

www.malukaglobal.com



Product Chicken



2025

MALUKA

Product Chicken

Contents

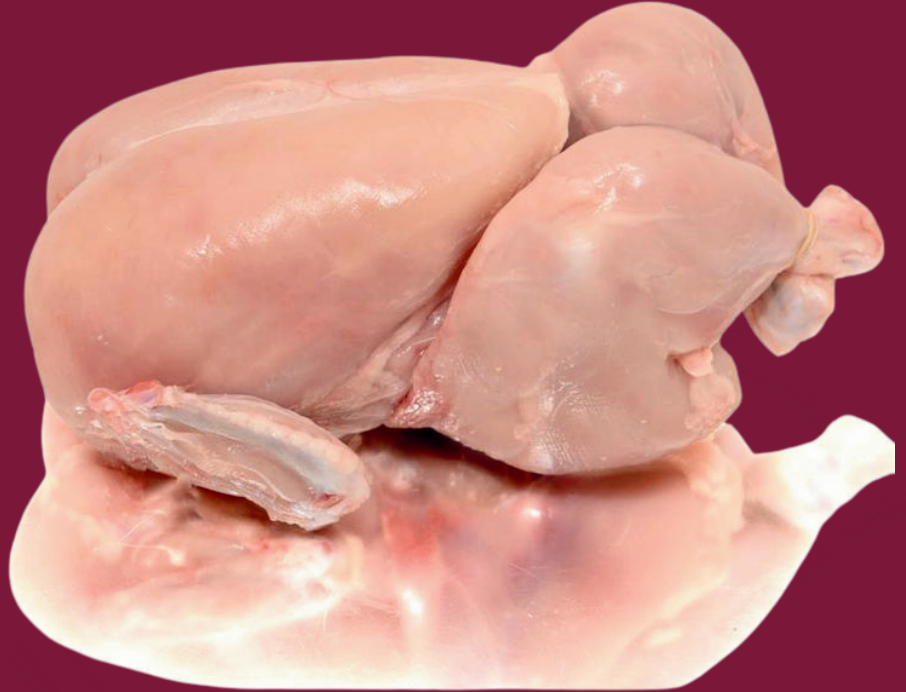
1. Whole Chicken
2. Chicken Breast
3. Chicken Wings
4. Chicken Thighs
5. Chicken Drumsticks
6. Chicken Legs (Whole)
7. Chicken Liver
8. Chicken Gizzards
9. Chicken Necks
10. Chicken Feet
11. Chicken Back
12. Chicken Carcass
13. Chicken Skin
14. Chicken Heart
15. Chicken Tenderloin



WHOLE CHICKEN

Description:

Whole chicken is a processed and cleaned poultry product that retains its natural shape, typically without feathers, head, and feet. It is one of the most versatile forms of chicken, ideal for roasting, grilling, or cooking as a whole. The product is available in various sizes to cater to diverse culinary and cultural preferences.



SPECIFICATIONS:

WEIGHT RANGE:

Standard: 900g - 1.5kg (or customized according to buyer requirements)

PROCESSING OPTIONS:

- Eviscerated: Fully cleaned, with internal organs removed.
- Skin-On or Skinless: Depending on customer preferences.
- Halal Certified Processing: Available upon request.

NUTRITIONAL VALUE (PER 100G):

- Calories: 239 kcal
- Protein: 27g
- Fat: 13g
- Saturated Fat: 3.5g
- Carbohydrates: 0g
- Cholesterol: 89mg
- Iron: 1.2mg
- Vitamin B6: 0.5mg

CHICKEN BREAST

DESCRIPTION:

Chicken breast is the lean, boneless, and skinless portion of the chicken, taken from the pectoral muscles. It is a high-protein, low-fat meat option, widely popular for its versatility and health benefits. Chicken breast is available in a variety of cuts and packaging to meet culinary and export requirements.



SPECIFICATIONS:

WEIGHT RANGE:

Standard: 200g - 400g per fillet (customizable as per client specifications)

PROCESSING OPTIONS:

- Boneless and skinless (standard).
- Bone-in (available on request).
- Whole or sliced fillets.
- Butterfly cut (optional for grilling).

