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Working Party on Standardization of
Perishable Produce and Quality Development

Specialized Section on Standardization of Meat
10th session, 25-27 April 2001, Geneva

Item 5 (c) of the provisional agenda

**Draft UN/ECE Standard for Poultry Meat
Chicken product description pages**

Transmitted by the United States of America

Note by the Secretariat : This document contains the outcome of the work at the meeting of rapporteurs on the draft chicken product description pages. Due to technical problems this document is being reproduced without any photographs. However, a document containing the colour photographs of the products will be available at the meeting of the Specialized Section.

CHICKEN – WHOLE BIRD

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Feed	Slaug. Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	1	0	1										

A “whole bird” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the oil gland and tail may or may not be present. The gizzard, heart, liver, and neck with or without skin (giblet pack) are included as separate parts.

- 70101-11 Bone-in, Skin-on, White or Yellow
- 70101-12 Bone-in, Skinless
- 70101-21 Boneless, Skin-On, White or Yellow
- 70101-22 Boneless, Skinless

CHICKEN – WHOLE BIRD WITHOUT GIBLETS (W.O.G.)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Feed	Slaug. Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	1	0	2										

A “whole bird without giblets” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the oil gland and tail may or may not be present.

- 70102-11 Bone-in, Skin-on, White or Yellow
- 70102-12 Bone-in, Skinless
- 70102-21 Boneless, Skin-On, White or Yellow
- 70102-22 Boneless, Skinless

CHICKEN – WHOLE BIRD WITHOUT GIBLETS (W.O.G.) WITH HALF NECK

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Feed	Slaug. Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	1	0	3										

A “whole bird without giblets with half neck” consists of an intact carcass with one-half of the neck attached with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head, one-half of the neck, and the feet are removed, and the oil gland and tail may or may not be present.

- 70103-11 Bone-in, Skin-on, White or Yellow

CHICKEN – WHOLE BIRD WITHOUT GIBLETS (W.O.G.) WITH WHOLE NECK

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Post Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	1	0	4	1									

A “whole bird without giblets with whole neck” consists of an intact carcass with the neck attached with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the oil gland and tail may or may not be present.

70104-11 Bone-in, Skin-on, White or Yellow

CHICKEN – WHOLE BIRD WITHOUT GIBLETS (W.O.G.) WITH HEAD

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Post Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	1	0	5	1									

A “whole bird without giblets with head” consists of an intact carcass with the head attached with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The feet are removed and the oil gland and tail may or may not be present.

70105-11 Bone-in, Skin-on, White or Yellow

CHICKEN – WHOLE BIRD WITHOUT GIBLETS (W.O.G.) WITH HEAD AND FEET

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Post Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	1	0	6	1									

A “whole bird without giblets with head and feet” consists of an intact carcass with the head and feet attached. All parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat are also attached. The oil gland and tail may or may not be present.

70106-11 Bone-in, Skin-on, White or Yellow

CHICKEN – TWO-PIECE CUT-UP (SPLIT BIRD)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	Options
7	0	2	0	1	1													

A “2-piece cut-up chicken” is produced by splitting a whole bird without giblets (70102) end to end through the back and breast to produce approximately equal left and right carcass halves. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70201-11 Bone-in, Skin-on, White or Yellow

CHICKEN – FOUR-PIECE CUT-UP (QUARTERED BIRD)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	Options
7	0	2	0	2	1													

A “4-piece cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 2 breast quarters with wings attached and 2 leg quarters. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70202-11 Bone-in, Skin-on, White or Yellow

CHICKEN – SIX-PIECE CUT-UP

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	Options
7	0	2	0	3	1													

A “6-piece cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion. The wings are removed. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70203-11 Bone-in, Skin-on, White or Yellow

CHICKEN – EIGHT-PIECE CUT-UP, TRADITIONAL

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Refrig.	Prod/	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	0	2	0	4	1														

A “8-piece traditional cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70204-11 Bone-in, Skin-on, White or Yellow

CHICKEN –EIGHT-PIECE CUT-UP, NON-TRADITIONAL

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Refrig.	Prod/	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	0	2	0	5	1														

A “8-piece non-traditional cut-up chicken” is produced by cutting a whole bird without giblets (70102) into eight pieces specified by the buyer or seller. The old gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70205-11 Bone-in, Skin-on, White or Yellow

CHICKEN – NINE-PIECE CUT-UP, TRADITIONAL

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Refrig.	Prod/	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	0	2	0	6	1														

A “9-piece traditional cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 1 breast portion containing the clavicle, 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70206-11 Bone-in, Skin-on, White or Yellow

CHICKEN – NINE-PIECE CUT-UP, COUNTRY-CUT

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Prod/Feed Slaug.	Post Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	2	0	7	1										

A “9-piece country-cut cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 1 lower breast portion, 2 upper split breasts portions (with back and rib portions), 2 drumsticks, 2 thighs with back portion, and 2 wings. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70207-11 Bone-in, Skin-on, White or Yellow

CHICKEN – TEN-PIECE CUT-UP

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Prod/Feed Slaug.	Post Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	2	0	8	1										

A “10-piece cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 4 equal breast portions with back and ribs, 2 thighs with back portion, 2 drumsticks, and 2 wings. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70208-11 Bone-in, Skin-on, White or Yellow

CHICKEN – FRONT HALF

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Prod/Feed Slaug.	Post Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	3	0	1	1										

A “front half” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The front half consists of a full breast with the adjacent back portion and both wings attached.

