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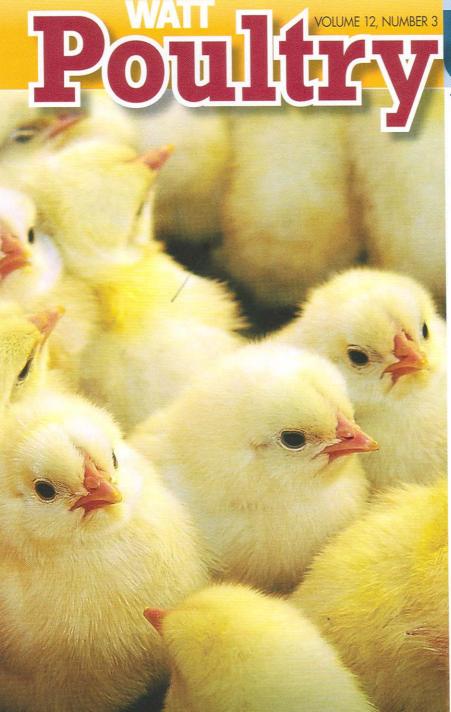
Managing broiler hatch window pull times

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FEATURES

INVENTORY MANAGEMENT A new approach to further processing inventory

Lean manufacturing techniques are available to dramatically reduce poultry further-processing inventory and costs, if the poultry organization relinquishes old practices. BY MARK EYSTAD

FOOD SAFETY Managing poultry chilling tanks

> Temperature, pH, water hardness and antimicrobials are all important factors in effective water chilling of poultr carcasses. BY CHRISTINE ALVARADO

FOOD SAFETY Unknowns loom about Salmonella and Campylobacter in poultry

As the poultry industry wrestles with propose performance standards for Salmonella an Campylobacter on carcasses there are still mor questions than answers, but control strategies ar emerging. BY TERRENCE O'KEEFE

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COVER STORY

Managing hatch window pull times
High-yielding poultry strains are presenting a challenge in managing hatch
window pull times, according to the University of Georgia's Jeanna Wilson.
BY GARY THORNTON