NUTRITIONAL VALUE (PER 100G):

- Calories: 165 kcal
- Protein: 31g
- Fat: 3.6g
- Saturated Fat: 1g
- Carbohydrates: 0g
- Cholesterol: 85mg
- Sodium: 74mg
- Iron: 0.9mg
- Vitamin B6: 0.6mg

CHICKEN WINGS

DESCRIPTION:

Chicken wings are a flavorful and versatile cut, comprising the drumette, wingette (flat), and wingtip. They are popular in a variety of cuisines, especially for appetizers, snacks, and party dishes. Chicken wings are well-suited for frying, grilling, baking, or marinating with sauces for enhanced taste.



SPECIFICATIONS:

WEIGHT RANGE:

Standard: 80g - 120g per piece (including drumette and wingette)(customizable as per client specifications).

PROCESSING OPTIONS:

- Whole Wings:
- Segmented Wings:
- Skin-On or Skinless:

NUTRITIONAL VALUE (PER 100G):

- Calories: 203 kcal
- Protein: 19g
- Fat: 14g
- Saturated Fat: 4.6g
- Carbohydrates: 0g
- Cholesterol: 88mg
- Iron: 1mg
- Sodium: 82mg

CHICKEN THIGHS

DESCRIPTION:

Chicken thighs are the juicy, tender, and flavorful cut from the upper leg of the chicken. They are prized for their rich taste and versatility, making them ideal for roasting, grilling, frying, or slow-cooking. Available in bone-in, boneless, skin-on, or skinless options, chicken thighs are a favorite for both home cooking and gourmet dishes.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 100g - 200g per piece.
- Bulk Options: Packaged in 1kg, 5kg, or 10kg packs (customizable)

PROCESSING OPTIONS:

- Bone-In Thighs
- Boneless Thighs.
- Skin-On Thighs
- Skinless Thighs

NUTRITIONAL VALUE (PER 100G):

- Calories: 209 kcal
- Protein: 24g
- Fat: 12g
- Saturated Fat: 3.3g
- Carbohydrates: 0g
- Cholesterol: 93mg
- Iron: 1.3mg

CHICKEN DRUMSTICKS

DESCRIPTION:

Chicken drumsticks are the lower portion of the chicken leg, known for their juicy, tender meat and rich flavor. They are versatile and ideal for grilling, roasting, frying, or slow-cooking. Chicken drumsticks are popular for their convenience, ease of preparation, and ability to hold marinades and seasonings well.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 100g - 150g per piece.
- Bulk Options: Packaged in 1kg, 5kg, or 10kg packs (customizable)

PROCESSING OPTIONS:

- Skin-On Drumsticks
- Skinless Drumsticks

NUTRITIONAL VALUE (PER 100G):

- Calories: 172 kcal
- Protein: 18g
- Fat: 11g
- Saturated Fat: 3g
- Carbohydrates: 0g
- Cholesterol: 84mg
- Iron: 1mg

CHICKEN LEGS (WHOLE)

DESCRIPTION:

Whole chicken legs include both the thigh and drumstick portions, offering a hearty and flavorful cut. Known for their rich, tender meat, they are perfect for grilling, roasting, frying, or braising. Chicken legs are popular for their ability to absorb marinades and retain moisture, making them a versatile choice for various cuisines.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 250g - 400g per piece.
- Bulk Options: Available in 1kg, 5kg, or 10kg packs (customizable).

PROCESSING OPTIONS:

- Skin-On Legs
- Skinless Legs
- Bone-In Legs
- Boneless Legs (Optional)

NUTRITIONAL VALUE (PER 100G):

- Calories: 214 kcal
- Protein: 22g
- Fat: 14g
- Saturated Fat: 4g
- Carbohydrates: 0g
- Cholesterol: 90mg
- Iron: 1.2mg

CHICKEN LIVER

DESCRIPTION:

Chicken liver is a nutrient-dense organ meat, prized for its rich flavor and creamy texture. It is commonly used in pâtés, stir-fries, curries, or grilled dishes. A delicacy in many cuisines, chicken liver is not only delicious but also an excellent source of essential vitamins and minerals, making it a healthy addition to various recipes.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 10g - 50g per piece.
- Bulk Options: Packaged in 500g, 1kg, or 5kg packs (customizable).

PROCESSING OPTIONS:

- Fresh
- Frozen
- Trimmed (Optional)

NUTRITIONAL VALUE (PER 100G):

- Calories: 165 kcal
- Protein: 25g
- Fat: 5g
- Saturated Fat: 2g
- Carbohydrates: 1g
- Cholesterol: 564mg
- Iron: 8.99mg
- Vitamin A: 16,813 IU

CHICKEN GIZZARDS

DESCRIPTION:

Chicken gizzards are a muscular organ meat, valued for their chewy texture and rich flavor. Popular in many global cuisines, they are often slow-cooked, fried, grilled, or included in stews and soups. Chicken gizzards are a high-protein delicacy and a great choice for traditional recipes or adventurous culinary creations.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 30g - 70g per piece.
- Bulk Options: Packaged in 500g, 1kg, or 5kg packs (customizable).

