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ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Standardization of  
Perishable Produce and Quality Development

Specialized Section on Standardization of Meat  
10<sup>th</sup> 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 Slaug.	Slaug.	Piece Weight (g)	Added Ingred.	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 Slaug.	Slaug.	Piece Weight (g)	Added Ingred.	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 Slaug.	Slaug.	Piece Weight (g)	Added Ingred.	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.	Refrig.	Prod/	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	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.	Refrig.	Prod/	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	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.	Refrig.	Prod/	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	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	Added	Size	Prod.		
								Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	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	Added	Size	Prod.		
								Refriger.	Feed	Slaug.	Slaug.	Piece Weight (g)	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**

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

A “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/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	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/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	Options
7	1	9	0	1	0	0									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/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	Options
7	1	9	0	2	0	0									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/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	Options
7	1	9	0	3	0	0									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 Feed	Slaug. Slaug.	Piece Weight (g)	Added Ingred.	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 Feed	Slaug. Slaug.	Piece Weight (g)	Added Ingred.	Size Reduct.	Prod. Options
7	2	1	0	1		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**

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

COMMON FISH, FISH														
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“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.	Refrig.	Prod/	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	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.	Refrig.	Prod/	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	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.	Refrig.	Prod/	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	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.	Refrig.	Prod/	Feed	Slaug.	Post	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	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.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	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.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	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.	Prod/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	Options
7	4	0	0	1											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/	Post	Piece	Weight (g)	Added	Size	Prod.
								Refrig.	Feed	Slaug.	Slaug.		Ingred.	Reduct.	Options
7	4	0	0	2								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/	Post	Piece	Weight (g)	Added	Size	Prod.
								Refrig.	Feed	Slaug.	Slaug.		Ingred.	Reduct.	Options
7	4	0	0	3								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/	Post	Piece	Weight (g)	Added	Size	Prod.
								Refrig.	Feed	Slaug.	Slaug.		Ingred.	Reduct.	Options
7	5	0	0	1	2	1	0	9				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/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	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/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	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/	Post	Refrig.	Feed	Slaug.	Slaug.	Piece Weight (g)	Added	Size	Prod.
																Ingred.	Reduct.	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.	Prod/	Post	Added	Size	Prod.					
								Refriger.	Feed	Slaug.	Slaug.	Piece Weight (g)	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.	Prod/	Post	Piece	Weight (g)	Added	Size	Prod.				
									Refrig.	Feed	Slaug.	Slaug.	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)**

CATTLE																	PORK										BEEF										LAMB										GOAT										OTHER									
Species		Product		Style		Bone		Skin		Class		Quality		Cert.		Prod/		Post		Added		Size		Prod.																																										
														Req.		Refrig.		Feed		Slaug.		Slaug.		Piece		Weight (g)		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/	Post	Refrig.	Feed	Slaug.	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**