



**POULTRY YIELD TEST Sample**

Date 1/16/2020  
 Bird Whole Chicken: Boneless, Skinless breasts, Ballotines, separated wings  
 Grade A  
 Purveyor US Foods  
 Specs WOG (organic, free range, etc.)  
 Average Cost of 1 whole bird \$ (3.5#@ \$1.17#) \$4.095  
 Total weight of bird in pounds 2.89 #  
 Total weight of bird in ounces 45.75 oz.  
 Cost per pound \$ 1.17 / #  
 Cost per ounce \$ .08 / oz.

Bird Section or Part	Oz. Weight of section or part	Percent of whole	Cost of 2 parts	Cost of 1 part	Adjusted Price of 1 piece
B/S Breasts	11.9	(11.9 ÷ 45.75) 26%	(.26X \$4.095) \$ 1.0647	(\$ 1.0647 ÷ 2) \$.532	(6.91 x .26 ÷ 2) \$.899 = \$.90
Wings (2 sections)	3.9	(3.9 ÷ 45.75) 8.5%	(.085X \$4.095) \$.348	(\$ .348 ÷ 2) \$.174	(6.91 x .085 ÷ 2) \$.294 = \$.30
Ballotines	11.35	(11.35 ÷ 45.75) 24.8 %	(.248X \$4.095) \$ 1.02	(\$ 1.02 ÷ 2) \$.510	(6.91 x .305 ÷ 2) \$ 1.053 = \$1.06
Bones	13.95	(13.95 ÷ 45.75) 30.5 %	\$ -	\$ -	\$ -
Skin/ Fat	3.95	(3.95 ÷ 45.75) 8.63%	\$ -	\$ -	\$ -
			\$	\$	\$
			\$	\$	\$

Percentage of usable meat (what can be sold) (26%+8.5%+24.8%=) 59.3% or .593  
 Adjusted AP Cost of whole bird (\$4.095 x 59.3%) or (\$4.095 ÷ .593=) \$6.91

Formulas

- 16 oz in one pound
- Cost per pound: Average cost of one whole bird ÷ Total weight in ounces
- Cost per ounce: Average cost of one whole bird ÷ (total weight in pounds) ÷ 16
- Percent of whole: (oz. weight of section or part) ÷ total weight in ounces
- Cost of 2 parts: (Percent of whole) X average cost of whole bird
- Cost of 1 part: Cost of 2 parts ÷ 2
- Percentage of usable meat: add up the percentages of the pieces you plan on selling
- Adjusted AP cost: Average cost of one whole chicken ÷ decimal % amount of usable meat  
 or Average cost of one whole chicken x % amount of usable meat