

Poultry Judging Ready-to-Cook Carcasses



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April, 2006

Ready-to-Cook

- **Exposed Flesh**
- **Disjointed or Broken Bones**
- **Missing Parts**

Ready-to-Cook

- **Exposed Flesh** (3 weight categories, each has different standards)
 - 2-6 lbs. Broilers
 - 6-16 lbs. Heavy broilers
 - Over 16 lbs. Turkeys

Ready-to-Cook: Exposed Flesh

- **Weight of the Carcass**

There are 3 weight classes. Only 2-6 lb. carcasses are judged at Area Contests.

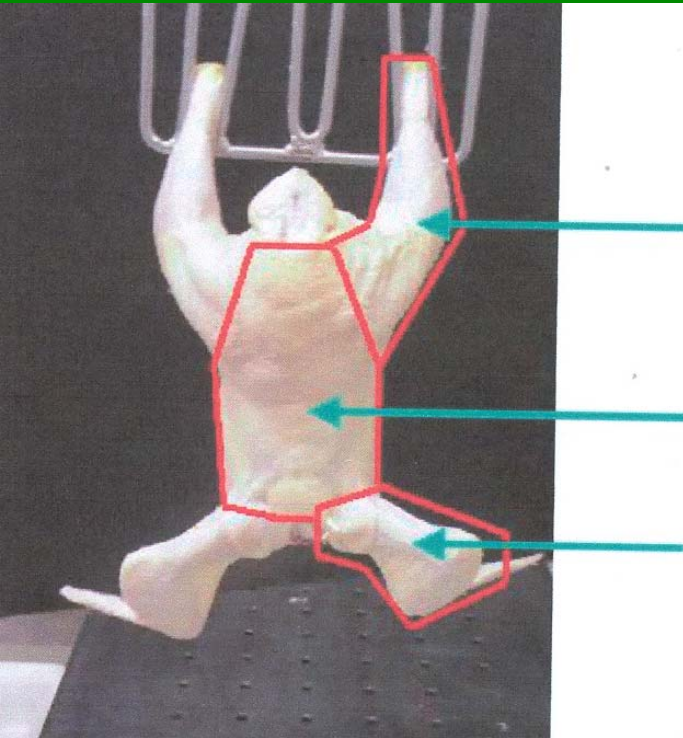
- **Amount of Exposed Flesh**

The more exposed flesh, the lower the grade

- **Part of the Carcass**

Breast and Leg are more valuable cuts of meat. Little exposed flesh is tolerated in those parts in Grade A carcasses

Ready-to-Cook : Exposed Flesh

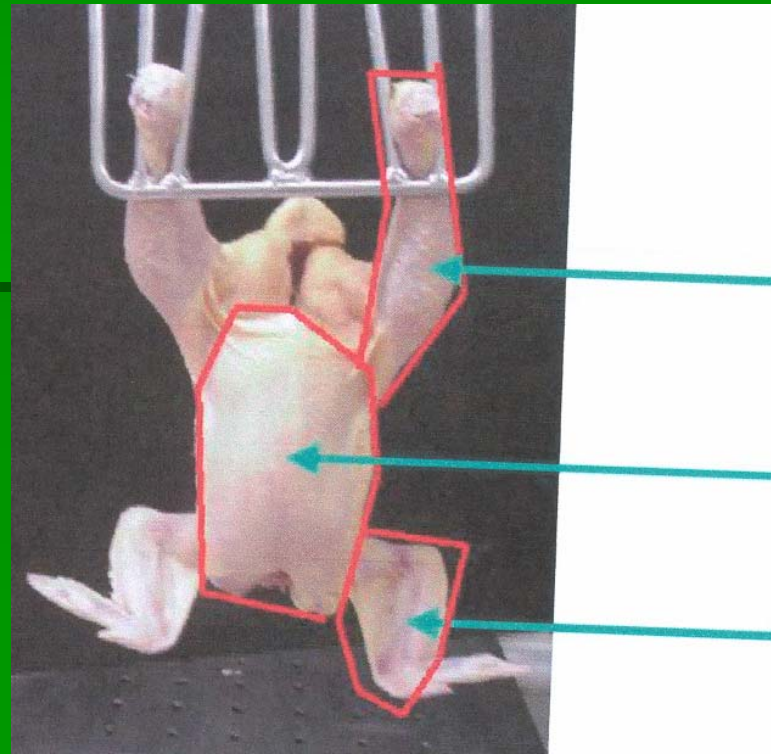


Whole Leg,
includes thigh

Back

Wing

**Breast and Leg
Elsewhere**
(Back & Wing)



Whole Leg,
includes
thigh

Breast

Wing

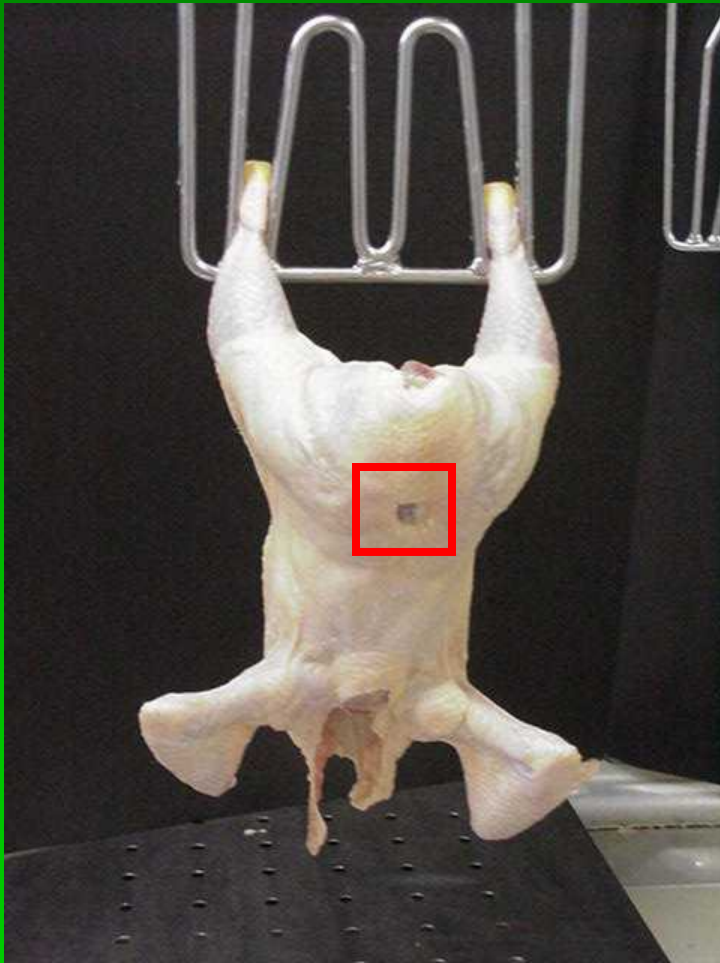
Ready-to-Cook : Exposed Flesh

- For a Grade A carcass, 2-6 lb. weight :

