

# WHAT IS THE DIFFERENCE?

Adapted from Joel Salatin, Polyface Farm, Inc.

## Pastured Poultry VS. Conventional Chicken

| <u>Pastured Poultry</u>  | <u>Conventional Chicken</u>   |
|--|---|
| Unvaccinated   | Vaccinated (immuno-suppressant)   |
| Full Beak (no cannibalism)   | Debeaked (cannibalism a problem)  |
| Probiotics (immuno-stimulant)                                      | Antibiotics (immuno-depressant)<br>Labels will say "no antibiotics". Look closely. Fine print reads "that impact resistance in humans." |
| Composting litter in brooder (sanitized through decomposition)     | Sterilized litter (sanitized through toxic fumigants and sprays)  |
| Carbon/Nitrogen ratio 30:1   | Carbon/Nitrogen ratio 12:1  |
| Practically no ammonia vapor (smell)                               | **Hyper-ammonia toxicity  |
| Brooder Skylights  | **No skylights  |
| Rest at night -- lights off/night sleep                            | Artificial lighting 24 hours/day  |
| No medications   | Routine medications   |
| No hormones  | Routine hormones  |
| No appetite stimulants   | Routine appetite stimulants (arsenic)   |
| Natural trace minerals (kelp)                                      | Manufactured and acidulated trace minerals  |
| Small groups (75-90 per pen)                                       | **Huge groups (10,000 or more)  |
| Low stress (group divisions)                                       | **High stress   |
| Plenty of exercise   | **Limited exercise  |
| Clean Air  | **Air Hazy with fecal particulate (damages respiratory tract, pulls vitamins out of body, overloading the liver)                        |
| Fresh air and sunshine   | **Limited air and practically no sunshine   |
| Fresh daily salad bar of green vegetation                          | **No Green Material   |
| Short transport (across the yard) to processing                    | **Long transport to processing (Some die along the way. We've all seen PACKED chicken trucks on the highways.)                          |
| Killed by slitting throat (per Biblical directives--see Leviticus) | **Killed by electric shock (inhibits bleeding after throat is slit)   |

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|--|---|
| Carefully, individually hand eviscerated   | Mechanically eviscerated (prone to breaking intestines and spilling feces over carcass)   |
| Processing uses only 2.5 gal. water per bird   | Processing uses 5 gal. water per bird   |
| Guts and feathers composted and used for fertilizer  | Guts cooked and rendered, then fed back to chickens   |
| Customer inspection, open door policy; you are free to watch your birds being raised and processed                   | <p>**Government inspection (<u>flawed system</u>, allowing for spot checks, "for instance 20 of 40,000 birds that are processed during any given shift" (Insight on the News. Washington: Apr 3-Apr 10, 2000. Vol. 16, Iss. 13)</p> <p>"...it is the presence of feces on meat and poultry that causes humans to ingest foodborne pathogens and, therefore, get sick from eating these products. Despite the "official" USDA policy of zero tolerance for fecal contamination, the extraordinary rates of foodborne illness in this country are directly caused by eating poultry and meat contaminated with feces even though they passed inspection by USDA's Food Safety and Inspection Service ("FSIS"). (for documentation and further information, <a href="#">click here</a>.)</p> |
| No injections during processing  | Routine injections (anything from tenderizers to dyes)  |
| Low percentage rejected livers or carcasses  | High percentage liver rejects or carcasses (breast blisters)  |
| Dead birds fed to buzzards or composted  | Dead birds incinerated or buried (possible water contamination)   |
| Sick birds put in hospital pen for second chance (most get well through use of probiotics and separation from flock) | Sick birds destroyed  |
| Manure falls directly on growing forage and active soil for efficient nutrient cycling -- converted to plants        | Manure fed to cattle or spread inappropriately (ammonia vaporization--air pollution; nitrate leaching--water pollution)   |
| Cooking loss 9% of carcass weight  | Cooking loss 20% of carcass weight  |
| No added water or broth  | Water or broth added as part of total weight (average 12 %)   |
| Long keepers (freeze more than a year)   | Short keepers (freeze approx. 6 months)   |
| No drug-resistant diseases   | Drug-resistant diseases (R-factor Salmonella)   |
| Low saturated fat  | High saturated fat  |

|   |  |
|---|--|
| No chlorine baths   | Up to 40 chlorine baths (to kill contaminants) |
| No irradiation  | FDA-approved irradiation (label not required)  |
| Environmentally responsible   | Environmentally irresponsible (hidden costs)   |
| Promotes family farming   | Promotes feudal/serf agriculture               |
| Decentralized food system   | Centralized food system                        |
| Promotes entrepreneurial spirit                                     | Promotes low wage/time-clock employment        |
| Rural revitalization  | Urban expansion                                |
| Consumer/producer relationship<br>(You know the farmer personally.) | Consumer/producer alienation                   |
| Rich, delicious taste   | Poor, flat taste                               |

**\*\*Also applies to nearly all "certified organic" chicken**