70301-11 Bone-in, Skin-on, White or Yellow

CHICKEN – FRONT HALF WITHOUT WINGS

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	3	0	2	1									

A “front half without wings” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and removing the wings. The front half without wings consists of a full breast with the adjacent back portion.

70302-11 Bone-in, Skin-on, White or Yellow

CHICKEN – BACK HALF (SADDLE)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	4	0	1	1									

A “back half” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half consists of both legs with the adjoining portion of the back, adjacent abdominal fat, and tail. The oil gland may or may not be removed.

70401-11 Bone-in, Skin-on, White or Yellow

CHICKEN – BACK HALF WITHOUT TAIL (SADDLE)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	4	0	2	1									

A “back half without tail” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half without tail consists of both legs with the adjoining portion of the back and adjacent abdominal fat.

70402-11 Bone-in, Skin-on, White or Yellow

CHICKEN – BREAST QUARTER

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post/Feed	Slaug./Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	5	0	1	1									

A “breast quarter” is produced by cutting a front half (70301) along the sternum and back into two approximately equal portions. The breast quarter consists of half of a breast with the attached wing and a portion of the back.

70501-11 Bone-in, Skin-on, White or Yellow

CHICKEN – BREAST QUARTER WITHOUT WING (SPLIT BREAST WITH BACK PORTION)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post/Feed	Slaug./Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	5	0	2	1									

A “breast quarter without wing” is produced by cutting a front half without wings (70302) along the sternum and back into two approximately equal portions. The breast quarter without wing consists of half of a breast with a portion of the back attached.

70502-11 Bone-in, Skin-on, White or Yellow

CHICKEN – WHOLE BREAST WITH RIBS AND TENDERLOINS

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post/Feed	Slaug./Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	6	0	1										

A “whole breast with ribs and tenderloins” is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and tenderloins consists of the entire breast with rib meat and tenderloins.

70601-11 Bone-in, Skin-on, White or Yellow

70601-12 Bone-in, Skinless

70601-21 Boneless, Skin-on, White or Yellow

70601-22 Boneless, Skinless

CHICKEN – BONE-IN WHOLE BREAST WITH RIBS AND WINGS

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	6	0	2	1									

A “bone-in whole breast with ribs and wings” is produced from a front half (70301) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and wings consists of the entire breast with ribs, tenderloins, and wings.

70602-11 Bone-in, Skin-on, White or Yellow

CHICKEN – BONELESS WHOLE BREAST WITH RIB MEAT, WITHOUT TENDERLOINS

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	6	0	3	2									

A “boneless whole breast with rib meat, without tenderloins” is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, tenderloins, neck skin, and bones are removed. The boneless whole breast with rib meat, without tenderloins consists of an entire boneless breast with rib meat.

70603-21 Boneless, Skin-on, White or Yellow

70603-22 Boneless, Skinless

CHICKEN – BONELESS WHOLE BREAST WITH TENDERLOINS

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	6	0	4	2									

A “boneless whole breast with tenderloins” is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, neck skin, and bones are removed. The boneless whole breast with tenderloins consists of an entire boneless breast with tenderloins.

70604-21 Boneless, Skin-on, White or Yellow

70604-22 Boneless, Skinless

CHICKEN – BONELESS WHOLE BREAST WITHOUT TENDERLOINS

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	0	6	0	5	2														

A “boneless whole breast without tenderloins” is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, tenderloins, neck skin, and bones are removed. The boneless whole breast without tenderloins consists of an entire boneless breast without the tenderloins.

70605-21 Boneless, Skin-on, White or Yellow

70605-22 Boneless, Skinless

CHICKEN – BONE-IN SPLIT BREAST WITH RIBS

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	0	7	0	1	1														

A “bone-in split breast with ribs” is produced by cutting a bone-in whole breast with ribs and tenderloins (70601) into two approximately equal portions along the center of the sternum. A bone-in split breast with ribs consists of one-half of a whole breast with the attached rib meat, tenderloin, and bones.

70701-11 Bone-in, Skin-on, White or Yellow

70701-12 Bone-in, Skinless

CHICKEN – BONE-IN SPLIT BREAST WITH RIBS AND WING

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	0	7	0	2	1														

A "bone-in split breast with ribs and wing" is produced by cutting a bone-in whole breast with ribs and wings (70602) into two approximately equal portions along the center of the sternum. A split breast with ribs and wing consists of one-half of a whole breast with the attached rib meat, wing, tenderloin, and bones.