Breast & Legs $\frac{1}{4}$ inch

Elsewhere 1 $\frac{1}{2}$ inches

Ready-to-Cook : Exposed Flesh



Exposed Flesh on Back

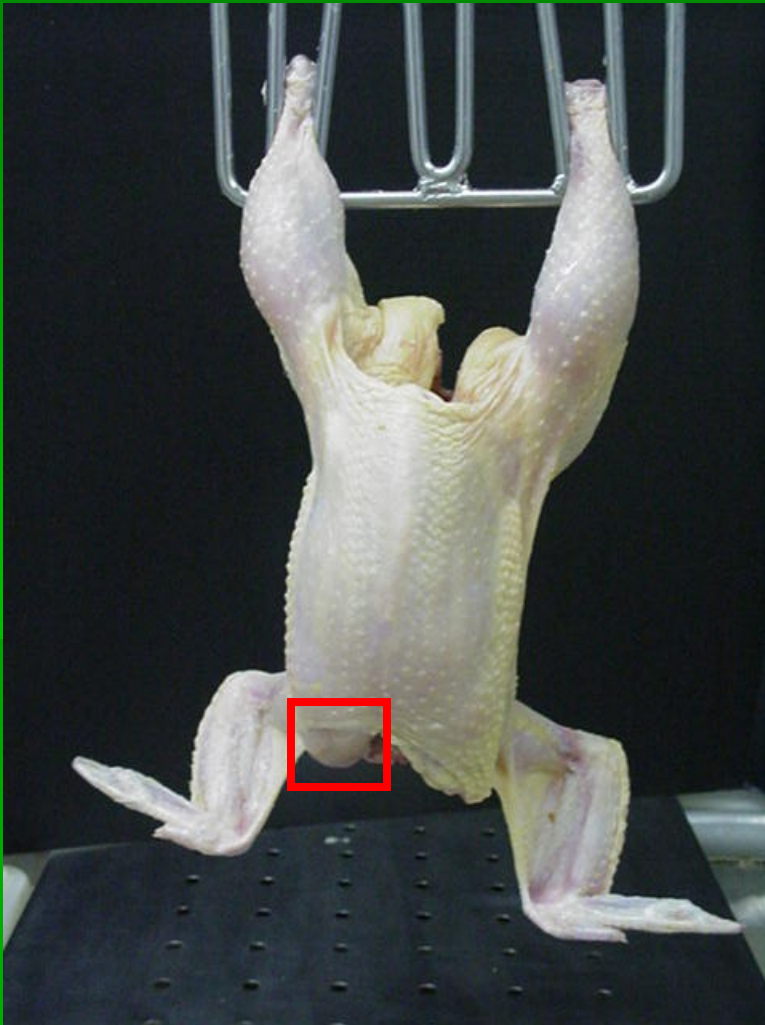
Less than 1 ½ inches

Grade A

Ready-to-Cook : Exposed Flesh

- For a Grade B carcass, 2-6 lb. weight :
No more than 1/3 of part; the flesh
affected no more than thickness of a
nickel (1/8 inch)

