



Manchester Farm's mission is to provide high quality food products of value to our customers, consistent supply, and exceptional customer service.

**The Only SQF Level 2 Certified Quail Processor in the U.S.A.**

**All Quail Products are :**

- 100% Natural
- Free of Antibiotics and Hormones
- Gluten Free

Following the same husbandry practices since its inception, Manchester Farms bestows the utmost care and respect on their birds. Starting in a state of the art 10,000-square-foot hatchery just outside Columbia, SC, Manchester Farms incubates up to 100,000 eggs at a time. The eggs are nestled on incubation trays that tilt every 30 minutes, simulating the hen moving the eggs in the nest. After two weeks, the eggs are placed in hatchers – tightly sealed in temperature and humidity controlled rooms.

Once hatched, the chicks are moved to the barn and watched closely, as their first three days are the most important much like a newborn. The birds spend the next five weeks in a 200-foot-long barn, roaming freely with plenty of space. Baby quail are provided with plenty of water and nutritious feed – of corn and soy with added vitamins and probiotics. At five weeks they are sorted into egg layers and meat birds. The egg layers are placed in the egg barn for 40 weeks, allowing the birds to socialize and lay eggs every 36 hours. When fully grown, the meat birds head to the processing plant where they are prepared for some of the country's top chefs, consumers via direct order, or select retail stores

