

# What Temperature Does Chicken Need To Be

Buffalo wings have gained in popularity in the United States and abroad, with some North American restaurant chains featuring them as a main menu item. The name "Buffalo" is now also applied to other spiced fried foods served with dipping sauces, including boneless chicken wings (made from chicken breast meat rather than a chicken wing), chicken fries, chicken nuggets, popcorn chicken, shrimp, and cauliflower. It is also used for other dishes, such as pizza, that are seasoned with the Buffalo-style sauce or a seasoning. 8ddc132eaa The expression "fried chicken" was first recorded in the 1830s, and frequently appears in American cookbooks of the 1860s and 1870s. The origin of fried chicken in the southern states of America has been... 8ddc132eaa In the American South, this style of cooking is sometimes referred to as "low and

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slow". 8ddc132eaa

Chicken Kiev Chicken Kiev, also known as chicken Kyiv, is a dish made of chicken fillet pounded and rolled around cold butter, then coated with egg and bread crumbs Chicken Kiev, also known as chicken Kyiv, is a dish made of chicken fillet pounded and rolled around cold butter, then coated with egg and bread crumbs, and either fried or baked. Since fillets are often referred to as suprêmes in professional cookery, the dish is also called "suprême de volaille à la Kiev". Stuffed chicken breast is generally known in Russian and Ukrainian cuisines as côtelette de volaille. Though it has disputed origins, the dish is particularly popular in the post-Soviet states, as well as in several other countries of the former Eastern Bloc, and in the English-speaking world

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== History == 8ddc132eaa

Vaccine storage The general standard is the 2–8 °C cold chain for vaccine storage and transportation. better at keeping the temperature constant. This is

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used for all current US Food and Drug Administration (FDA)-licensed human vaccines and in low and middle-income countries. [citation needed] A Household-grade refrigerator can also be an acceptable alternative to purpose-built units Vaccine storage relates to the proper vaccine storage and handling practices from their manufacture to the administration in people. Some vaccines, such as the COVID-19 vaccine, require a cooler temperature between  $-80^{\circ}\text{C}$  and  $-60^{\circ}\text{C}$  for storage. Exceptions include some vaccines for smallpox, chickenpox, shingles and one of the measles, mumps, and rubella II vaccines, which are transported between  $-25^{\circ}\text{C}$  and  $-15^{\circ}\text{C}$  8ddc132eaa

Low-temperature cooking The traditional cooking pit also cooks food at low temperature. needs to be cooked at a temperature and time sufficient to kill bacteria. Poultry such as chicken has a porous texture not visible to the eye, and can harbour Low-temperature cooking is a cooking technique that uses temperatures in the range of about  $60$  to  $90^{\circ}\text{C}$  ( $140$  to  $194^{\circ}\text{F}$ ) for a prolonged time to cook food. Low-temperature cooking methods include sous vide cooking, slow cooking using a slow cooker, cooking in a normal oven which has a minimal setting of about  $70^{\circ}\text{C}$  ( $158^{\circ}\text{F}$ ), and using a combi steamer providing precise

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temperature control 8ddc132eaa

Low-temperature cooking has been used for a long time; evidence of its use can be found in indigenous cultures. Samoans and Tongans slow-cook meat in large pits for celebrations and ceremonies. However, the technique was not scientifically examined until the 18th century, when Benjamin Thompson "described how he had left a joint of meat in a drying oven overnight and was amazed when, the next morning, he found that the meat was tender and fully cooked." Professor Nicholas Kurti from the University... 8ddc132eaa The poultry farming industry that accounts for chicken production takes on a range of forms across different parts of the world. In developed countries, chickens are typically subject to intensive farming methods while less-developed areas raise chickens using more traditional farming techniques. The United Nations estimated there to be 19 billion chickens on Earth in 2011, making them outnumber humans more than two to one. Chickens are recognized as sentient animals capable of experiencing pain and distress, which has led to ongoing scientific... 8ddc132eaa Cooking food by a low-temperature method does not necessarily imply that the internal temperature of the food is lower than by traditional

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cooking. 8ddc132eaa == History == 8ddc132eaa In the United States, the national organization overseeing poultry production is the Food and Drug Administration (FDA). In the UK, the national organization is the Department for Environment, Food and Rural Affairs (DEFRA). 8ddc132eaa The history of this dish is not well documented, and various sources make claims about its origin. Since the 18th century, Russian chefs have adopted many techniques of French haute cuisine and combined them with the local culinary tradition. The adoption was furthered by the French chefs, such as Marie-Antoine Carême and Urbain Dubois, who were hired by Russian gentry. In particular, the use of high quality meat cuts, such as various cutlets, steaks, escalopes and suprêmes became widespread in the 19th century, and a number of original dishes involving such components were developed... 8ddc132eaa

Chicken soup Chicken soup is commonly considered a comfort food. Broth can be milder than stock, does not need to be boiled as long, and can be made with meatier chicken parts. Chicken bouillon or bouillon Chicken soup is a soup made from chicken, simmered in water, usually with various other ingredients. noodles. The classic chicken soup consists of a clear chicken broth, often with

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pieces of chicken or vegetables; common additions are pasta, noodles, dumplings, carrots, potatoes, or grains such as rice and barley

Robot Chicken: Star Wars Episode II "Robot Chicken: Star Wars Episode II" is a 2008 episode of the television comedy series Robot Chicken, and the sequel to the Annie Award winning "Robot Chicken: Star Wars Episode I". "Robot Chicken: Star Wars Episode II" is a 2008 episode of the television comedy series Robot Chicken, and the sequel to the Annie Award winning "Robot Chicken: Star Wars", which aired as a one-off special during Cartoon Network's Adult Swim block on November 16, 2008. It was nominated for a 2009 Primetime Emmy Award for Outstanding Animated Program (for Programming Less Than One Hour). The DVD contains the original broadcast version, and the "Extended Version", which features an additional 15 minutes of footage cut from the broadcast version. Like "Robot Chicken: Star Wars", it has been released on its own DVD on July 21, 2009, and will not be part of a season box set

== Modern breeding == Chicken can be prepared in a vast range of ways, including baking, grilling, barbecuing, frying, boiling, and roasting.

