



SPOTLIGHT ON: WHOLE CHICKENS & CHICKEN BREASTS

There is no right or wrong choice when it comes to chicken—it’s all about what meets the needs of your business. Maybe you’re managing a tight budget and need a cost-effective solution. Or perhaps you use proteins as storytelling opportunities on your menu. At Baldor, we pride ourselves on partnering with exceptional farms and purveyors who share our commitment to quality. We’ve done the work of finding producers that meet our high standards across the board so you can choose the product that works best for your kitchen.



**Whole Chicken
No Giblets**

MEP01B5 | 12 X 3.5 LB



**Boneless Skinless
Chicken Breasts**

MEP01AAB | 40 LB

- Vertically integrated, controlling every aspect of production from hatcheries to feed mills, grow-out barns to processing
- Jumbo birds, raised across 1,100 farms in the mid-Atlantic region
- Participates in the One Health Certified program, designed by Iowa State University and recognized by USDA, focusing on animal welfare and disease prevention



**ABF Whole Chicken
No Giblets**

MEPOHLW35 | 3.5 LB



**ABF Boneless Skinless
Chicken Breast**

MEPOHLB8 | 8 OZ

- Participates in "No Antibiotics Ever" Better Chicken Commitment program, the first poultry supplier to do so on this scale
- Birds are raised on independent family farms across the mid-Atlantic region
- Certified Halal program
- Follows the "Five Freedoms" of animal care: free from hunger/thirst, discomfort, pain/injury, disease, and free to express normal behavior
- Small bird program, Cornish Cross genetics



**Air-Chilled
Whole Chicken**

MEPO1BAA | 12 X 3.5 LB



**Air-Chilled Airline
Chicken Breast**

MEPO1BA8 | 8 OZ 20 LB

- A family owned and operated producer of antibiotic free, hormone free, Certified Halal poultry in Sullivan County, NY, for 24 years
- Birds are free-roaming with access to pasture, and fed a local-grain diet
- Chicken is air chilled
- Small bird program, Cornish and Hubbard Cross genetics, 8-week grow-out period



WELCOME BACK TO FLAVOR®



**Naked Whole
Natural Chicken**

MEPO1JF | 12 CT 3 LB



**Frozen Air-Chilled Semi
Boneless Poulet Rouge**

MEPO1JFGRL | 6 X 1.5 2.25

Family owned and operated in North Carolina since 1962, specializing in heritage breeds and regenerative agriculture (using animals to improve soil rather than deplete it)

Naked Chicken line:

- Domestically raised in the Southeast with access to heated or chilled barns
- Fed an enriched grain diet with no antibiotics or growth stimulants
- Small bird program
- Chicken rests on bone for 24 hrs before deboning and fabrication
- Chickens are processed by hand in a USDA-inspected facility

Heritage Poulet Rouge line:

- Heritage eggs are brought over from France every 6 months—these become the breeding stock for Poulet Rouge chickens
- GAP 4 Certified, pasture-centered; they eat grubs and bugs outdoors as well as local grain
- Small bird program, French genetics, 11-week grow-out period
- Chickens are processed by hand in a USDA-inspected facility and air chilled