70702-11 Bone-in, Skin-on, White or Yellow

CHICKEN – BONELESS SPLIT BREAST WITHOUT RIB MEAT

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	0	7	0	3	2														

A "boneless split breast without rib meat" is produced by cutting a bone-in whole breast with ribs and tenderloins (70601) into two approximately equal portions along the center of the sternum. The rib meat and bones are removed. A boneless split breast without rib meat consists of one-half of a whole breast. The tenderloin may or may not be present.

70704-21 Boneless, Skin-on, White or Yellow

70704-22 Boneless, Skinless

CHICKEN – PARTIALLY BONELESS SPLIT BREAST WITH RIB MEAT AND FIRST WING SEGMENT (AIRLINE BREAST OR FRENCH CUT)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	0	7	0	4	3														

A "partially boneless split breast with rib meat and first segment wing" is produced cutting a bone-in whole breast with ribs and wings (70602) into two approximately equal portions along the center of the sternum, and removing the second and third wing segments and the breast bones. A partially boneless split breast with rib meat and first segment wing consists of one-half of a whole breast with rib meat and the first segment of the wing (with humerus bone). The tenderloin may or may not be present.

70705-31 Partially Boneless, Skin-on, White or Yellow

CHICKEN – TENDERLOIN

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	0	8	0	1	2	2													

A "tenderloin" is produced by separating the inner pectoral muscle from the breast and the sternum. The tenderloin consists of a single intact muscle with the embedded tendon.

70801-22 Boneless, Skinless

CHICKEN – TENDERLOIN WITH TENDON CLIPPED (CLIPPED TENDERLOIN)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	8	0	2	2	2								

A “tenderloin with tendon clipped” is produced by separating the inner pectoral muscle from the breast and the sternum. The protruding portion of the tendon is removed. The tenderloin with tendon clipped consists of a single intact muscle.

70802-22 Boneless, Skinless

CHICKEN – LEG QUARTER

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	9	0	1	1									

A “leg quarter” is produced by cutting a back half (70401) along the center of the backbone into two approximately equal parts. The leg quarter consists of an intact part that includes the drumstick, thigh with adjoining portion of the back, abdominal fat, and tail.

70901-11 Bone-in, Skin-on, White or Yellow

CHICKEN – LEG QUARTER WITHOUT TAIL

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	9	0	2	1									

A “leg quarter without tail” is produced by cutting a back half without tail (70402) along the center of the backbone into two approximately equal parts. The leg quarter without tail consists of an intact part that includes the drumstick, thigh with adjoining portion of the back, and abdominal fat.

70902-11 Bone-in, Skin-on, White or Yellow

CHICKEN – LEG QUARTERS WITHOUT TAIL OR ABDOMINAL FAT

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	9	0	3	1									

A “leg quarter without tail or abdominal fat” is produced by cutting a back half without tail (70402) along the center of the backbone into two approximately equal parts and removing the abdominal fat. The leg quarter without tail or abdominal fat consists of an intact part that includes the drumstick and thigh with adjoining portion of the back.

70903-11 Bone-in, Skin-on, White or Yellow

CHICKEN – LONG-CUT DRUMSTICK AND THIGH PORTION WITH BACK (LONG-CUT DRUM AND THIGH PORTION)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	0	9	0	4	1			9						

A “long-cut drumstick and thigh portion with back” is produced by cutting a leg quarter without tail (70902) through the thigh nearly parallel with the plane of the backbone just above the condyle. The long-cut drumstick and thigh portion with back consists of two parts: a drumstick with a portion of the thigh attached and the remaining thigh with the back portion and abdominal fat attached.

70904-11 Bone-in, Skin-on, White or Yellow

CHICKEN – WHOLE LEG (SHORT-CUT LEG)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	1	0	0	1										

A “whole leg” is produced by separating a leg from a back half (70401) between the junction of the femur and pelvic bone. The abdominal fat and back are removed. Skin may or may not be trimmed. The whole leg consists of the thigh and drumstick.

71001-11 Bone-in, Skin-on, White or Yellow

71001-12 Bone-in, Skinless

71001-21 Boneless, Skin-on, White or Yellow

71001-22 Boneless, Skinless

CHICKEN – WHOLE LEG WITH ABDOMINAL FAT (HALF SADDLE WITHOUT BACK)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	1	0	0	2	1									

A “whole leg with abdominal fat” is produced by separating a leg from a back half (70401) between the junction of the femur and pelvic bone and removing the back. The whole leg with abdominal fat consists of the drumstick and thigh with associated skin and abdominal fat.

