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Poultrymeat Quality Guide

September 2011



Department of
**Agriculture and
Rural Development**

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AN ROINN
**Talmhaíochta agus
Forbartha Tuaithe**

MAANNYSTRIE O
**Fairms an
Kintra Fordèrin**



Llywodraeth Cymru
Welsh Government



The Scottish
Government

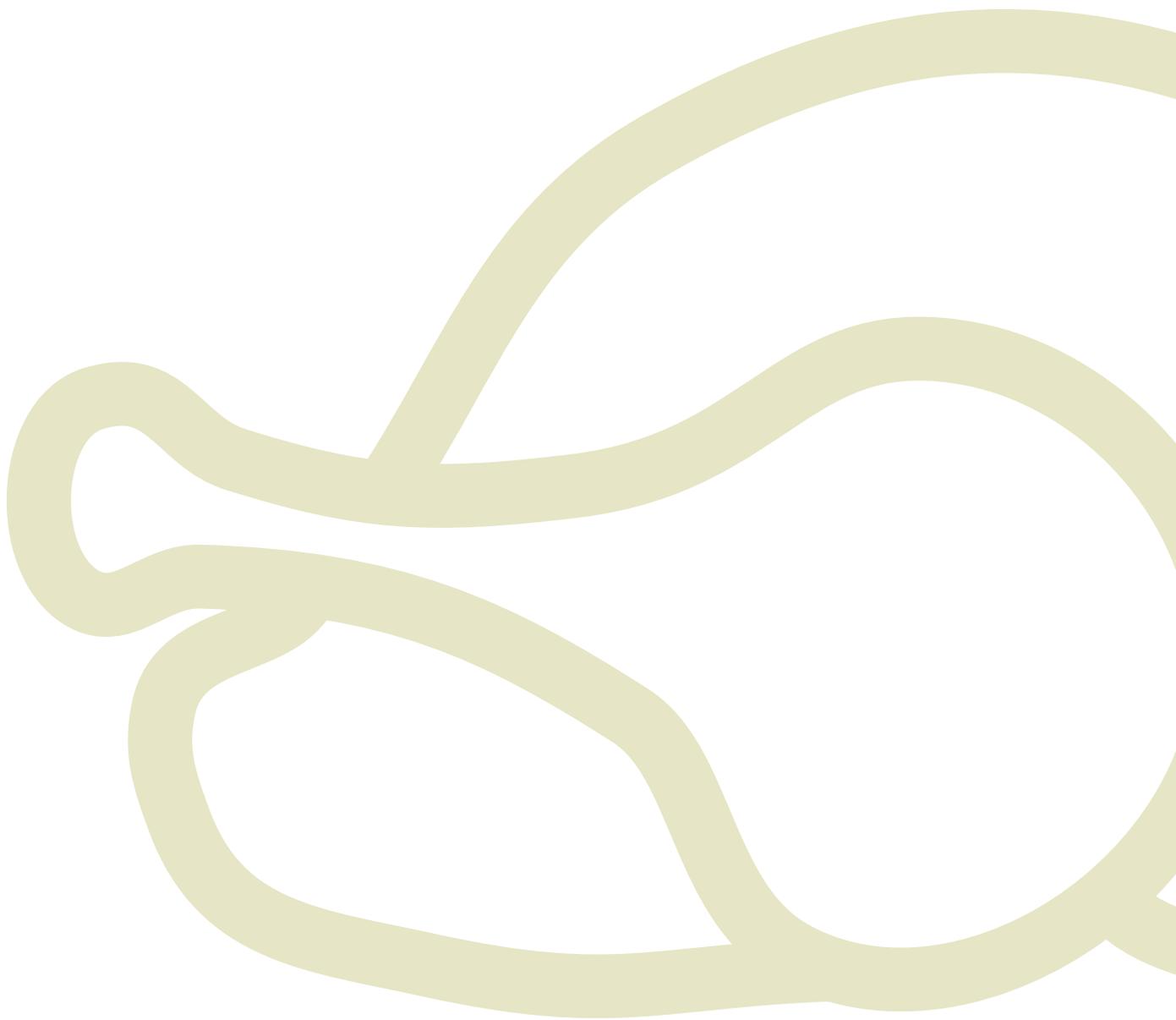


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Department for Environment
Food and Rural Affairs

Poultrymeat Quality Guide



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1. About this guide

This booklet provides guidance on the grading aspects of the European Communities (EC) Marketing Standards for Poultrymeat (hereafter referred to as the Regulations) namely:

- Council Regulation 1234/07, as amended; and
- Commission Regulation 543/08, as amended.

The purpose of the Regulations is to facilitate harmonised marketing standards throughout the EC for fresh, frozen and quick-frozen poultrymeat for human consumption. This booklet should be read in conjunction with the above Regulations.

This booklet is not an authoritative statement of law and should not be taken as a substitute for knowledge of the Regulations themselves. In the case of disputes it will ultimately be for the Courts to adjudicate.

1.1 Contact

Department for Environment Food and Rural Affairs (DEFRA)
Poultrymeat and Eggs
Area 5C
9 Millbank
c/o 17 Smith Square
London SW1P 3JR
Tel: 0845 933 5577
Fax: 020 7238 3114
Website: <http://www.defra.gov.uk>
Email to: eggs-poultry@defra.gsi.gov.uk

1.2 Enforcement

The EU regulations are directly applicable in the UK and are currently being enforced by the Poultrymeat (England) Regulations 2011. Separate but similar legislation will be made by Wales, Scotland and Northern Ireland. Further details can be obtained from the contact listed above.

1.3 Grading

The photographs in this booklet concentrate on the requirements for Class A chickens and other domestic fowl, turkeys, ducks and cuts thereof, and products not considered suitable for marketing as fresh, frozen or quick-frozen meat (known as grading failures).

1. About this guide

Faults shown are generally appropriate for all species covered by the regulations including geese and guinea fowl, which are not specifically covered in this booklet. However, some faults may be specific to a particular species, and these have been illustrated wherever possible.

Different faults and the effect on the grade or class of the respective product are shown for:

- Whole carcass
- Breast
- Back
- Legs
- Wings

Poultrymeat shall be marketed in one of the following conditions:

- fresh,
- frozen, or
- quick frozen.

Fresh poultrymeat

This is defined as poultrymeat not stiffened by the cooling process, which is to be kept at a temperature not below -2°C and not higher than 4°C at any time. Different temperature requirements may be set for certain retail premises. Further details can be obtained from the contact point at the front of this guide.

Frozen poultrymeat

This is defined as poultrymeat which must be frozen as soon as possible within the constraints of normal slaughtering or cutting procedures and kept at a temperature no higher than -12°C at any time. The temperature must be stable and maintained, at all points in the product, at -12°C or lower, with possibly brief upward fluctuations of no more than 3°C . These tolerances in the temperature of the product shall be permitted in accordance with good storage and distribution practice during local distribution and in retail display cabinets.

Quick-frozen poultrymeat

This is defined as poultrymeat which has undergone a suitable freezing process known as 'quickfreezing' using authorised cryogenic media (air, nitrogen or carbon dioxide) whereby the zone of maximum crystallization is crossed as rapidly as possible and the resulting temperature is no higher than -18°C at any time within the tolerances as provided for in Council Directive 89/108/EEC of 21 December 1988 relating to quick-frozen foodstuffs for human consumption.

