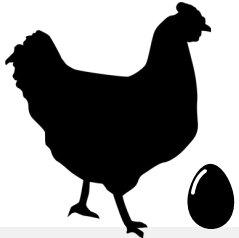
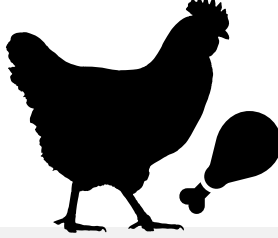












Hen vs. Chicken

CATEGORY	 LAYING LINE	 FATTENING LINE
 description	hen	chicken (broiler)
 gender	female	male/female
 purpose	egg production target = high amount of eggs	meat production target = fast growing + high meat mass
 lifetime	c. 13-16 months at the end of the egg laying period	c. 35 days
 physique	slim + light weight energy flows into egg production	big + heavy weight fast growing for maximum meat production
 slaughter weight	variable (breed/age) c. 1,1 - 1,4 kg	standardized c. 2,4 kg
 meat cutting	manually	automated
 processing	cooking in broth at the bone	steam cooking, frying, roasting - of raw boneless meat
 benefits / by-products	natural hen broth + fat (clean label)	-
 characteristics	firm with structure - ideal for processing intensive taste	soft / tender flat taste