



George's
Fresh Chicken
Product Guide



Whole Chickens (Wogs, Shells)

- “WOGS” stands for “Without Giblets”
- Roasting is primary application - Can be done in a Rotisserie Oven, Convection Oven, or Conventional Oven



Split Chickens (Halves)

- Chicken is cut down the middle, leaving a half breast, one wing, one thigh, and one drumstick
- Popular Grilling Item, Also used in Rotisserie Applications



8 Piece Cut

- 8 Piece Chicken includes Two Breast Pieces, Two Wings, Two Thighs, and Two Drumsticks
- Often referred to as “Frying Chicken” - Frying is the primary application for this cut



9 Piece Cut

- 9 Piece Chicken includes Three Breast Pieces, Two Wings, Two Thighs, and Two Wings.
- Middle Breast Piece is known as the “Keel”
- Often fried and served on buffets



“Keel”

Quarters

- **Top: Breast Quarters** include **Half Breast** and **Whole Wing** - Often **Roasted for Center-of-Plate Applications**
- **Bottom: Leg Quarters** are comprised of the **Drum, Thigh, and Back** Portion - A **Leg Quarter** is an **economical Dark Meat** item that is often **used in institutions or frozen and exported**



Split Breast

- A Split Breast is a Half Breast piece with the Wing removed.
- Often used to supplement 8 Piece in a Fried Chicken application



Whole Wings

- Whole Wings are comprised of three pieces: Wing Drum, Mid-Section (Flat, Banjo), and Tip (Flipper)
- Wings are either “Joint-Cut” or “Silver-Dollar” cut. Silver-dollar wings have a flap of excess breast meat at the end of the Wing Drum



Cut Wings

- Cut Wings are made up of Wing Drums (top) and Mid-Sections (Bottom)
- Popular Appetizer Item



Whole Leg

- Similar to a Leg Quarter, but does not contain the Back Portion
- Used for barbecues, also de-boned and used for Chicken Salads, Oriental Menus, Mexican Menus, etc.



Thighs

- Thighs are the upper portion of the Whole Leg
- Thigh meat is often de-boned and used in dark meat applications (see Whole Leg)



Drumsticks

- Drumsticks are the lower portion of the Whole Leg
- Like the Split Breast, the Drumstick is often used to supplement 8/9 Piece Fried Chicken



Boneless Breasts

- A Boneless Breast can also be known as a Cutlet, Butterfly (Double Lobe), or Filet (Single Lobe)
- Boneless Breasts are often used as a Center-of-Plate or sandwich item.

