



Premium Poultry

Sommerlad award-winning heritage bred chicken

Flavour and Texture

Sommerlad chickens have an inherently slow growth rate which allows their organs, muscles, and bones to grow in harmony and gives them time to develop nutrient dense meat with outstanding texture and flavour. Between 10 and 14 weeks of age they are selected for the table.

Skin

The skin colour can vary depending on the bird's parentage. The colour becomes deeper with age, outdoor pasture rearing, and whole grain feeding. In the kitchen Sommerlad chickens are known for their strong skin, which offers exceptional handling quality and superb crispness.

Coloured Feathers

Sommerlad chickens boast an elegantly hued plumage, and occasionally signs of coloured feathers may show on your processed chicken. The birds are mature when processed, and their feathers have a strong hold on their body. Each bird is 'hand-finished' before packaging, but not every last sign of their ruff is removed, as this is part of your guarantee of provenance.

Body Shape

Sommerlad chickens customarily have an elongated body, well developed legs, and larger, stronger bones which are perfect for making nutritious stock. This is in stark contrast to the 'Ross' and 'Cobb' breed of meat chickens which have short, immature legs compared to their large quantity of breast meat.

Cooking Tips

Low and slow cooking methods perfectly complement Sommerlad chicken, and further cooking tips and recipes are available from each farmer and www.sommerladpoultry.com.au

Traceability and Provenance

The wing bands on Sommerlad chickens allow the traceability of each bird's breeding heritage. These can be left in during the cooking process, and you can quote the number should you like to offer your valuable feedback.

Point-of-Sale Information and Promotion

Point-of-sale items are available upon request to help you and your staff inform and educate your customers. Short, in-house training and tasting sessions are also available by arrangement.

To the Restaurateur

As you would for a fine wine, Sommerlad farmers request that you acknowledge their farm as well as the breed of chicken on your menu and promotional platforms, for example: "Grassland Poultry Sommerlad Chicken". Occasionally there may be unavoidable and unforeseen reasons why a supply arrangement cannot be met. If this incidence should happen we understand you may not be able to remove references. However, we hope that you would preserve your integrity and the integrity of Sommerlad chicken, by offering your customers a clear explanation regarding any alternative chicken and the reasons why.

"The flavour of a Sommerlad chicken is something very special, it's the combination of the heritage breeds that makes this chicken stand out. The free-range environment and the naturally slower growing birds also helps to develop their full flavour."

Peter Gilmore

Executive Chef, Quay Restaurant, Sydney

www.sommerladpoultry.com.au