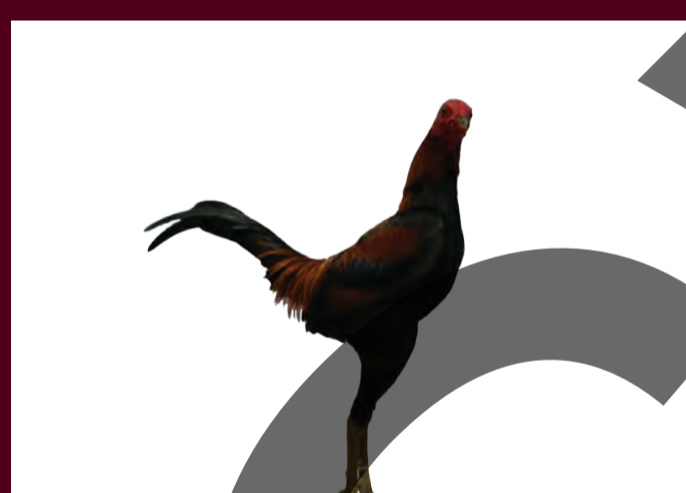
Rhode Island Red



Chinese Silkie



Australian game



Modern game bantam



Light Sussex



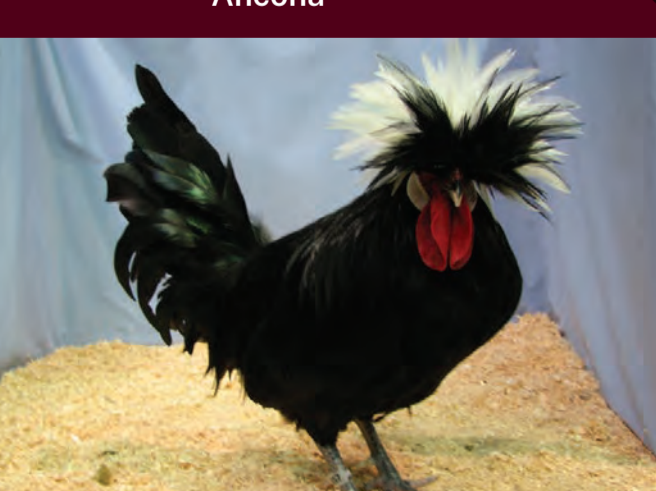
New Hampshire Red



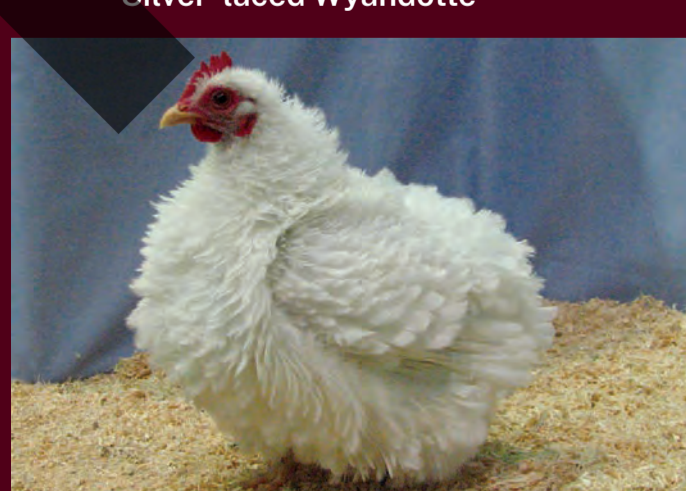
Ancona



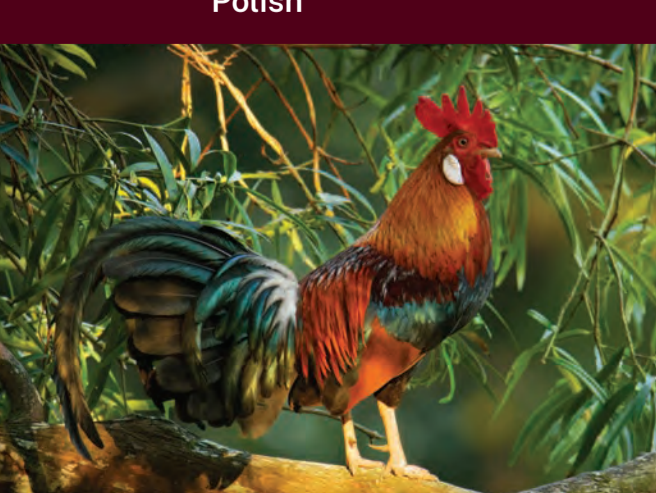
Silver-laced Wyandotte



Polish



Frizzle bantam



Red Jungle fowl (*gallus gallus*)



