English / Ingles







Passion. Partnership. Opportunity.

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We want to help both developing and established wholesale, food service providers and food manufacturing businesses find the products they need and to support our partners by creating sustainable opportunities for their products.

Through our partners and our many years of knowledge and experience, we can offer an extensive range of products and solutions sourced from all over the world, in a wide range of packaging including Vacuum Packed, Modified Atmosphere Packaging and bespoke options to suit your needs.





CHICKEN

Chicken is a versatile and widely consumed meat known for its mild flavour and adaptability in various cuisines. It is rich in protein and can be prepared in numerous ways, including roasting, grilling, frying, and stewing.

Chicken is a staple ingredient in dishes ranging from simple comfort foods to elaborate gourmet recipes, making it a popular choice for both everyday meals and special occasions.



Whole Chicken:

Entire chicken, sold fresh or frozen, ready for roasting or other cooking methods.

Chicken Breasts:

Boneless, skinless, or bone-in, commonly grilled, baked, or sautéed.

Chicken Thighs:

Boneless or bone-in, with or without skin, often used for grilling, baking, or slow-cooking.

Chicken Drumsticks:

Lower part of the leg, ideal for grilling, baking, or frying.

Chicken Wings:

Can be roasted, grilled, or fried, popular for appetisers and snacks.

Chicken Tenderloins:

Small chicken breast strips, great for quick cooking and stir-frying.

Chicken Legs:

Includes both the thigh and drumstick, often roasted or grilled.

Ground Chicken:

Used as a substitute for ground beef in recipes like burgers, meatballs, and tacos.

Chicken Livers:

Used in pâtés, sautéed dishes, or as an ingredient in stuffing.

Chicken Hearts: Often grilled, sautéed, or used in skewers.

Chicken Gizzards: Typically slow-cooked, fried, or used in stews and soups.

Chicken Feet: Used in traditional stocks and soups.

Chicken Necks: Often used for making stock or gravy.

Chicken Backs: Used for making rich chicken stock or broth.

Chicken Bones: Sold for making stock or bone broth.

Chicken Skin:

Used for making cracklings or rendering chicken fat.

Chicken Carcass:

Remaining bones and parts after removing the primary meat, used for making stock.

Chicken Wings (Tips):

Often used for making stock or soup.

Chicken Ribs:

Can be used in broths or slow-cooked dishes.

Chicken Fat:

Rendered from the chicken, used for cooking and flavouring dishes.



TURKEY

Turkey is a nutritious and flavourful poultry meat, commonly enjoyed for its lean protein content and lower fat levels compared to other meats. It is especially popular during festive occasions like Thanksgiving and Christmas.

Turkey can be prepared in a variety of ways, including roasting, grilling, and smoking. Its versatility allows it to be used in a wide range of dishes, from sandwiches and salads to hearty stews and casseroles. **Whole Turkey:** Entire turkey, sold fresh or frozen, typically roasted for special occasions like Thanksgiving.

Turkey Breasts: Boneless or bone-in, can be roasted, grilled, or used in various recipes.

Turkey Thighs: Boneless or bone-in, often used for roasting, grilling, or braising.

Turkey Drumsticks: Lower part of the leg, ideal for grilling, roasting, or slow-cooking.

Turkey Wings: Can be roasted, grilled, or used in soups and stocks.

Turkey Tenderloins: Small strips of turkey breast, great for quick cooking and stir-frying.

Ground Turkey: Used as a substitute for ground beef in recipes like burgers, meatballs, and tacos.

Turkey Livers: Used in pâtés, sautéed dishes, or as an ingredient in stuffing.

Turkey Hearts: Often grilled, sautéed, or used in skewers.

Turkey Gizzards: Typically slow-cooked, fried, or used in stews and soups.

Turkey Necks: Often used for making stock or gravy.

Turkey Backs: Used for making rich turkey stock or broth.

Turkey Bones: Sold for making stock or bone broth.

Turkey Skin: Used for making cracklings or rendering turkey fat.

Turkey Carcass: Remaining bones and parts after the primary meat is removed, used for making stock.

Turkey Wings (Tips): Often used for making stock or soup.

Turkey Ribs: Can be used in broths or slowcooked dishes.

Turkey Fat: Rendered from the turkey, used for cooking and flavouring dishes.



DUCK

Duck is a richly flavoured poultry meat known for its tender texture and higher fat content compared to chicken or turkey. It is popular in both gourmet and traditional cuisines around the world.

Duck can be prepared in various ways, including roasting, braising, and confit, often resulting in a crispy skin and succulent meat. Its robust taste makes it a favored ingredient in dishes such as Peking duck, duck à l'orange, and duck confit. **Whole Duck:** Entire duck, typically sold fresh or frozen, ready for roasting or other cooking methods.

Duck Breasts: Raw, skin-on or skinless, can be grilled, pan-seared, or roasted.

Duck Legs: Includes thigh and drumstick, commonly used for confit or slow-cooked dishes.

Duck Wings: Raw wings, can be roasted or used in soups and stocks.

Duck Thighs: Part of the leg, often used for confit or braised dishes.

Duck Drumsticks: Lower part of the leg, can be roasted or grilled.

Duck Liver: Used for making pâté, foie gras, or sautéed dishes.

Duck Fat: Rendered fat, often used for cooking and flavouring, sold in raw form.

Duck Giblets: Includes heart, liver, and gizzards, used for stocks, gravies, or stuffing.





