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# Kerryâ??s chicken stocks earn Upcycled certification

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Kerryâ??s chicken stock base is the first stock in the industry to earn Upcycled Certified status from the Upcycled Food Association.

In 2020, a team of food waste experts came up with a common definition for â??upcycled foodâ?? that is now commonly accepted and used in policy, research and certification. â??Upcycled foods use ingredients that otherwise would not have gone to human consumption, are procured and produced using verifiable supply chains and have a positive impact on the environment.'

To earn this distinction, chicken stock had to meet rigorous standards that were verified by independent third-party evaluators. Now these stocks can be marketed as officially certified upcycled base ingredients for use in retail broths, savoury soups, poultry and red meat applications. The Upcycled Certified status also allows our customers to pursue on-pack labelling for upcycling and sustainability, which in turn helps consumers choose to support sustainable food products.

Kerryâ??s chicken stocks are created from chicken meat and bones that are typically discarded or sent to a rendering facility. We partner with multiple meat processors to procure bones after animals are processed at the sites. (Some competitors do the same, but practices are not consistent across the industry.) The bones are cooked in water at high pressure, resulting in a rich and succulent broth high in collagen protein. To this base other ingredients are added, such as fresh vegetable broth or natural and organic flavours.