
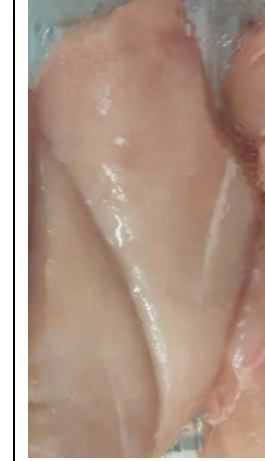


STUDENT SUPERMARKET WORKSHEET.

SURVEY TO DETERMINE THE PROPORTION OF CHICKEN BREAST FILLETS WHICH CONTAIN WHITE STRIPING

		<p>Please carry out the survey with consideration for others:</p> <ol style="list-style-type: none"> 1. Please ask permission from Customer Services. You are carrying out a survey as part of your course. 2. If you need to handle packages of chicken fillets to check them for white striping, please do so with care. Sanitise hands first. 3. Please treat other customers with respect and take care not to get in their way. 4. Please restrict your time researching to a maximum of ten minutes.
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The chicken breast fillet on the left has a very large number of very thin white stripes running from left to right and slightly downwards. This is caused by long thin muscle fibres dying or degenerating and turning into fat and connective tissue.

The fillet on the right does not have these. Please ignore the single large white stripe which is normal connective tissue.

Fill in the table below:

	Type of chicken What does it say on label? Note whether whole fillets, mini fillets etc	Number of fillets (or pieces of fillet)	Number with white striping
Standard intensive chicken. This is any which is not labelled free-range, organic or RSPCA-Assured. It may be labelled Red Tractor.			
1			
2			
3			
4			
Totals			
Higher welfare chicken. This includes free-range, organic, RSPCA-Assured or Red Tractor Enhanced Welfare.			
1			
2			
3			
4			
Totals			

You may devise your own table if you prefer. See over the page for some FAQs.

FREQUENTLY ASKED QUESTIONS (FAQS)

Which chicken portions should I be looking at?

Yes to:	No to:
Whole breast fillets (this will work best)	Whole chickens
Mini breast fillets	Thigh fillets
Pieces of breast fillet	Wings
	Breast fillets with skin (you can't see the stripes)
	Any part of a chicken other than the breast meat
	Any frozen chicken

How many white stripes do I expect to see?

This varies. Most fillets should not have any. You might see tens or even hundreds of stripes in a fillet. They can be very thin. You might just see a few, usually nearer the rounded end of the fillet.

How do I know whether a chicken is "higher welfare"?

They will usually have a label which says one or more of the following: RSPCA-Assured, Red Tractor Enhanced Welfare, free-range or organic.

Labels such as farm fresh, British or Red Tractor do not necessarily mean higher welfare unless it also says one of the above.

How do I know whether a chicken is "standard intensive"?

This will not be on the label. Animal welfare groups are campaigning that it should say so in order to inform the consumer.

However, if it doesn't say RSPCA-Assured, enhanced welfare, free-range or organic it will normally come from faster growing chickens kept at higher stocking densities so it is usually safe to call these Standard Intensive.

Please be aware that Red Tractor chickens meet minimum legal requirements and are given some enrichments to improve welfare, but most are still intensively grown and therefore the Red Tractor logo on its own does not mean higher welfare. Chickens which are not British may have been kept in even more crowded conditions.

Are all higher welfare chickens slower growing?

The hypothesis you are testing is that white striping is more likely to appear in fast-growing breeds of chickens since the muscle grows faster than is sustainable.

The rules are:

- All RSPCA-Assured and Enhanced Welfare chickens are of slower growing breeds.
- Nearly all organic chickens are of slower growing breeds. Indeed they often grow even more slowly than other types.
- Increasingly, free-range chickens are of slower growing breeds, always if also RSPCA-Assured. Nearly all free-range chickens will grow more slowly since they live for a minimum of 56 days (fast growing chickens may be slaughtered at 32-40 days old).

Higher welfare chickens are given more space, some enrichments **and** are usually slower growing breeds.