1.4 Definition of Classes A and B

Poultry cuts and carcasses can be graded as either A or B, according to conformation and appearance.

Class B

The minimum standard for a whole bird to be graded as B is that the carcass is:

- Intact, taking into account presentation as described in the Regulations.
- Clean, free from any visible foreign matter, dirt or blood.
- Free from any foreign smell.
- Free of visible blood stains unless small and unobtrusive.
- Free of protruding broken bones.
- Free of severe bruising.
- For fresh poultry, there should be no trace of the carcass having been frozen.

Class A

In addition to the points above, the following conditions apply to the carcasses for Class A:

- Must have good conformation.
- The flesh must be plump.
- The breast must be well developed (described as broad, long and fleshy).
- The legs should be fleshy.
- On chickens, young ducks or ducklings and turkeys there should be a thin regular layer of fat on the breast, back and thighs.
- On cocks, hens, ducks and young geese, a thicker layer of fat is permissible.
- On geese, a moderate to thick fat layer shall be present all over the carcass.
- A few small feathers, stubs (quill ends) and hairs (filoplumes) may be present on the breast, legs, back, foot joints and wing tips.
- In the case of boiling fowl, ducks, turkeys and geese, a few feathers may also be present on other parts.
- Some damage, bruising and discolouration is allowed, provided that it is small and unobtrusive, and not present on the breast or legs.
- Wing tips may be missing.
- A slight redness in wing tips and follicles is allowed.
- For frozen or quick-frozen poultry there should be no traces of freezer burn¹ on the breast or legs. Small, unobtrusive traces of freezer burn are allowed on other parts of the carcass.

¹ Freezer burn is the local or area-type irreversible drying up of skin and/or flesh which may produce changes:
– in the original colour (usually paler); or – in smell (rancid); or
– in flavour (flavourless); or – in texture (dry, spongy, etc.)

1. About this guide

1.5 Grading test and sampling

Place of Testing

Checks on compliance with the grading criteria, will be carried out on a risk based approach in approved slaughterhouses or cutting plants by the Food Standards Agency (FSA) and by local authority officers elsewhere where grading or so-called 'cutting out' takes place. Port Health Officers may carry out checks for poultrymeat imported from a third country and unloaded in a port health district.

Batch Testing in slaughterhouses, cutting plants and wholesale or retail warehouses

The tests must be carried out on a sample from a batch of poultrymeat. For the purpose of these Regulations, a batch is defined as the number of units from the same production run of the same species, type, and class. The size of a batch will vary from site to site and product to product. Sampling should be carried out at a point in the production run after all grading checks have been completed. Production runs that yield less than 100 units cannot be tested, as they cannot produce a statistically valid sample.

Third Country Consignments

Grading checks on poultrymeat from third countries will be carried out on a risk basis if Class A or B appears on labelling. These checks will run in conjunction with veterinary checks but will not unduly delay the import. A batch, in this context, is a single consignment.

Failure Rate

If the number of units found not to comply with the grading criteria exceeds that shown in Tables 1 (for Class A) or 2 (for Class B) the batch may not be marketed under that class.

Table 1 – Sample size and tolerances for grading tests – For Class A

Batch Size	Sample Size	Tolerable Number of Defective Units:	
		Total Allowed <ul style="list-style-type: none">• Fails to meet Class A criteria, or• Fails to meet definitions of the various named cuts², or• Fails to meet required forms in which a carcase may be presented for sale	<ul style="list-style-type: none">• Fails to meet definitions of a carcase³• Fails to meet minimum grading requirements (i.e. Class B)
100-500	30	5	2
501-3200	50	7	3
>3200	80	10	4

2 In the case of breast fillets, these defective units may also comprise fillets with up to 2% in weight of cartilage (flexible tip of the sternum).

3 Tolerance within each species, not from one species to another.

1. About this guide

This means that, for example, in a check on compliance with the grading criteria, in a sample of 80 chicken breasts, no more than 4 could fail the minimum criteria to be met, in order to be graded. If there are no minimum criteria failures then there is an allowance for up to 10 Class A criteria failures. If more than 4 fail the minimum criteria or the total of minimum criteria failures plus any other failures is more than 10 then the whole batch can not be marketed as Class A.

The tolerable number of defective units is doubled in the case of Class B poultrymeat (see Table 2). Similarly to the example quoted above, if more than 8 failed to meet the minimum criteria or the combined total of minimum and other failures is more than 20, then the whole batch may not be marketed as graded poultry.

Table 2 – Sample size and tolerances for grading tests – For Class B

Batch Size	Sample Size	Tolerable Number of Defective Units:	
		Total Allowed	
		<ul style="list-style-type: none">• Fails to meet definitions of the various named cuts²• Fails to meet required forms in which a carcass may be presented for sale	<ul style="list-style-type: none">• Fails to meet definitions of a carcass³• Fails to meet minimum grading requirements (i.e. Class B)
100-500	30	10	4
501-3200	50	14	6
>3200	80	20	8

1.6 Definition of whole carcasses

The Regulations define a 'carcass' as the whole body of a bird of the species referred to in article 1.1 to the Regulations, after bleeding, plucking and evisceration. Removal of the heart, liver, lungs, gizzard, crop, kidneys, legs at the tarsus or the head shall be optional. An eviscerated carcass may be presented for sale with or without giblets, meaning heart, liver, gizzard and neck, inserted into the abdominal cavity.

Poultry carcasses covered by the Regulations must be presented for sale in one of the following forms:

- **'Partially eviscerated'** – a form of presentation more common on the continent, in which the heart, liver, lungs, gizzard, crop and kidneys have not been removed from the carcass.
- **(Eviscerated) with giblets or (eviscerated) without giblets** – giblets shall comprise only the heart, neck, gizzard and liver. Livers shall be without gall bladders. The gizzard shall be without the horned membrane and with the contents removed. The heart may be with or without the pericardial sac; if the neck remains attached to the carcass, it is not considered as one of the giblets. Where one of these organs is customarily not included with the carcass for sale, its absence shall be mentioned in the labelling.

For all carcass presentations, if the head is not removed, the trachea, oesophagus and crop may remain in the carcass.

1. About this guide

1.7 Definition of poultry parts

Table 3 – *The Regulations apply to the following cuts.*

Poultry cuts listed under (d) to (k) in the table below may be presented with or without the skin. The absence of the skin in the case of products listed under (d) to (j) or the presence of the skin in the case of the product listed under (k) must be mentioned on labelling.

