

Poultry Care Basics

AN INFOGRAPHIC FOR POULTRY OWNERS

Vital Signs

Temperature:

107° to 107.5° F

Resting Heart Rate:

Male: 286 bpm

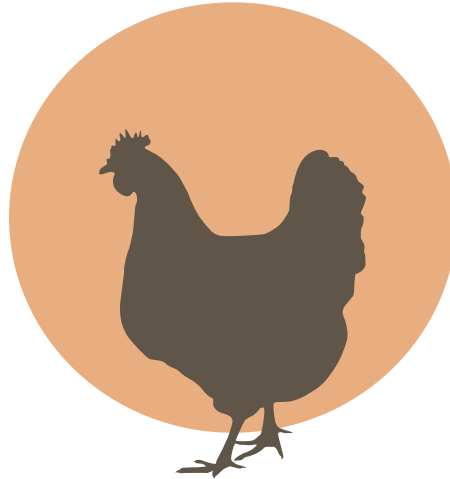
Female 312 bpm

Resting Respiration

Rate:

Male: 18-21 bpm

Female: 31-37 bpm



Chickens are...

Monogastric &
Omnivores

Digestion rate:

2 1/2 to 25 hours

**Require 1-5 square feet
per animal - varies
between layers &
broilers**

Nutritional Requirements

Layers

- Chick starter: Day 1 to 6-8 wks
(22-24 % protein)
- Grower/developer: 6-18 wks
(16-18% protein)
- Layers: 18 wks or when laying
(16-18 % protein)

Broilers

- Chick Starter: Day 1-4 wks
(20-23 % protein)
- Broiler Finisher: 5-9 wks
(22 % protein)
- Broilers can consume 10 lbs of
feed during the first 6 wks & 3-4
lbs after 6 wks

Poultry Care Basics

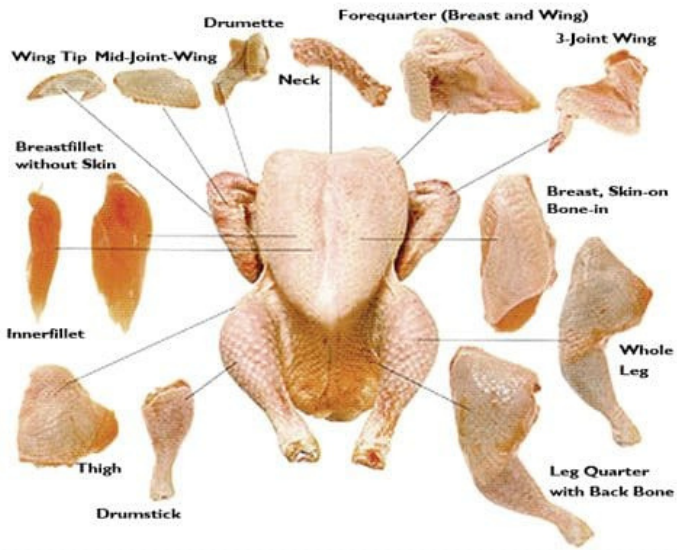
AN INFOGRAPHIC FOR POULTRY OWNERS

Broilers

- Process birds 6-9 weeks old
- Can sell meat products fresh or frozen
- Meat & Poultry Handlers license is required to sell to the public
- Can sell your products at farmers markets, personal farm store, retail outlets, direct markets

Layers

- Young hens start laying between 16-25 wks of age
- Peak Production: 32-36 wks of age
- Different breeds will lay different colored eggs



Chemical Composition of Eggs

	Percent	Water	Protein	Fat	Ash
	------(%)-----				
Whole Egg	100	65.5	11.8	11.0	11.7
Albumen	58	88.0	11.0	.2	.8
Yolk	31	48.0	17.5	32.5	2.0

Additional Resources -

<https://go.ncsu.edu/pasturedpoultryproduction>

<https://go.ncsu.edu/poultrylawregulations>

Things to consider...

- Land ordinances (are you allowed to have chickens in your area)?
- Breed (meat or egg production)?
 - Dual-purpose?
 - Personal consumption or to sell?
- A laying hen will need a minimum of 4-5 grams of calcium a day for adequate production