Duck Necks: Often used for making stock or gravy.

Duck Hearts: Can be grilled, sautéed, or used in confit.

Duck Gizzards: Often used in salads, confit, or sautéed dishes.

Duck Carcass: Remaining bones and parts after the primary meat is removed, used for making stock.

Duck Bones: Used for making rich duck stock or broth.

Duck Tongues: A delicacy in some cuisines, often braised or sautéed.

Duck Skin: Used for making cracklings or rendering duck fat.

Duck Ribs: Can be slow-cooked or used in soups and broths.

Duck Feet: Used in some traditional soups and stocks.





Goose is a flavourful and richly textured poultry meat, often enjoyed for its distinct taste and higher fat content. It is a traditional choice for festive and celebratory meals, particularly around Christmas in many cultures.

Goose is typically roasted, yielding a crispy skin and tender meat, and it can also be prepared in dishes such as goose confit and pâté. Its robust flavor pairs well with fruit-based sauces and hearty side dishes.

Whole Goose: Entire goose, sold fresh or frozen, typically roasted for special occasions.

Goose Breasts: Boneless or bone-in, known for their rich flavour, can be grilled, pan-seared, or roasted.

Goose Legs: Includes thigh and drumstick, often used in confit or slow-cooked dishes.

Goose Wings: Can be roasted or used in soups and stocks.

Goose Thighs: Part of the leg, often used for confit or braised dishes.

Goose Drumsticks: Lower part of the leg, can be roasted or grilled.

Goose Liver: Used for making pâté, foie gras, or sautéed dishes.

Foie Gras: Fatty liver of a goose, often served as a delicacy.

Goose Fat: Rendered fat, often used for cooking and flavouring dishes.

Goose Giblets: Includes heart, liver, and gizzards, used for stocks, gravies, or stuffing.

Goose Necks: Often used for making stock or gravy.

Goose Hearts: Can be grilled, sautéed, or used in confit.

Goose Gizzards: Often used in salads, confit, or sautéed dishes.

Goose Carcass: Remaining bones and parts after the primary meat is removed, used for making stock.

Goose Bones: Used for making rich goose stock or broth.

Goose Skin: Used for making cracklings or rendering goose fat.

Goose Ribs: Can be slow-cooked or used in soups and broths.

Goose Feet: Used in some traditional stocks and soups.





PACKAGING OPTIONS



Each packaging type offers unique advantages tailored to specific needs, whether extending shelf life, enhancing product presentation, or maintaining food safety.

The choice of packaging often depends on factors such as the type of poultry product, the intended market, and transportation requirements.

Poultry packaging is a crucial aspect of food safety, preservation, and marketing.

Various packaging types serve different purposes and offer distinct benefits.

Here are some of the most common poultry packaging methods:

Method	Description	<u>Benefits</u>	<u>Common Uses</u>
Vacuum Packaging	This method involves removing air from the packaging before sealing it.	Extends shelf life by reducing oxidation and the growth of aerobic bacteria and moulds. It also prevents freezer burn.	Chilled and processed poultry products.
Modified Atmosphere Packaging (MAP)	Involves replacing the air inside the package with a specific gas mixture (commonly carbon dioxide, nitrogen, and oxygen).	Extends shelf life by inhibiting microbial growth and preserving colour and freshness. It also helps maintain product quality during transportation.	Chilled poultry cuts and whole birds.
Individually Quick Frozen (IQF)	Poultry pieces are individually frozen using very low temperatures shortly after processing.	Allows poultry pieces to remain free-flowing, making it easier to portion and use as needed. Maintains texture and nutritional quality.	Chicken wings, breasts, and other parts.
Tray Sealing	Poultry products are placed on trays and sealed with a plastic film, often under vacuum or modified atmosphere.	Allows poultry pieces to remain free-flowing, making it easier to portion and use as needed. Maintains texture and nutritional quality.	Chilled poultry cuts, marinated products.
Shrink Wrapping	Poultry is wrapped in a plastic film that shrinks tightly around the product when heat is applied.	Provides a tight seal, reducing exposure to air and contaminants. Enhances product appearance by conforming to its shape.	Whole birds, particularly for retail display.
Bulk Packaging	Large quantities of poultry are packed in bulk containers, such as boxes or bags, typically for food service or wholesale markets.	Efficient for transporting large amounts of product. May include ice or cooling agents to maintain temperature.	Processed poultry for restaurants, cafeterias, and other large-scale users.
Skin Packaging	A form of packaging where a film is applied directly to the product and then vacuum-sealed onto a backing board.	Provides excellent product visibility and extends shelf life by limiting air exposure. It also helps in maintaining product shape and preventing drip loss.	Premium cuts of poultry, value- added products.
Flexible Packaging	Includes bags, pouches, and other flexible materials that can be vacuum-sealed or include MAP.	Lightweight, versatile, and often more environmentally friendly due to reduced material use. Can be used for both fresh and processed poultry.	Marinated products, cooked and ready-to-eat poultry items.



Through Our New Product Brand & Design (NPBD) service set, we can help play a valuable part in developing new products, brands and ideas.

Concept Development: Refining product ideas and developing prototypes.

Visual Identity Design: Designing logos, colour schemes, typography, labels and packaging.

Product Design and Development: Developing functional and appealing product designs.

Brand Collateral Creation: Producing consistent branded materials.

Digital Presence: Developing user-friendly websites



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