



## PRODUCER - AMI

AMI is a family-owned company that has been operating on the market for nearly 50 years. Love of nature has been and continues to be the passion of the company's founders and owners. Over the years of activity and experience, we have developed a position as one of the largest leaders among production plants in the waterfowl industry (ducks and geese) on the Polish and global markets.

In order to maintain its position as one of the leading poultry companies in Europe, it constantly refines and improves standards at all levels of its operations, from chick production, animal breeding, through meat processing, to the distribution of finished products.



Produced by: AMI spółka  
z ograniczoną odpowiedzialnością sp.k.



To Place an Order Today: Call 775-409-3260

## RICH JERSEY LLC

Rich Jersey LLC is a specialty meat company serving foodservice and premium retail markets with a curated portfolio of responsibly sourced proteins. The company partners with trusted producers committed to regenerative agriculture, free-range animal welfare, and sustainable land stewardship.

Founded in 2020 and built on decades of industry experience, Rich Jersey LLC is a scalable, supply-chain-driven organization designed for today's market. The portfolio includes air-chilled free-range duck and goose, rabbit, wild venison and elk, Wagyu beef, bison, and other elevated proteins produced with respect for animals, land, and long-term food security.

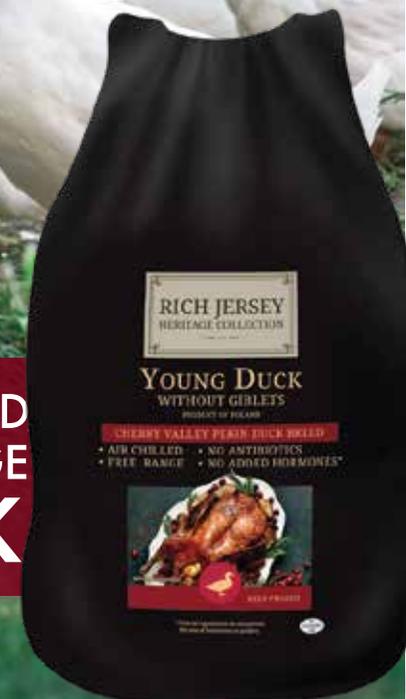
Through disciplined procurement, regulatory coordination, and global logistics, Rich Jersey delivers consistent availability, transparency, and reliable service. The Rich Jersey Heritage Collection reflects this commitment—bringing responsibly raised, premium proteins to chefs and buyers who value quality, sustainability, and proven execution.



Distributed by: Rich Jersey LLC  
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AIR-CHILLED  
FREE-RANGE  
DUCK



## TRADITION OF DUCK FARMING

The tradition of duck farming worldwide is long and deeply rooted, especially in China, where it dates back to antiquity and became the foundation of the famous Pekin duck (Tang Dynasty). In Europe, it gained importance from the 18th-19th centuries, becoming a significant element of agriculture, especially in France, Hungary, and Poland, where duck farming is well organized and export-oriented.

Ducks, like other waterfowl, were bred primarily for their meat, eggs, and feathers, but they also played a role in maintaining ecosystems and sustainable agriculture. At the same time, ducks have symbolic significance, being symbols of prosperity and rebirth in folk beliefs, as seen in Slavic traditions.

## BREED AND FARMING

### CHERRY VALLEY PEKIN DUCK BREED

A specialized commercial line of Pekin duck, created in 1959 in Great Britain. The advantage of this product is the high content of vitamins and microelements. Meat it is characterized by excellent taste.

### FEEDING

Based on a balanced, age-appropriate diet, containing natural grain blends (wheat, corn, barley, oats), green forage (alfalfa, dandelion, cabbage), protein sources (post-extraction meal), as well as vitamins and minerals. Constant access to clean water, in which they can immerse their beaks, is essential.

### WELFARE

During the farming process, special emphasis is placed on animal welfare. Ducks can freely satisfy their natural needs. They have unrestricted access to water and feed. All of this has a beneficial effect on their development.

## QUALITIES OF DUCK MEAT

### FLAVOR QUALITIES

- **FLAVOR:** Distinctive, rich, often considered better than turkey or chicken.
- **JUICINESS:** The meat remains juicy even after roasting.
- **TENDERNESS:** It is tender and easily separates from the bone.

### HEALTH BENEFITS

- High content of complete protein, which supports muscle regeneration and cell formation.
- Healthier fat profile: Although duck is considered a fatty poultry, it is dominated by unsaturated fatty acids, including oleic acid, which supports heart health. Duck fat also contains omega-3 and omega-6 fatty acids, which help in the prevention of cardiovascular diseases.
- Rich in iron and zinc: Duck contains significantly more iron than chicken or turkey, comparable in this respect to some types of beef.
- This is crucial for oxygen transport in the body and the prevention of anemia.

### CULINARY QUALITIES

The culinary value of Pekin duck meat results from its specific anatomical structure (a high proportion of breast and thigh muscles) and characteristic fat coverage, which in professional gastronomy is treated as a carrier of flavor.



## OUR ATTRIBUTES

### AIR CHILLED

Our method of chilling raw poultry carcasses with cold air, with minimal or no water retention, distinguishes itself from water-chilled poultry. Water-chilled poultry absorbs substantial amounts of water (up to 6-12% by weight) during processing, resulting in a dilution of flavor and the addition of "water weight" that customers pay for, not the meat itself. Conversely, air chilling enables the duck to preserve its natural juices, leading to superior flavor, texture, crispier skin, and enhanced marinade absorption. In contrast, water chilling can result in rubbery meat and less crispy skin.

### FREE RANGE

Our ducks have constant, free access to fresh air and room to roam inside and out.

### NO ANTIBIOTICS

Our ducks never receive antibiotics or growth hormones – from start to finish.

### HORMONE FREE

Federal regulations prohibit the use of hormones in poultry.

## MAIN CULINARY ADVANTAGES

- **CULINARY VERSATILITY:** Pekin is a "standard" breed in the kitchen which, thanks to its consistent texture, works well both in traditional roasting and in modern techniques such as fine dining or sous vide.
- **IDEAL FOR ROASTING** (the "crispy skin" effect): Thanks to the significant amount of subcutaneous fat, this duck is unmatched in the preparation of Peking duck and other roasted dishes. The fat renders, moistening the meat and creating a delicate, golden crust.
- **HIGH YIELD** characterized by a large proportion of meat in the carcass, making it an economical choice for home and restaurant kitchens according to data from 2026.
- **SUITABILITY FOR MARINATING:** Pekin duck meat absorbs flavors exceptionally well, especially spice, fruit (plum, apple), and herbal aromas, which allows for the creation of expressive holiday dishes.
- **USE** in specific dishes:
  - Confit: The high fat content naturally predisposes this breed to long cooking at low temperature (sous vide).
  - Pan-seared breast: Pekin duck breast fillets are valued as a premium product, ideal for quick searing served medium-rare.
  - Choice for broth: Due to its fattiness, some chefs recommend pre-roasting the meat before cooking the stock to achieve a deeper aroma without excessive heaviness of the soup.