

# STEADFAST FARMS



## USDA-INSPECTED POULTRY SLAUGHTER & PROCESSING

Built for Farmers, with Pride in Every Flock

At Steadfast Farms, we partner with poultry producers to provide reliable, USDA-inspected slaughter and processing services rooted in ethical stewardship and operational excellence. From intake to final package, our team delivers consistency, transparency, and care, honoring the work you put into every flock. As a veteran-owned operation, we are committed to standing beside farmers with dependable processes, humane handling, and a shared responsibility to strengthen local and regional food systems.

# Why Partner

**1** **USDA-Inspected Slaughter & Processing**

**2** **Certified Humane Slaughter by AGW**

**3** **Certified Organic for Certified Flocks**

**4** **Pride in Every Flock**

**5** **Consistent Processes Predictable Outcomes**

**6** **Reliability You Can Count On**

**7** **Built by Farmers, for Farmers**

## Values Driven

We exist to serve farmers who take pride in their work. At Steadfast Farms, our values show up on the processing floor through accountability, consistency, and follow-through. We honor every flock as if it were our own, delivering USDA-inspected slaughter and processing that protects your product, your reputation, and the trust you have earned with your customers.



# Slaughter & Processing

## Steadfast Farms offers Retail Daily Volume Slaughter

### Whole Chicken

Variable Daily booking cost based on volume:

- 0 - 150 \$10.00 each
- 151 - 250 \$9.00 each
- 251 - 500 \$8.50 each
- 501 - 750 \$8.00 each
- 751 - 1000 \$7.50 each

*\*egg-layers, roosters, or other non-meat birds  
+\$1/Per Chicken*

### Whole Turkey

- \$1.50 per pound
  - Minimum \$20 per Turkey
- +\$15 per bird over 26 lbs. dressed

### Whole Ducks

- \$20 per Duck
  - 20 Duck Minimum
  - No Wax, Skin and Feathers as is
- \$25 per Duck
  - 50 Duck Minimum
  - Wax, minimal feathers

## Steadfast Farms offers a Seasonal Volume Discount Program for Chicken

### Tier 1

#### 1000 - 2000 Chickens

Daily Volume Rates Adjusted to stack with Seasonal Volume.

- 0 - 150 \$9.75 each
- 151 - 250 \$8.75 each
- 251 - 500 \$8.25 each
- 501 - 750 \$7.75 each
- 751 - 1000 \$7.25 each

**Saving \$0.25 per bird**

### Tier 2

#### 2001 - 5000 Chickens

Daily Volume Rates Adjusted to stack with Seasonal Volume.

- 0 - 150 \$9.50 each
- 151 - 250 \$8.50 each
- 251 - 500 \$8.00 each
- 501 - 750 \$7.50 each
- 751 - 1000 \$7.00 each

**Saving \$0.50 per bird**

### Tier 3

#### 5001+ Chickens

Daily Volume Rates Adjusted to stack with Seasonal Volume.

- 0 - 150 \$8.75 each
- 151 - 250 \$7.75 each
- 251 - 500 \$7.25 each
- 501 - 750 \$6.75 each
- 751 - 1000 \$6.25 each

**Saving \$1.25 per bird**

**Additional Seasonal Volume Program benefits include No Retail Bag Fees, Priority Calendar Space, Save an additional \$5 per Offal and Discard Barrel Fee, and Seasonal Mortality vs per Booking Mortality.**

# Slaughter & Processing

## Transforming a whole birds into Cuts

Chicken, per bird	Turkey, per bird	Duck, per bird
Spatchcock.....\$2	Spatchcock.....\$5	Halves.....\$5
Halves.....\$2	Halves.....\$5	Cut.....\$7
Bone in Breasts.....\$3.75	Cut.....\$9	Breasts, Leg Quarters, and Whole Wings
Quarters or Thighs and Drumsticks, Whole Wings	Breasts, Thighs, Drumsticks, and Whole Wings	<i>Deboning \$1.49 per/lb. of Intact Weight</i>
Boneless Breasts.....\$4.50	Party Wings.....\$0.25	
Quarters or Thighs and Drumsticks, Whole Wings	Deboning \$1.49 per/lb. of Intact Weight	
Party Wings.....\$0.25		

Chicken Deboning, Ground, and Sausage on the next page.

