

**CROSQ FINAL DRAFT**

**FINAL DRAFT**

**CARICOM STANDARD SPECIFICATION  
FOR  
POULTRY MEATS AND POULTRY PRODUCTS**

---

**This is a draft and should not be regarded or used  
as a CARICOM Standard**

---



**CARICOM REGIONAL ORGANISATION FOR STANDARDS AND QUALITY (CROSQ)**

**“The Heritage”**

**35 Pine Road**

**Belleville, St Michael**

**Barbados**

**Telephone: (246) 437-8146**

**Fax: (246) 437-4569**

**Email: [crosq.caricom@crosq.org](mailto:crosq.caricom@crosq.org)**

## **CARICOM Standard for Poultry meats, and poultry products**

### **1. Scope**

This specification states quality requirements for poultry carcasses, poultry parts and poultry products for human consumption.

It gives definitions of the market classes of poultry and requirements for sanitation, plant hygiene, the dressing operation, grading, packaging, labelling and marketing as well as pre- and post-mortem inspection of poultry.

### **2. Definitions**

For the purpose of this standard the following definitions shall apply:

**2.1 chilled poultry.** Poultry which (within 4hours of slaughter) has been reduced to, and maintained between  $-2\text{ }^{\circ}\text{C}$  and  $4\text{ }^{\circ}\text{C}$  up to the point of sale.

Chilled product after 24 hours of chilling once frozen shall then bear a label stating that the product was previously frozen before sale, and a new “best before” date shall be applied.

**2.2 competent authority.** Any named agency or number of agencies, assigned separately or jointly with the different areas of responsibility associated with the production, slaughtering, processing and distribution of poultry for human consumption.

**2.3 free from protruding pin-feathers.** A poultry carcass that is free from protruding pin-feathers which are visible to a grader during an examination of the carcass at normal operating speeds.

However, a carcass may be considered as being free from protruding pin-feathers if it has a generally clean appearance (especially on the breast), and if not more than an occasional protruding pin-feather is in evidence during a more careful examination of the carcass.

**2.4 frozen poultry.** Poultry which has been reduced to and maintained at or below  $-18^{\circ}\text{C}$  within 48 h from the time of being placed in the freezer. Such poultry shall not have been chilled for more than 24 h.

**2.5 giblets.** The term covers the following poultry organs when properly trimmed and washed: the liver from which the bile sac has been removed, the heart from which the pericardial sac has been removed and the gizzard from which the lining and contents have been removed.

**2.6 giblet package.** The enclosed contents of the giblets and neck

**2.7 ice-packed poultry.** Poultry which has been chilled using cold water or  $\text{CO}_2$  and packed in chipped, crushed ice.

**2.8 identity.** The official identification applied to products or the containers thereof.

**2.9 immediate container.** Any consumer package or any other container in which poultry meats or poultry products are packed.

**2.10 office of grading.** The office of any grader.

**2.11 official device.** A stamping appliance, branding device, stencil, printed label, or any other mechanically or manually operated tool that is approved by the competent authority for the purpose of applying any official mark or other identification to any product or the packaging material thereof.

**2.12 official plant or official establishment.** One or more buildings or parts thereof comprising a single

plant, in which the facilities and methods of operation therein have been approved by the competent authority as suitable and adequate for grading service and in which grading is carried on in accordance with the standard.

**2.13 poultry food product.** Any article of human food or any article intended for or capable of being so used, which is prepared or derived in whole or in substantial part from any ready-to-cook poultry carcass or part thereof or any specified poultry food product.

**2.14 quality.** The inherent properties of any product which determine its relative degree of excellence.

**2.15 soundness.** Freedom from gross evidence of any disease or condition which may render a carcass or product unfit for food. This includes pathogenic organisms, pesticides, herbicides, antibiotics or any other organic or inorganic compounds consisting in whole or in part of any filthy, putrid or decomposed substance.

**2.16 unwholesome.** Unsound, injurious to health, or otherwise rendered unfit for human food.

Consisting in whole or in part of any filthy, putrid or decomposed substance.

**2.17 uropygial (oil) gland.** The sebaceous (skin) gland, about 1 cm in size, which is situated at the dorsal base of the tail of the chicken.