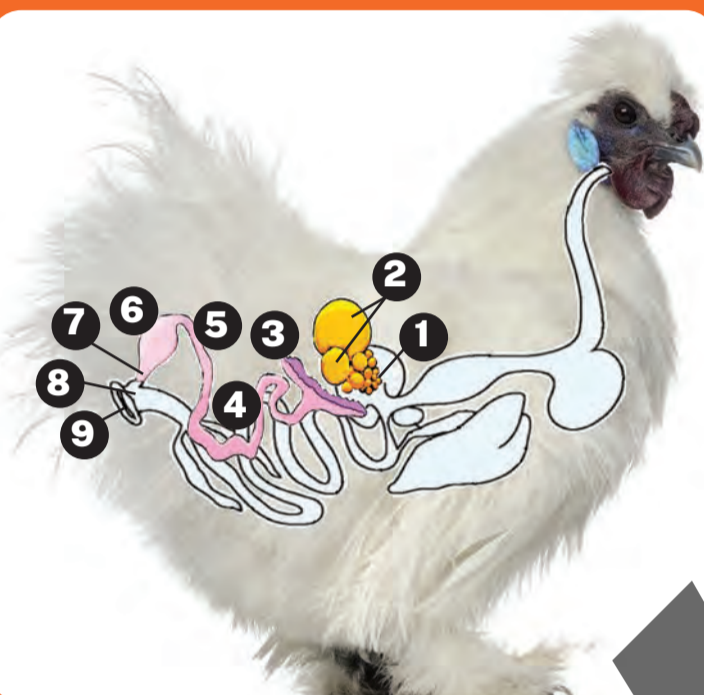
Barnevelder



Poultry are domesticated birds kept for their meat, eggs and feathers. Species include chicken, ducks, geese, game birds, guinea fowl, peacocks, pheasants, pigeons, quail, and turkeys.

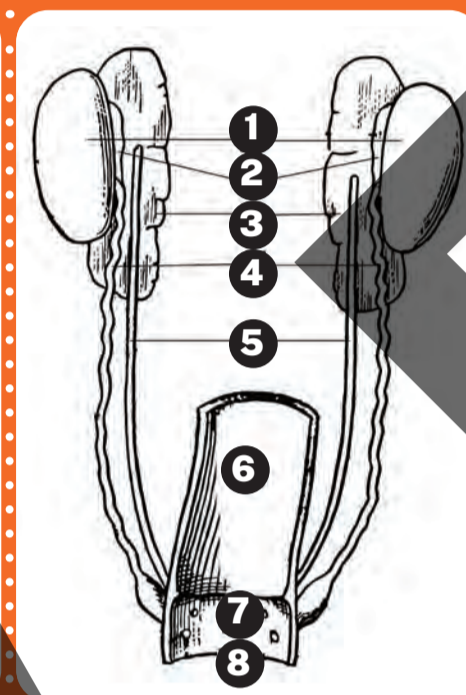
The term **poultry** can be used to describe the different domesticated birds as well as the meat they produce.