Terms	Description
(a) Half	half of the carcase, obtained by a longitudinal cut in a plane along the sternum and the backbone
(b) Quarter	leg quarter or breast quarter, obtained by a transversal cut of a half
(c) Unseparated leg quarters	both leg quarters united by a portion of the back, with or without the rump
(d) Breast	the sternum and the ribs, or part thereof, distributed on both sides of it, together with the surrounding musculature. The breast may be presented as a whole or a half.
(e) Leg	the femur, tibia and fibula together with the surrounding musculature. The two cuts shall be made at the joints ⁴ .
(f) Chicken leg with a portion of the back	the weight of the back does not exceed 25% of that of the whole cut ⁵
(g) Thigh	the femur together with the surrounding musculature. The two cuts shall be made at the joints ⁴ .
(h) Drumstick	the tibia and fibula together with the surrounding musculature. The two cuts shall be made at the joints ⁴ .
(i) Wing	the humerus, radius, and ulna, together with the surrounding musculature. In the case of turkey wings, humerus or radius/ulna together with the surrounding musculature may be presented separately. The tip, including the carpal bones, may or may not have been removed. The cuts shall be made at the joints ⁴ .
(j) Unseparated wings	both wings united by a portion of the back where the weight ⁵ of the latter does not exceed 45% of that of the whole cut.
(k) Breast fillet	the whole or half of the breast deboned, i.e. without sternum and ribs. In the case of turkey breast, the fillet may comprise the deep pectoral muscle only.
(l) Breast fillet with wishbone	the breast fillet without skin with the clavicle and the cartilaginous point of the sternum only, the weight ⁶ of clavicle and cartilage not to exceed 3% of that of the cut.
(m) Magret, maigret,	breast fillet of ducks and geese comprising skin and subcutaneous fat covering the breast muscle, without the deep pectoral muscle.
(n) Deboned turkey leg meat	turkey thighs and/or drumsticks deboned, i.e. without femur, tibia and fibula, whole, diced or cut into strips.

Definitions of whole carcasses and breed descriptions are detailed within the relevant chapter.

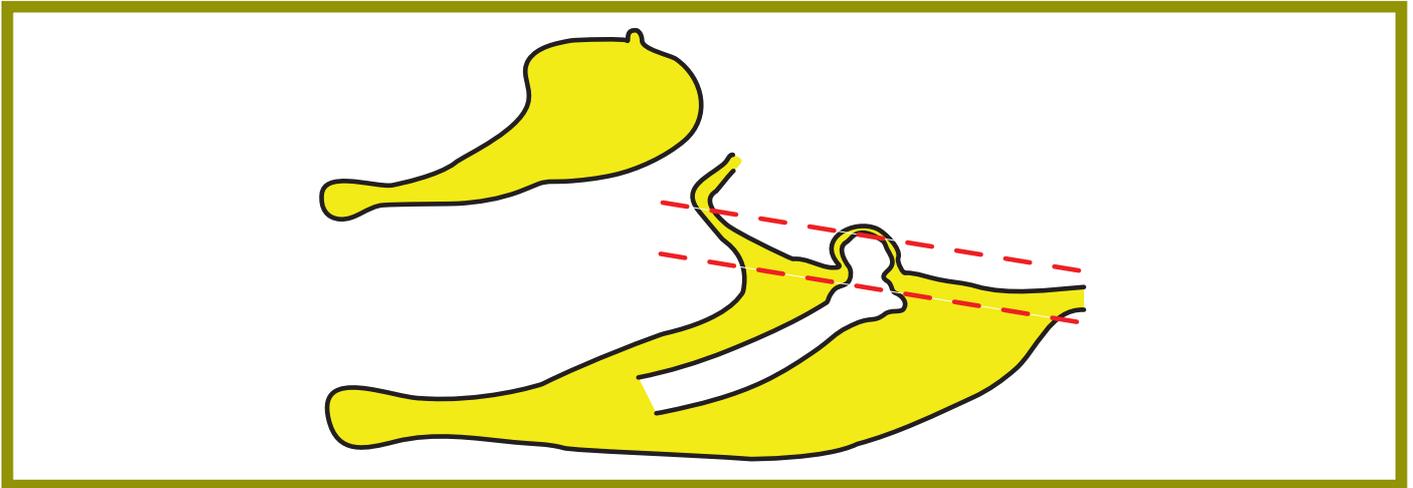
⁴ For an explanation of 'cuts shall be made at the joints', see diagrams 1-5

⁵ The terms that have weight criteria (i.e. chicken leg with a portion of the back and unseparated wings) will have to be weighed on the cutting plant scales. Diagrams 3-5 serve only to act as a guideline as to where cuts should be made to assess whether the criteria has been met and does not replace the need to weigh the cuts.

1. About this guide

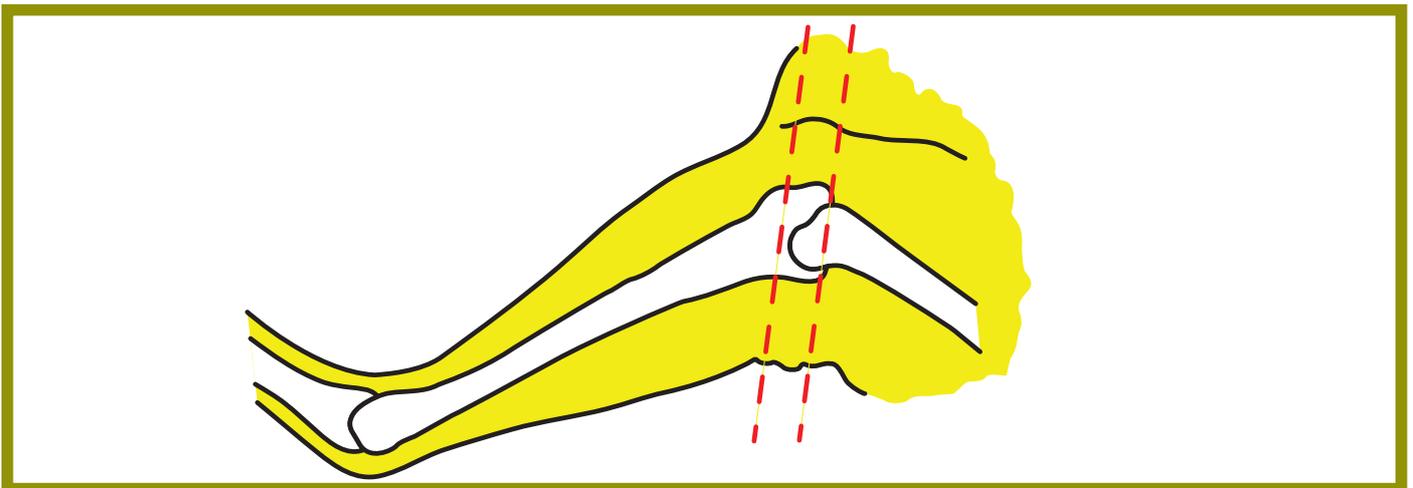
Cut separating thigh/leg and back⁶.

---- Delineation of hip joint⁶.