..

PROCESSING OPTIONS:

- Fresh
- Frozen
- Trimmed (Optional)

NUTRITIONAL VALUE (PER 100G):

- Calories: 94 kcal
- Protein: 20g
- Fat: 2.1g
- Saturated Fat: 0.6g
- Carbohydrates: 0g
- Cholesterol: 240mg
- Iron: 2.7mg
- Zinc: 2.4mg

CHICKEN NECKS

DESCRIPTION:

Chicken necks are a flavorful and economical poultry cut, often used to prepare stocks, soups, and stews. Their rich taste and tender meat make them ideal for slow-cooking or frying. Chicken necks are also popular in many traditional cuisines for their versatility and contribution to broths and gravies.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 40g - 80g per piece.
- Bulk Options: Available in 1kg, 5kg, or 10kg packs (customizable).

PROCESSING OPTIONS:

- Fresh
- Frozen
- Trimmed (Optional)

NUTRITIONAL VALUE (PER 100G):

- Calories: 154 kcal
- Protein: 16g
- Fat: 10g
- Saturated Fat: 2.5g
- Carbohydrates: 0g
- Cholesterol: 78mg
- Iron: 1.1mg

CHICKEN FEET

DESCRIPTION:

Chicken feet are a unique poultry product, valued for their gelatinous texture and rich flavor. They are commonly used in soups, broths, and stews, particularly in Asian, African, and Latin American cuisines. Chicken feet are a great source of collagen and nutrients, making them popular for health-conscious recipes and traditional cooking methods.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 30g - 60g per piece.
- Bulk Options: Packaged in 1kg, 5kg, or 10kg packs (customizable).

PROCESSING OPTIONS:

- Fresh
- Frozen
- Processed

NUTRITIONAL VALUE (PER 100G):

- Calories: 215 kcal
- Protein: 19g
- Fat: 15g
- Saturated Fat: 3.9g
- Carbohydrates: 0g
- Cholesterol: 84mg
- Collagen: High content, beneficial for skin and joint health.

CHICKEN BACK

DESCRIPTION:

Chicken back is a cut from the backbone of the chicken, offering a flavorful option for making soups, broths, and stocks. It contains a combination of meat, fat, and bones, which release rich flavors when simmered. Chicken backs are an economical and versatile ingredient in many traditional recipes.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 150g - 300g per piece.
- Bulk Options: Packaged in 1kg, 5kg, or 10kg packs (customizable).

PROCESSING OPTIONS:

- Fresh
- Frozen
- Trimmed

Nutritional Value (Per 100g):

- Calories: 190 kcal
- Protein: 17g
- Fat: 13g
- Saturated Fat: 3.5g
- Carbohydrates: 0g
- Cholesterol: 80mg
- Calcium: 15mg (from the bones, ideal for broths).

CHICKEN CARCASS

DESCRIPTION:

Chicken carcass refers to the skeletal remains of the chicken after most of the meat has been removed. It contains residual meat and fat, making it an excellent choice for preparing rich stocks, broths, and soups. Chicken carcasses are highly economical and are widely used in culinary and food processing industries for flavor extraction.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 300g - 500g per piece.
- Bulk Options: Packaged in 1kg, 5kg, or 10kg packs (customizable)..

PROCESSING OPTIONS:

- Fresh
- Frozen
- Trimmed

NUTRITIONAL VALUE (PER 100G):

- Calories: 150 kcal
- Protein: 18g
- Fat: 9g
- Saturated Fat: 2.5g
- Carbohydrates: 0g
- Cholesterol: 70mg
- Collagen: High content, ideal for gelatinous broths and soups.

CHICKEN SKIN

DESCRIPTION:

Chicken skin is a versatile ingredient prized for its rich flavor and crispy texture when cooked. It is often used as a topping, fried snack, or rendered for its flavorful fat. Chicken skin is popular in many cuisines and culinary applications, adding a unique taste and texture to dishes.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 20g - 50g per piece (varies by cut).
- Bulk Options: Packaged in 500g, 1kg, or 5kg packs (customizable).

