

WATT **Poultry** USA

The magazine for the integrated poultry industry

W13

Managing broiler hatch window pull times

PLUS

A new approach to further processing inventory

Managing poultry chilling tanks

Unknowns loom about *Salmonella* and *Campylobacter*

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10 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

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

16 FOOD SAFETY Unknowns loom about *Salmonella* and *Campylobacter* in poultry

As the poultry industry wrestles with proposed performance standards for *Salmonella* and *Campylobacter* on carcasses there are still more questions than answers, but control strategies are emerging. BY TERENCE O'KEEFE

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20 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