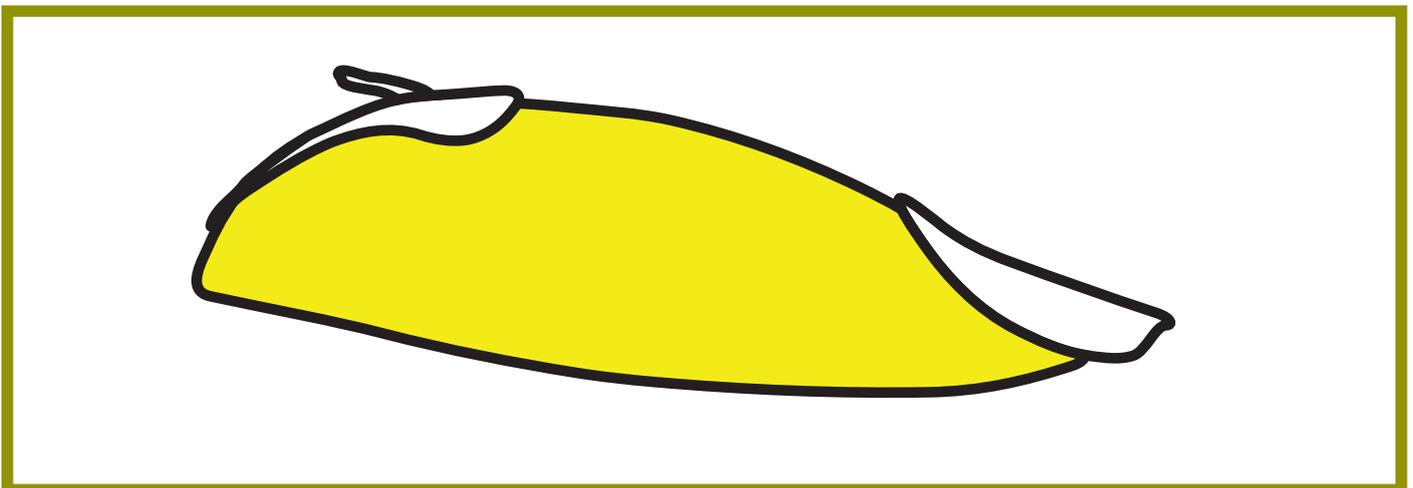


Cut separating thigh and drumstick⁶.

---- Delineation of knee joint⁶.



Cut showing breast incorporating wishbone⁷.

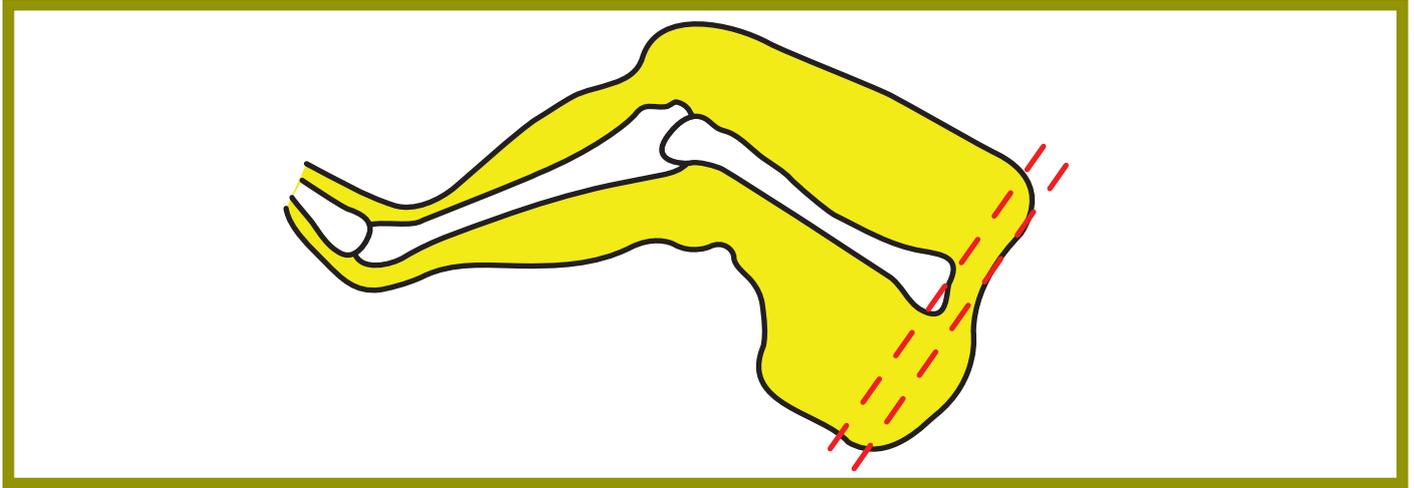


⁶ Derived from diagrams in Annex II of Regulation 543/08, (OJ L157, 17.6.2008).

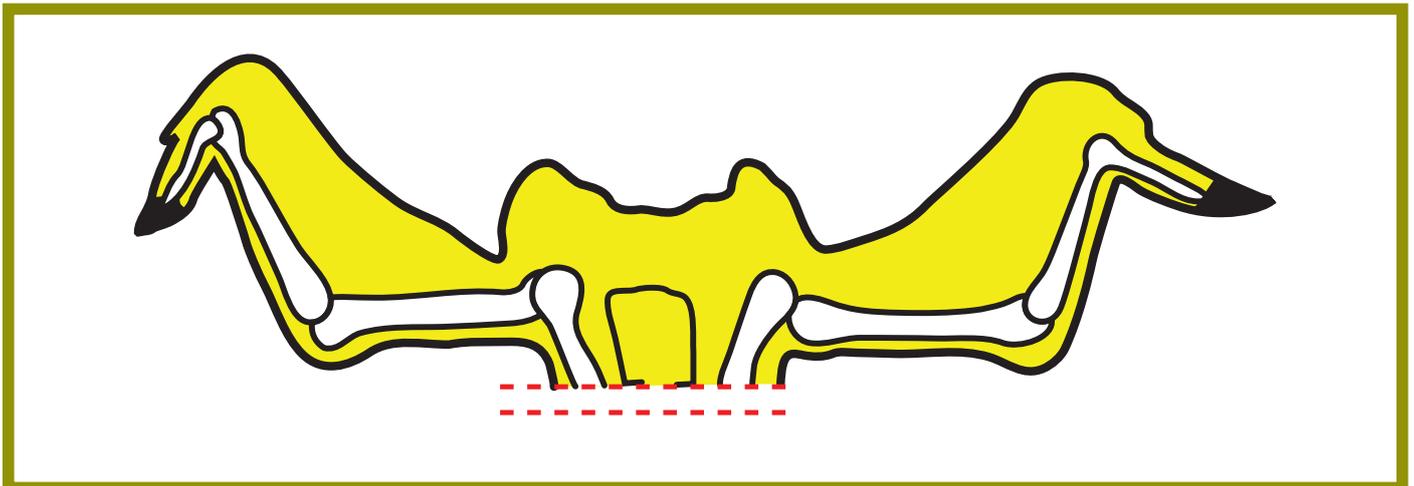
⁷ These diagrams are not included in the Regulations, and are included for guidance only.

1. About this guide

Chicken leg with a portion of the back⁸.



Unseparated Wings⁸



⁸ These diagrams are not included in the Regulations, and are included for guidance only.

Chicken –

Gallus domesticus

Terms

Chicken, broiler

Definition

Bird in which the tip of the sternum is flexible (not ossified)

Cock, hen, casserole or boiling fowl

Bird in which the tip of the sternum is rigid (ossified)

Capon*

Male fowl castrated surgically before reaching sexual maturity, and slaughtered at a minimum age of 140 days: after castration the capons must be fattened for at least 77 days.

Poussin, coquelet

Chicken of less than 750g carcass weight (expressed without giblets, head and feet)

Young cock

Male chicken of laying strains in which the tip of the sternum is rigid but not completely ossified and of which the age at slaughter is at least 90 days.

* Caponisation is not allowed in the UK on welfare grounds.

References to capons have been retained for information on imported birds only.