Poultry reproduction



HEN

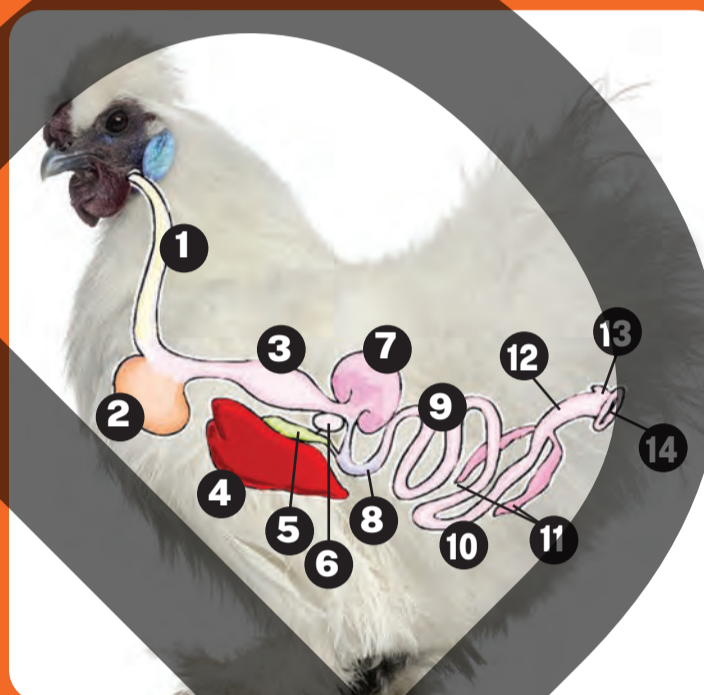
1. Small ova (not to scale)
2. Mature ova (not to scale)
3. Infundibulum
4. Magnum
5. Isthmus
6. Shell gland or uterus
7. Vagina
8. Cloaca
9. Vent



ROOSTER

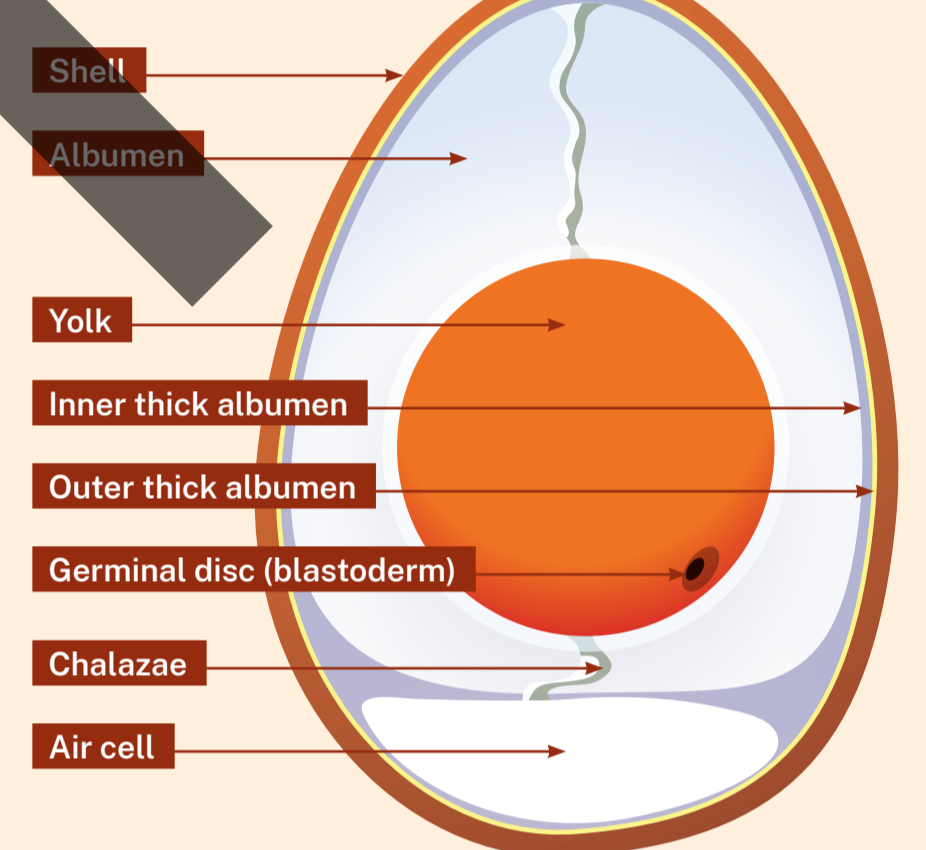
1. Testes
2. Epididymis
3. Kidneys
4. Ductus deferens
5. Ureter
6. Colon
7. Cloaca
8. Vent

