

Ready-to-Cook Poultry - A 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)

A Quality							
Conformation:		Normal					
Breastbone		Slight curve or dent					
Back		Slight curve					
Legs and Wings		Normal					
Fleshing:		Well fleshed, considering kind and class					
Fat Covering:		Well developed layer -- especially between heavy feathers tracts					
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.)	
Free of protruding feathers and hairs		Carcass	Parts	Carcass	Parts	Carcass	Parts
		4	2	8	4	4	2
Exposed Flesh: ²		Carcass		Large Carcass Parts ³ (halves, front and rear halves)		Other Parts ³	
Weight Range							
Minimum	Maximum	Breast and Legs	Elsewhere	Breast and Legs	Elsewhere		
None	2 lbs.	1/4 in.	1 in.	1/4 in.	1/2 in.	1/4 in.	
Over 2 lbs.	6 lbs.	1/4 in.	1 1/2 in.	1/4 in.	3/4 in.	1/4 in.	
Over 6 lbs.	16 lbs.	1/2 in.	2 in.	1/2 in.	1 in.	1/2 in.	
Over 16 lbs.	None	1/2 in.	3 in.	1/2 in.	1 1/2 in.	1/2 in.	
Discolorations:		Lightly Shaded				Moderately Shaded ⁴	
Carcass		Breast and Legs	Elsewhere	Hock of leg		Elsewhere	
None	2 lbs.	3/4 in.	1 1/4 in.	1/4 in.		5/8 in.	
Over 2 lbs.	6 lbs.	1 in.	2 in.	1/2 in.		1 in.	
Over 6 lbs.	16 lbs.	1 1/2 in.	2 1/2 in.	3/4 in.		1 1/4 in.	
Over 16 lbs.	None	2 in.	3 in.	1 in.		1 1/2 in.	
Discolorations:		Lightly Shaded				Moderately Shaded ⁴	
Large Carcass Parts (halves, front and rear halves)		Breast and Legs	Elsewhere	Hock of leg		Elsewhere	
None	2 lbs.	1/2 in.	1 in.	1/4 in.		1/2 in.	
Over 2 lbs.	6 lbs.	3/4 in.	1 1/2 in.	3/8 in.		3/4 in.	
Over 6 lbs.	16 lbs.	1 in.	2 in.	1/2 in.		1 in.	
Over 16 lbs.	None	1 1/4 in.	2 1/2 in.	5/8 in.		1 1/4 in.	
Discolorations:		Lightly Shaded				Moderately Shaded ⁴	
Other Parts							
None	2 lbs.	1/2 in.				1/4 in.	
Over 2 lbs.	6 lbs.	3/4 in.				3/8 in.	
Over 6 lbs.	16 lbs.	1 in.				1/2 in.	
Over 16 lbs.	None	1 1/4 in.				5/8 in.	
Disjointed and Broken Bones:		Carcass--1 disjointed and no broken bones. Parts--Thighs with back portion, legs, or leg quarters may have femur disjointed from the hip joint. Other parts--none.					
Missing Parts:		Wing tips and tail. In ducks and geese, the parts of the wing beyond the second joint may be removed if removed at the joint and both wings are so treated. Tail may be removed at the base.					
Freezing Defects:		Slight darkening on back and drumstick. Overall bright appearance. Occasional pock-marks due to drying. Occasional small areas 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 Maximum aggregate area of all exposed flesh. In addition, the carcass or part may have cuts or tears that do not expand or significantly expose flesh, provided the aggregate length of all such cuts and tears does not exceed a length tolerance equal to the permitted dimensions listed above.

³ For all parts, trimming of skin along the edge is allowed, provided at least 75 percent of the normal skin cover associated with the part remains attached, and the remaining skin uniformly covers the outer surface and does not detract from the appearance of the part.

⁴ Moderately shaded discolorations and discolorations due to flesh bruising are free of clots and limited to areas other than the breast and legs except for the area adjacent to the hock.