



Wingtat Game Bird Packers

永達農場



What to Expect when Buying Wingtat UTILITY GRADE Poultry

When you are shopping in supermarkets, you may at times notice the word "UTILITY" on the product description, price sign, or the packaging of Wingtat's poultry products. This word means that this product is classified as U-Grade poultry, but what does U-Grade mean?

It is important to understand that when a consumer buys a U-Graded chicken, it is not a whole (complete) chicken. Thus, utility grade products are not sold at the regular whole chicken pricing. U-Graded poultry are carcasses with part(s) of the skin or limbs have been damaged during the slaughter or dressing process and therefore certain parts of the poultry are removed before packaging. In spite of the removal of part(s), U-Grade poultry will not have dislocated bones nor broken bones (exception would be wings or legs).

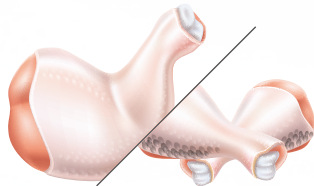
UTILITY
UTILITÉ

U-Graded poultry has been inspected and approved by the Canada Food Inspection Agency to be safe for sale and consumption. If you do not need a whole chicken to be served on the table for special occasions or plating/presentation purposes, a Utility Grade poultry will be just as good for preparing, casual homemade dishes and a good option for soup making. Simply speaking, Utility Grade poultry are birds with minor skin tears or one or more parts missing which in no way affects the quality. There is no quality or taste difference between Grade A or Utility grade chicken.

Wingtat Poultry is marked UTILITY on the packaging if missing one of the following sections:



WINGS



ONE LEG

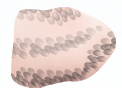
Including the thigh
or both drumsticks



TAIL



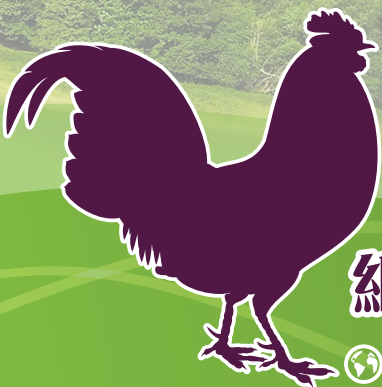
**SMALL AREAS
OF FLESH**



SKIN

Area not more than
one half of the area
of the breast

Please scan the QR code to visit the
CFIA website for more information.



細味人生，一起成長...37年



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