

Ready-to-Cook Poultry - C 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)

C Quality							
Conformation:		Abnormal					
Breastbone		Seriously curved or cooked					
Back		Seriously crooked					
Legs and Wings		Misshapen					
Fleshing:		Poorly fleshed					
Fat Covering:		Lacking in fat covering over all parts of carcass					
Defeathering: Scattering of protruding feathers and hairs		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.)	
		Carcass	Parts	Carcass	Parts	Carcass	Parts
		8	4	12	6	8	4
Exposed Flesh:		Carcass			Parts		
Weight Range							
Maximum	Minimum						
None	2 lbs.	No limit					
Over 2 lbs.	6 lbs.						
Over 6 lbs.	16 lbs.						
Over 16 lbs.	None						
Discolorations:		Carcass					
Carcass		Breast and Legs			Elsewhere		
None	2 lbs.	No limit on size, number of areas, or intensity of discolorations and flesh bruises if such areas do not render any part of the carcass unfit for food.					
Over 2 lbs.	6 lbs.						
Over 6 lbs.	16 lbs.						
Over 16 lbs.	None						
Discolorations:		Parts					
Parts (includes large carcass parts)		Breasts, Legs, and Parts					
None	2 lbs.	No limit on size, number of areas, or intensity of discolorations and flesh bruises if such areas do not render any part unfit for food.					
Over 2 lbs.	6 lbs.						
Over 6 lbs.	16 lbs.						
Over 16 lbs.	None						
Disjointed and Broken Bones:		No limit					
Missing Parts:		Wing tips, wings, and tails.					
		Backs shall include all meat and skin from pelvic bones, except that the meat contained in the ilium (oyster) may be removed.					
		The vertebral ribs and scapula with meat and skin and the backbone located anterior (forward) of ilia bones may also be removed (front half of back).					
Trimming:		Carcass			Parts		
		Trimming of the breast and legs is permitted, but not to the extent that the normal meat yield is materially affected.					
		The back may be trimmed in an area not wider than the base of the tail and extending from the tail to the area between the hip joints.					
Freezing Defects:		Numerous pockmarks and large dried areas.					

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.

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.