



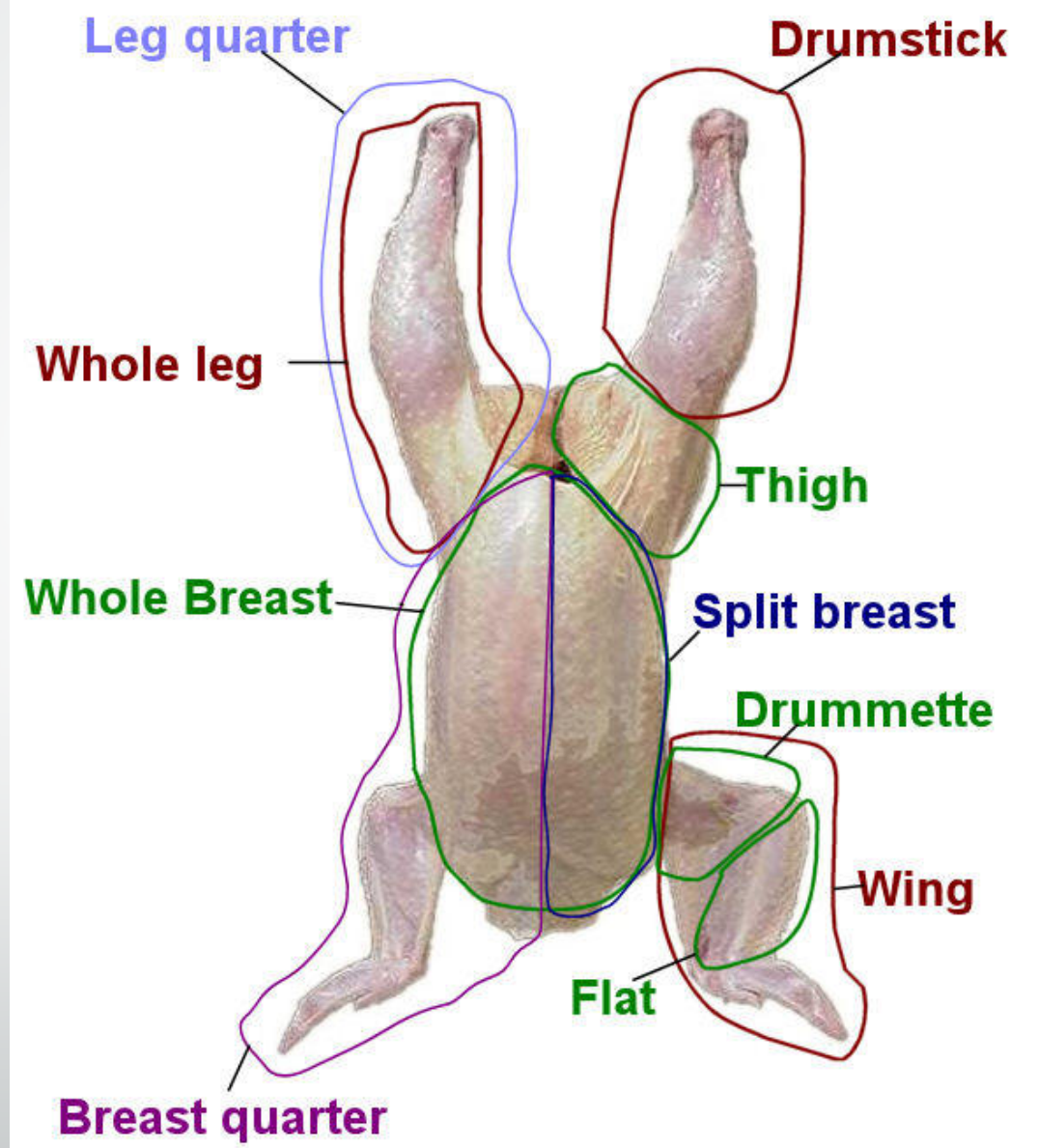