**2.19 wholesome.** Sound, clean, and otherwise fit for human consumption.

### **3. General requirements**

**3.1** Sanitation requirements involving the preparation of poultry carcasses and poultry parts shall be in accordance with the requirements of any Establishment Regulations under the Acts and Regulations governing Food Safety, including CODEX Regulations.

3.2 With respect to grading services, light intensity shall be adequate to facilitate proper grading.

3.3 The eviscerating and dressing operations shall be sequential and carried out in a manner that minimizes contamination of the carcass by the viscera.

#### **4. Detailed requirements**

##### **4.1 Processing plant categories**

###### **4.1.1 Category 1. Commercial processing plants**

Plants shall be compliant to the Hazard Analysis Critical Control Point (HACCP) System or with the ISO 9002 management system. There shall be resident Public Health Inspectors.

###### **4.1.2 Category 2. Other processing plants**

These plants shall satisfy standard, hygiene and Public Health practices. Products from these plants shall be designated “ungraded”.

##### **4.2 Moisture absorption**

4.2.1 The amount of water absorb shall be consistent with the minimum that is technologically possible for the method of processing being used and shall be so declared on the packaging.

4.2.2 The maximum allowable moisture absorption during the washing and chilling process shall be as detailed in Table 1. If the poultry is to be ice-packed the maximum moisture absorption allowed shall not exceed 12%.

4.2.3 10 bird tests shall be used to determine compliance with respect to moisture absorption by the carcasses. (Appendix A)

**Table 1. Maximum moisture absorption for type and weight of poultry**

Type and weight of poultry (kg)	Maximum moisture absorption (%)
Chickens 1.9 and under	8.0
Chickens over 1.9 kg	6.0
Turkeys 9.0 kg or over	4.5
Turkeys 4.5 kg to 9.0 kg	6.0
Turkeys under 4.5 kg	8.0
All other kinds and weights of poultry	6.0

## **5. Marking graded products**

**5.1 Information required on grade mark.** Except as otherwise authorized by the competent authority each grade mark, which is to be used, shall include the grade of the product it identifies.

The required information shall not be obscured by designs or other written, printed or graphic material. It shall be so written and in such colour or colours as to afford a distinct contrast to the background.

**5.2 Individually grade marked products.** For products individually grade marked, the grade mark:

(a) shall be applied individually to ready-to-cook poultry and specified poultry food products for which

consumer grades are provided, or to the containers in which such products are enclosed for the purpose of display and sale to household consumers;

(b) shall only be applied when such products qualify for the particular grade indicated in accordance with the consumer grades.

**5.3 Official identification.** Official identification, when used in connection with poultry shall be deemed to constitute a representation that the product has been officially inspected and graded.

**6. Sampling**

Whenever grading service is performed on a representative sample basis, such sample shall be drawn and consist of not less than the minimum number of containers indicated in Table 2. All of the poultry in the sample containers drawn shall be examined with the exception of individual birds weighing under 2.7 kg in bulk containers (see NOTE).

**Table 2. minimum number of containers comprising a representative sample**

Containers in lot	Containers in sample
3 or less	All
4 to 20	4
21 to 100	6
101 to 500	8
501 to 1 000	15
1 001 to 2 000	25

2 001 to 4 000	40
Over 4 000	60

**NOTE.** For large bulk containers containing poultry (combo bins, tanks etc.) where individual birds weigh over 2.7 kg, the representative sample may be reduced by one half. Where individual birds weigh under 2.7 kg, 100 birds may be selected from each container in the representative sample.

**7. Grading**

**7.1** As a pre-requisite to carcass grading, all poultry shall have passed the Public Health requirements.

**7.2** Poultry carcasses shall be classified in one of the following grades:

Grade A

Grade B

**7.3** In interpreting the respective requirements for Grade A and Grade B the intensity aggregate area involved and locations of:

- (a) discolorations (whether or not caused by dressing operations);
  - (a) bruises;
  - (c) exposed flesh (resulting from cuts, tears and missing skin);
  - (d) pin-feathers; and
  - (e) freezing defects,(as such defects individually, or in combination, detract from the general appearance),
- shall be considered in determining the particular grade of an individual carcass or part.