Ready-to-Cook : Exposed Flesh

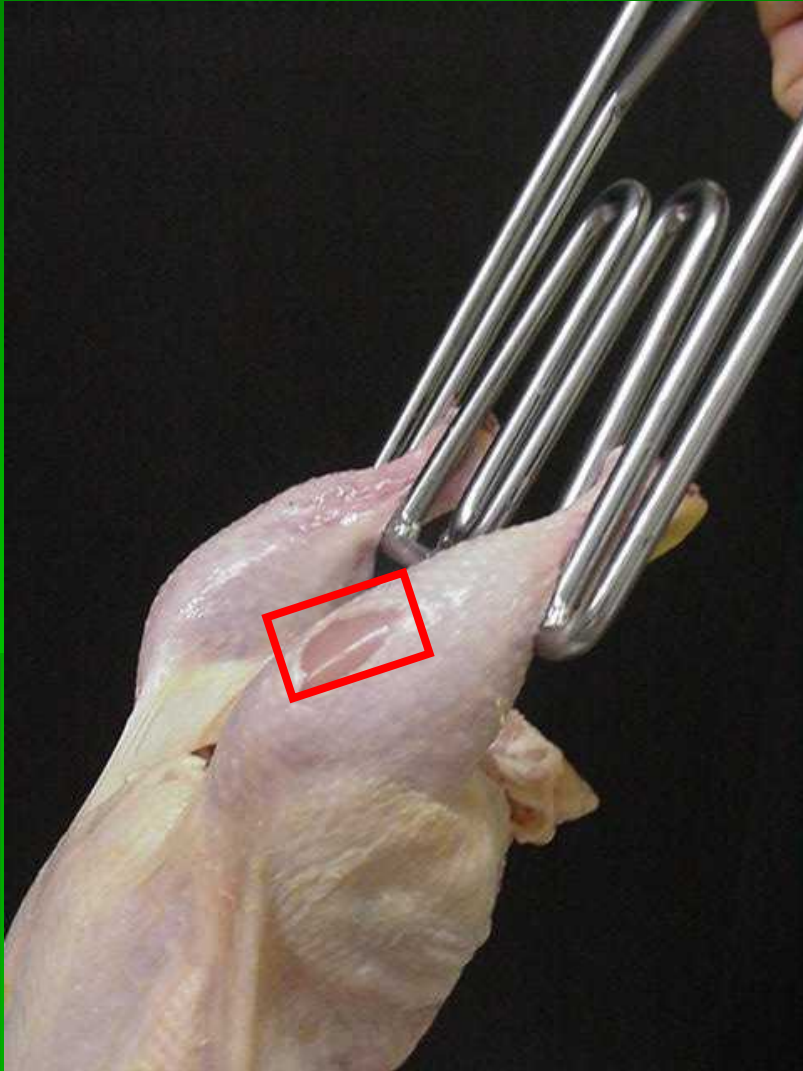


**Exposed Flesh on
Breast**

**Less than one-third of
the part**

Grade B

Ready-to-Cook : Exposed Flesh



Exposed Flesh on Leg

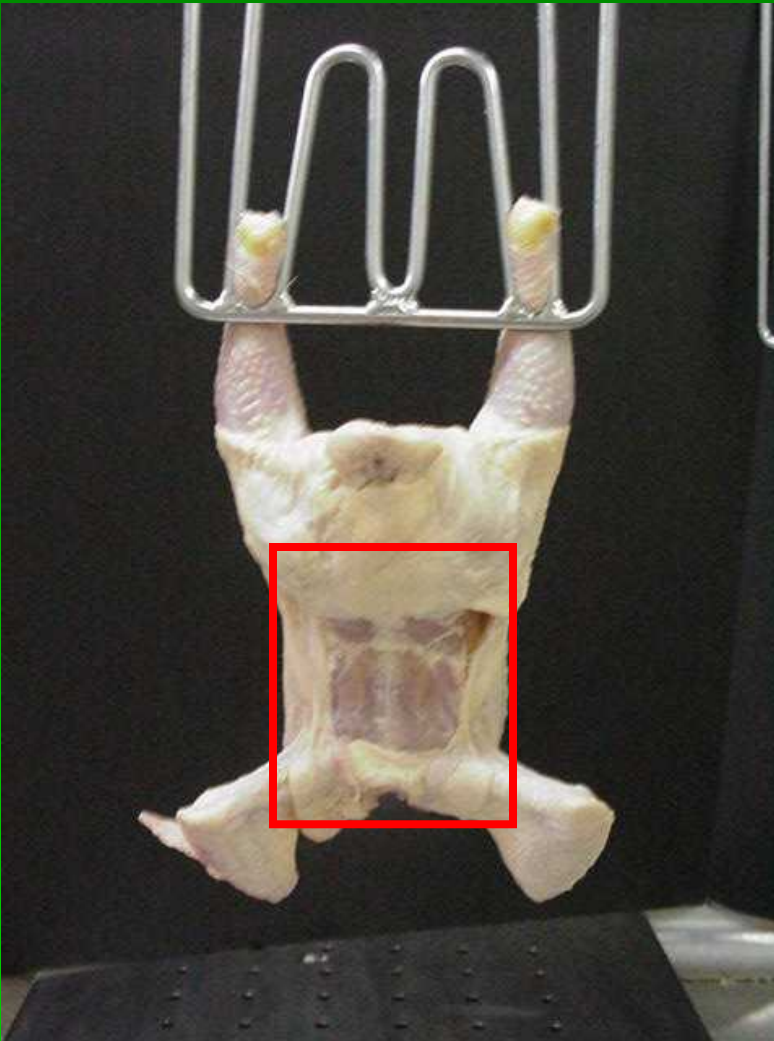
**Less than one-third of
the part**

Grade B

Ready-to-Cook : Exposed Flesh

- For a Grade C carcass, 2-6 lb. weight :
No Limit to exposed flesh

Ready-to-Cook : Exposed Flesh

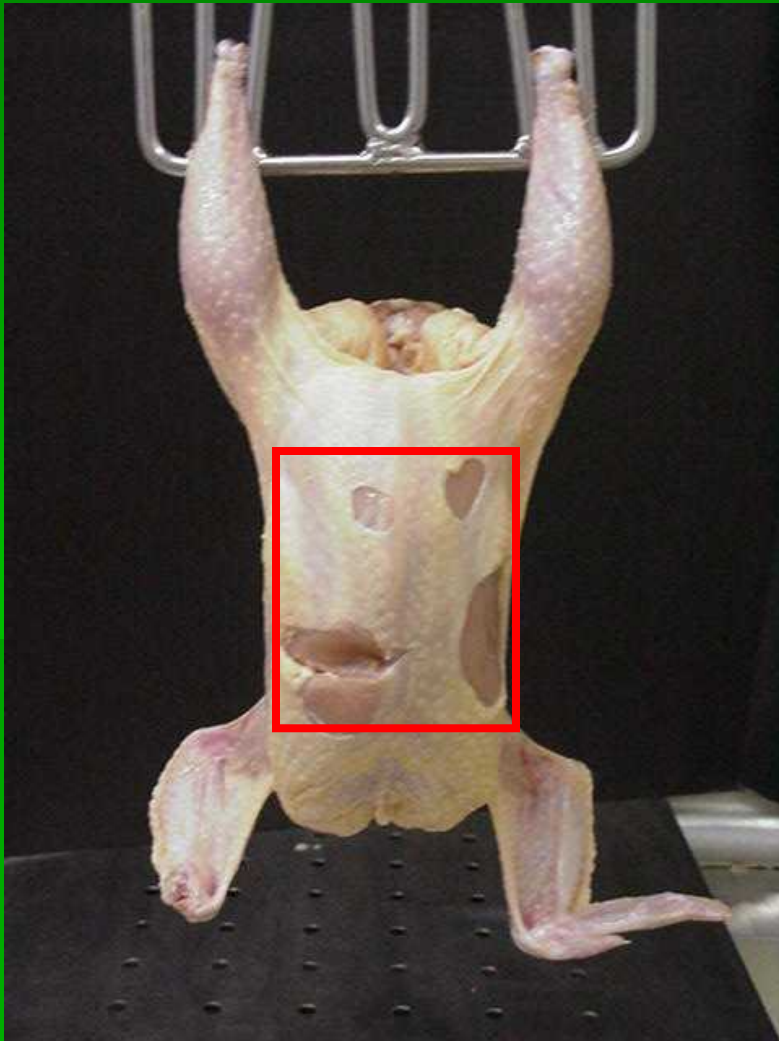


Exposed Flesh on Back

**More than one-third of
the part**

Grade C

Ready-to-Cook : Exposed Flesh



**Exposed Flesh on
Breast**

**Less than one-third of
the part**

Meat yield affected

Flesh cut deeper than
thickness of nickel

Grade C

Ready-to-Cook : Exposed Flesh

Processing Cuts

Cuts made at the neck and vent areas to remove internal organs from chicken

Grade A allows only 1 inch of exposed flesh at the breast, neck, thigh, and vent areas due to processing cuts