## Backs, Giblets, and Feet: Packaging option listed on website.

Chicken Giblet Harvesting	Turkey Giblet Harvesting	Duck Giblet Harvesting
Giblets: \$2.75 per chicken <ul style="list-style-type: none"> <li>Includes heart, liver, gizzard, and neck</li> </ul>	Giblets: \$1.50 per pound <ul style="list-style-type: none"> <li>Includes heart, liver, gizzard, and neck</li> </ul>	Giblets: <ul style="list-style-type: none"> <li>Pricing quoted per invoice based on volume and labor</li> </ul>
Feet Harvesting <ul style="list-style-type: none"> <li>Harvest Chicken Feet: \$0.75 per chicken</li> </ul>	Feet Harvesting <ul style="list-style-type: none"> <li>Turkey feet are not harvested at this time.</li> </ul>	Feet Harvesting <ul style="list-style-type: none"> <li>Duck feet are not harvested at this time.</li> </ul>
Backs / Frames <ul style="list-style-type: none"> <li>Harvested Backs or Frames: \$0.65 per bird</li> </ul>	Backs / Frames <ul style="list-style-type: none"> <li>Harvested Backs or Frames: \$0.65 per bird</li> </ul>	Backs / Frames <ul style="list-style-type: none"> <li>Harvested Backs or Frames: \$0.65 per bird</li> </ul>

## Offal and Discard Barrel Fee

# Steadfast Farms Multi-Service Incentives

## Stock Frame Fee Waiver

Customers using our stock services receive a waiver of the standard \$0.65 per-bird frame harvest fee for birds whose frames are retained for stock production as part of that booking.

## Grind-to-Sausage Credit

Customers producing sausage by Steadfast Farms receive \$0.50 per pound off the grinding fee for finished ground yield used in sausage production.

## Full Processing Bonus Credit

Customers receive a \$0.75 per bird processing credit, applied to the slaughter portion of the invoice for the qualifying booking, based on proportional utilization of stock services relative to booking size, when all of the following criteria are met:

- Tier 2 or Tier 3 Seasonal Volume Discount Program customer
- Minimum of 700 birds for the booking
- Deboning and grinding completed by Steadfast Farms
- Stock and sausage services completed by Steadfast Farms as part of the same booking, regardless of production date, provided all services are scheduled under that booking

The processing credit applies only to birds contributing to qualifying stock production and is applied as an invoice credit to the qualifying booking.



# Ground & Sausage

Product	Description	Cost Per Pound	MOQ
Deboning		\$1.49 per/lb. of Intact Weight	-
Grinding		\$0.89 per/lb. of Yield Weight	-
<b>Sweet Italian Sausage</b>	Ingredients: (Protein), Steadfast Farm's Stock (Water, Poultry Backs, Celery, Carrots, Onions, Thyme, Parsley, Black Peppercorns, Bay Leaves), Fennel Seed, Salt, Brown Sugar, Black Pepper, Sweet Paprika, Garlic Powder, Onion Powder, Crushed Red Pepper Flakes, Dried Oregano, Dried Basil.	\$5.85 Loose \$6.85 In Natural Sheep Casings	50lb Batches
<b>Hot Italian Sausage</b>	Ingredients: (Protein), Steadfast Farm's Stock (Water, Poultry Backs, Celery, Carrots, Onions, Thyme, Parsley, Black Peppercorns, Bay Leaves), Salt, Fennel, Black Pepper, Fresh Garlic, Oregano, Parsley, Cayenne Pepper, Crushed Red Pepper, Smoked Paprika, Garlic Powder, Onion Powder, Distilled White Vinegar.	\$5.85 Loose \$6.85 In Natural Sheep Casings	50lb Batches
<b>Spicy Garlic Sausage</b>	Ingredients: (Protein), Steadfast Farm's Stock (Water, Poultry Backs, Celery, Carrots, Onions, Thyme, Parsley, Black Peppercorns, Bay Leaves), Garlic, Kosher Salt, Dried Parsley, Cayenne Pepper, Ground Coriander, Smoked Paprika, Black Pepper, Crushed Red Pepper Flakes, Ground Cumin, Brown Sugar.	\$5.85 Loose \$6.85 In Natural Sheep Casings	50lb Batches
<b>Cilantro Lime Sausage</b>	Ingredients: (Protein), Steadfast Farm's Stock (Water, Poultry Backs, Celery, Carrots, Onions, Thyme, Parsley, Black Peppercorns, Bay Leaves), Lime Juice, Cilantro, Jalapeños, Salt, Garlic Powder, Onion Powder, Ground Cumin, Smoked Paprika, Black Pepper, Lime Zest, Oregano.	\$5.85 Loose \$6.85 In Natural Sheep Casings	50lb Batches
<b>Early Bird Breakfast Sausage</b>	Ingredients: (Protein), Water, Kosher Salt, Maple Syrup, Black Pepper, Fresh Sage, Dried Parsley.	\$5.85 Loose \$6.85 In Natural Sheep Casings	50lb Batches

All sausage batch pricing is with the use of 50lbs of your ground poultry..  
Cut, Deboning, and Grinding priced separately.

