

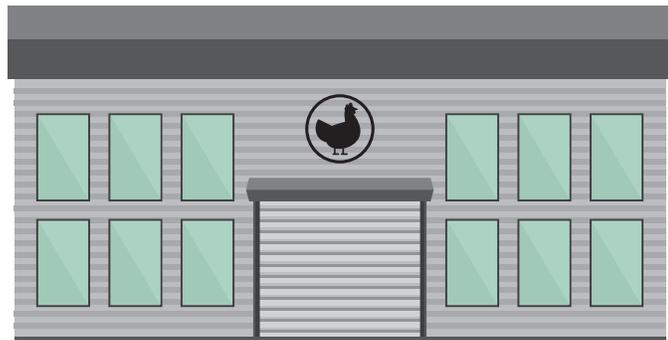
# FROM EGG TO PLATE

The Journey of Georgia Chicken



## GROWING UP ON THE FARM

- Chicks go to poultry farms where they grow big and strong in just 6-9 weeks.
- Farmers take good care of their chickens to make sure they are healthy.



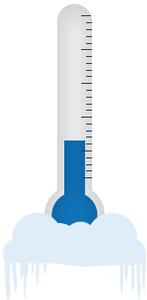
## PREPARING FOR YOUR PLATE

- Grown chickens are sent to processing plants where they are prepared for eating.
- After being checked for food safety, they are packaged up.



## KEEPING IT COLD

- Chicken is frozen at  $-18^{\circ}\text{C}$  ( $0^{\circ}\text{F}$ ) or colder to prevent bacterial growth and maintain product quality.
- Chicken is transported in special refrigerated containers called "reefer containers".



## DID YOU KNOW?

Georgia is the #1 broiler chicken producing state. Georgia produces over 30 million pounds of chicken every day! The poultry industry directly and indirectly employs over 140,000 people.

## OFF TO THE STORE

- Packaged chicken is sent to distribution centers where it is kept cold and fresh.
- Exported chicken is taken to the Port of Savannah where it is sent to about 120 different countries in refrigerated containers!
- The Port of Savannah is regarded as the most important U.S. port for poultry.