More than 1 inch? Carcass is Grade B

Ready-to-Cook : Exposed Flesh

These carcasses have no processing cuts



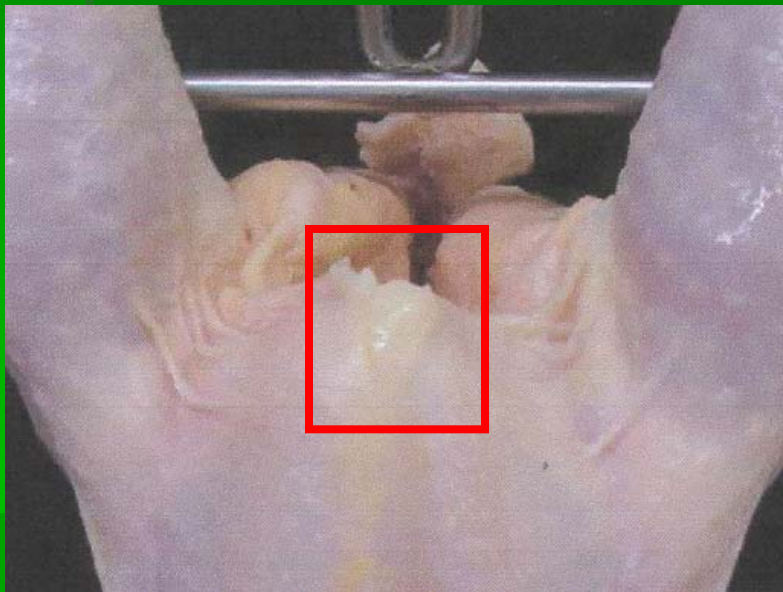
Breast Area at Neck



Breast Area at Vent

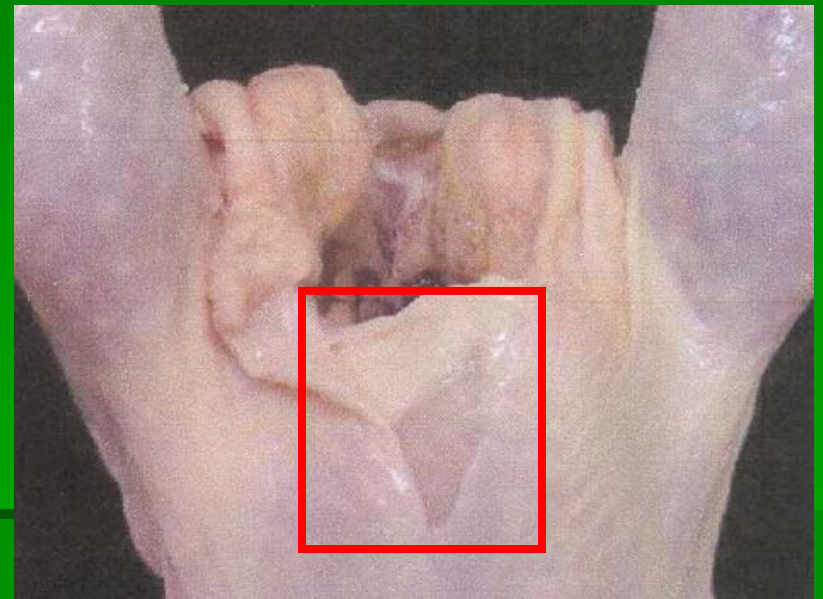
Ready-to-Cook : Exposed Flesh

Processing Cuts near Keel Bone on Breast in Vent Area



Less than 1 inch

Grade A

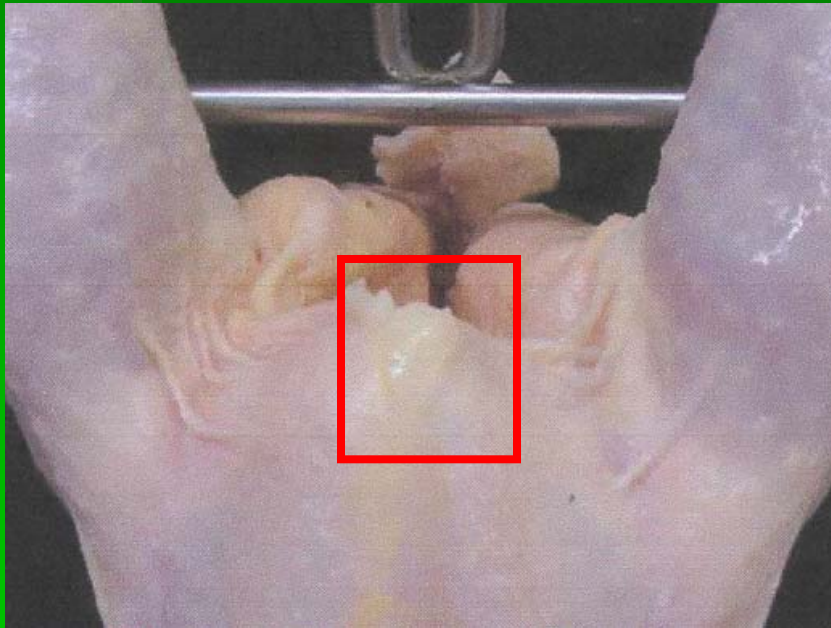


More than 1 inch

Grade B

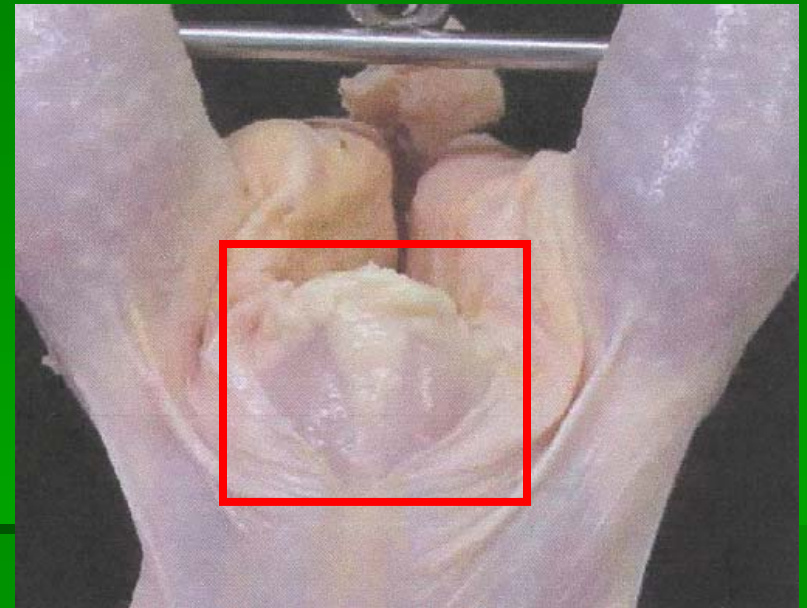
Ready-to-Cook : Exposed Flesh

Processing Cuts near Keel Bone on Breast in Vent Area



Less than 1 inch

Grade A



More than 1 inch

Grade B

Ready-to-Cook : Exposed Flesh

These carcasses have no processing cuts



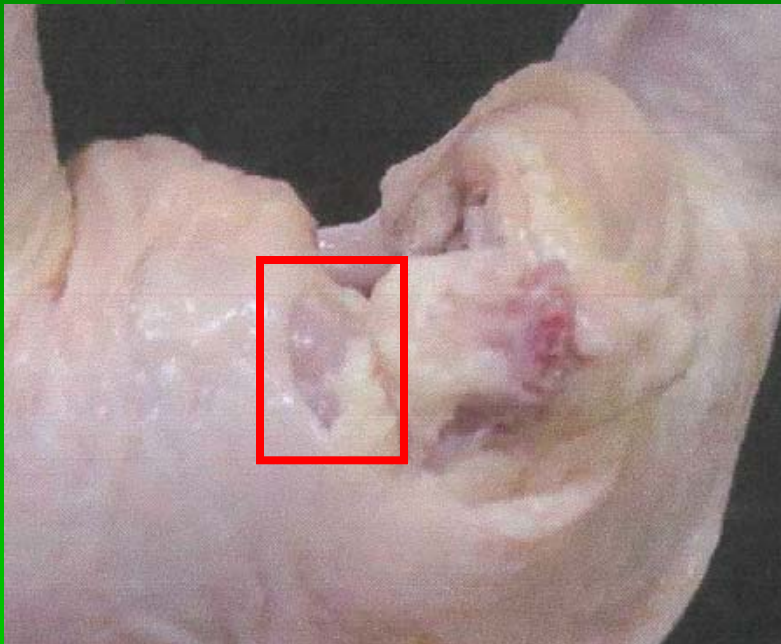
**Back Area at Vent
No Tail**



**Back Area at Vent
With Tail**

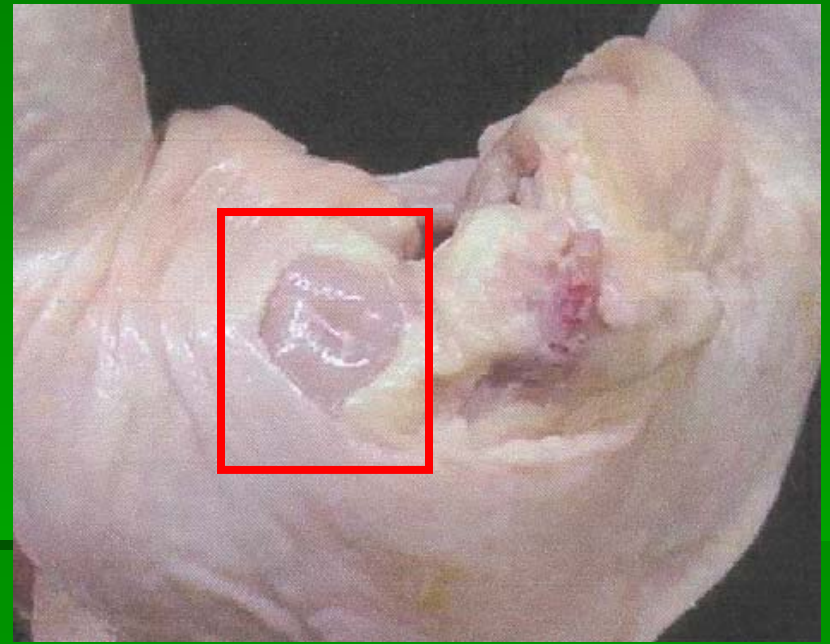