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Since the latter half of the 20th century, prepared chicken has become a staple of fast food. Chicken is sometimes cited as being more healthy than red meat, with lower concentrations of cholesterol and saturated fat. In 1996, the World Health Organization (WHO) decided to spread vaccines worldwide. This urges researchers to design storage for vaccines without losing its potency. Since then, the production of vaccines has spiked, and various kinds of vaccines have their handling practices. WHO has set standards to ensure cold chain and has different types of storage, including refrigerators, freezers, cold boxes, and vaccine carriers. Different types of thermometers are also used because a slight temperature change could result in loss of potency. The storage are necessary...

Modern American chicken soup, which typically includes root vegetables such as carrot, onion, leeks and celery, was a staple across Northern Europe and was brought to the United States by immigrants. Some variants include noodles, and thus are aptly called Chicken Noodle Soup.

Chicken as food Owing to the relative ease and low cost of raising chickens—in comparison to mammals such as cattle or pigs—chicken meat (commonly called just "chicken") and chicken eggs have become prevalent in numerous cuisines.

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low cost of raising chickens—in comparison to mammals such as cattle or pigs—chicken meat (commonly called just “chicken”) and chicken eggs have become prevalent. Chicken is the most common type of poultry and the second most consumed meat in the world, after pork.

coated with seasoned flour or batter, that are pan-fried, deep-fried, pressure-fried, or air-fried. The breading adds a crisp coating or crust to the exterior of the chicken while retaining juices in the meat. Broiler chickens are most commonly used.

Fried chicken that lowering the cooking temperature is needed. The steam also cooks the chicken through, but still allows the pieces to be moist and tender while maintaining. Fried chicken, commonly known as Southern fried chicken, is a dish consisting of chicken pieces,

Before... == History ==

Poultry farming  
Poultry – mostly chickens – are farmed in great numbers.  
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Poultry farming is the form of

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animal husbandry which breeds domesticated birds including chickens, ducks, turkeys and geese to produce meat or eggs for food. More than 60 billion chickens are killed for consumption annually. Chickens used for meat are known as broilers, while chickens used for eggs are called layers — though they are usually also killed for their meat. domesticated birds including chickens, ducks, turkeys and geese to produce meat or eggs for food 8ddc132eaa

Buffalo wings are named after Buffalo, New York, where they were invented, and have no relation to the animal. They are often called simply chicken wings, hot wings, or just wings. 8ddc132eaa Humans were already boiling food by the time that chicken was domesticated in the Neolithic period, so it is likely that chickens were being boiled for soup. 8ddc132eaa "Robot Chicken: Star Wars Episode II" is a 22-minute-long special episode of Robot Chicken 8ddc132eaa == History == 8ddc132eaa

Broiler Most commercial broilers reach slaughter weight A broiler is any chicken (*Gallus gallus domesticus*) bred and raised specifically for meat production. Most commercial broilers reach slaughter weight between four and six weeks of age,

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although slower growing breeds reach slaughter weight at approximately 14 weeks of age. Broiler or, less commonly, broiler-fryer is also used sometimes to refer specifically to younger chickens under 2. Average broilers have white feathers and yellowish skin. A broiler is any chicken (*Gallus gallus domesticus*) bred and raised specifically for meat production. 0 kilograms (4+1/2 lb), as compared with the larger roasters 8ddc132eaa

The first dish known to have been deep-fried was fritters, which were popular in the European Middle Ages. However, the Scottish were the first to have been recorded as deep-frying their chicken in fat with breadcrumbs and seasonings, as evidenced by a recipe in a 1747 cookbook by Hannah Glasse and a 1773 diary entry describing fried chicken on the Isle of Skye. The first known recipe in the US did not contain the seasonings that were in the earlier Scottish recipe.

There is an English cookbook from 1736 which mentions fried chicken, the "Dictionarium Domesticum", by Nathan Bailey, where it is called "a marinade of chickens". 8ddc132eaa Due to extensive breeding selection for rapid early growth and the husbandry used to sustain this, broilers are susceptible to several welfare concerns, particularly skeletal malformation and dysfunction,

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skin and eye lesions and congestive heart conditions. Management of ventilation, housing, stocking density and in-house procedures must be evaluated regularly to support good welfare of the flock. The breeding stock (broiler-breeders) do grow to maturity but also have their own welfare concerns related to the frustration of a high feeding motivation and beak trimming. Broilers are usually grown as mixed-sex flocks in large sheds under intensive conditions. 8ddc132eaa == History == 8ddc132eaa == Intensive and alternative == 8ddc132eaa

Buffalo wing applied to other spiced fried foods served with dipping sauces, including boneless chicken wings (made from chicken breast meat rather than a chicken wing) A Buffalo wing in American cuisine is an unbreaded chicken wing section (flat or drumette) that is generally deep-fried, then coated or dipped in a sauce consisting of a vinegar-based cayenne pepper hot sauce and melted butter. They are traditionally served hot with celery and carrot sticks and a dip of ranch dressing or blue cheese dressing 8ddc132eaa

== Synopsis == 8ddc132eaa

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