71002-11 Bone-in, Skin-on, White or Yellow

CHICKEN – WHOLE LEG, LONG-CUT (LONG-CUT LEG)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	1	0	0	3	1									

A “whole long-cut leg” is produced by separating a leg from a back half (70401) between the junction of the femur and pelvic bone. The back and a portion of the foot just below the spur are removed. The long-cut leg consists of thigh, drumstick, and a portion of the shank.

71003-11 Bone-in, Skin-on, White or Yellow

71003-12 Bone-in, Skinless

CHICKEN – WHOLE LEG, WITH THIGH/DRUMSTICK INCISION (SHORT-CUT SUJIIRE)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	1	0	0	4	1									

A “whole leg with thigh/drumstick incision” is produced by separating a leg from a back half (70401) between the junction of the femur and pelvic bone and removing the back. The skin is trimmed. An incision is made through the muscle along the thigh and drumstick bones. The whole leg with thigh/drumstick incision consists of the thigh and drumstick.

71004-11 Bone-in, Skin-on, White or Yellow

71004-12 Bone-in, Skinless

CHICKEN – WHOLE LEG, LONG-CUT WITH THIGH/DRUMSTICK INCISION (LONG-CUT SUJIIRE)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options
7	1	0	0	5	1									

A “whole long-cut leg with thigh/drumstick incision” is produced by separating a leg from a back half (70401) between the junction of the femur and pelvic bone. The back and a portion of the foot just below the spur are removed and an incision is made through the muscle along the thigh and drumstick bones. The long-cut leg with thigh/drumstick incision consists of thigh, drumstick, and a portion of the shank.

71005-11 Bone-in, Skin-on, White or Yellow

71005-12 Bone-in, Skinless

CHICKEN – THIGH

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Added Ingred.	Size Reduct.	Prod. Options
7	1	1	0	1								

A “thigh” is produced by cutting a whole leg (71001) at the joint between the tibia and the femur. The drumstick and patella are removed. The thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present.

71101-11 Bone-in, Skin-on, White or Yellow

71101-12 Bone-in, Skinless

71101-21 Boneless, Skin-on, White or Yellow

71101-22 Boneless, Skinless

CHICKEN – BONE-IN THIGH WITH BACK PORTION (THIGH QUARTER)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Added Ingred.	Size Reduct.	Prod. Options
7	1	1	0	2	1							

A “thigh with back portion” is produced by cutting a leg quarter (70901) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The thigh with back portion consists of the thigh, attached back portion, and associated fat. The oil gland, tail, and meat adjacent to the ilium (oyster meat) may or may not be present.

71102-11 Bone-in, Skin-on, White or Yellow

71102-12 Bone-in, Skinless

CHICKEN – BONELESS THIGH, TRIMMED

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Added Ingred.	Size Reduct.	Prod. Options
7	1	1	0	3	2							

A “boneless trimmed thigh” is produced by cutting a whole leg (71001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, and nearly all visible fat are removed. The boneless trimmed thigh consists of the thigh meat. The meat adjacent to the ilium (oyster meat) may or may not be present.

71103-21 Boneless, Skin-on, White or Yellow

71103-22 Boneless, Skinless

CHICKEN – BONELESS THIGH, SQUARED

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/ Refrig.	Post Slaug.	Prod/ Slaug.	Piece Weight (g)	Added Ingred.	Size Reduct.	Prod. Options
7	1	1	0	4	2									

A “boneless squared thigh” is produced by cutting a whole leg (71001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, and meat adjacent to the ilium (oyster meat) are removed. The boneless squared thigh consists of the thigh meat cut to a squared appearance.

71104-21 Boneless, Skin-on, White or Yellow

71104-22 Boneless, Skinless

CHICKEN – BONELESS THIGH, TRIMMED AND SQUARED

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/ Refrig.	Post Slaug.	Prod/ Slaug.	Piece Weight (g)	Added Ingred.	Size Reduct.	Prod. Options
7	1	1	0	5	2									

A “boneless trimmed and squared thigh” is produced by cutting a whole leg (71001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, nearly all visible fat, and the meat adjacent to the ilium (oyster meat) are removed. The boneless trimmed and squared thigh consists of the thigh meat cut to a squared appearance.

71105-21 Boneless, Skin-on, White or Yellow

71105-22 Boneless, Skinless

CHICKEN – DRUMSTICK (DRUM)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/ Refrig.	Post Slaug.	Prod/ Slaug.	Piece Weight (g)	Added Ingred.	Size Reduct.	Prod. Options
7	1	2	0	1										

A “drumstick” is produced by cutting a whole leg (71001) through the joint between the tibia and femur. The thigh is removed. The drumstick consists of the drumstick and patella.

71201-11 Bone-in, Skin-on, White or Yellow

71201-12 Bone-in, Skinless

71201-21 Boneless, Skin-on, White or Yellow

71201-22 Boneless, Skinless

CHICKEN – SLANT-CUT DRUMSTICK (DRUM PORTION)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	1	2	0	2	1														

A “slant-cut drumstick” is produced by cutting a whole leg (71001) along the tibia of the drumstick and through the joint between the tibia and femur. The thigh and a portion of the meat on one side of the drumstick are removed. The slant-cut drumstick consists of a portion of the drumstick and the patella .