Avian Digestive system

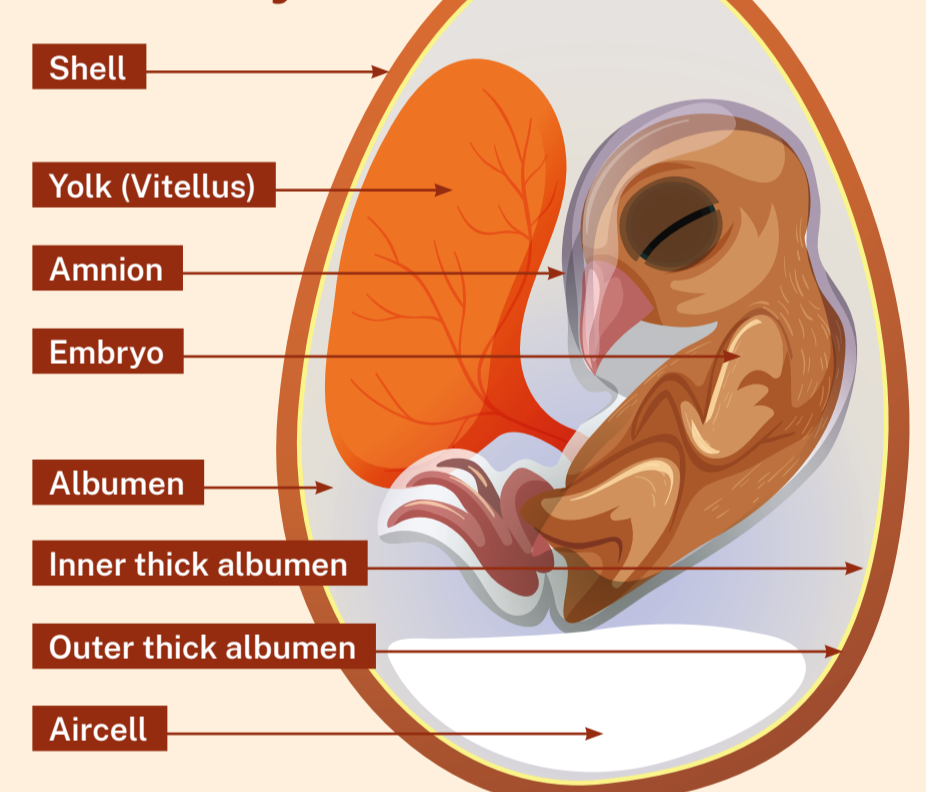


1. Oesophagus
2. Crop
3. Proventriculus
4. Liver
5. Spleen
6. Gall bladder
7. Gizzard
8. Duodenum
9. Small intestine
10. Large intestine
11. Ceca
12. Colon
13. Cloaca
14. Vent

Egg Anatomy



Embryo Anatomy



How an egg is formed

Parts of Oviduct	Length of Part	Time Spent There	Function of Part
Infundibulum	2 inches	15 min	Picks up yolk, egg fertilised
Magnum	13 inches	3 hours	40-50% of white laid down-thick albumen
Isthmus	4 inches	1.25 hours	10% albumen shell membrane laid down, shape of egg determined
Uterus (shell gland)	4.2 inches	20-21 hours	40% of albumen, shell formed, pigment of cuticle laid down
Vagina / Cloaca	4 inches		Egg passes through as it is laid

