



SIZZLING SCIENCE

**THERE'S A REASON BEHIND
EVERYTHING IN THE KITCHEN.
FOLLOW THIS SERIES TO LEARN
MORE ABOUT THE SIZZLING
SCIENCE OF FOOD!**





Something to Squawk About

DID YOU KNOW 100% OF THE POULTRY MEAT SOLD IN THE US IS ADDED HORMONE AND ANTIBIOTIC FREE?



IT IS ILLEGAL TO USE HORMONES IN POULTRY PRODUCTION IN THE UNITED STATES, THEREFORE ALL POULTRY MEAT IS FREE OF ADDED HORMONES!

ANY ANIMAL THAT IS GIVEN ANTIBIOTICS MUST GO THROUGH A WITHDRAW PERIOD, DURING WHICH ANY ANTIBIOTICS ARE PROCESSED THROUGH THEIR BODY AND NO RESIDUE IS LEFT IN THE MEAT.

DID YOU KNOW RAW POULTRY SHOULD NEVER BE WASHED BEFORE COOKING?

WASHING RAW MEAT CAN INCREASE THE RISK OF CONTAMINATING OTHER SURFACES WITH BACTERIA FROM THE MEAT, WHICH INCREASES YOUR RISK OF INFECTION. NEVER WASH RAW MEAT BEFORE COOKING.

ALL POULTRY SHOULD BE COOKED TO PROPER TEMPERATURES BEFORE SERVING.

ALL POULTRY PRODUCTS, INCLUDING GROUND CHICKEN OR TURKEY, SHOULD BE COOKED THOROUGHLY TO 165° F, AND SERVED IMMEDIATELY.

THE MOST EFFECTIVE MEANS TO PREVENT FOODBORNE ILLNESS IS PROPER HANDLING (SEGREGATION OF CUTTING BOARDS AND PREPARATION SURFACES, WASHING HANDS) AND PROPER COOKING PROCEDURES (165 F FOR POULTRY)