

Ready-to-Cook Poultry - B Quality

Summary of Specifications for Standards of Quality for Individual Carcasses and Parts

Effective April 29, 1998 (Not All Inclusive --Minimum Requirements and Maximum Defects Permitted)

B Quality							
Conformation:		Moderate deformities					
Breastbone		Moderately dented, curved, or crooked					
Back		Moderately crooked					
Legs and Wings		Moderately misshapen					
Fleshing:		Moderately fleshed, considering kind and class					
Fat Covering:		Sufficient fat layer--especially on breast and legs					
Defeathering:		Turkeys (feathers less than 3/4 in.)		Ducks and Geese ¹ (feathers less than 1/2 in.)		All Other Poultry (feathers less than 1/2 in.)	
A few scattered protruding feathers and hairs		Carcass	Parts	Carcass	Parts	Carcass	Parts
		6	3	10	5	6	3
Exposed Flesh:		Carcass			Parts		
Weight Range Minimum: Maximum:							
None	2 lbs.	No part on the carcass (wings, legs, entire back, or entire breast) has more than 1/3 of the flesh exposed			No more than 1/3 of the flesh normally covered by skin exposed		
Over 2 lbs.	6 lbs.						
Over 6 lbs.	16 lbs.						
Over 16 lbs.	None						
Discolorations: ²		Carcass Lightly or Moderately Shaded Discolorations					
Carcass		Breast and Legs			Elsewhere		
None	2 lbs.	1 1/4 in.			2 1/4 in.		
Over 2 lbs.	6 lbs.	2 in.			3 in.		
Over 6 lbs.	16 lbs.	2 1/2 in.			4 in.		
Over 16 lbs.	None	3 in.			5 in.		
Discolorations: ²		Large Carcass Parts Lightly or Moderately Shaded Discolorations					
Large Carcass Parts (halves, front and rear halves)		Breast and Legs			Elsewhere		
None	2 lbs.	1 in.			1 1/4 in.		
Over 2 lbs.	6 lbs.	1 1/2 in.			1 3/4 in.		
Over 6 lbs.	16 lbs.	2 in.			2 1/2 in.		
Over 16 lbs.	None	2 1/2 in.			3 in.		
Discolorations: ²		Other Parts Lightly or Moderately Shaded Discolorations					
Other Parts		Breasts, Legs, and Parts					
None	2 lbs.	3/4 in.					
Over 2 lbs.	6 lbs.	1 in.					
Over 6 lbs.	16 lbs.	1 1/2 in.					
Over 16 lbs.	None	1 3/4 in.					
Disjointed and Broken Bones:		Carcass--2 disjointed and no broken bones, or 1 disjointed and 1 non-protruding broken bone. Parts--may be disjointed, no broken bones; wing beyond second joint may be removed at a joint.					
Missing Parts:		Wing tips, 2nd wing joint, and tail.					
Trimming:		Carcass			Parts		
		Slight trimming of the carcass is permitted provided the meat yield of any part on the carcass is not appreciably affected. The back may be trimmed in an area not wider than the base of the tail to the area halfway between the base of the tail and the hip joints.			A moderate amount of meat may be trimmed around the edge of a part to remove defects.		
Freezing Defects:		May lack brightness. Few pockmarks due to drying. Moderate areas showing a layer of clear, pinkish, or reddish colored ice.					

¹ Hair or down is permitted on the carcass or part, provided the hair or down is less than 3/16 inch in length, and is scattered so that the carcass or part has a clean appearance, especially on the breast and legs.

² Discolorations due to flesh bruising shall be free of clots and may not exceed one-half the total aggregate area of permitted discoloration.

Credit: United States Department of Agriculture. Agricultural Marketing Services. Poultry Programs. *United States Classes, Standards, and Grades for Poultry* (AMS 70.200 et seq.).