

PINTADE FERMIERE

French Farm Guinea Fowl



THE BEST FRENCH GUINEA IN AMERICA

What the French call “Pintade,” is commonly known in America as Guinea Fowl or Guinea Hen. Most American-raised guineas are tough and gamey, because they’re bred to protect farms from pests and predators – not for the culinary experience.

Joyce Farms’ delicious Pintades come from a French breeding stock of the finest ISA Essor guinea fowl, and we raise them naturally on small family farms in North Carolina. That’s why our Pintade Fermiere is the best-tasting guinea in America.



DELICIOUS AND NUTRITIOUS

Light meat bird with a robust taste

Flavorful alternative for chicken in any recipe

Higher in protein and lower in fat and calories than most other meats



RICH WITH

Essential fatty acids

Calcium

Magnesium

Iron

Vitamins E, B1, and B2

MEAT	% PROTEIN	% FAT	CALORIES/LB
GUINEA HEN	23.4%	6.5%	567
CHICKEN	18.6%	15.1%	593
VEAL	19.4%	6.8%	653
TURKEY	21.6%	5.64%	648
BEEF	14.9%	23.5%	627
PORK	21.3%	8.33%	753



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RAISING STANDARDS

We raise our heritage birds with old-world care and tradition on our small family farms using “never EVER” standards of purity.



**NO ANTIBIOTICS
ADMINISTERED**



**NO ARTIFICIAL
INGREDIENTS**



**NO HORMONES
OR STEROIDS**



**NO ANIMAL
BY-PRODUCTS**

THE BEST LINEAGE

Only certain genetics are allowed. Slow-growing breeds tend to be heartier and more disease resistant than commercial breeds.

SMALL HOUSES IN SMALL FARMS

Smaller poultry houses are required than in industrial farms, and houses per farm are limited to four. This assures the care and attention of being raised by small farmers.

SLOW GROWING

Birds are grown a minimum of 75 days, much longer than commercial birds.

SMALLER FLOCK IN EVERY HOUSE

A maximum density requirement ensures birds are allowed more room in the houses than industrial birds.

THE CLEANEST CONDITIONS

A minimum sanitation period of 21 days between flocks assures houses are free of disease.

NEARBY FARMS

To make sure birds are handled humanely and not dehydrated, they must travel no more than 64 miles to the processing plant.

AIR CHILLED

Birds are air chilled, so they are never submerged in chlorine and they are processed by hand.



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