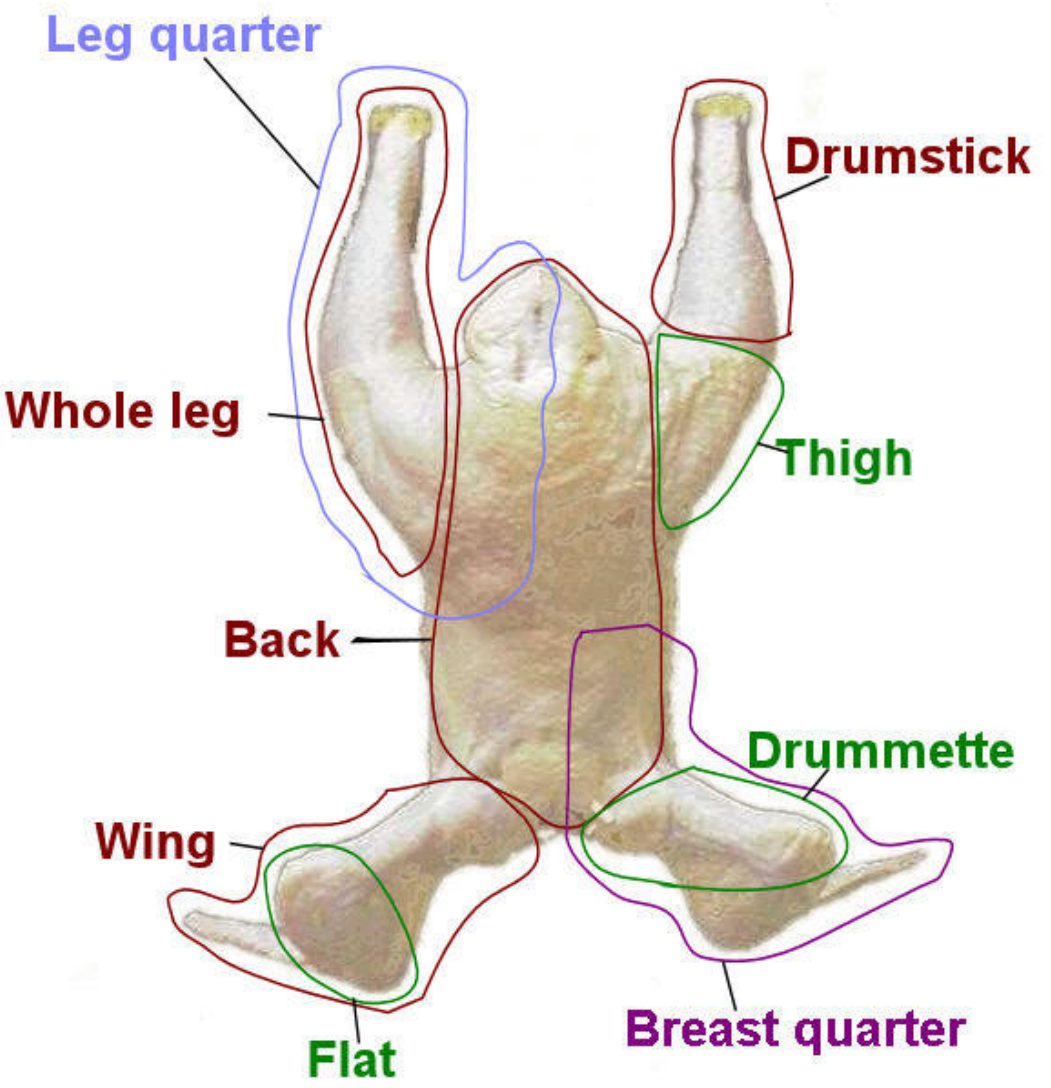
Ready to Cook Poultry