71202-11 Bone-in, Skin-on, White or Yellow

CHICKEN – WING, WHOLE

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	1	3	0	1	1														

A “whole wing” is produced by cutting the wing from a whole bird without giblets (70102) at the joint between the humerus and the backbone. The wing consists of: the first segment (drummette) containing the humerus that attaches the wing to the body, second segment (flat) containing the ulna and radius, and the third segment (tip) containing the metacarpals and phalanges.

71301-11 Bone-in, Skin-on, White or Yellow

CHICKEN – FIRST AND SECOND SEGMENT WING (V-WING)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	1	3	0	2	1														

A “first and second segment wing” is produced by cutting a whole wing (71301) between the second and third wing segment. The third segment (tip) is removed. The first and second segment wing consists of: the segment containing the humerus that attaches the wing to the body (drummette), and the segment containing the ulna and radius (flat).

71302-11 Bone-in, Skin-on, White or Yellow

CHICKEN – SECOND AND THIRD SEGMENT WING (2-JOINT WING, WING PORTION)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	1	3	0	3	1														

A “second and third segment wing” is produced by cutting a whole wing (71301) between the first and second wing segment. The first segment (drummette) is removed. The second and third segment wing consists of: the segment containing the ulna and radius (flat), and the segment containing the metacarpals and phalanges (tip).

71303-11 Bone-in, Skin- on, White or Yellow

CHICKEN – FIRST SEGMENT WING (WING DRUMMETTE)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	1	3	0	4	1														

A “first segment wing” is produced by cutting a whole wing (71301) between the first and second segments. The second and third segments (flat and tip) are removed. The first segment wing consists of the first segment containing the humerus that attaches the wing to the body.

71304-11 Bone-in, Skin-on, White or Yellow

CHICKEN – SECOND SEGMENT WING (WING FLAT, MID-JOINT)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	1	3	0	5	1														

A “second segment wing” is produced by cutting a whole wing (71301) between the first and second segments and the second and third segments. The first and third segments (drummette and tip) are removed. The second segment wing consists of the second segment containing the ulna and radius.

71305-11 Bone-in, Skin-on, White or Yellow

CHICKEN – THIRD SEGMENT WING (WING TIP, FLIPPER)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	1	3	0	6	1										0	0	0	0	

A “third segment wing” is produced by cutting a whole wing (71301) between the second and third segments. The first and second segments (drummette and flat) are removed. The third segment wing consists of the third segment containing the metacarpals and phalanges.

71306-11 Bone-in, Skin-on, White or Yellow

CHICKEN – FIRST SEGMENT AND SECOND SEGMENT WINGS (DISJOINTED WINGS)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/ Refrig.	Post Slaug.	Prod/ Feed Slaug.	Post Slaug.	Piece Weight (g)	Added Ingred.	Size Reduct.	Prod. Options	
7	1	3	0	7	1							0	0	0	0	

“First segment and second segment wings“ are produced by cutting a whole wing (71301) between the second and third segments. The third segment (tip) is removed. The joint between the first and second segments is then cut to separate the first and second segments (drummette and flat). First segment and second segment wings consists of approximate equal numbers of first and second segments packaged together.

71307-11 Bone-in, Skin-on, White or Yellow

CHICKEN – STRIPPED LOWER BACK

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/ Refrig.	Post Slaug.	Prod/ Feed Slaug.	Post Slaug.	Piece Weight (g)	Added Ingred.	Size Reduct.	Prod. Options	
7	1	4	0	1	1							0	0	0	0	

A “stripped lower back” is produced by cutting along the pelvic bones to separate the legs from the back half (70401). The stripped lower back consists of the lower backbone, ilium, and pelvic bones with most, if not all, of the meat and skin removed. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

71401-11 Bone-in, Skin-on, White or Yellow

CHICKEN – LOWER BACK

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/ Refrig.	Post Slaug.	Prod/ Feed Slaug.	Post Slaug.	Piece Weight (g)	Added Ingred.	Size Reduct.	Prod. Options	
7	1	4	0	2	1							0	0	0	0	

A “lower back” is produced by cutting a back half (70401) through the joint between the femur the pelvic bone to remove each of the legs. The lower back consists of the lower backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

71402-11 Bone-in, Skin-on, White or Yellow

CHICKEN – UPPER BACK

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Prod/Feed Slaug.	Post Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	1	4	0	3	1							0	0	0	0	

An “upper back” is produced by cutting a front half without wings (70302) along each side of the backbone to remove the breast and vertebral ribs. The upper back consists of the upper backbone (approximately 1.6 cm (5/8 inch) in width) with attached meat and skin.