Ready-to-Cook : Exposed Flesh

Processing Cuts on Thigh in Vent Area



Less than 1 inch

Grade A



More than 1 inch

Grade B

Ready-to-Cook : Exposed Flesh - Review

- For a Grade A carcass, 2-6 lb. weight :

Breast & Legs	1/4 inch
Elsewhere	1 1/2 inches
- For a Grade B carcass, 2-6 lb. weight :

No more than 1/3 of part; the flesh affected no more than thickness of a nickel (1/8 inch)
- For a Grade C carcass, 2-6 lb. weight :

No Limit to exposed flesh

Ready-to-Cook

- **Exposed Flesh**
- **Disjointed or Broken Bones**
- **Missing Parts**

Ready-to-Cook

- **Disjointed or Broken Bones**

Ready-to-Cook : Disjointed or Broken Bones

Joints are the connection of two bones

Avian Skeleton:
Lateral View



Hip Joint: Thigh & Back

Knee Joint: Thigh & Drumstick

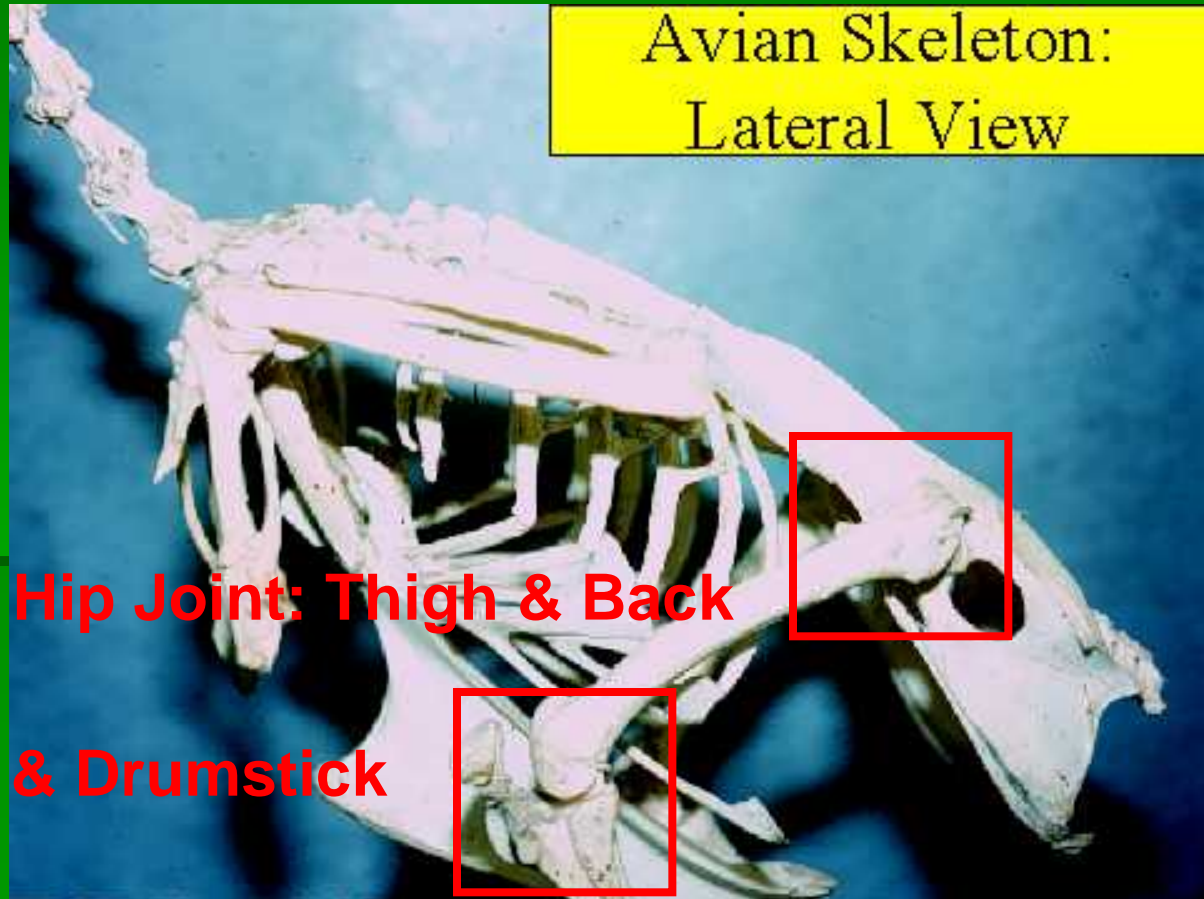
Ready-to-Cook : Disjointed or Broken Bones