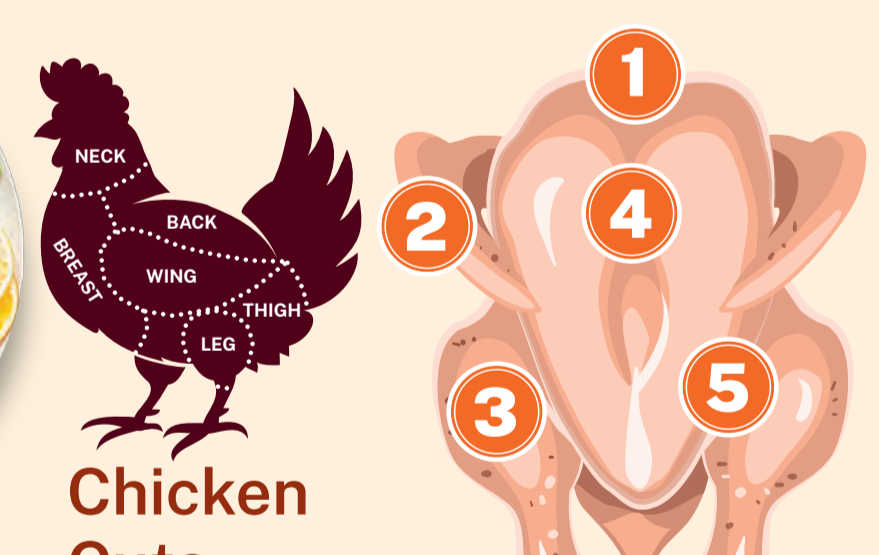
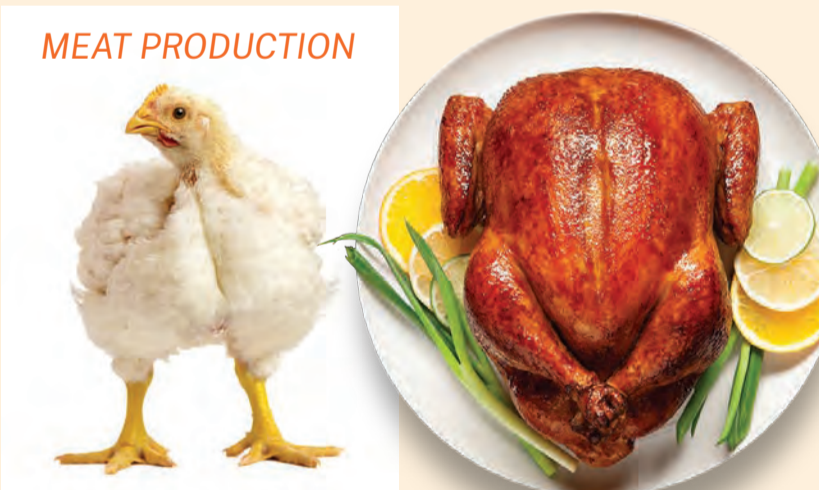
Commercial Production

Chickens are commercially reared in Australia for either the Layer (egg) or Broiler (meat) industries. Pure breeds are not used for Australian commercial production.



Mature ISA Brown hen

Broiler pullet at 21 days old



Chicken Cuts

Carcass location	Poultry cuts
1. Neck	• Chicken necks
2. Wing	• Wing • Drumlette • Mid-joint wing (wingette) • Wing tip • Forequarter (breast and wings)
3. Leg	• Drumstick • Thigh fillet • Chicken chop
4. Breast	• Breast fillet (bone in or boneless) • Tenderloin
5. Leg quarter with backbone	• Maryland with backbone • Maryland fillet
Miscellaneous	• Diced chicken • Stir fry and casserole strips • Mince • Liver • Heart • Giblet

Terminology

FEMALE	YOUNG	MALE
PULLET - young female hen who has not reached sexual maturity and has not started laying, approximately <1 year old	CHICK - young chicken, newly hatched	COCKEREL - Young entire male, approximately <1 year old
HEN - female that has started laying and completed her first adult moult		ROOSTER - sexually mature entire male
		CAPON - male castrate

NO ENTRY!

Never enter a poultry farm if you have chooks at home, or you've been overseas in a country with Avian diseases. Biosecurity in the poultry industry is a massive issue with diseases such as Salmonella enteritidis, Newcastle Disease, Avian flu and many other contagious diseases.

Candling

is the process where an egg is held above a light to check it has an embryo (chick) developing