**7.4** A ready-to-cook carcass which has a defect shall be graded after the defective portion has been

removed. The fact that a portion has been removed, will not be considered in determining the quality of the balance of the carcass if the remaining portion of the carcass is to be disjointed and packed as parts or used in the fabrication of poultry food products.

**7.5** The standards of quality are applicable to poultry parts cut in the manner described in the following paragraphs:

**7.6 Grade A**

**7.6.1 Conformation.** The carcass or part is free of deformities that detract from its appearance of that affect the normal distribution of flesh. Slight deformities, such as slightly curved or dented breastbone and slightly curved backs, can be present.

**7.6.2 Fleshing.** The carcass has a well developed covering of flesh considering the types of poultry, class and parts as follows:

- (a) the breast is moderately long and deep, and has sufficient flesh to give a rounded appearance with the flesh carrying well up to the crest of the breastbone along its entire length;
- (b) the leg is well fleshed and moderately thick and wide at the knee and hip joint area, and has a well rounded, plump appearance with the flesh carrying well down toward the hock and upward to the hip joint area;
- (c) the thigh is well to moderately fleshed;
- (d) the wing is well to moderately fleshed;

**7.6.3 Fat covering.** The carcass or part has a well-developed layer of fat in the skin. The fat is well distributed so that there is a noticeable amount of fat in the skin in the areas between the heavy feather

tracts.

**7.6.4 Defeathering.** The carcass of part has a clean appearance, especially on the breast. The carcass of part is free of pin feathers, diminutive feathers, and hair which are visible to the grader.

**7.6.5 Exposed flesh.** Parts are free of exposed flesh, resulting from cuts, tears, and missing skin (other than slight trimming on the edge). The carcass is free of these defects on the breast and legs. Elsewhere, the carcass can 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) 1.9 cm for poultry weighing up to 0.9kg;
- (b) 3.8 cm for poultry weighing 0.9 kg -2.7 kg;
- (c) 5.1 cm for poultry weighing 2.7 kg - 7.2kg; and
- (d) 7.6 cm for poultry weighing over 7.2kg.

The carcass can have exposed flesh elsewhere other than on the breast and legs due to slight cuts, tears, and areas of missing skin, provided the aggregate area of all exposed flesh does not exceed an area equivalent to the area of a circle of the diameter detailed in Table 3.

**Table 3. Aggregate area of permitted exposed flesh, whole bird ( Grade A)**

Carcass weight (kg)		Maximum aggregate area permitted (cm <sup>2</sup> )	
Minimum	Maximum	Breast and legs	Elsewhere
None	0.9	None	2.5
Over 0.9	2.7	None	3.8
Over 2.7	7.2	None	5.1

Over 7.2	None	None	7.6
----------	------	------	-----

**7.6.6 Disjointed and broken bones and missing parts.** Parts are free of broken bones. The carcass is free of broken bones and has not more than one disjointed bone. The wing tips can be removed at the joint, and in the case of ducks and geese, the parts of the wing beyond the second joint can also be removed. The tail can also be removed at the base. Cartilage separate from the breast bone is not considered as a disjointed or broken bone.

**7.6.7 Discolouration of the skin and flesh.** The carcass or part is practically free of such defects.

Discolouration due to bruising shall be free of clots (discernible clumps of red or dark cells). Evidence of incomplete bleeding such as more than an occasional slightly reddened feather follicle, is not permitted.

Flesh bruises and discolourations of the skin, such as 'blue black' are not permitted on the breast or legs of the carcass, or on these individual parts, and only slightly shaded discolourations are permitted elsewhere.

The total area affected by flesh bruises, skin bruises and discolouration such as 'blue black' are not permitted on the breast or legs of the carcass, or on these individual parts, and only slightly shaded discolourations are permitted elsewhere. The total area affected by the flesh bruises, skin bruises and discolouration such as 'blue black', singly, or in any combination shall not exceed one-half of the total aggregate area of permitted discoloration. The aggregate area of all discolourations for a part shall not exceed that of a circle 0.6 cm in diameter for poultry weighing up to 2.7 kg and 1.3 cm in diameter for

poultry weighing over 2.7 kg. The aggregate area of discolourations for a carcass shall not exceed the area of a circle of the diameter as detailed in Table 4.