2.1 CHICKENS – Skin damage

CLASS A

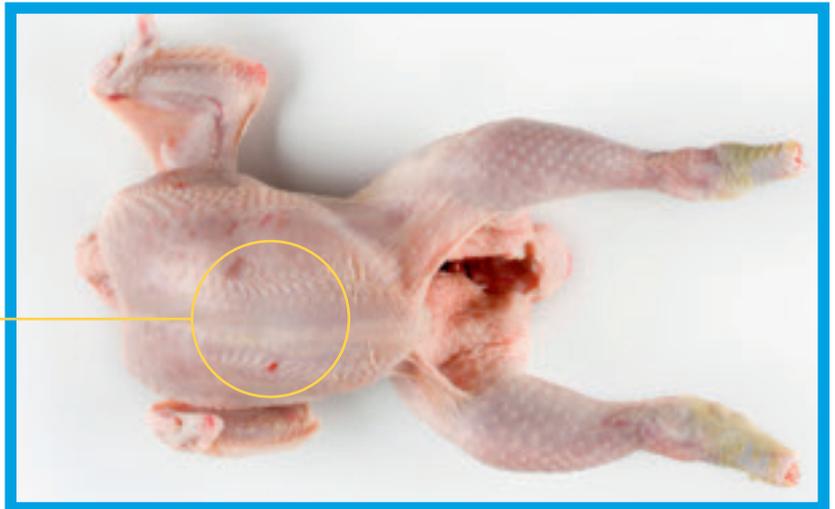
Conformation and appearance of the whole chicken is excellent. The carcass is well shaped and symmetrical, and has well developed legs and breast. The carcass should be well plucked, with a thin regular layer of subcutaneous fat.



CLASS A

Some slight marks are acceptable, as long as they are small and relatively unobtrusive.

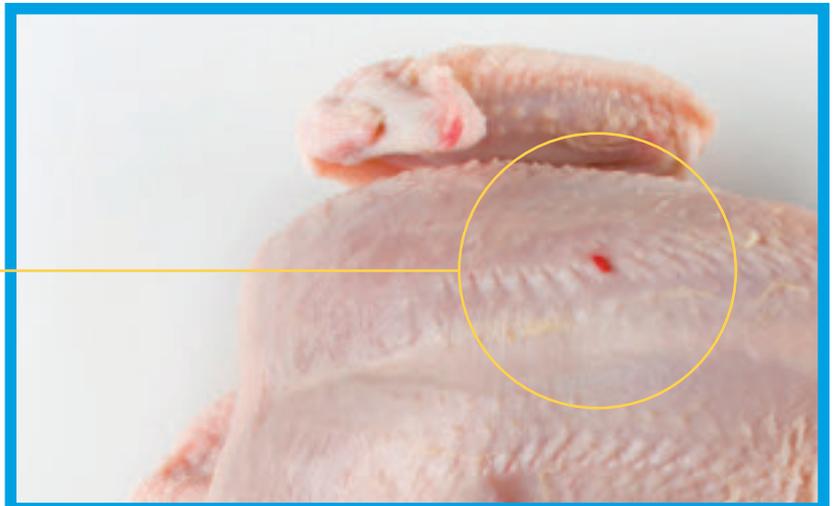
These should not be confused with the effect known as 'barking', caused by abrasion of the skin during plucking. This is most noticeable once the skin has dried following plucking, but will fade if the bird is placed in a bag and chilled for 24 hours.



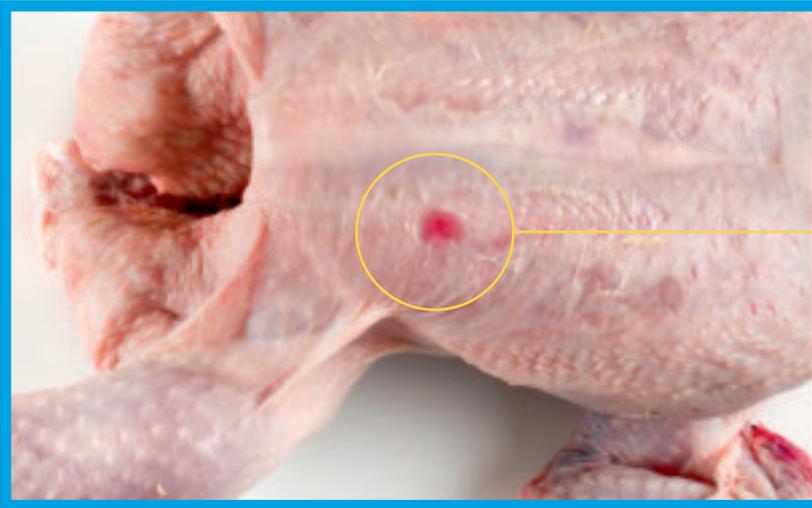
CLASS A

This is a close-up of the mark shown above. This mark does not penetrate through to the muscle below.

A good test is to move the skin and see if the blemish moves with it. If it does not move, then it indicates damage to the underlying muscle and can not be graded as Class A.

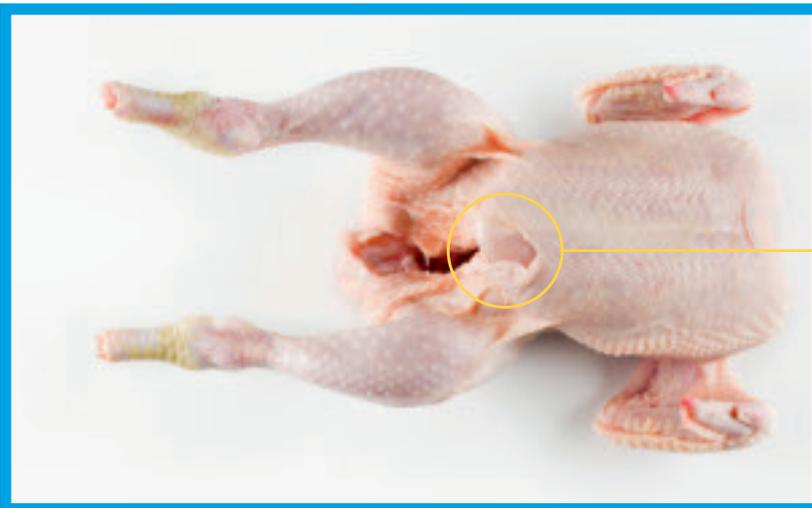


2.1 CHICKENS – Skin damage



CLASS B

This is an example of a larger mark, which, if only skin deep, would be Class B grade.



CLASS A

Skin tears as illustrated here are acceptable as Class A as long as they are clean. This illustrates the maximum size.

It should be possible to easily manipulate the torn skin back together. If this is not the case, the tear is too severe, and the carcass will not meet Class A requirements.

2.2 CHICKENS – Wings

CLASS A

This is a good example of a Class A chicken wing.



CLASS A

This picture and the one below show the maximum level of reddening acceptable for Class A. This should not be extensive, nor penetrate the meat.



CLASS A



CLASS B

This level of bruising is too extensive for a Class A carcass. Bruising to this extent would only be acceptable for a Class B bird if it was the only significant damage.





CLASS A

This is a good example of a Class A chicken leg.



CLASS A

This picture shows some reddening but this is still acceptable for Class A. This should not be extensive, nor penetrate the meat.



