

As featured in

Mishpacha

Jewish Family Weekly

feature / *michal frischman*



Empire Chicken: From Egg to Table

2 The new chicks are taken to family-owned, independent farms where they grow for six or eight weeks and are raised very specifically for Empire's needs.

3 The independent farms raise the chicks and feed them a unique vegetarian feed blend that's made at Empire's feed mill. This allows a very consistent product outcome — every time you buy an Empire chicken it will taste the same. Empire knows exactly where they've grown, who raised them, how they were raised, and every aspect of their growth — from humane handling to kashrus concerns. It's all managed and monitored entirely by Empire.

4 The chickens are raised in indoor coops with access to the outdoors, so they get exercise and have the freedom to move around.

5 The grown chickens are transported to Empire's facility in Mifflintown, Pennsylvania, where they're greeted by a team of 60 shohtim and mashgichim. Over the last six to eight months, Empire has introduced a new hashgachah under Rabbiner Chiel Babad (chassidish shechita), in addition to the OU hechsher. The team of shohtim live in Mifflintown from Sunday to Thursday to an hour. A 3- to 4-pound bag of meat is ready to go in two to three hours.

1 Empire owns breeder chickens that lay eggs, which hatch at Empire's own hatchery.

6 The shohtim shecht for a few hours per day, with a break every number of minutes so a bodek can check their knives to ensure that nothing nicked the blade. The system is set up so that if the knife had a problem or the bodek saw something he didn't like, he could pull everything that was shechted in the last few minutes off the product line and discard it.

7 All the chickens and turkeys get inspected by USDA staff. They're on site every day and inspect every one.

8 After the USDA goes through them, another mashgiach examines each and every chicken. Some of the USDA-approved poultry is pulled off the production line because of a halachic question — even if it's perfectly safe to eat, if it doesn't meet kashrus standards, it's discarded.

2 If frozen, defrost safely. Allow frozen chicken to thaw for 24 hours per 1 to 5 pounds of frozen chicken. A water bath is the best method to defrost frozen meat. Place the meat in a leakproof, zip-top bag to avoid the water getting in and making your meat soggy. Submerge your bag in a pot of water, changing the water every 30 minutes. Cook for 15 minutes per pound. If you're cooking a whole bird, cook for 2 to 3 hours.

9 The chickens go through the standard kashrus practice of soaking, salting, and soaking again. First they're soaked, then they're completely coated in salt for 60 minutes, then they're rinsed three separate times.

10 We have a kosher chicken! Some chickens get cut up, and they get packaged and shipped to a grocery store near you.

11 Cook safely. Always be sure your chicken and turkey are cooked to 165°F.



It takes a whole lot of effort, time, and devoted people to deliver the very best kosher chicken. We were delighted that one of the largest Jewish publications took an interest in reporting how Empire Kosher® uniquely produces consistently delicious products with the highest quality, starting from breeding and hatching, to raising and processing, to delivery to customers across the country.

We take extraordinary care, so you can simply enjoy.

empirekosher.com