Joints are the connection of two bones

Avian Skeleton:
Lateral View

Hip Joint: Thigh & Back

Knee Joint: Thigh & Drumstick



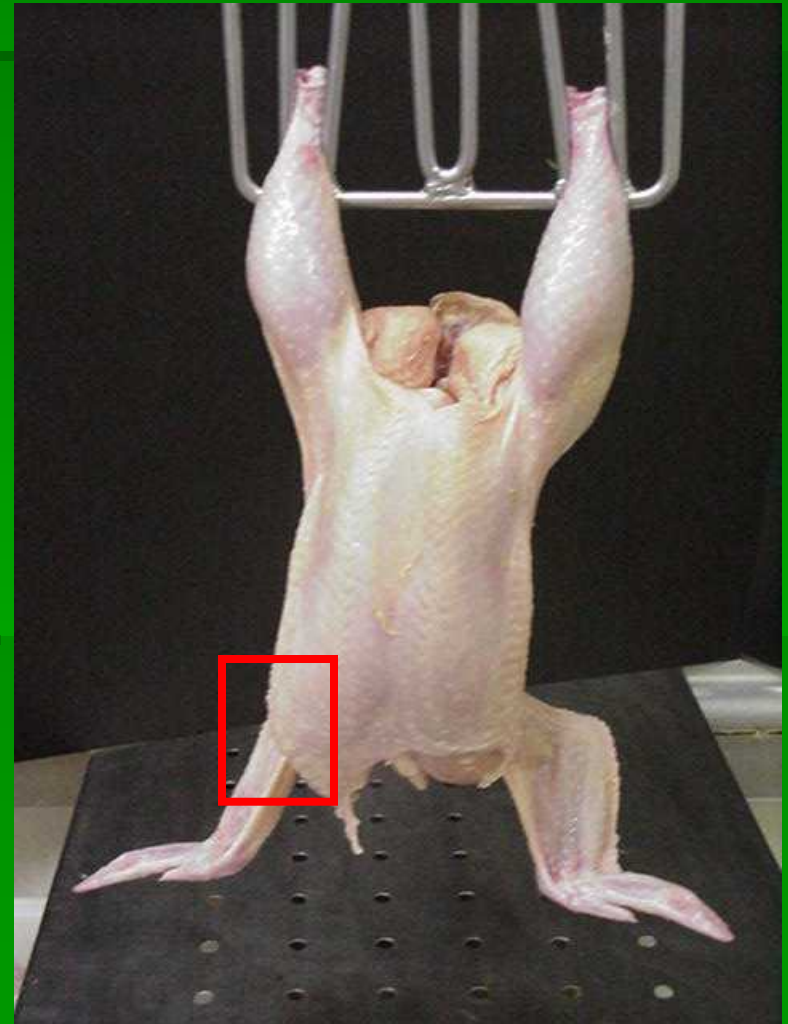
Ready-to-Cook : Disjointed or Broken Bones

A broken bone may be
protruding (sticking through the skin) Or
non-protruding (not sticking through the skin).

Ready-to-Cook : Disjointed or Broken Bones

- Grade A Carcasses:
 - 1 Disjointed Bone
 - 0 Broken Bones

**Disjointed left wing
where it attaches to
the body**



Ready-to-Cook : Disjointed or Broken Bones

■ **Grade B Carcasses:**

2 Disjointed Bones

0 Broken Bones

OR

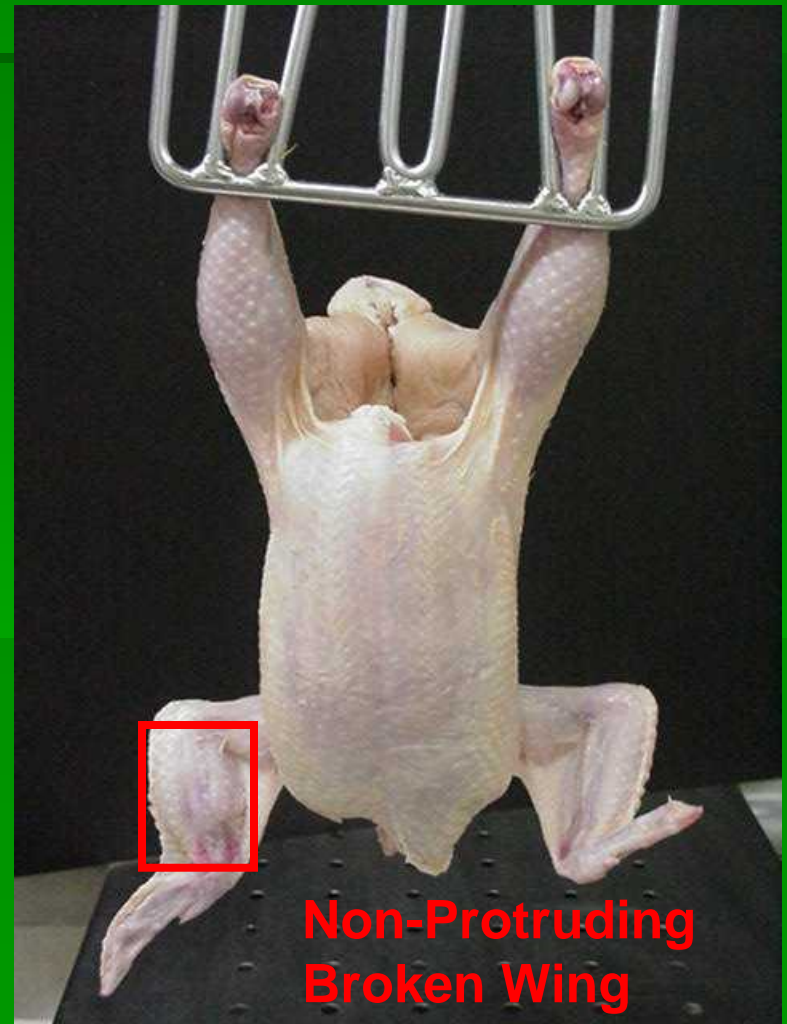
1 Disjointed Bone

1 Non-protruding
Broken Bone

OR

0 Disjointed Bones

1 Non-protruding
Broken Bone



Ready-to-Cook : Disjointed or Broken Bones

- Grade C Carcasses:

No limit

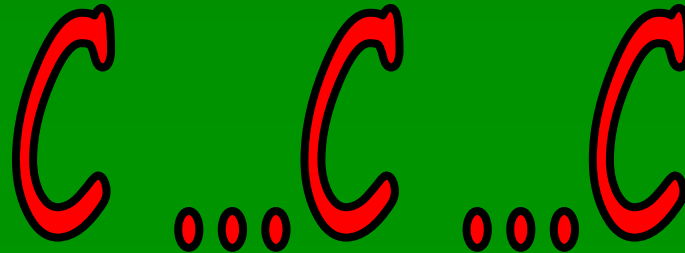
Only grade that allows **protruding broken bones**



