

Grading of chick

The definite standard of chick quality must be maintained. No chick below the minimum standard must be allowed to go to a customer. The standard should be the same for all breeds and functioning all season of the year.

Standard quality chick possesses the following characteristics:

1. No chick deformities
2. No unhealed navels
3. About a minimum weight
4. Not dehydrated
5. Down colour must be representative of the breed colour
6. Stand up well
7. Be lively
8. Uniform appearance
9. Free from various disease

Take off hatch

The process of removing chicks from the hatcher after hatch is often called take off hatch or pulling out of hatch. According to the amount of chicks take out from the incubator, hatch out may be of two type that are used in poultry industry-

1. Take off hatch by batch (used in research purpose)
2. Take off hatch by all together (used in commercial purpose)

1. Take off hatch by batch: In this method, take off hatch of day old chick from incubator by batch. First take off hatch of those DOCs which are piping early and rest of all remaining later.

Advantages:

- σ DOCs are sound and healthy
- σ Chance of error is less in this method
- σ It is best in research purpose

Disadvantages

- σ More time required in take off hatch
- σ More precautionary measure should be needed for this method
- σ More labor cost involved
- σ Chance of eggs failure to hatch
- σ Next incubation program starts too late
- σ Numbers of houses are needed for keeping of hatch chicks
- σ Taking off hatch one after another batches. Rest chicks are faced problem to hatch.

2. Take off hatch by all together: In this method, DOCs are first dried at 24 hours then take off hatch all together.

Advantages:

- σ Less time required for selecting, separating, sexing, grading and boxing of DOCs.
- σ Less labour costs required
- σ Next incubation program starts very quickly
- σ It is used mostly in commercial hatchery

Disadvantages

- σ In this method, sticky chicks occurs due to over dried of chick in hatcher
- σ Omphalitis and bacterial infection occurs due to less dried of chick in hatcher
- σ Problems may be occurred during sorting of chicks
- σ Chicks are over dried as results of respiratory problem are occurred. Barbicels are broken, then feathers do not develop or problems of feather developing

Short note: Take off hatch/pulling out of chicks Or how will you take off hatch from the incubator

Calculation of number of salable chicks

The number of salable chicks available for sale from a hatch of a given number of eggs set is determined from the figures for percent hatchability, percent grade-out (culls) and percent extra chicks.

Example: If 1,00,000 eggs were set, and the total hatchability was 80%, 80,000 chicks would be hatched. However with 2% “grade out” (culls) and 2% “extra chicks” the number of “salable chicks” would be 76,863.

How to make the computation:

Step-1 Calculate the number of chicks hatched and sub-tract the number of grade-outs; i.e., if 2%, then sub-tract 2% from the number of chicks hatched, as 1,00,000 eggs set

80,000 chicks hatched (80% total hatch)
1,600 subtract 2% grade-outs (2% of 80,000)
78,400 chicks available after grading

Step-2 For every 100 chicks sold (invoiced), 102 chicks are to be shipped. Thus, the chicks available after grading must equal 102% of those sold (invoiced), as

78,400 chicks available after grading
76,863 equals number salable chicks.
Divide 78,400 by 102, and multiply by 100