

# feet-n-feathers

## UNDERSTANDING COMMON POULTRY LABELS

### fresh

Whole poultry or cuts of poultry that have never been below 26 degrees F.

### frozen

Raw, frozen poultry products that have a temperature at or below 0 degrees F.

### free range

Poultry that has been allowed access to the outside.

KEEP  
REFRIGERATED

### fact of the day

Fresh poultry must also be accompanied with a 'keep refrigerated' statement.

Free range chicken isn't necessarily organic, but all organic chicken must be free range.

did you know?



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