# Stock Broth & Bone Broth

Steadfast Farms offers multiple poultry liquid products because each one serves a different business goal. The right choice depends on how you want to use your birds and how your customers will use the final product.

Use the guide below to determine which service aligns best with your operation.

## STOCK

Best for cooking applications and resale flexibility

- Made primarily from poultry backs and frames
- Unseasoned, neutral flavor designed for soups, sauces, and cooking
- Ideal for wholesale, restaurants, and customers who season to taste

## BROTH

Best for ready-to-use and direct-to-consumer products

- Made from meatier birds and collagen-rich parts
- Lightly seasoned and flavor-forward
- Designed for sipping, soups, grains, and ready to drink or use

## BONE BROTH

Best for collagen-rich, nutrition-focused products

- Made from bones, joints, and connective tissue
- Long-simmered for maximum body and collagen extraction
- Positioned for wellness and premium markets

## Quick Decision Snapshot

Cooking base, neutral flavor, broad resale → Stock  
Finished, drinkable, consumer-ready → Broth  
Collagen-rich, premium, nutrition-driven → Bone Broth



# Stock & Broth

Product	Description	Cost Per Unit	MSRP	MOQ
<b>Poultry Stock</b>	Our Culinary-grade small batch poultry stock is made from poultry backs slowly simmered with celery, carrots, onions, bay leaf, peppercorn, thyme, garlic, and parsley. It delivers clean body, natural gelatin, and a neutral flavor profile that lets chefs control seasoning in their final dishes. Ideal for soups, sauces, gravies, reductions, and prepared meals. <b>Stock is salt-free</b>	Wholesale Steadfast Chicken Stock \$8/Unit Turkey Stock \$9.50/Unit	Chicken Stock \$12/Unit Turkey Stock \$13.25/Unit	12 Units 1 Case
<b>Poultry Stock (with your poultry backs)</b>	Stock made from your poultry backs gives your customers an easy add-on item that appeals to home cooks, meal-prep families, soup makers, restaurants, and anyone looking for a clean, unseasoned cooking base made directly from your birds. <b>Stock is salt-free</b>	7.41/Unit 70-110 units per batch		Single Batch 75lbs Backs
<b>Private Label Poultry Stock</b>	Offer your customers a premium, ready-made stock under your own farm or brand name. We produce a clean, unseasoned poultry stock using whole ingredients and high-collagen poultry backs, then package it with your label for seamless resale. Ideal for farm stands, CSAs, meal-prep services, and restaurants looking to expand their product line without adding labor or equipment. <b>Stock is salt-free</b>	Private Label Chicken Stock \$8.80-9.20/Unit Turkey Stock \$9.90-10.90/Unit	Chicken Stock \$12/Unit Turkey Stock \$13.25/Unit	12 Units 1 Case
<b>Poultry Broth</b>	Our poultry broth is crafted from meaty chicken parts, gently simmered with vegetables and herbs for a clean, savory flavor. It is lightly salted and designed to be ready-to-use, delivering a brighter, more flavor-forward profile than stock. Ideal for sipping, soups, grains, and ready-to-eat dishes where a finished poultry flavor is preferred.	Wholesale Steadfast Chicken Broth \$9.50/Unit Turkey Broth \$10.50/Unit	Chicken Broth \$13.25/Unit Turkey Broth \$14.50/Unit	12 Units 1 Case
<b>Poultry Broth (with your 20-25 Stew Birds Feet Optional)</b>	This broth is made from your farm's stewing hens, vegetables, herbs, and light seasoning. The result is a rich, savory broth with strong market appeal for home cooks, meal-prep families, sippers, and restaurants. It transforms older hens into a premium, ready-to-sell product with a clean, elevated flavor.	\$8.87/Unit 70-110 units per batch		Single Batch 20-25 Stew Birds Optional Add Feet
<b>Bone Broth</b>	(Coming 2026)			