**Table 4. Aggregate area of permitted discolouration, whole bird (Grade A)**

Carcass weight (kg)		Maximum aggregate area permitted (cm <sup>2</sup> )	
Minimum	Maximum	Breast and legs	Elsewhere
None	0.9	1.9	3.2
Over 0.9	2.7	2.5	5.1
Over 2.7	7.2	3.8	6.4
Over 7.2	None	5.1	7.6

**7.6.8 Freezing defect.** With respect to consumer packaged poultry, parts, or specified poultry food products, the carcass, part or specified poultry food product is practically free from defects which result from handling or occur during freezing or storage. The following defects are permitted if they, alone or in combination, detract only very slightly from the appearance of the carcass, part, or specified poultry food product:

- (a) slight darkening over the back and legs, provided the frozen bird or part has a generally bright appearance;

- (a) occasional pockmarks due to drying of the inner layer of skin (derma). However, none shall exceed the area of a circle 0.3 cm in diameter for poultry weighing 2.7 kg or less 0.6 cm in diameter for poultry weighing over 2.7 kg.
- (c) occasional small areas showing a thin layer of clear or pinkish coloured ice.

## **7.7 Grade B**

**7.7.1 Conformation.** The carcass or part can have moderate deformities (such as a dented, carved, or crooked breast, crooked back or misshapen legs or wings), which do not materially affect the distribution of flesh or the appearance of the carcass or part.

**7.7.2 Fleshing.** The carcass shall have a moderate covering of flesh considering the kind, class, and part as follows:

- (a) the breast shall have a substantial covering with the flesh carrying up to the crest of the breastbone sufficiently to prevent a thin appearance;
- (b) the leg shall be fairly thick and wide at the knee and hip joint area, and has sufficient flesh to prevent a thin appearance;
- (c) the thigh shall have sufficient amount of flesh to prevent a thin appearance;
- (d) the wing shall have sufficient amount of flesh to prevent a thin appearance.

**7.7.3 Fat covering.** The carcass or part shall have sufficient fat in the skin to prevent a distinct appearance of the flesh through the skin, especially on the breast and legs.

**7.7.4 Defeathering.** The carcass or part shall have only a few non-protruding pinfeathers or vestigial feathers which are scattered sufficiently so as not to appear numerous. Not more than an occasional protruding pin-feather or diminutive feather shall be in evidence.

**7.7.5 Exposed flesh.** A carcass can have exposed flesh, provided that no part on the carcass has more than one-third of the flesh exposed, and the meat yield of any such part on the carcass is not appreciably affected. A part shall not have more than one-third of the flesh normally covered by skin exposed. A moderate amount of meat shall be trimmed around the edges of a part to remove defects. The carcass can have exposed flesh as specified in Table 5.

**Table 5. Aggregate area of exposed flesh (Grade B)**

Carcass weight (kg)		Maximum aggregate area permitted (cm <sup>2</sup> )	
Minimum	Maximum	Breast and legs	Elsewhere
None	0.9	1.9	3.8
Over 0.9	2.7	3.8	7.6
Over 2.7	7.2	5.1	10.2
Over 7.2	None	7.6	12.7

**7.7.6 Disjointed and broken bones and missing parts.** Parts which are disjointed, shall be free of broken bones. The carcass can have two disjointed bones, or one disjointed bone and one non-protruding broken bone. Parts of the wing beyond the second joint can be removed at a joint. The tail can be removed at the base. The back can be trimmed in an area not wider than the base of the tail and extending from the tail to the area half-way between the base of the tail and the hip joints.

**7.7.7 Discolouration of the skin and flesh.** The carcass or part is free of serious defects. Discolouration due to bruising shall be free of clots. Evidence of incomplete bleeding shall be no more than very slight. Moderate areas of discolouration of the skin, such as ‘blue black’ are permitted, but the total areas affected by such discolouration, singly or in any combination shall not exceed one-half of the total aggregate area of permitted discolouration. The aggregate area of all discolourations for a carcass shall not exceed the area of a circle of the diameter as specified Table 6.

