



Poultry & Eggs

♥ **Our poultry** is certified as Humanely Raised and Handled. This means that the chickens are raised in a natural environment that promotes their natural behaviors, with unlimited access to wholesome food, shelter and water, and daytime access to organic pasture.



www.certifiedhumane.com

♥ Factory farms (concentrated animal feeding operations, or CAFOs) keep chickens in stacks of cages, each less than a square foot in size. The chickens have no ability to walk, peck or engage in any other natural behaviors.

♥ Constant confinement produces frustration in the birds, which are natural carnivores. To relieve their anxiety, they will peck at birds in adjacent cages. To minimize injury to the other birds, chickens in this environment, have their beaks and toes cut off. Until the face heals, the chickens are unable to eat or use the pressure-operated waterers in their cages for several days.

♥ In chicken meat factory farms, the birds are fed a concentrated diet of used chicken litter, among other things. At 40 days of age, they are mechanically removed from their cages and “processed” in less than a minute, never having touched soil, grass, or seen sunlight.

♥ In chicken egg factory farms, male chicks are discarded alive. Hens are kept in constant artificial light and routinely starved to promote “molting,” a natural, seasonal loss of feathers, which happens in the spring, the time of year when chickens naturally produce more eggs. Laying over 250 eggs a year, the hens are severely calcium deficient and lame, often with broken bones and few feathers.

♥ After one year, the hens are “spent” and either sent for processing to be used in low-grade meat foods where their poor body condition is not apparent, or force-molted to begin the cycle again.

Ayrshire Farm
www.AyrshireFarm.com

What's in a Name?

Free Range (No USDA regulation for use) While there is no legal definition of the term “free range”, the term is usually used to denote farming practices which allow poultry access to the outdoors, which may or may not include an ability to forage naturally in pasture.

Cage Free (No USDA regulation for use) While there is no legal definition of the term “cage free”, the term is usually used to denote farming practices which raise poultry in large sheds indoors.

What the “Cage Free” and “Free Range” labels don't mean, but the **Certified Humane** label ensures you that:

- ♥ Chickens are not debeaked at birth, a painful mutilation which prevents natural foraging
- ♥ Chickens have constant access to shelter, food and water; the practice of starvation (forced molting) to increase egg production is prohibited
- ♥ Laying hens are allowed natural periods of darkness to rest and sleep
- ♥ Birds are slaughtered according to strict humane procedures to guarantee that the birds are subjected to minimal stress and pain

♥ **Certified Humane Farm Animal Care** is an inspection-based certification program developed by a panel of respected animal scientists and recognized by the USDA, ASPCA and HSUS. A “Certified Humane” label assures the consumer that the animal has been raised in a healthful and low-stress environment necessary for a good quality of life.

www.certifiedhumane.com



USDA Organic food products have met the U.S. Federal requirements for inspection and certification as defined for the “USDA Organic” label. While the federal definition of “organic” is very complex, one of the most important regulations to the consumer is that animals must be fed a 100% organic, all-vegetable diet. Food animals may not be fed meat products, antibiotics, or synthetic steroids to be eligible for the appellation of “organic”. Genetically modified food products or ingredients, chemical pesticides, herbicides and fertilizers are not allowed.

www.organicconsumers.org
www.newfarm.org
www.organicmonitor.com
www.usda.attra.gov
www.ams.usda.gov/nop/indexNet



Predator-Friendly farmers protect their livestock from predators, rather than trying to eliminate all predation by the total eradication of predatory birds and animals. This certification is given by the Predator Conservation Alliance, in recognition of farmers who farm in cooperation within the natural environment, working with the predator class to preserve the natural balance of predator and prey species.

www.predatorconservation.org

