



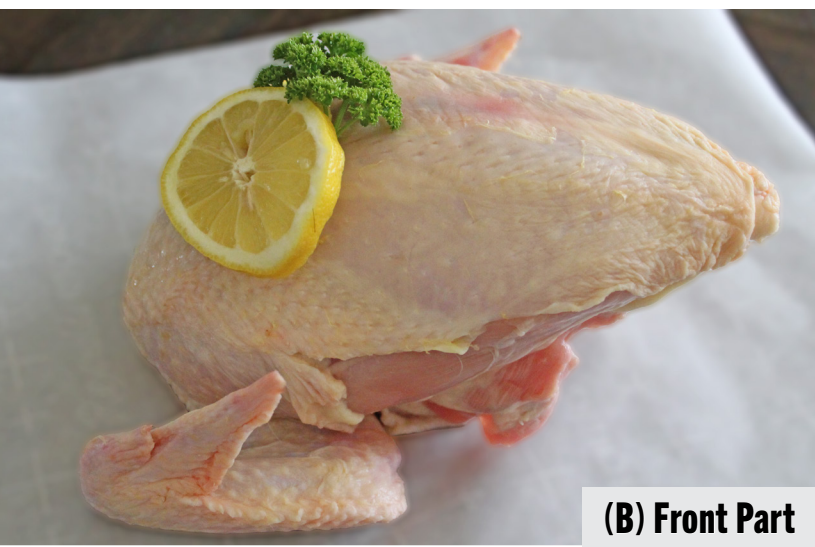
Cobb500™ Broiler Yield



(A) Carcass (eviscerated, no feet)



(F) Leg Quarter



(B) Front Part



(G) Whole Leg



(C) Back Part



(H) Drumsticks



(D) Breast Fillet



(I) Thighs



(E) Breast Tenders



(J) Wings



(K, L, M) Wing Cuts

Yield Percentages

Carcass	86.79
(A) Carcass (eviscerated with feet removed at hock joint)	75.55
(B) Front part	43.93
(C) Back part	31.62
(D) Breast Fillets	22.05
(E) Breast Tenders	4.00
Breast Skin	1.70
Shell	8.60
(F) Leg Quarters	31.62
Back	8.61
(G) Whole Legs	23.01
(H) Drumsticks	9.35
(I) Thighs	13.66
Leg Fillets (boneless / skinless)	13.58
Thigh Fillets (boneless / skinless)	8.46
(J) Wings	7.58
(K) Mini Drums (top of wings)	3.91
(L) Flats (mid point of wings)	2.74
(M) Wing Tips	0.93
Liver	1.64
Heart	0.29
Gizzard	1.04
Head	2.58
Neck	3.50
Feet	4.50
Paws	2.50
Shanks	2.00
Feathers	4.13
Blood	2.50
Intestines / lungs / other	4.27

All data was calculated as hatched. Data presented was calculated based on internal trials conducted in 2021. All yield values are dry yield (before the chiller) based on percentage of live weight of a 2730 g (6.0 lb) Cobb500 broiler. For other weights, please refer to the Cobb500 Broiler Performance & Nutrition Supplement available at Cobb-Vantress.com