

## TLC FOR TURKEYS

Turkeys are not raised in cages, instead they roam freely around barns. Modern turkey barns are scientifically designed and environmentally controlled to provide maximum protection from predators, disease and bad weather.

**No one cares for a turkey more than the turkey grower!**

Research has shown that to mistreat a turkey would be economically detrimental to the grower. A well-treated turkey will grow to its full potential and provide customers with a low-fat and high-protein product.

## HEALTHY BIRDS ARE THE TOP PRIORITY

All turkeys are both steroid and hormone free. No hormones have been approved for use in turkeys. FDA approved antibiotics are used at times to help suppress microorganisms, prevent disease and ensure that consumers receive a healthy product. A withdrawal period is required after antibiotics are given before the turkey can be sent to market to ensure that no substances remain in the body of the turkey that may come into contact with the consumer. Food Safety Inspection Service (FSIS) of the USDA monitors the administration of antibiotics and randomly tests flocks of turkeys for residues.

## DID YOU KNOW?

- **Male turkeys are called toms. Female turkeys are referred to as hens.**
- **A large group of turkeys is called a flock.**
- **A baby turkey is called a poult, and is tan and brown.**
- **Turkey eggs are tan with brown specks and are larger than chicken eggs.**
- **Only tom turkeys gobble. Hen turkeys make a clicking noise.**
- **Domesticated turkeys cannot fly.**
- **Hens are processed and usually sold as whole birds.**
- **Toms are further processed into products such as cutlets, tenderloins, turkey sausage, franks, and deli meat.**
- **About 216.5 million turkeys were raised in the U.S. in 2021.**

---

## WEBSITE RESOURCES

[www.serveturkey.org](http://www.serveturkey.org)

Turkey Industry Information

[www.poultryimprovement.org](http://www.poultryimprovement.org)

Disease Prevention Program

[www.INpoultry.com](http://www.INpoultry.com)

All things Poultry in Indiana

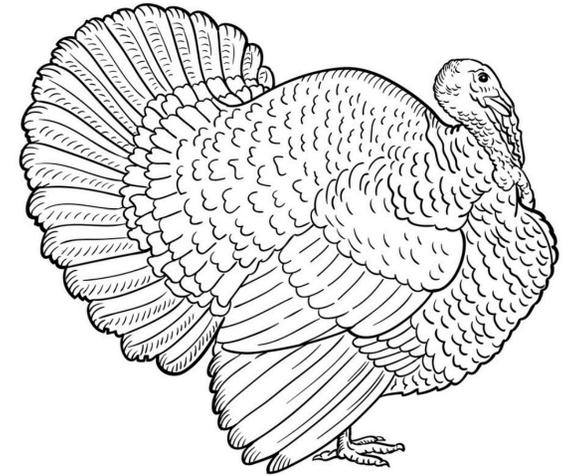
[www.aphis.usda.gov/animalhealth/](http://www.aphis.usda.gov/animalhealth/defendtheflock)

[defendtheflock](http://www.aphis.usda.gov/animalhealth/defendtheflock)

Biosecurity

**YOUR INDIANA  
TURKEY FARMERS  
PRESENTS:**

# **ALL ABOUT INDIANA RAISED TURKEYS**



*How the Hoosier turkey industry cares for turkeys*

For More Information:



[www.IndianaTurkey.com](http://www.IndianaTurkey.com)

## Raising Turkeys

Turkeys are fed a balanced diet of corn and soybean meal mixed with a supplement of vitamins and minerals. Fresh water is available at all times. On average, it takes 75-80 pounds of feed to raise a 30-pound turkey. Today's more modern turkey production methods have shortened the time it takes to bring turkeys to maturity. The hen usually takes 14 weeks and weighs 15.3 pounds when processed. This compares to the tom, which takes 18 weeks to reach a market weight of 33 pounds.

## Dollars and Sense

The cost of raising a turkey involves many factors. Fixed costs include buildings, equipment and interest on loans while variable costs are labor and feed. Feed ingredients account for almost 2/3 of the cost of raising a turkey. Geographic location, financial situation and farm size contribute to cost differences in turkey production.

The turkey industry directly employs over 12,500 people in Indiana and generates an extra 37,000 jobs in supplier and related industries, such as contract growing, product distribution and equipment manufacturing. The industry is responsible for as much as \$15 billion in total economic activity through the state.

## Today's Top Turkey

Improvements in feed and management practices have made domesticated turkeys more efficient at converting feed to protein than turkeys in the wild. Domesticated turkeys are also bred to have more breast meat, meatier thighs and white feathers. Turkeys have been bred to have white feathers, so they leave no unsightly pigment spots under the skin when plucked.

## Top Turkey Producing States: 2021

*Numbers raised in millions of turkeys*

State	2021
Minnesota	40.5
North Carolina	30
Arkansas	27
<b>INDIANA</b>	<b>20.5</b>
Missouri	17
Virginia	14.5
Iowa	11.7
California	6



For more information on the United States Turkey Industry, visit the The National Federation's website: [www.eatturkey.org/](http://www.eatturkey.org/)

## Turkey in the Market

Turkey consumption has nearly doubled since 1970, due to consumers recognition of turkey's great taste and nutritional value. In 2021, the average person in the United States ate 15.3 pounds of turkey meat and the average retail price of whole frozen turkey was \$1.23 per pound. The top three turkey products were whole birds, ground turkey, and deli cuts.

## Animal Care Best Management Practices

The National Turkey Federation manual provides the industry with the tools needed for improvements using state-of-the-art practices. Turkey producers are very attentive to the birds' needs while still providing high-quality, economical, safe and wholesome turkey products for consumers. The manual was developed with today's best information and is updated continually in a dynamic way to make sound improvements as new knowledge emerges.

## The National Poultry Improvement Plan (NPIP)

NPIP is a cooperative program between the industry, state agencies and the federal government to ensure that turkey and all poultry producers have access to the highest quality technology, health care, and education to raise their birds. Since the 1930s, the NPIP program has sets standards for testing and monitoring for a number of poultry diseases. For more information:

[www.poultryimprovement.org](http://www.poultryimprovement.org)