

Northeast Mobile Poultry Processing Unit

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TEAM MEMBERS



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THANK YOU



Southern Nash High School Chapter

To learn more about trailer rental use this QR Code or call 252-426-5428



SITUATION

- Backyard poultry flocks are steadily increasing across the 22 counties in the Northeast District.
- There are no commercial poultry processing facilities available for backyard flocks in Northeast North Carolina.
- Mobile processing trailers are often located several hours away in more densely populated regions.
- Availability of these trailers is limited due to high demand.
- The cost of purchasing processing equipment is often prohibitive for small-scale farmers.

RESPONSE

- The Northeast Livestock Agents and the Northeast Small Farms Agent collaborated to secure funding for equipment and a trailer.
- Processing equipment was funded through NC A&T University.
- The trailer and additional items (knives, coolers, cords, etc.) were funded through an Ag Ventures Grant.
- The trailer is housed in Perquimans County.
- The trailer can be rented for 3-day periods at a cost of \$50.
- County-based and regional Agent training sessions have been held to teach proper equipment usage.

RESULTS

- As of March 2026, the trailer has been reserved by 23 different farmers.
- The trailer has processed 1521 birds as of March 2026.
- With a processing cost of \$5.00 per bird, the trailer has saved producers over \$7,600 in its first two years.
- Rental numbers are steadily increasing as awareness of the trailer grows.
- The trailer is being showcased at events like the Wilson County Ag Fair and Halifax Harvest Days to promote its availability and attract more users.

Processing steps:



Step 1. The kill cones used to humanely kill the birds by exsanguination.



Step 2. The Scalding is 150° F water that causes the follicles to open and allow feathers to come out easily.



The unit (trailer) equipped with, kill cones, scalding, plucker, coolers, tables, knives, hoses, and cords.



Step 3. The Plucker is a giant bin with rubber fingers that spins the birds to pull the feathers out. Water helps the feathers release and flow out of the plucker.



Step 5. Remove the internal organs and tail, then into the cooler to get to under 40° F in four hours.



Step 4. Removal of the heads and feet to get the carcass ready for preservation.