PROCESSING OPTIONS:

- Fresh
- Frozen
- Rendered Fat (Optional)

NUTRITIONAL VALUE (PER 100G):

- Calories: 450 kcal
- Protein: 9g
- Fat: 40g
- Saturated Fat: 12g
- Carbohydrates: 0g
- Cholesterol: 105mg
- Collagen: High content, beneficial for skin and joint health.

CHICKEN HEART

DESCRIPTION:

Chicken hearts are a nutrient-rich organ meat, valued for their tender texture and unique flavor. They are widely used in traditional and gourmet cuisines, often grilled, sautéed, or added to stews. A healthy source of protein, iron, and essential vitamins, chicken hearts are a versatile and flavorful addition to any meal.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 10g - 20g per piece.
- Bulk Options: Packaged in 500g, 1kg, or 5kg packs (customizable).

PROCESSING OPTIONS:

- Fresh
- Frozen
- Trimmed

NUTRITIONAL VALUE (PER 100G):

- Calories: 185 kcal
- Protein: 16g
- Fat: 13g
- Saturated Fat: 4g
- Carbohydrates: 0g
- Cholesterol: 210mg
- Iron: 6.3mg
- Vitamin B12: 7.3µg

CHICKEN TENDERLOIN

DESCRIPTION:

Chicken Tenderloin is a premium, lean cut located beneath the chicken breast, known for its tenderness and juicy texture. It is highly valued for its high protein content and quick cooking time, making it ideal for grilling, stir-frying, and breaded preparations. This versatile cut is widely used in global cuisines, from salads and wraps to gourmet dishes. Processed and packed under strict hygiene standards, it meets international export requirements.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 50g to 150g per piece

PROCESSING OPTIONS:

- Fresh Chicken Tenderloin
- Frozen Chicken Tenderloin
- Trimmed & Untrimmed Tenderloin

NUTRITIONAL VALUE (PER 100G):

- Calories: 110 kcal
- Protein: 24g
- Total Fat: 1.5g
- Saturated Fat: 0.3g
- Monounsaturated Fat: 0.5g
- Polyunsaturated Fat: 0.4g
- Cholesterol: 55mg
- Sodium: 60mg
- Potassium: 290mg
- Iron: 0.5mg (3% of daily value)
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g

EXPORT DETAILS

PACKAGING:

- Individually vacuum-packed for freshness or bulk-packed in cartons.
- Primary Packaging: Food-grade plastic film.
- Secondary Packaging: Corrugated export cartons with product labeling.

QUALITY STANDARDS:

- Processed in HACCP, ISO, or BRC-certified facilities.
- Meets USDA and EU export standards.
- Free from antibiotics and hormones (depending on client requirements).

SHELF LIFE:

- Chilled (4°C): 5-7 days from the date of packaging.
- Frozen (-18°C): Up to 12 months from the date of packaging.

STORAGE AND HANDLING:

- Store at appropriate temperatures:
Chilled: 0°C to 4°C.
Frozen: -18°C or below.
- Use within the indicated shelf life.
- Avoid thawing and refreezing to maintain quality.

PACKAGING DETAILS:

- Retail Packs:
Individually packed in vacuum-sealed bags with product labels.
Size: 900g, 1.2kg, 1.5kg (customizable).
- Bulk Export Packs:
10 to 15 whole chickens per carton.
Export-grade corrugated boxes.



CERTIFICATIONS :

- Halal Certification.
- ISO 22000 (Food Safety).
- HACCP Compliance.
- Organic Certification (if applicable).

EXPORT CONSIDERATIONS:

- Labeling:
Each package includes:
Product name
Weight
Batch number
Processing and expiry dates
Storage instructions
Certifications (e.g., Halal, Organic).
- Shipping Conditions:
Frozen whole chicken must be transported in temperature- controlled containers at -18°C or below.
Chilled whole chicken must be transported at 0°C to 4°C.
- Target Markets:
Middle East, EU, USA, Southeast Asia, and other regions with high poultry demand.

KEY BENEFITS FOR BUYERS:

- Highly versatile product suitable for a wide range of dishes.
- Long shelf life under proper storage conditions.
- Customizable options for weight, processing, and packaging.
- Compliant with international food safety standards..



HAVE CUSTOMIZED REQUIREMENT?



CONTACT US :



+91 11 6927 0510, 7253 84 5353, 7252 84 5353



www.malukaglobal.com



info@malukaglobal.com



*47, Maluka Street NH09 B S R Road Hapur
245101, UP India*