71403-11 Bone-in, Skin-on, White or Yellow

CHICKEN – WHOLE BACK

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Prod/Feed Slaug.	Post Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	1	4	0	4	1							0	0	0	0	

A “whole back” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the junction of the neck. A cut is then made parallel along each side of the backbone through the vertebral ribs down to the base of the ilium, and along the outer edge of the pelvic bones. The whole back consists of the entire backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

71404-11 Bone-in, Skin-on, White or Yellow

CHICKEN – TAIL

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Prod/Feed Slaug.	Post Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	1	5	0	1	1							0	0	0	0	

The “tail” is produced by cutting the carcass through the backbones and the base of the ilium, and removing the carcass. The tail consists of the tailbones with attached meat and skin.

71501-11 Bone-in, Skin-on, White or Yellow

CHICKEN – NECK

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Prod/Feed Slaug.	Post Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	1	6	0	1	1							0	0	0	0	

The “neck” is produced by cutting the neck from the carcass at the shoulder joint and removing the head. The neck consists of the neck bones with attached meat and skin.

71601-11 Bone-in, Skin-on, White or Yellow

71601-12 Bone-in, Skinless

CHICKEN – HEAD

Species	Product	Style	Bone	Skin	Class	Quality	Cert.		Prod/		Post		Piece Weight (g)				Added Ingred.	Size Reduct.	Prod. Options
							Req.	Refrig.	Feed	Slaug.	Slaug.	Slaug.	Slaug.						
7	1	7	0	1	1								0	0	0	0			

The “head” is produced by cutting the carcass at the upper neck and removing the carcass. The head consists of the skull bones and contents with attached beak, meat, and skin.

71701-11 Bone-in, Skin-on, White or Yellow

CHICKEN – PAWS, PROCESSED

Species	Product	Style	Bone	Skin	Class	Quality	Cert.		Prod/		Post		Piece Weight (g)				Added Ingred.	Size Reduct.	Prod. Options
							Req.	Refrig.	Feed	Slaug.	Slaug.	Slaug.	Slaug.						
7	1	8	0	1	1								5						

A “processed paw” is produced by cutting a carcass leg through the metatarsus approximately at the metatarsal spur. The nails, thin yellow epidermal skin covering the paw, and carcass are removed. A processed paw consists of a portion of the metatarsus and four digits (phalanges) with attached meat and skin.

71801-11 Bone-in, Skin-on

CHICKEN – FEET, PROCESSED

Species	Product	Style	Bone	Skin	Class	Quality	Cert.		Prod/		Post		Piece Weight (g)				Added Ingred.	Size Reduct.	Prod. Options	
							Req.	Refrig.	Feed	Slaug.	Slaug.	Slaug.	Slaug.							
7	1	8	0	2	1								5			0	0	0	0	

A “processed foot” is produced by cutting a carcass leg at the joints between the metatarsus and the tibia. The carcass is removed. The nails and thin yellow epidermal skin covering the foot may or may not be removed. A processed foot consists of the metatarsus and four digits (phalanges) with attached meat and skin.

71802-11 Bone-in, Skin-on

CHICKEN – PAWS, UNPROCESSED

Species	Product	Style	Bone	Skin	Class	Quality	Cert.		Prod/		Post		Piece Weight (g)				Added Ingred.	Size Reduct.	Prod. Options
							Req.	Refrig.	Feed	Slaug.	Slaug.	Slaug.	Slaug.						
7	1	8	0	3	1														

n “unprocessed paw” is produced by cutting a carcass leg at the joint between the metatarsus approximately at the metatarsal spur. The carcass is removed. A paw consists of a portion of the metatarsus and four digits (phalanges), with attached meat and skin. The nails and thin yellow epidermal skin covering the foot are not removed.

71803-11 Bone-in, Skin-on

CHICKEN – FEET, UNPROCESSED

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Feed Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	1	8	0	4	1	1			5			0	0	0	0

An “unprocessed foot” is produced by cutting a carcass leg at the joint between the metatarsus and the tibia. The carcass is removed. A foot consists of the metatarsus and four digits (phalanges) with attached meat and skin. The nails and thin yellow epidermal skin covering the foot are not removed.

71804-11 Bone-in, Skin-on

CHICKEN – GIZZARDS, MECHANICALLY CUT

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Feed Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	1	9	0	1	0	0		9				0	0	0	0

The “mechanically-cut gizzard” is removed from a carcass body cavity. Gizzards are mechanically cut and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.

71901-00 Bone/skin (not applicable)

CHICKEN – GIZZARDS, BUTTERFLY-CUT

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Feed Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	1	9	0	2	0	0		9				0	0	0	0

The “butterfly-cut gizzard” is removed from a carcass body cavity. Gizzards are mechanically cut open horizontally and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The butterfly-cut gizzard consists of one slightly irregularly shaped, muscular portion of the digestive canal.

