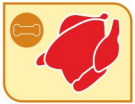






Individually Bagged Fresh Whole Chicken

Whole chickens are placed in paper boxes; number of carcass in each box depends on the weight of the chickens.



Whole Chicken in Polybags

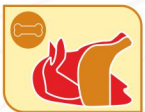
1000 - 1500 gr. It is the product obtained by cutting the wings of all chickens between the years of age and making them suitable for grilling. It is offered for sale as fresh and frozen.



Injected and Marinated Grilled Chicken

Wings are removed; seasonings and additives are injected to the chicken.

They are put on the market as fresh.



Leg Quarter

Shoulder and rib cage are cut and separated from the whole carcass.

Remaining united legs are smoothly cut into two and separated from the backbone.

Served as either fresh or frozen.

Leg

Legs are anatomically removed from the carcass and separated from the backbone.

Served as either fresh or frozen.



Thigh

Upper part of a chicken leg cut at the joint is called thigh.

Served as either fresh or frozen.



Grill Thigh (With Bone, Without Skin)

Talex meats are peeled off the bone until the tip of the bone and shaped as chop steak. Served as either fresh or frozen.

Talex (Skinless Thigh)

Thigh without skin is called talex meat. Served as either fresh or frozen.



Thigh Sish

Thigh meats are cut in small pieces and threaded on wooden skewers. Served as either fresh or frozen.

Grill Thigh (Without Bone and Skin)

Deboned thigh meat without skin. Served as either fresh or frozen.



Drumstick

Leg is cut in two pieces at the joint.
Drumstick is the lower portion of the leg.
Served as either fresh or frozen.



Shin

The leg is skinned off and the bone is cut at the end closer to feet joint.
Served as either fresh or frozen.



Leg Meat, Skin on, Boneless

Leg meat is peeled off the bone.
Served as either fresh or frozen.



Grill Thigh (Without Bone, With Skin on)

Deboned thigh meat with skin.
Served as either fresh or frozen.



Thigh for Grill, Skin on

Talex meats are peeled off the bone until the tip of the bone and shaped as chop steak.
Served as either fresh or frozen.

Leg Meat, Skinless, Boneless

Obtained by removing the skin and bone of the anatomic leg.
Served as either fresh or frozen.



Leg Cubes

Skinless and boneless leg meats are cut in 2-3 cm small pieces.
Served as either fresh or frozen.



Shank With Skin on

Tip of legs are cut and the skin is left.
Served as either fresh or frozen.



Whole Breast (With Backbone)

Rib cage and the backbone are separated together in one piece from the carcass.
Served as either fresh or frozen.



Breast (Without Backbone)

Backbone is peeled off from the whole breast.
Served as either fresh or frozen.

Butterfly Fillet

It is obtained by deskinning fillet meat suitable for doner kebab.

Served as either fresh or frozen.



Single Fillet

Single fillet is obtained by removing the inner portion of the butterfly and cutting the rest of the meat into two.

Served as either fresh or frozen.



Fillet Sish

Boneless breast meat and fillet is cut in small pieces and thread on wooden skewers.

Served as either fresh or frozen.



Baby Sish

Small pieces of boneless breast meat are threaded on wooden skewers.

Served as either fresh or frozen.



Tenderloin

Inner fillets.

Served as either fresh or frozen.

Grill Backbone Meat

Grill Backbone Meat is obtained by separating the backbone meat at the back of the breast bone using a special technique. It is suitable for grill cooking and red ware cooking. Served as either fresh or frozen.



Breast Cubes

Breast meats are cut into 2-3 cm pieces. Served as either fresh or frozen.



Butterfly Fillet With Skin

Deboned breast meat with skin, obtained by removing the backbone, wishbone and inner bone. Served as either fresh or frozen.



Wing (Tipless)

Obtained by removing the tip of whole wing. Served as either fresh or frozen.



Whole Wing

Whole wings are obtained by cutting the wings at the shoulder joint of carcass. Served as either fresh or frozen.

Wing Drummettes

Wing piece which is connected to the breast joint.
Served as either fresh or frozen.



Wing Drumettes and Mid-Joint

It is obtained by cutting the tip of the wing and then cutting the remaining piece into two at the mid-joint, and arranging in mix.
Served as either fresh or frozen.

Lower Back

The second joint of whole wing without tips.
Served as either fresh or frozen.



Wing Mid joint

The second joint of whole wing without tips.
Served as either fresh or frozen.

Portioned Chicken

It is obtained by cutting non-standard chicken into a few parts with bones.
Served as either fresh or frozen.



Upper Back

Backbone of whole breast.
Served as either fresh or frozen.