If you

a broken bone sticking through the skin,

the carcass is a



Ready-to-Cook : Disjointed & Broken Bones Review

Grade A

0 Broken Bones
1 Disjointed Bone

Grade B

2 Disjointed Bones
0 Broken Bones

OR

1 Disjointed Bone
1 Non-protruding
Broken Bone

OR

0 Disjointed Bones
1 Non-protruding
Broken Bone

Grade C

NO LIMIT Broken Bones
NO LIMIT Disjointed Bones

Ready-to-Cook

- **Exposed Flesh**
- **Disjointed or Broken Bones**
- **Missing Parts**

Ready-to-Cook

- **Missing Parts**

Ready-to-Cook – Missing Parts



Wing Tip

Ready-to-Cook – Missing Parts



**Wing to
Second
Joint**

Ready-to-Cook – Missing Parts

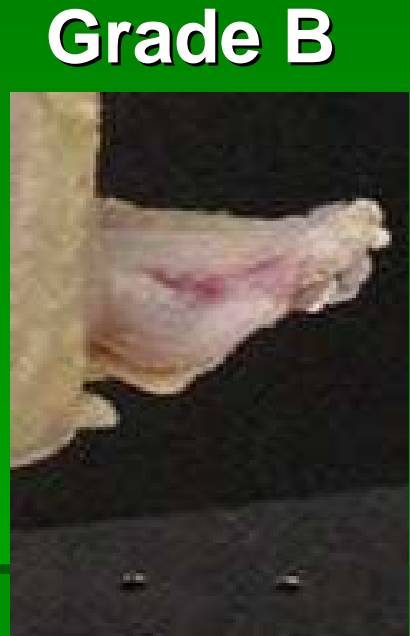


**Whole
Wing**

Ready-to-Cook – Missing Parts



Missing Wing Tip



Missing Wing
to Second Joint

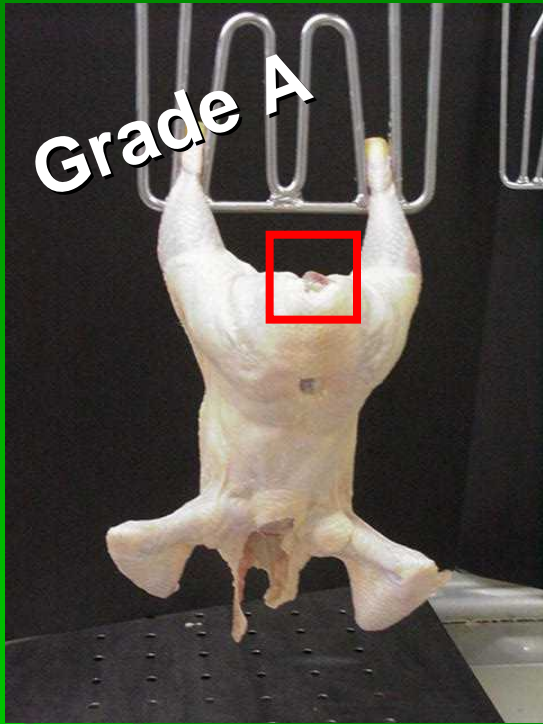


Missing
Whole Wing

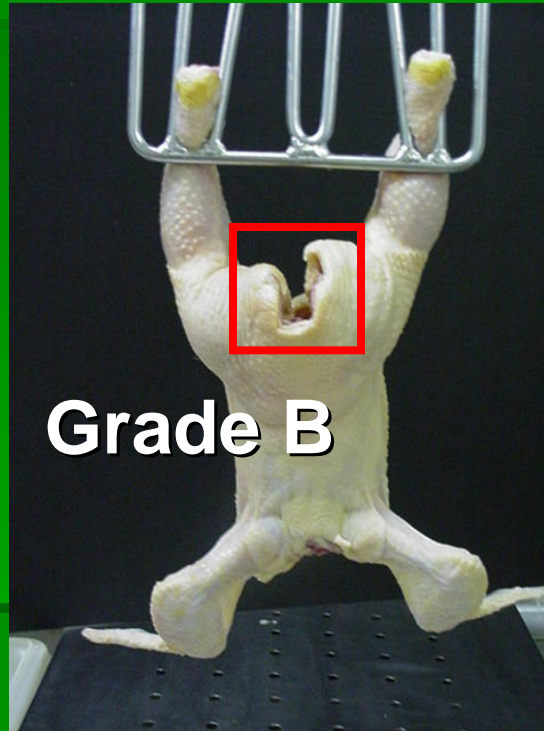
Ready-to-Cook – Missing Parts

- **Grade A** – Tail may be missing at base
- **Grade B** – Tail may be missing no more than halfway to hip joint; no wider than tail base
- **Grade C** – Tail may be missing more than halfway to hip joint; no wider than tail base

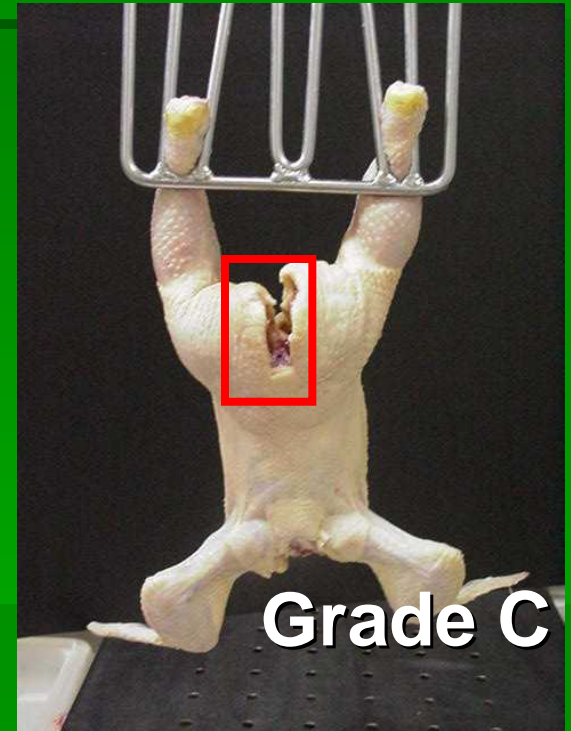
Ready-to-Cook – Missing Parts



Missing Tail
at Base



Missing Tail
less than $\frac{1}{2}$ way
to Hip Joint



Missing Tail
more than $\frac{1}{2}$ way
to Hip Joint

Ready-to-Cook – Missing Parts Review

Grade A

Missing Wing Tips & Tail at Base

Grade B

Missing Wing to Second Joint &


Tail less than $\frac{1}{2}$ way to hip joint; no wider than base

Grade C

Missing Whole Wing(s)

Tail more than $\frac{1}{2}$ way to hip joint not wider than base of tail

Ready-to-Cook – Scorecard

CLASS C – READY-TO-COOK 

Contestant's Number _____

Bird No.	Quality			Score
	A	B	C	
1				
2				
3				
4				
5				
6				
7				
8				

Score _____

- Numbers run vertically
- Find the correct quality grade
- Place check in the row underneath the grade you choose
- Be sure that you do not have two checks in the same row

Ready-to-Cook : Review

Grade A

¼ inch exposed flesh on Breast & Legs

1 ½ inches exposed flesh Elsewhere

Less than 1 inch exposed by processing cuts

0 Broken Bones

1 Disjointed Bone

Missing Wing Tips & Tail at Base

Ready-to-Cook : Review

Grade B

1/3 of the part exposed flesh; not affecting meat yield deeper than thickness of nickel (1/8 inch)

2 Disjointed Bones
0 Broken Bones

OR

1 Disjointed Bone
1 Non-protruding
Broken Bone

OR

0 Disjointed Bones
1 Non-protruding
Broken Bone

Missing Wing to Second Joint &

Tail less than 1/2 way to hip joint; no wider than base

Ready-to-Cook : Review

Grade C

NO LIMIT exposed flesh

NO LIMIT Broken Bones

NO LIMIT Disjointed Bones

Missing Whole Wing(s)

