



Savory Ingredients

Tip Top Poultry's extensive cooking processes produce savory chicken items that become key ingredients for companies around the world. These flavorful items include concentrated chicken broth and rendered chicken fat, as well as cooked mechanically separated chicken, chicken skin, and chicken meat fines. Chicken stock, which is produced by cooking raw whole carcass chickens, is evaporated and clarified to produce clear, amber colored broth to meet your protein solid needs. Similarly, this cooking process yields rendered chicken fat which is centrifuged to remove moisture and protein solids resulting in a clear, yellow ingredient which is available in a frozen or shelf-stable form.

Other savory ingredients are cooked, mechanically separated chicken, available as a frozen or shelf stable product, and chicken meat fines which are produced during the mechanical sizing of cooked, diced or pulled chicken meat. These are packaged, stored and distributed as a frozen ingredient.

TIP TOP POULTRY PROVIDES

- HACCP compliant facilities
- Variety of pack sizes
- NFPA audit participation
- Management expertise providing quality, service, and technical/research support
- Broth solids to meet your needs
- Various savory ingredients available in both frozen and shelf-stable forms
- Inside lab testing
- Certificate of Analysis upon request

ITEMS INCLUDE

- Frozen Concentrated Chicken Broth, 8%
- Frozen Concentrated Chicken Broth, 16%
- Frozen Concentrated Chicken Broth, 32%
- Frozen Rendered Chicken Fat
- Shelf Stable Rendered Chicken Fat
- Frozen, Cooked Mechanically Separated Chicken
- Shelf Stable, Cooked Mechanically Separated Chicken
- Frozen, Cooked Chicken Skin
- Frozen, Cooked Chicken Meat Fines



Hand De-Boned Cooked Chicken

Whether your company manufactures prepared foods, distributes foods, or if you are the Chef preparing meals, Tip Top Poultry has the items that are ready for your recipe. Our fully-cooked, hand deboned chicken is dressed in our Marietta, GA plant and then sent to our state-of-the-art cooking facility in Rockmart, GA. We play an integral part in each step of the process, guaranteeing you, the customer, a quality product to meet and exceed your expectations.

We slow cook every chicken to make each bite the best it can be. Then, the meat is hand deboned by our trained staff and thoroughly inspected for quality. After this initial processing, the cooked meat is diced (or maintained in pulled form), re-inspected, and individually quick frozen (IQF) all within a short period of time to ensure each of our customers receive the highest quality, ready-to-eat product that our customers demand and deserve.

TIP TOP POULTRY PROVIDES

- HACCP compliant facilities
- High quality raw material
- Variety of dice sizes through multiple dicer types, dice sizes, and screen sizes.
- Third Party Audits (results available upon request)
- Management expertise providing quality, service, and technical/research support
- On-site lab testing
- Certificate of Analysis upon request

ITEMS INCLUDE

- All White Dices - included but not limited to ¼", ½", ¾", and 1"
- All White Pulled
- All White Salad Chips
- Natural Proportion Dices - included but not limited to ¼", ½", ¾", and 1"
- Natural Proportion Pulled
- Natural Proportion Salad Chips
- Reverse Proportion/Mostly Dark Dices - included but not limited to ¼", ½", ¾", and 1"
- Reverse Proportion/Mostly Dark Pulled
- All Dark Dices - included but not limited to ¼", ½", ¾", and 1"
- All Dark Pulled



Custom Processed Cooked Meat

At Tip Top Poultry, to be good supplier we realize that we need to work side-by-side with our customers to help them balance quality, service, and costs. With the capabilities of our custom processed cooked meat operations, we are able to provide a solution that keeps quality high, service exceptional, and costs at a minimum. Our technical and research experts will work with you to develop the products that will work best for your customer needs.

Whether you are looking for the lowest cost items, wanting to test new flavor profiles or utilize functional ingredients, we are dedicated to working with you to find the perfect product. From diced meat to strips, all-meat or with ingredients, we will work with you to meet and exceed your expectations.

TIP TOP POULTRY PROVIDES

- HACCP compliant facilities
- Third Party Audits (results available upon request)
- Certified Organic
- Management expertise providing quality, service, and support
- Knowledgeable Research & Development Team that will work with you to identify your need and develop the product for your application
- On-site lab testing
- Certificate of Analysis upon request

ITEMS INCLUDE

- Variety of dice sizes - included but not limited to 1/4", 1/2", 3/4", and 1", Chunks, Strips, Shredded
- Variety of flavor profiles
- Marinated or Non-Marinated items
- Char-marking available
- House Blends or Custom Blending available
- Whatever your needs are, we will work with you to meet those needs.