**Table 6. Aggregate area of permitted discolouration (Grade B)**

Carcass weight (kg)		Maximum aggregate area permitted( cm <sup>2</sup> )	
Minimum	Maximum	Breast and legs	Elsewhere
None	0.9	3.2	5.7
Over 0.9	2.7	5.1	7.6

Over 2.7	7.2	6.4	10.2
Over 7.2	None	7.6	12.7

**7.7.8 Freezing defects.** With respect to consumer packaged poultry, parts or specified poultry food products, the poultry carcass, poultry part or specified poultry food product can have moderate defects which result from handling or occur during freezing or storage. The skin and flesh shall have a sound appearance but can lack brightness. The poultry carcass or poultry part can have a few pockmarks due to drying of the inner layer of skin. However, no single area of overlapping pockmarks shall exceed that of a circle 1.3 cm in diameter. Moderate areas showing layer of clear pinkish or reddish coloured ice are permitted.

## **8. Packaging**

**8.1** Poultry carcasses and parts shall be packed in materials approved by the competent authority.

**8.2** All packaging material shall be clean, free from objectionable odours and shall be of sufficient strength and durability to protect the product adequately during normal distribution and storage.

**8.3** Packaging shall be done under conditions that will preclude contamination of the product.

## **9. Labelling**

**9.1** Poultry carcasses and poultry parts shall be labelled in accordance with the requirements of the Caricom Standards for the labelling of the pre-packaged goods and other relevant regulations in the country where the product is sold.

**9.2** The label information on individual packages shall include the following:

- (a) name and address of establishment and processing plant;
- (b) country of origin
- (c) description of the species of the product;
- (d) market class, e.g. broiler, roaster, capon;
- (e) name of part e.g. Leg Quarter
- (f) ready to cook/dressed
- (g) best before date

For chilled poultry, this should be not more than 10 days from date of slaughter. For frozen poultry it should be 6 months from date of slaughter, except for turkey which can be offered for sale up to 1 year from date of slaughter.

- (h) grade mark;
- (i) net weight;
- (j) storage instructions;
- (k) brand name; and
- (l) date slaughtered

## **10. Marketing**

**10.1** Poultry carcasses and poultry parts shall be kept in the original marketing state until passed to the consumer except where carcasses are delivered by one establishment to another for further processing.

**10.2.** Poultry carcasses and poultry parts shall not be offered for sale with a processing date, which has

exceeded 6 months except for turkeys which can be offered for sale within a processing date up to 1 year.

## **11. Inspection**

**11.1** Ante-mortem inspection of the poultry shall be made on the day of slaughter at the plant site by the competent authority.

**11.2** All poultry shall be subjected to post-mortem inspection on a bird by bird basis and shall meet the requirements as laid down in clause **4.1**.

**11.3** At the time of inspection any poultry carcass or poultry parts which are found to be unfit for human consumption shall be condemned, maintained under positive control and disposed of by a method approved by the competent authority.

## Appendix A

### 10-Bird Test for Moisture Absorption

#### A1. Selection and weighing

A.1.1 Pick-up 10 dressed birds randomly from the processing line and weight the carcasses.

A.1.2 Mark these carcasses appropriately and release them again on the processing line.

A.1.3 Let these carcasses receive uniform washing and chilling treatments as applicable to other carcasses on the line.

A.1.4 Allow the usual dripping and draining of the poultry carcasses.

A.1.5 Remove the marked carcasses at the packaging table and reweigh them.

#### A.2 Calculation of moisture absorption

Calculate the percent gain in weight as follows:

Initial weight of 10 poultry carcasses (before washing and chilling) =  $W^1$  kg

Final weight of 10 carcasses (after washing and chilling) =  $W^2$  kg

Gain in weight =  $(W^2 - W^1)$  kg

Percent moisture absorption =  $(W^2 - W^1) / W^1 \times 100$

Example: if  $W^1 = 19.18$  kg

and  $W^2 = 20.65$  kg

Gain in weight =  $(W^2 - W^1) = (20.65 - 19.18)$  kg = 1.47 kg

Percent moisture absorption =  $1.47/19.18 \times 100 = 7.66\%$

## **Appendix B**

### **B. Trade Descriptions**

For the purpose of this standard the following descriptions shall apply:

#### **B.1. General**

**B.1.1. grading certificate.** A statement, either written or printed issued by a grader pursuant to the regulations in this part, relative to the class, quality, quantity or condition of a product.

