



Premium Poultry Since 1924

Shelton's Animal Welfare Standards

We have always placed the welfare of our birds at the top level of importance because they are in fact the product of our labors. Our chickens and turkeys are raised in free range conditions which for us means that they have full access to the out of doors from the time that they are fully feathered, (about 3 weeks), until harvest.

For chickens harvest is 7 to 8 weeks depending on the size required and for turkeys harvest can be anywhere from 15 to 20 weeks depending on the size required.

None of our birds are fed or administered any antibiotics at any time. This includes coccidiostats that are classified as antibiotics. If a flock requires treatment with an antibiotic, they are marketed to another class of trade under another brand name. Birds are not denied treatment for the sake of label claims.

None of our birds are fed any animal by-products of any kind. Animal by-products are inexpensive fat and protein sources used extensively by commercial poultry producers. Our birds thrive on a diet of corn, soybean meal, vegetable oil and a vitamin and mineral supplement. It takes a little longer and a little more feed to get them to market weight but we feel that it makes for a superior product.

Our birds are transported to the processing plant via trucks, (less than 3 hours), and are slaughtered in the most humane way possible. They are electrically stunned prior to slaughter which is accomplished by a throat slitter backed by a human with a knife. All birds are unconscious prior to slaughter.

We have developed these practices during our over 85 years of poultry production, processing and marketing. Our practices are old fashioned but they yield superior product that we are proud offer our customers.

Sincerely

Gary Flanagan
President

Visit our Website: sheltons.com