4-H Poultry Judging



Grading Carcasses

- Graded A, B, or C
- Judged by Exposed Flesh, Missing Parts, and Disjointed or Broken Bones
- Mark your card for the lowest grade defect found on the carcass
- No Touching!



Exposed Flesh

- Cuts, tears, and trims are a result of a miscut by a knife or tearing of the skin
- Grades are determined by the amount of exposed flesh: the length of the cut and the amount of flesh showing
- Cuts and tears must be completely through the skin so that the meat is showing before putting a lower grade



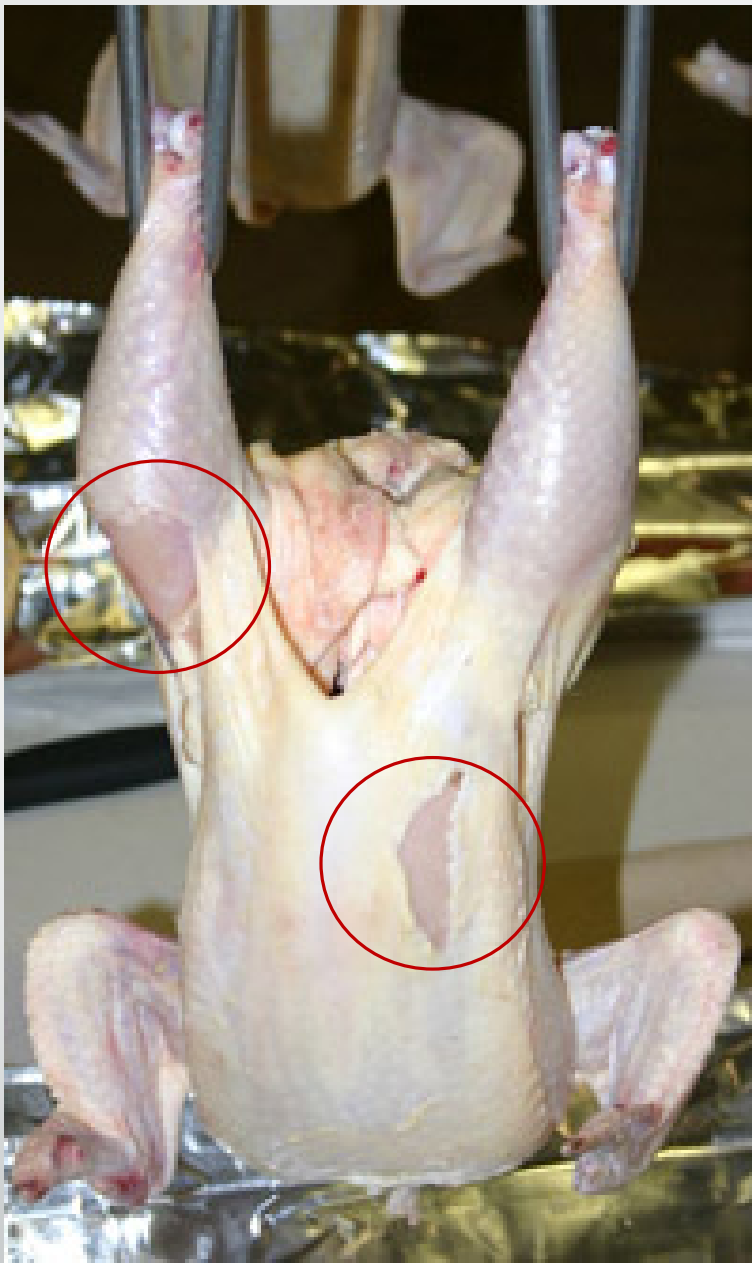
Exposed Flesh

- A Grade
 - Cuts and tears less than $\frac{1}{4}$ inch
 - No skin missing
- B Grade
 - Up to $\frac{1}{3}$ of the flesh can be exposed
 - Meat cannot be cut
- C Grade
 - More than $\frac{1}{3}$ of flesh is exposed



Grade A-No defects or exposed flesh

Grade B-Exposed flesh
on breast and thigh



Exposed Flesh

- If there is more than one tear, add the length or amount missing to determine the grade

Missing Parts

- Grade A carcass may have the wing tips and tail missing where the tail joins the back.
- Grade B carcass may be missing the wing up to the second joint, as well as the tail and back less than halfway to the hips.
- Grade C carcass-the wing may be cut off at the third joint at the juncture of the body. The tail and back, more than halfway to the hip, may be missing.



- GRADE A
- Flippers removed
- Tail cut off even with body



- **GRADE B**
- Tail cut not wider than base of tail
- Tail cut $\frac{1}{2}$ way to hip joints



- GRADE C
- Missing entire wing

Disjointed and Broken Bones

- Disjointed=joint is out of socket...not broken
- Broken bones may be protruding or non-protruding
 - Does it come through the skin?

Disjointed or Broken Bones

- Grade A can have one disjointed bone, but no broken
- Grade B can have either two disjointed *or* one disjointed and one non-protruding broken bone
- Grade C have more than two disjointed or non-protruding broken bones.
Any protruding bones is grade C

- GRADE B
- 2 Disjoints (leg and wing)



Grade C
Protruding bone
in wing





Table 3. Summary of Poultry Judging Contest Specifications of Quality for Individual Carcasses of Ready-to-Cook Poultry

Factor		A Quality		B Quality	C Quality
Exposed Flesh Carcass Weight ^f					
<i>Minimum</i>	<i>Maximum</i>	<i>Breast & Legs²</i>	<i>Elsewhere²</i>	<i>All Parts</i>	
None	2 lbs	1/4"	1"	1/3 of flesh exposed on each part of carcass provided meat yield not appreciably affected.	No limit
Over 2 lbs	6 lbs	1/4"	1-1/2"		
Over 6 lbs	16 lbs	1/2"	2"		
Over 16 lbs	None	1/2"	3"		
Disjointed bones		1 disjointed		2 disjointed <i>or</i> 1 disjointed and	No limit
Broken bones		None		1 nonprotruding broken or 1 nonprotruding broken	No limit. Any protruding broken bones
Missing parts		Wing tips and/or tail removed at the base		Wing(s) to second joint. Back area not wider than base of tail and extending less than halfway between base of tail and hip joints	Entire wing(s). Back area not wider than base of tail extending to area beyond halfway to hip joint

¹Longest length for a cut and total area for tears and missing skin based on the whole part.