Tail more than $\frac{1}{2}$ way to hip joint not wider than base of tail

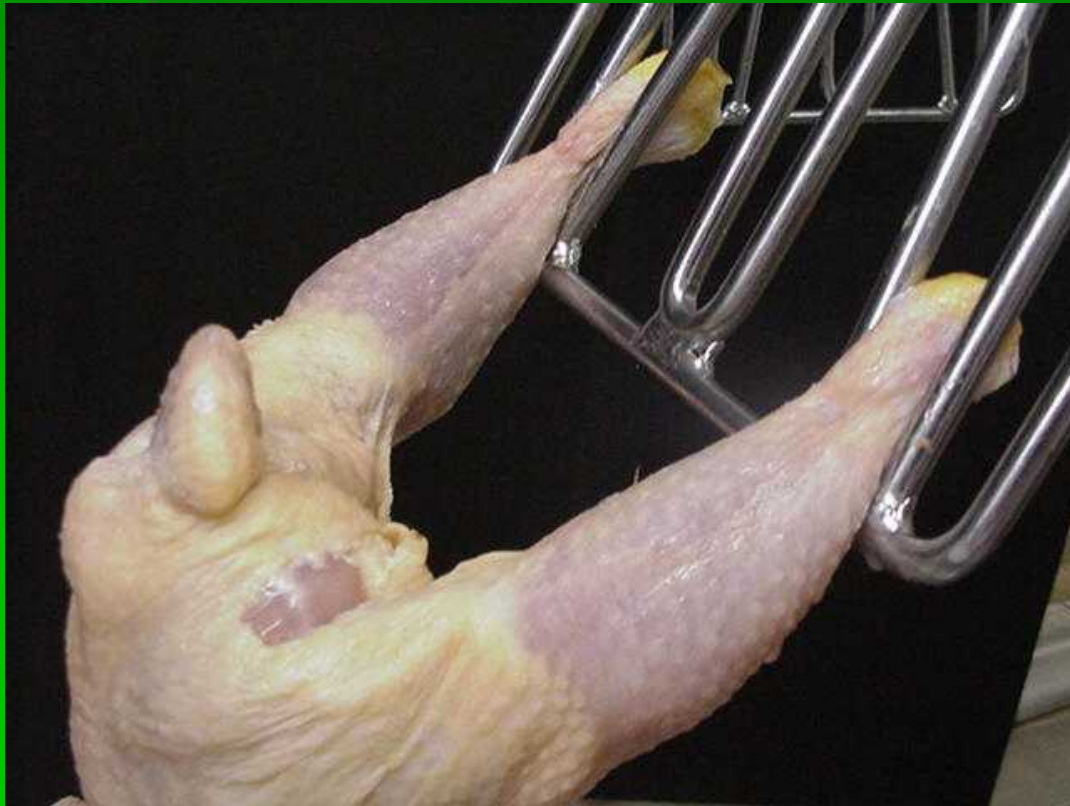
Ready-to-Cook : Practice



Exposed Flesh on Leg
Meat Quality Affected
Cut is deeper than 1/8 inch
(depth of a nickel)

Grade C

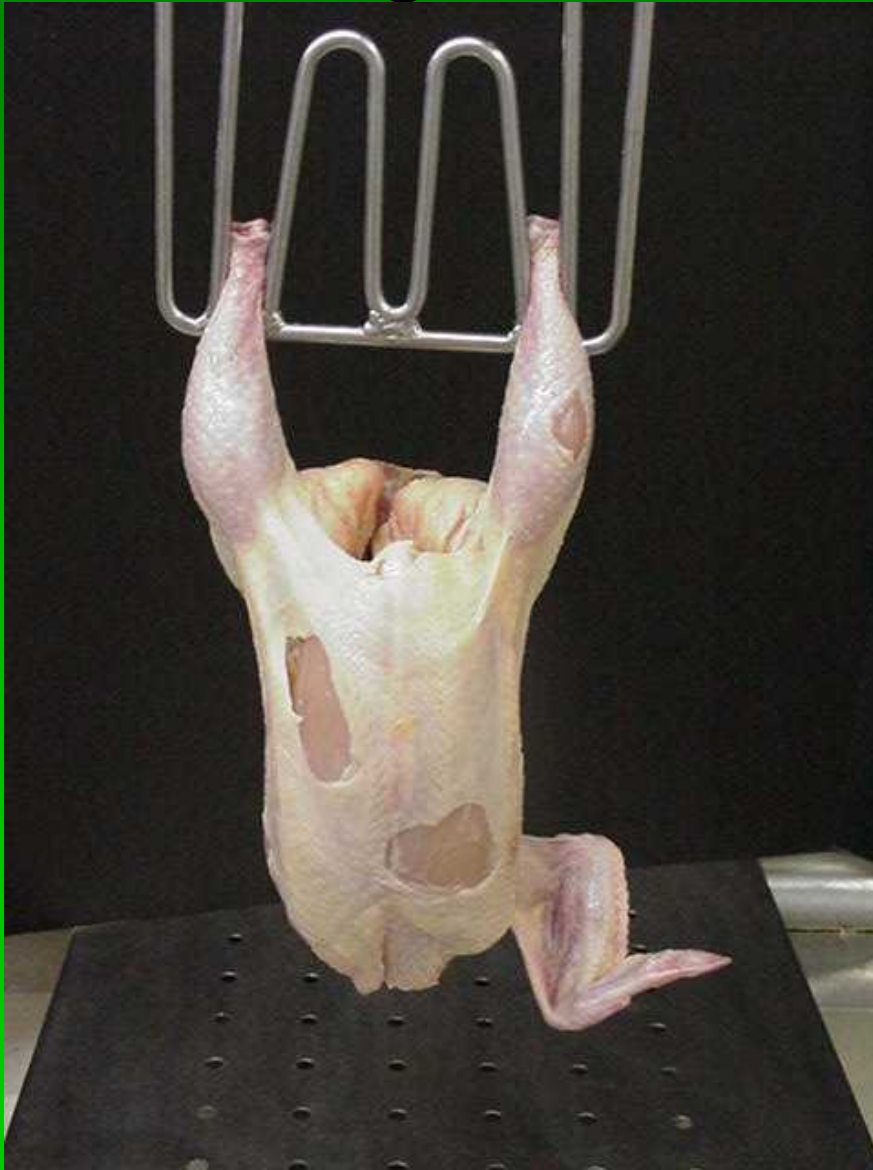
Ready-to-Cook : Practice



Exposed Flesh on Thigh
near Vent processing cut
More than 1 inch

Grade B

Ready-to-Cook : Practice



Exposed Flesh on Leg & Breast
Less than 1/3 of part
Whole Wing Missing

Grade C

Ready-to-Cook : Practice



Disjointed Right Wing
Non-protruding Broken
Bone Left Wing

Grade B

Ready-to-Cook : Practice



Exposed Flesh on Breast
Less than 1/3 Part
Missing Left Wing Tip

Grade B

Ready-to-Cook : Practice



Missing Tail
Less than $\frac{1}{2}$ way to
Hip Joint

Grade B

Ready-to-Cook : Practice



Missing two Wing Tips

Grade A

Ready-to-Cook : Practice



Exposed Flesh Breast
Near Neck
Less than 1/3 part

Grade B


Ready-to-Cook : Practice



Disjointed Bone
(left wing)

Grade A

Ready-to-Cook – Scorecard

CLASS C – READY-TO-COOK 

Contestant's Number _____

Bird No.	Quality			Score
	A	B	C	
1		X		
2			X	
3		X		
4		X		
5		X		
6	X			
7		X		
8	X			

Score _____

- Compare your scorecard with the official placing

Ready-to-Cook : Website

<http://www.animal.ufl.edu/Youth/poultry/rtc/rtcflorida.htm>

- www.animal.ufl.edu
- Click on Youth Poultry Judging
- Click on Show Me How
- Click on Go to Main Practice Menu
- Click on Ready-to-cook Carcasses