**B.1.2. inedible offal.** Portions of poultry consisting of the uropygial (oil) gland, windpipe, oesophagus, crop entrails (including all of the vent), spleen, lungs, testicles, head, gall bladder, gizzard lining and intestinal connections, feathers, and membranes around the heart and arteries.

**B.1.3. inspection.** Any ante- or post-mortem examination of poultry to determine fitness for human consumption.

**B.1.4. official identification.** Any standard designation of class, grade, quality, size, quantity or condition specified in this part or any symbol, stamp, label or seal recognized by the competent authority indicating that the product has been officially graded and/or indicating the class, grade, quality, size, quantity or condition of the product approved by the competent authority and authorized to be affixed to any product, or affixed or printed on the packaging material of any product.

**B.1.5. official mark.** The grade mark and any other mark, or any variations in such marks, approved by the competent authority and authorized to be affixed to any product or affixed to or printed on the packaging

material of any product, stating that the product was graded or indicating the appropriate grade or condition of the product, or for maintaining the identity of products.

**B.1.6. poultry.** Any domestic bird including chicken, duck, turkey, pigeon, quail.

**B.1.7. poultry carcass.** The whole body of a slaughtered domestic bird including chicken, duck, goose, turkey, guinea fowl or any other domesticated bird which has been bled and plucked and from which the viscera, shanks and head have been removed in accordance with the requirements of this standard.

**B.1.8. poultry parts.** Halves, quarters, breasts, legs, necks, thighs, backs, feet, shanks and wings which have been passed fit for human consumption. These poultry parts will come from carcasses passed as wholesome by the competent authority.

**B.1.9. poultry product.** Any ready-to-cook poultry carcass or part thereof or any specified poultry food product.

## **B.2. Chicken**

**B.2.1. broiler or fryer.** A young chicken of either sex (usually 10 weeks of age and under 2.04 kg dressed weight) that is tender-meated with soft, pliable, smooth-textured skin and flexible breast bone cartilage.

**B.2.2. capon.** A de-sexed male chicken (usually under 8 months of age) that is tender-meated with soft, pliable, smooth-textured skin.

**B.2.3. cock or rooster.** A mature male chicken (usually over 10 months of age) with coarse skin, toughened and darkened meat, and hardened breast bone tip.

**B.2.4. roaster chicken.** A young chicken of either sex (usually 2.72 kg or over) that is tender-meated with soft, pliable, smooth-textured skin and breast bone cartilage that may be somewhat less flexible than that of a broiler or fryer.

**B.2.5. stag.** A castrated male chicken (usually under 10 months of age) with coarse skin, somewhat toughened and darkened flesh, and considerable hardening of the breast- bone cartilage.

**B.2.6. stewing hen or stewing chicken.** A mature female chicken (usually over 10 months of age) in which the top of the sternum is ossified at the time of slaughter.

**B.2.7. pullet** .A female chicken prior to the egg-laying stage.

### **B.3. duck**

**B.3.1. broiler duckling or fryer duckling.** A young duck of either sex (usually under 10 weeks age) of that is tender-meated and has a soft bill and a soft trachea.

**B.3.2. mature duck or old duck.** A duck of either sex (usually over 6 months age) without toughened flesh, hardened bill and hardened windpipe.

**B.3.3. roaster duckling.** A young duck of either sex (usually under 16 weeks of age) that is tender-meated and has a bill that is not completely hardened and a windpipe that is easily dented.

### **B.4. game birds**

**B.4.1. quail.** A small game bird belonging to the partridge, pheasant or grouse family.

(a) **hardy quail.** All white meat used as a table delicacy. Weighs 255.14 g in 15 weeks.

**B.4.2. Rock Cornish fryer, roaster, or hen.** The progeny of a cross between a purebred Cornish and a purebred Rock chicken, without regard to the weight of the carcass involved.