²For purposes of definition, the parts of the carcass shall be each wing, leg, entire breast and entire back.

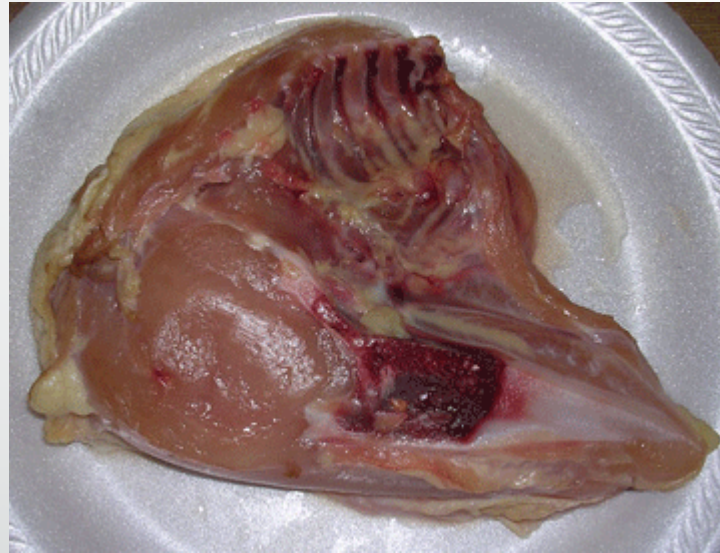
Ready To Cook Poultry: Parts ID

- 17 parts you need to know
- You will ID 10 at the contest

Whole Breast



Split Breast



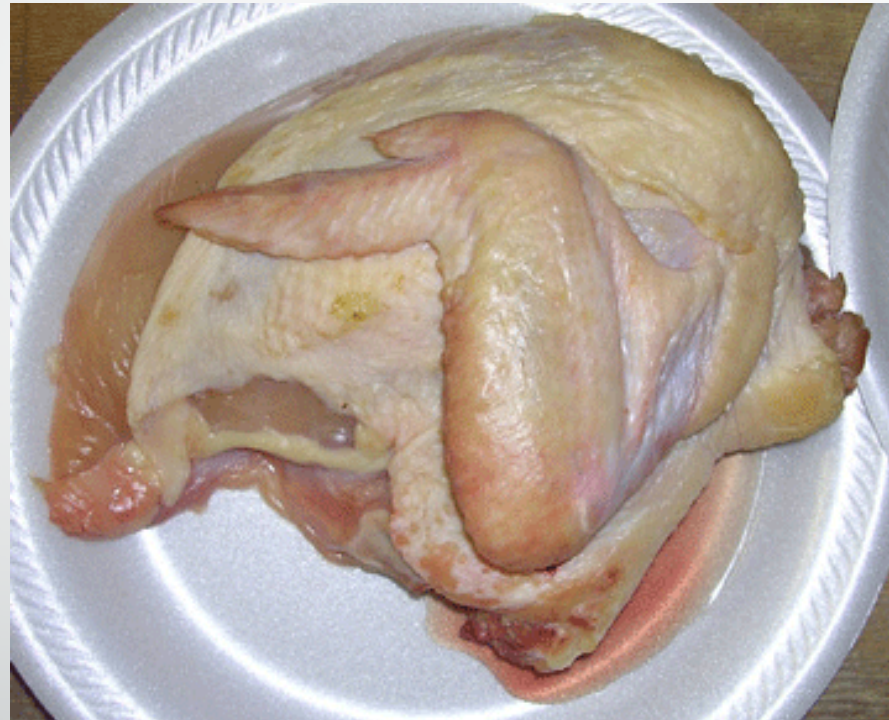
