

Chicken of the Earth.

JIDORI®

All-Natural Vegetarian Feed Without Antibiotics • including non-gmo and organic feeds: Our commitment to excellence starts with the source. Our chickens are raised FREE-RANGE on a proprietary all-natural vegetarian feed which is mainly corn and alfalfa, free from antibiotics. This conscientious approach not only ensures the health and well-being of the birds but also contributes to the superior quality and purity of Jidori[®] Chicken.

Hyper-Local Processing in Los Angeles • At Jidori[®] Chicken we take pride in our hyper-local approach to chicken processing. Our live birds are shipped into Los Angeles daily, then carefully and expertly processed right here in Los Angeles in partnership with USDA, ensuring that Angelenos get the freshest and most wholesome birds available. We avoid using harsh chemicals in our processing by using organic substitutes. It's a process that involves meticulous attention to detail, and our commitment to delivering quality is unparalleled. Our chickens are typically slaughtered the day before, making us the sole company in Los Angeles offering such a level of freshness.

Unrivaled Taste • Our commitment to freshness, coupled with proven raising techniques, results in a meat texture and flavor profile that are truly unparalleled. The harmony between our raising; carefully processed birds; and the freshness creates an unmatched dining experience. Every bite is a testament to the dedication we put into ensuring that your culinary journey with us is nothing short of extraordinary. That's why all the best Chefs in Los Angeles and beyond including Wolfgang and Nobu use Jidori[®] Chicken.

Ethical Handling and Sustainable Sourcing • The ethics of eating meat can be emotional and controversial, but we can produce a truly fantastic chicken ethically and sustainably. We firmly believe that chickens are the most GREEN protein to raise and consume, and we are proud to lead the way in doing so with a commitment to cruelty-free practices. Under the Jidori[®] Chicken brand we use different breeds for our different product lines which are among the most efficient in terms of resources and farmland for every pound of meat produced. We try to go beyond industry standards to ensure that every step, from farm to table, is marked by ethical handling and sustainable sourcing. By choosing Jidori[®] Chicken you're not just enjoying a delicious meal, you're supporting a brand that cares about where our food comes from and the planet.

