



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 ograniczona odpowiedzialnoscia sp.k.



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
Reno, Nevada USA 89506
www.RichJerseyLLC.com
775-409-3260



AIR-CHILLED
FREE-RANGE
GOOSE

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

TRADITIONS AND HISTORY

The roots of traditional and historical goose farming in Poland and other parts of Europe date back to ancient times, when geese were bred mainly for consumption and for down.

Located in Mikstat, a former royal town with medieval roots, the first town charter was granted in 1366. AMI is currently home to one of the largest waterfowl hatcheries in Europe. With AMI being the largest employer in the area, their humanitarian efforts extend beyond the flock, but also to their team, having hired a large number of Ukrainians to their staff, allowing those families to have a stable environment and life.



NUTRITION AND WELLBEING

WELLBEING

Animal welfare is prioritized during breeding, allowing geese free access to water, feed, and paddocks for natural development. Geese can not only free roam indoors, but also have free range of the pasture lands around the barns.

NUTRITION

Our geese are raised on natural feeds, primarily grass and grains (wheat, rye and oats), and without the addition of antibiotics, hormones or growth promoters. In the final three weeks, the diet is primarily oats, giving the meat an exquisite flavor.

SEASONALITY

Goose is not just for Christmas! Bred February to November, they are available for your special celebrations throughout the year.

QUALITIES OF GOOSE MEAT

ORGANOLEPTIC

- Intense, full-bodied flavor. It has a more pronounced taste than other types of poultry
- Valued in traditional and fine-dining cuisine
- An aromatic crust forms during roasting, the whole bird becoming exceptionally crisp while giving a deep, full flavor
- The succulence of the meat is thanks to the qualities of goose fat
- Culinary properties: a fat valued for frying and baking.

HEALTH

- Anti-inflammatory properties: due to the presence of monounsaturated fatty acids and omega-3 fatty acids
- Antioxidant properties: protect the body from oxidative stress and support the health of the immune system (selenium, B vitamins)
- Healthy heart and cardiovascular system: thanks to its content of omega-3 and monounsaturated fatty acids, it helps maintain healthy blood cholesterol levels and lowers the risk of heart disease

CULINARY HIGHLIGHTS

Goose is a traditional holiday celebratory dish. It is enjoyed roasted, smoked, or in various dishes like pâtés and sauces. Goose fat, prized for its flavor and health benefits, is a staple in cuisine around the world.

OUR ATTRIBUTES

AIR CHILLED

A 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 goose 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 geese have constant, free access to fresh air and room to roam inside and out.

NO ANTIBIOTICS

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

HORMONE FREE

Federal regulations prohibit the use of hormones in poultry.