Breast with Ribs



Boneless Breast



Breast Quarter



Breast Tenderloin



Whole Leg



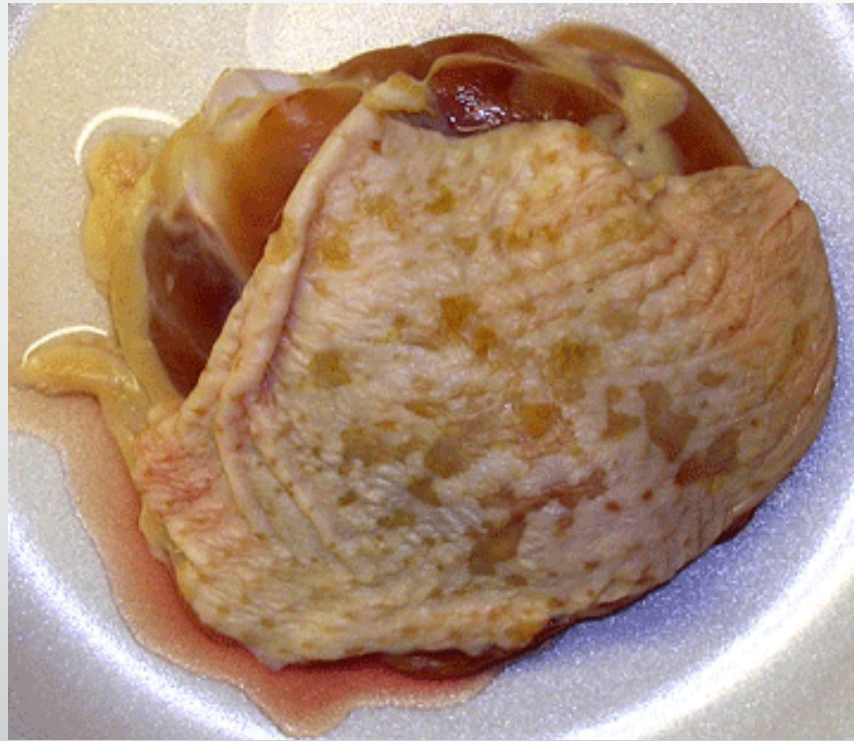
Leg Quarter



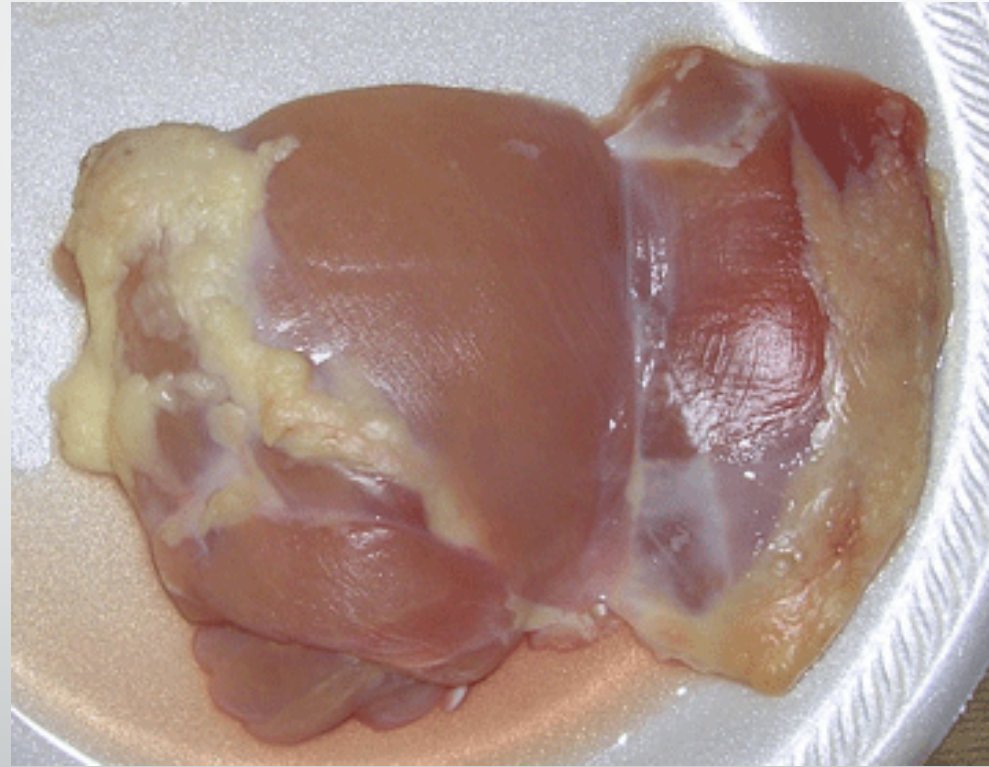
Drummette



Thigh



Boneless Thigh



Drumstick



Wings



Neck



Back



Giblets



Flat