CLASS B

Bruising which has penetrated the meat on the legs, as illustrated here, or on the breast is unacceptable for a Class A chicken.

2.3 CHICKENS – Legs

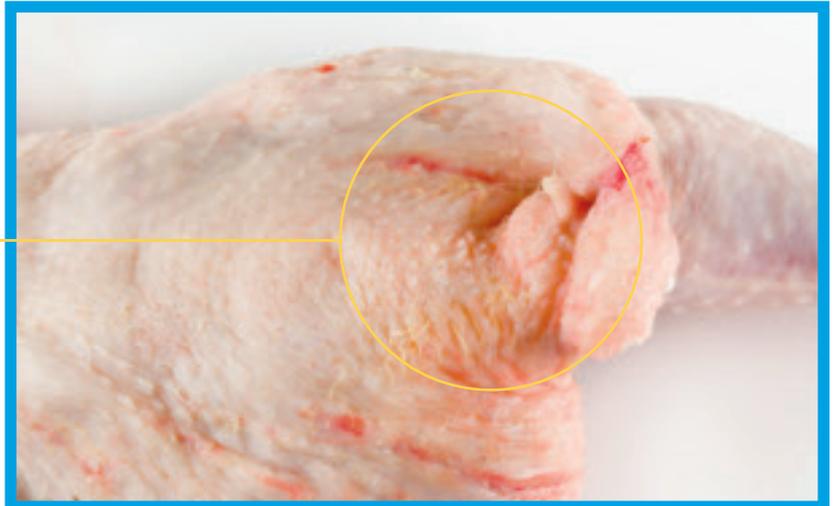
CLASS B

For a whole carcass, broken bones are acceptable, providing they do not protrude through the skin. This is a good example, in which the leg is clearly broken, but the skin has not been penetrated.



Grading failure

Ungraded – Deep scratches, such as those illustrated here, are not acceptable in either Class A or B.

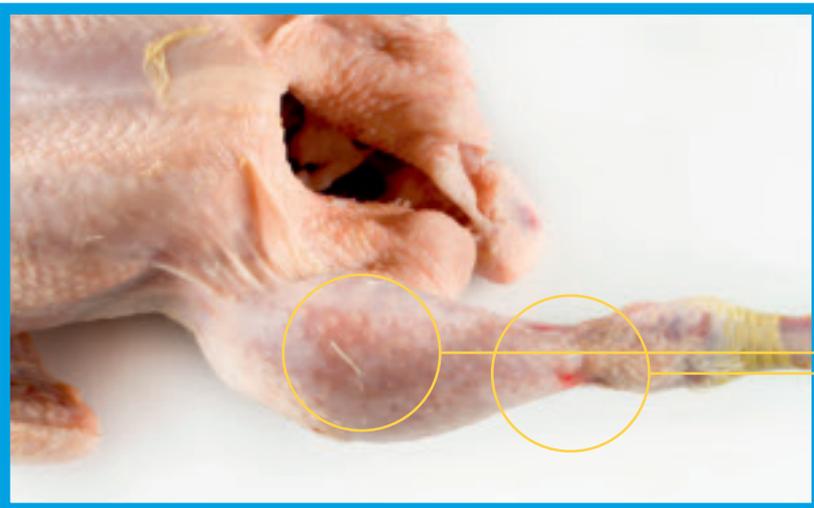


2.3 CHICKENS – Legs



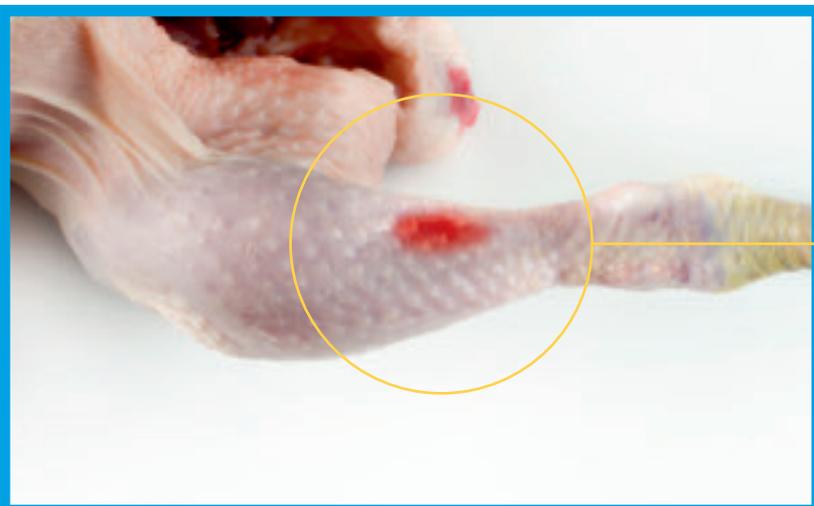
CLASS A

This is a good example of a Class A chicken leg.



CLASS A

This picture shows some reddening but this is still acceptable for Class A. This should not be extensive, nor penetrate the meat.



CLASS B

This example exhibits too much damage to be graded as Class A.

2.3 CHICKENS – Legs

Grading failure

This example shows too much damage to be marketed as either Class A or B.



Turkey –

Meleagris gallopavo dom

Terms

Young turkey

Definition

Bird in which the tip of the sternum is flexible (not ossified)

Turkey

Bird in which the tip of the sternum is rigid (ossified)



3.1 TURKEYS – Skin damage

CLASS A

Conformation and appearance of the whole turkey is good. The carcass is well shaped and symmetrical. It has well-developed legs and the breast is fleshy, broad and long. The bird is well plucked, with a regular layer of subcutaneous fat. There is no significant skin damage or bruising.



CLASS A

It is unlikely that perfect breasts will be exhibited in all instances. Therefore slight red marks on the breast are acceptable, as long as they are unobtrusive, as in this case.



CLASS B

Skin tears as illustrated here are unacceptable for a Class A turkey.



3.1 TURKEYS – Skin damage



CLASS A

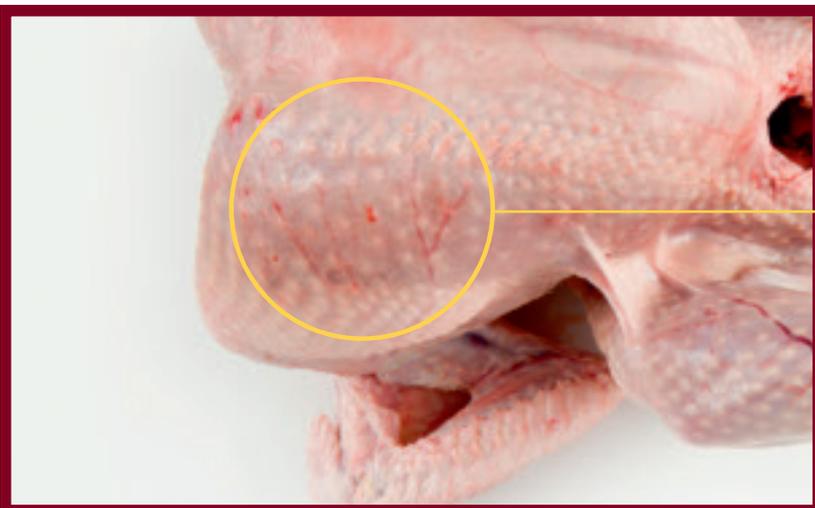
Some abrasion of the skin over the breast may occur during plucking, commonly known as barking. It is most noticeable after plucking, once the skin has dried. It will fade if the bird is placed in a bag and chilled for 24 hours.