71902-00 Bone/skin (not applicable)

CHICKEN – GIZZARDS, V-STYLE CUT (V-STYLE GIZZARDS)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Feed Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	1	9	0	3	0	0		9				0	0	0	0

The “v-style gizzard” is removed from a carcass body cavity. Gizzards are mechanically cut open vertically and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzard consists of one slightly irregularly shaped, muscular portion of the digestive canal.

71903-00 Bone/skin (not applicable)

CHICKEN – LIVERS

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Prod/Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	2	0	0	1	0	0	9				0	0	0	0	

The “liver” is removed from a carcass body cavity. The bile sac (gall bladder) is removed. The liver consists of a smooth brownish to reddish colored organ with one or more lobes that is irregular in shape and size.

72001-00 Bone/skin (not applicable)

CHICKEN – HEARTS, CAP-OFF

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Prod/Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	2	1	0	1	0	0	9				0	0	0	0	

The “cap-off heart” is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are removed. The cap-off heart consists of a muscular organ that circulates blood.

72101-00 Bone/skin (not applicable)

CHICKEN – HEARTS, CAP-ON

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Prod/Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	2	1	0	2	0	0	9				0	0	0	0	

The “cap-on heart” is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are not removed. The cap-on heart consists of a single muscular piece that circulates blood with associated heart tissue.

72102-00 Bone/skin (not applicable)

CHICKEN – TESTES (FRIES, TESTICLES)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Prod/Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	2	2	0	1	0	0	6	9			0	0	0	0	

“Testes” are removed from a carcass body cavity. Testes consist of membrane-covered, bean-shaped bodies that are the male chicken reproductive organs.

72201-00 Bone/skin (not applicable)

CHICKEN – BREAST SKIN

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Feed Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	2	3	0	1	2		9				0	0	0	0	

“Breast skin” consists of the exterior layer of tissue that encloses the breast area from a carcass, whole breast, or split breast. The neck skin is not present.

72301-21 Boneless, Skin, White or Yellow

CHICKEN – THIGH/LEG SKIN

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Feed Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	2	3	0	2	2		9				0	0	0	0	

“Thigh/leg skin” consists of the exterior layer of tissue that encloses the thigh or leg area of a carcass, back half, or leg.

72302-21 Boneless, Skin, White or Yellow

CHICKEN – BODY SKIN

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Feed Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	2	3	0	3	2		9				0	0	0	0	

“Body skin” consists of the exterior layer of tissue that encloses the entire carcass, excluding the neck area.

72303-21 Boneless, Skin, White or Yellow

CHICKEN – ABDOMINAL FAT (LEAF FAT)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Feed Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	2	4	0	1	2	2	9				0	0	0	0	

Chicken “abdominal fat” consists of a mass of adipose tissue located in the abdominal cavity adjacent to the pelvic bones.

72401-22 Boneless, Skinless

CHICKEN – CARTILAGE, BREAST (KEEL CARTILAGE)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Piece Weight (g)	Added Ingred.	Size Reduct.	Prod. Options	
7	2	5	0	1	2	2		9					0	0	0	0	

“Breast cartilage” is produced by removing the cartilage attached to the breast keel bone. Breast cartilage consists of translucent elastic-like tissue. Small pieces of breast meat may or may not be attached.

76009-22 Boneless, Skinless

CHICKEN – CARTILAGE, LEG

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Piece Weight (g)	Added Ingred.	Size Reduct.	Prod. Options	
7	2	5	0	2	2	2		9					0	0	0	0	

“Leg cartilage” is produced by removing the cartilage attached between the tibia (thigh) and femur (drumstick) bones under the patella (knee cap). Leg cartilage consists of translucent elastic-like tissue. Small pieces of leg meat may or may not be attached.

76010-22 Boneless, Skinless

CHICKEN – TWO-PRODUCT COMBINATIONS (2-PRODUCT COMBO)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Piece Weight (g)	Added Ingred.	Size Reduct.	Prod. Options	
7	4	0	0	1									0	0	0	0	1

A “two-product combination” consists of two chicken parts (e.g., drumsticks and thighs) or products (e.g., gizzards and livers) that are packaged together or packed in the same package or shipping container.

Specify “1” under “Additional product options” and indicate the product trade description code for each product to be delivered. Also, include the product ratio (e.g., 2 drumsticks per 1 thigh, or equal proportions (1:1) of gizzards and livers).

CHICKEN – THREE-PRODUCT COMBINATIONS (3-PRODUCT COMBO)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Refrig.	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	4	0	0	2											0	0	0	0	1

A “three-product combination” consists of three chicken parts (e.g., drumsticks, thighs, and wings) or products (e.g., necks, gizzards, and livers) that are packaged together or packed in the same package or shipping container.

Specify “1” under “Additional product options” and indicate the product trade description code for each product to be delivered. Also, include the product ratio (e.g., 2 drumsticks and 2 wings per 1 thigh, or equal proportions (1:1:1) of necks, gizzards, and livers).