Chicken Gizzard

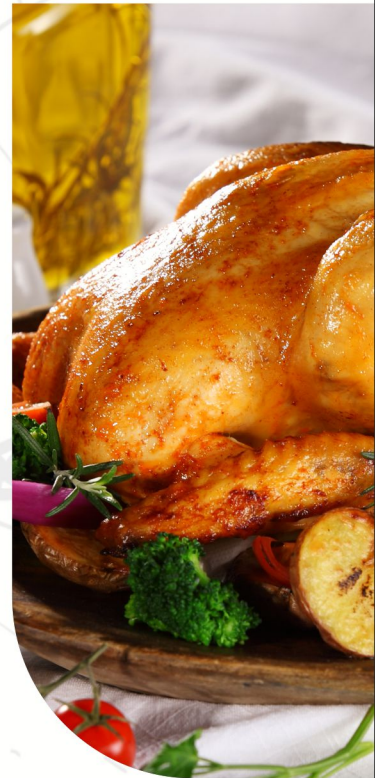
Products are served in paper boxes.



Chicken Livers and Hearts

Products are served in paper boxes.





Packaged Whole Chicken

Whole chicken free of viscera and neck is washed and cleaned. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Double Whole Chicken

Whole chicken free of viscera and neck is washed and cleaned.

It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Leg

It is obtained by removing the legs anatomically from carcass and separated from the backbone. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Leg Quarter

Back half is split into two parts. It is packed in polystyrene trays and served as either fresh or frozen. Ürün



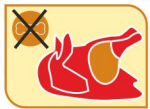
Packaged Grill Thigh (With Bone, Without Skin)

Talex meat is peeled off the bone until the tip of the bone and shaped as chop steak. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Thigh

Upper part of a chicken leg cut at the joint is called thigh. It is packed in polystyrene trays and served as either fresh or frozen



Packaged Grill Thigh

(Without Bone and Skin)

Thigh meat with is peeled off the bone without fully separating meat and the bone.

It is packed in polystyrene trays and served as either fresh or frozen

Packaged Talex (Skinless Thigh)

Thigh without skin is called talex. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Drumstick

Leg is cut in two pieces at the joint. Drumstick is the lower portion of the leg. It is packed in polystyrene trays and served as either fresh or frozen.

Packaged Thigh Sish

Thigh meat is cut in small pieces and threaded on wooden skewers. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Thigh for Grill, Skin on

Deboned thigh meat with skin. It is packed in polystyrene trays and served as either fresh or frozen



Packaged Shin

Obtained by peeling the skin off the drumstick and cutting the bone at the end closer to the leg.

It is packed in polystyrene trays and served as either fresh or frozen.

Packaged Whole Breast

(With Backbone)

Rib cage and the backbone are separated together in one piece from the carcass. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Breast (Without Backbone)

Obtained by peeling off the backbone from the whole breast. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Thigh for Grill, Skin

Talex meat is peeled off the bone until the tip of the bone and shaped as chop steak. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Fillet

It is obtained by deskinning fillet meat suitable for doner kebab.

It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Tenderloin

Inner fillet. It is packed in polystyrene trays and served as either fresh or frozen.

Packaged Fillet Sish

It is obtained by cutting boneless breast meat and fillet in small pieces and threading on wooden skewers. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Grill Backbone Meat

Grill Backbone Meat is obtained by separating the backbone meat at the back of the breast bone using a special technique. It is suitable for grill cooking and red ware cooking. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Tenderloin

Inner fillet. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Breast Cubes

It is obtained by cutting the breast meat in 2-3 cm pieces. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Fillet With Skin

Deboned breast meat with skin, obtained by removing the backbone, wishbone and inner bone. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Grilled Wings on Plate

It is a product which is obtained from aligning diorderly by cutting the remaining part into two after the top side has been cut. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Whole Wing

It is obtained by cutting off the tip of a whole wing. It is packed in polystyrene trays and served as either fresh or frozen.



Packaged Wing Drummettes

Wing piece connected to the breast joint. It is packed in polystyrene trays and served as either fresh or frozen.



Wing Midjoint

The second joint of whole wing without tips. It is packed in polystyrene trays and served as either fresh or frozen.



Sauced Chicken Wing Drummetes and Midjoints

One of our special tastes prepared by using the best quality spices and marinades.



Frozen Chicken Doner Kebab

Chicken meat, beef fat, yoghurt, pepper paste, sunflower oil, plant fibres (bamboo, cellulose), salt, spices, stabilizer (sodium polyphosphate).



Chicken Gizzard

Chicken gizzards are thoroughly washed and cleaned. It is packed in polystyrene trays and served as either fresh or frozen.

Livers and Hearts

Chicken liver and hearts are thoroughly washed and cleaned. It is packed in polystyrene trays and served as either fresh or frozen.