This is an acceptable level for a Class A bird.



CLASS A

This picture shows the maximum allowable barking on the skin for Class A. Small clean tears that can be easily manipulated together can be accepted in Class A.



CLASS A

Note the red veins in this picture. This is natural and not classed as damage.

3.2 TURKEYS – Borderline Class A Bruising

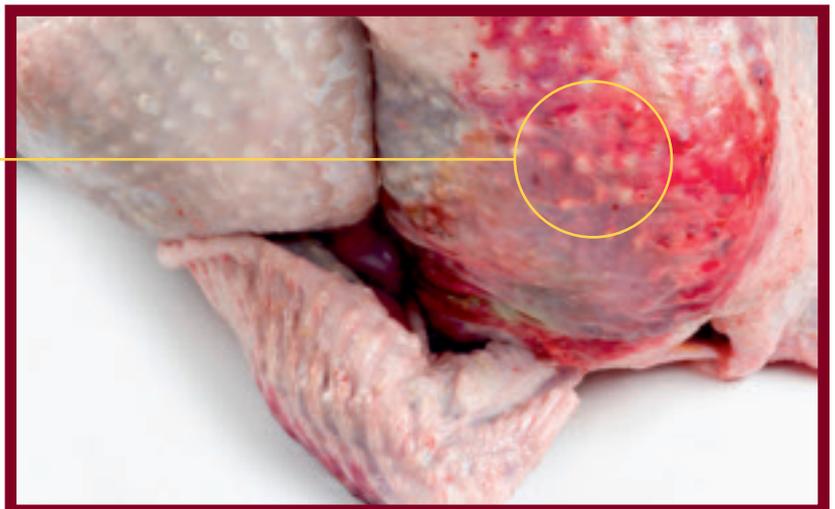
CLASS A

Small red marks are acceptable if they are only skin deep and not obtrusive. This picture shows the maximum size of mark allowable on the **side** of the breast. This is a good example of a skin blemish, which does not penetrate through to the muscle below. Skin blemishes larger than approximately a one pound coin would require the bird to be classified as **Class B**.



Grading failure

Downgrade/Ungraded – This picture shows a bruise which has penetrated the meat, which is unacceptable for Class A or B.





CLASS A

The back of the bird should be free from skin tears and large areas of reddening or bruising. However, there is a greater tolerance of faults on the back of the bird, compared to the more prominent breast area.



CLASS A

Some reddening is permissible on a Class A bird. This picture is indicative of the maximum allowable for Class A classification.



CLASS B/Grading failure

Ungraded – This level of damage is unacceptable for Class A, and could only be classified as Class B if the damage has not caused deep bruising to the musculature.

3.4 TURKEYS – Wings

CLASS A

This is a good example of a Class A wing.



CLASS B

This level of bruising is too extensive for a Class A carcass. Bruising to this extent would only be acceptable for a Class B bird if it was the only significant damage.



3.4 TURKEYS – Wings



CLASS B

This picture shows inner wing damage too great for Class A.



CLASS A

The level of reddening on this wing tip would cause the bird to be rejected if left in place. However, if the wing tip is removed at the first joint (as illustrated) the whole turkey may still potentially be classified as Class A.



Grading failure

Note: In some cases, turkeys are presented with part of the wings removed at the second wing joint (as illustrated).

The Regulations permit only the wing tips to be removed. A turkey presented in this way does not fall within any of the product definitions in the Regulations, and therefore cannot be marketed as a 'whole turkey'.

3.5 TURKEYS – Wing feathers

CLASS A

Turkey wings can be difficult to pluck; the process generally leaves some feathers and stubs. This is acceptable on Class A birds.

These parts have been removed from the bird at the second wing joint to better illustrate faults shown.



CLASS A

This example shows the maximum level of feathering allowable for Class A.

Any greater feathering would be Class B.



CLASS B

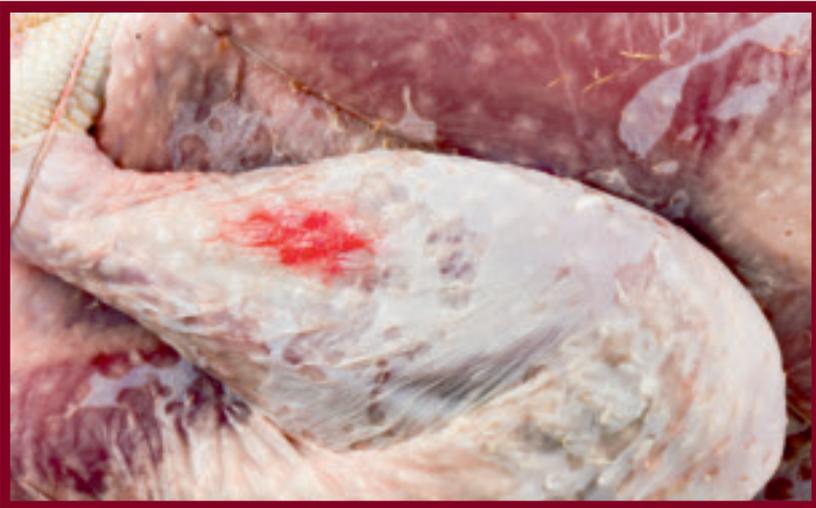
This level of feathering would be unacceptable on a Class A bird.





CLASS A

This is a good example of a Class A leg. Some skin reddening, bruising or scratches are generally unavoidable, and therefore acceptable. These should not however, penetrate to the muscle.



CLASS A

This picture demonstrates the maximum level of damage acceptable for Class A.



Grading failure

Downgrade – This level of bruising is unacceptable for Class A or B as bruising above the hock joint penetrates the muscle.

3.7 TURKEYS – Hock feathers

CLASS A

Feathers can often be found around the hock joint. This is a good example of a Class A hock joint where hardly any feathers are visible. Some level of feathering is acceptable.



Duck –

Anas platyrhynchos dom., *Cairina moschata*,
Mallard ducks (*cairina moschata* x *anas platyrhynchos*)

Terms

**Young ducks or duckling,
(young) Muscovy duck
(young) Mallard duck**

**Duck, Muscovy duck,
Mulard duck**

Definition

Bird in which the tip of the sternum is flexible
(not ossified)

Bird in which the tip of the sternum is rigid
(ossified)

Ducks are waterfowl, and as such have a layer of down feather lying below the upper surface of contour feathers. This double layer of feathers is designed to be water repellent. Ducks also moult at about the time that they are normally ready for slaughter. The combination of these factors means high scald temperatures, vigorous mechanical plucking and the use of wax dips are all necessary. Outer contour feathers will be completely removed, but there may be a small amount of down feathers remaining.



4.1 DUCKS – Skin faults

CLASS A

Conformation of the whole bird is good. The carcass should be broadly symmetrical, with well developed breast and fleshy legs. Ducks tend to have a 'creamy' coloured breast due to the layer of fat under the skin surface.



CLASS A

Some reddening of the breast is permissible, as shown in this example.



