



The White Free Range “Cérès” Chicken

Homologue “Red Label N° : 05 84
Essential characteristics of the charter,

Family : White, with white and red feathers, selection ISA or Grimaud

Numbers per Run : 4400 chickens maximum per chicken house in four runs of 1100

Density : 11 chickens per meter² of chicken house

Outdoors : Free range by the 42nd day at the latest

Outdoors surface : 2.2m² per chicken (=10000m² per chicken house).
Free-range grassland planted with trees to increase comfort and encourage outdoor life.

Feed : Food is vegetal and mineral with no flour or animal fat.
The feeding program is in 3 Phases:

Starting: 0 to 28 days
Growth: 29 to 63 days
Finishing: 64 to death
Feed contains a minimum of 75% cereals.

Age at Slaughter : The “Red Label” chicken is slaughtered at the minimum of 81 days.
However, the “Cérès” chickens are kept a further 20 days and are not slaughtered before the 100th day.

Minimum Weight of the Carcasses : 1200gr emptied and ready to cook
1500gr emptied but with heart/ liver etc

Shelf Life : Limited to 9 days after slaughter, not counting the day of slaughter.

Ringed : The chickens are ringed as young as possible by the breeder himself.

Numbered Labels : Each label has an individual number. Associated with the ring it is the physical and inviolable proof of “Label” breeding, respect of all the rules the charter and the certitude of the traceability of the produce.

Checks : The whole of the production line (hatchery, breeder, feed producer and slaughterer) is controlled by an accredited certifying organisation: ACLAVE.

