

Local Chicken profitability

8/22/2017 *HV Chicken Co.

	Weight in LB	%	Wholesale Price	Wholesale Cost
Live Weight: (4lb)	4			
Hang Weight: (3.67lb)	3.675	91.88%	\$2.10	\$7.72
Processing: USDA, 3rd				
Audit, Humane	3.675		\$0.00	\$0.00
			Total Cost:	\$7.72

Typical Cut:	Weight (OZ)	% of animal	Protein Cost	Processing Cost:	Labor Cost	Cost/LB:	Total Cost:
Boneless Breast	11.4	19.39%	\$1.50			\$2.10	\$1.50
B/L Drumstick	3.2	5.44%	\$0.42			\$2.10	\$0.42
B/L Thigh	5.9	10.03%	\$0.77			\$2.10	\$0.77
Tenderloin	1.2	2.04%	\$0.16			\$2.10	\$0.16
Ground	10	17.01%	\$1.31			\$2.10	\$1.31
Weight (OZ)	31.7	53.91%				Total:	\$4.16
Atypical Cuts:			Protein Cost:	Processing Cost:	Labor Cost	Total Cost/LB:	
Necks	1.7	2.89%	\$0.22			\$2.10	\$0.22
Feet/Heads	3.1	5.27%	\$0.41			\$2.10	\$0.41
Heart	0.25	0.43%	\$0.03				\$0.00
Liver	1.1	1.87%	\$0.14				\$0.00
Schmaltz	2	3.40%	\$0.26			\$2.10	\$0.26
Bones	19	32.31%	\$2.49			\$2.10	\$2.49
Weight (OZ)	27.15	46.17%				Total:	\$3.39