4.1 DUCKS – Skin faults



CLASS A

Harsh plucking practise results in complete removal of the epidermis and some abrasion of the fatty dermal layer, although this should not penetrate through to the flesh.

This is the maximum level of skin damage acceptable.



CLASS A

This example shows the maximum number of feather stubs for a duck carcass.



Grading failure

Ungraded – This is unacceptable, the skin is damaged and the flesh visible.

4.2 DUCKS – Wings

CLASS A

Wing – This is a good example of a Class A wing.



CLASS A

Some reddening of the skin on the wings is acceptable.





CLASS A

This is an excellent example of a Class A leg.



CLASS B

This level of bruising is unacceptable for Class A.



Grading failure

Ungraded – Large and/or deep bruises as illustrated here are unacceptable on either Class A or B birds.

5.1 PORTIONS/CUTS – Quarters

CLASS A

Chicken leg, top side.



CLASS A

Chicken leg, bottom side.



CLASS A

Chicken breast/wing quarter topside.



Grading failure

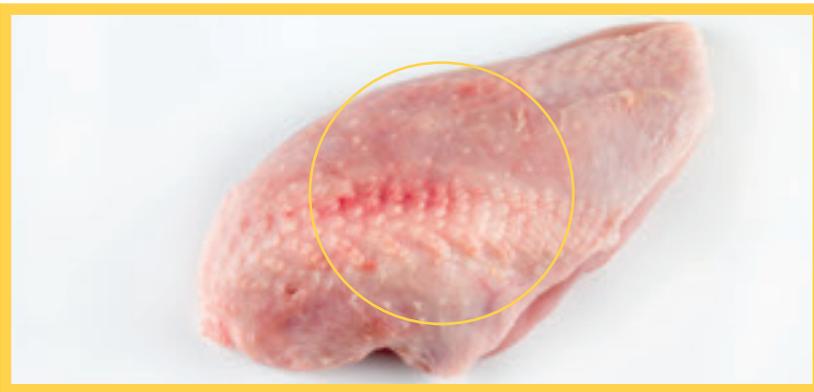
Ungraded – Chicken breast/wing quarter, underside. This example shows damage to the underside of the wing, that would prevent this portion being graded.





CLASS A

Chicken breast with skin.



CLASS B

Chicken breast with skin. Small red marks on a higher value cut such as the breast, require this cut to be downgraded to Class B.



Grading failure

Ungraded – Chicken breast with skin. This example shows substantial damage, deep into the musculature. It would not be permissible to market this as a primary poultrymeat cut.



Grading failure

Ungraded – Chicken breast with skin. This is another example of a damaged chicken breast. There is significant reddening to skin and tissue, and the cut is poor. This would not be suitable as a primary poultrymeat cut.

5.2 PORTIONS/CUTS – Breasts

CLASS A

Chicken breast. Underside of chicken breast. This is a good example of a Class A chicken breast, with no damage apparent.



CLASS B

Chicken breast without skin. Some surface reddening of the meat is permissible. This example shows the maximum allowable for Class B.



Grading failure

Ungraded – Chicken breast without skin. This example shows deep muscle damage and could not be graded as either Class A or B.



Grading failure

Ungraded – This example shows a substantial tearing and damage. It would not be permissible to market this as a primary poultrymeat cut.



5.2 PORTIONS/CUTS – Breasts



CLASS A

Turkey breast. This is a whole turkey breast (sometimes known as a crown) including bones.



CLASS A

Turkey breast (crown). This is a side-on view of the turkey breast shown above.



CLASS A

Duck breast, shown skin side up and skin down.

5.3 PORTIONS/CUTS – Wings

CLASS A

Chicken wing. Slight reddening on the joint or tip are allowable, but only one or two small marks.



CLASS B

Chicken wing. This is an example of the underside of a class B chicken wing. The level of reddening is too extensive for Class A.



Grading failure

Ungraded – Chicken wing. This example shows extensive marking, and so cannot be marketed as a primary cut.



5.4 PORTIONS/CUTS – Thighs



CLASS A

Chicken thigh. The marks visible in this example can be attributed to the skin drying, and are not indicative of damage to the skin or meat.



CLASS B

Chicken thigh. Slight reddening and scratches on skin.



Grading failure

Ungraded – Chicken thigh. This example shows damaged portion with bones protruding as cuts have not been correctly made at the joints.



CLASS A

Chicken thigh. This is an example of the underside of a Class A chicken thigh, showing the maximum level of reddening allowed for this classification. Some redness can be expected on this cut, particularly close to the joints.

5.4 PORTIONS/CUTS – Thighs

CLASS A

Whole deboned turkey thigh. This image is an example of a class A deboned turkey thigh. Some redness can be expected on this cut.



CLASS A

Diced deboned turkey thigh. This image is an example of a class A diced turkey thigh.



5.5 PORTIONS/CUTS – Leg/Drumsticks



CLASS A

Chicken drumstick. The marks visible in this example can be attributed to the skin drying, and are not indicative of damage to the skin or meat.



CLASS A

Chicken drumstick. This example shows reddening on both sides of the leg and is the maximum damage allowable on both sides.



CLASS B

Chicken drumstick. This is an example of more extreme reddening than that shown above.



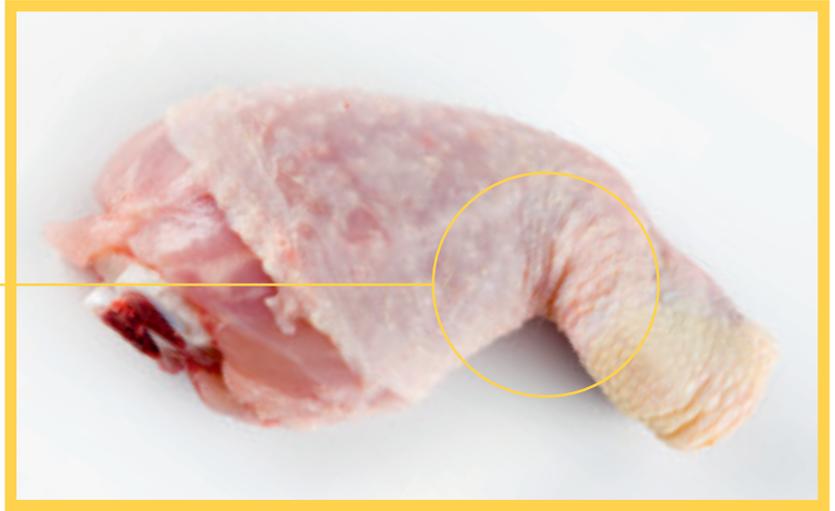
Grading failure

Ungraded – This example shows extensive deep tissue damage. It would not be permissible to market this as a primary poultrymeat cut.

5.5 PORTIONS/CUTS – Leg/Drumsticks

CLASS B

Chicken drumstick.
The bone is clearly broken, but has not penetrated the skin. Consequently, this cut may still be graded as Class B.



Grading failure

Ungraded – Chicken drumstick.
In this example, the bone is broken as before, but has also penetrated the skin. When bone is exposed, the cut cannot be graded, or marketed as a primary poultrymeat cut.



CLASS A

Turkey drumstick.
This is an example of a Class A turkey drumstick. Please note that turkey drumsticks can vary greatly in colour, tending to be darker in colour than chicken legs.



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