CHICKEN – FOUR-PRODUCT COMBINATIONS (4-PRODUCT COMBO)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Refrig.	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	4	0	0	3											0	0	0	0	

A “four-product combination” consists of four chicken parts (e.g., breast, drumsticks, thighs, and wings) or products (e.g., necks, gizzards, livers, and hearts) that are packaged together or packed in the same package or shipping container.

Specify “1” under “Additional product options” and indicate the product trade description code for each product to be delivered. Also, include the product ratio (e.g., equal proportions (1:1:1:1) of breasts, drumsticks, thighs, and wings).

CHICKEN – MECHANICALLY SEPARATED CHICKEN, OVER 20% FAT (MSC OVER 20%)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/	Refrig.	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	5	0	0	1	2	1									0	0	0	0	

“Mechanically separated chicken, over 20% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated chicken, over 20% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat greater than 20 percent.

75001-21 Boneless, with Skin

CHICKEN – MECHANICALLY SEPARATED CHICKEN, 15-20% FAT (MSC 20% AND DOWN)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Prod/Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	5	0	0	2	2	1	0	9				0	0	0	0

“Mechanically separated chicken, 15-20% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated chicken, 15-20% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat greater than 15 percent and less than 20 percent.

75002-21 Boneless, with Skin

CHICKEN – MECHANICALLY SEPARATED CHICKEN, UNDER 15% FAT (MSC 15% AND DOWN)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Prod/Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	5	0	0	3	2	1	0	9				0	0	0	0

“Mechanically separated chicken, under 15% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated chicken, under 15% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat 15 percent or less.

75003-21 Boneless, with Skin

CHICKEN – MECHANICALLY SEPARATED CHICKEN WITHOUT SKIN, UNDER 15% FAT (MECHANICALLY SEPARATED MEAT (MSM))

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Prod/Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduct.	Prod. Options	
7	5	0	0	4	2	2	0	9				0	0	0	0

“Mechanically separated chicken without skin, under 15% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The skin, kidneys, and sex glands are removed prior to mechanical separation. Mechanically separated chicken without skin, under 15% fat, consists of meat that is paste-like in consistency with the percentage of fat less than 15 percent.

75004-22 Boneless, without Skin

CHICKEN – SEASONED MECHANICALLY SEPARATED CHICKEN, OVER 20% FAT (SEASONED MSC OVER 20%)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Refrig.	Prod/	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	5	1	0	1	2	1	0	9							0	0	0	0	

“Seasoned mechanically separated chicken, over 20% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Seasonings and stabilizers are added for flavor, to preserve color, and deter rancidity. Seasoned mechanically separated chicken, over 20% fat, consists of meat and skin that is paste-like in consistency with a percentage of fat greater than 20 percent.

75101-21 Boneless, with Skin

CHICKEN – SEASONED MECHANICALLY SEPARATED CHICKEN, 15-20% FAT (SEASONED MSC 20% AND DOWN)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Refrig.	Prod/	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	5	1	0	2	2	1	0	9							0	0	0	0	

“Seasoned mechanically separated chicken, 15-20% fat” is produced by mechanically separating meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Seasonings and stabilizers are added for flavor, to preserve color, and deter rancidity. Seasoned mechanically separated chicken, 15-20% fat, consists of meat and skin that is paste-like in consistency with a percentage of fat greater than 15 percent and less than 20 percent.

75102-21 Boneless, with Skin

CHICKEN – SEASONED MECHANICALLY SEPARATED CHICKEN, UNDER 15% FAT (SEASONED MSC 15% AND DOWN)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Refrig.	Prod/	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.	
																Ingred.	Reduct.	Options	
7	5	1	0	3	2	1	0	9							0	0	0	0	

“Seasoned mechanically separated chicken, 15% fat or less” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Seasonings and stabilizers are added for flavor, to preserve color, and deter rancidity. Seasoned mechanically separated chicken, under 15% fat, consists of meat and skin that is paste-like in consistency with a percentage of fat 15 percent or less.

75103-21 Boneless, with Skin

CHICKEN – SEASONED MECHANICALLY SEPARATED CHICKEN WITHOUT SKIN, UNDER 15% FAT (SEASONED MECHANICALLY SEPARATED MEAT)

Species	Product	Style	Bone	Skin	Class	Quality	Cert.	Req.	Prod/Refrig.	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.	
															Ingred.	Reduct.	Options	
7	5	1	0	4	2	2	0	9						0	0	0	0	

“Seasoned mechanically separated chicken without skin, less than 15% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The skin, kidneys, and sex glands are removed prior to mechanical separation. Seasonings and stabilizers are added for flavor, to preserve color, and deter rancidity. Seasoned mechanically separated chicken without skin, less than 15% fat, consists of meat that is paste-like in consistency with a percentage of fat is less than 15 percent.

5104-22 Boneless, without Skin