

## CLUCK'R PLUCK'R

This product aids in the loosening of feathers on bird carcasses during the scalding and boiling processes prior to plucking.

For duck and goose carcasses, use boiling water (100°C, 212°F) at a recommended starting concentration of 0.5% to 1.0%.

For chicken, turkey and other fowl, use scalding water (60°C, or 140°F) at a recommended starting concentration of 0.5% to 1.0%. Dip carcasses for 5 seconds and test. An additional 5 second dip may be required.

All carcasses should be thoroughly rinsed with potable water after plucking.

For Commercial Use Only