**B.4.3. Rock Cornish game hen or Cornish game hen.** A young immature chicken (usually 5 to 6 weeks of age), weighing not more than 0.9 kg ready-to-cook weight, which was prepared from a Cornish chicken or the progeny of a Cornish chicken crossed with another breed of chicken.

**B.5. goose**

**B.5.1. immature goose.** A young goose of either sex that is tender-meated, and has a windpipe that is easily

**B.5.2. mature goose.** A goose of either sex that has toughened flesh and hardened windpipe.

**B.6. guinea**

**B.6.1. mature guinea.** An old guinea of either sex that has toughened flesh and a hardened breastbone.

**B.6.2. young guinea.** An immature guinea fowl of either sex that is tender-meated and has a flexible breastbone cartilage.

**B.6.3. pigeon.** (Common name for the members of the large family *Columbidae*). *Land* birds characterized by stout bodies, short necks, small heads, and thick plumage. The names pigeon and dove are used interchangeably. The following are various classes of pigeons:

(a) **squab.** A young immature pigeon of either sex and is extra tender-meated;

(b) **pigeon.** A mature bird of either sex with coarse skin and toughened flesh.

**B.7. turkey**

**B.7.1. mature turkey or old turkey (hen or tom).** An old turkey of either sex (usually in excess of 15 months of age) with coarse skin and toughened flesh.

**B.7.2. yearling turkey.** A fully mature turkey (usually under 15 months of age) that is reasonably tender

meated and with reasonably smooth-textured skin. Sex designation is optional.

**B.7.3. young turkey.** A turkey (usually under 8 months of age) that is tender-meated with soft, pliable, smooth-textured skin, and breast- bone cartilage that is somewhat less flexible than in a fryer-roaster turkey. Sex designation is optional.

### **C. Description of parts**

**C.1 'breast'** shall be separated from the back at the shoulder joint and by a cut running backward and downward from the point along the junction of the vertebral and sternal ribs. The ribs shall be removed from the breasts, and the breasts cut along the breast bone to make two approximately equal halves; or the wish bone portion removed before cutting the remainder along the breast bone to make three parts. Neck skin shall not be included with the breast, except, for 'turkey breasts' which can include neck skin up to the whisker.

**C.2 'breasts with ribs'** shall be separated from the back at the junction of the vertebral ribs and back. Breast with ribs shall be cut along the breast bone to make two approximately equal halves; or the wish bone portion removed before cutting the remainder along the breast bone to make three parts. Neck skin shall not be included.

**C.3 'wish bones'** (pulley bones), with covering muscle and skin tissue shall be severed from the breast approximately half way between the end of the wish bone (hypocondrium) and from the point of the breast bone to a point where the wish bone joins the shoulder. Neck skin shall not be included with the wish bone.

**C.4 'thighs'** shall be disjuncted at a hip joint and they include the pelvic meat but shall not include the pelvic bones and back skin.

**C.5 'legs'** shall be with thigh when jointed or without thigh when disjointed. Back skin shall not be included.

Legs shall be separated from the thigh by a cut through the knee joint and from the hock joint.

**C.6 'wings'** shall include the entire wing with all muscle and skin tissue intact, except that the wings tip can be removed.

**C.7 'backs'** that are officially identified (see 2.26) shall meet the applicable provisions of standards of quality for Grades A, B or C.

**C.8 'halves'** are prepared by making a full-length and breast split of an eviscerated poultry carcass so as to produce approximately equal right and left sides.

**C.9 'quarters'** consist of the entire eviscerated poultry carcass, which has been cut into 4 equal parts, excluding the neck.

**C.10 'breast quarter'** consists of a half breast with the wing and a portion of the back attached.

**C.11 'breast quarter without wing'** consists of a front quarter of a poultry carcass, from which the wing has been removed.

**C.12 'leg quarter'** consists of a poultry thigh and legs, with a portion of the back attached.

**C.13 'thigh with back portion'** consists of a poultry thigh with back portion attached.

**C.14 'leg with pelvic bone'** consists of poultry with adhering meat and skin and pelvic bone.

**C.15 'wing drumette'** consists of a humerus (first portion) of a poultry wing with adhering skin and meat attached.