



Kentucky 4-H Poultry Judging Contest

Market Poultry Division



Grading Ready-to-Cook Parts

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Revisions to the Market Poultry Division

In 2021, major revisions were made to the market poultry division of the 4-H poultry judging contest. The market poultry division now includes one class each of:

- ready-to-cook broiler carcasses to grade
- ready-to-cook roaster carcasses to grade
- parts identification
- parts grading
- further processed boneless poultry products

Each class is worth 100 points, for a total of 500 possible points for the division. This factsheet will cover the evaluation of further processed poultry products.

Grading Ready-to-Cook Parts

Starting with the 2021 contest, grading of ready-to-cook parts was added to the 4-H poultry judging contest. Ready-to-cook parts are graded with a slightly different set of standards than carcasses. Those standards are given in Table 1. Parts for any weight category can be used in the contest (broiler, roaster, and turkey). To make parts grading standards more uniform and less confusing, the 4-H contest will only use the following possible parts in the contest:

- breast quarter
- breast quarter without wing
- leg quarter
- whole leg
- thigh
- thigh with back
- drumstick
- whole wing
- wing drumette
- wing flat

Score Cards

The score card used in the 4-H poultry judging contest for grading the ready-to-cook parts is shown in Figure 1. It is very similar to the card used for grading ready-to-cook carcasses; the parts are marked Grades A, B, C, or No Grade (NG). Any carcass with no box marked is automatically zero points. Any carcass with no box marked will be awarded the lowest score of the two marks.

Contestant #: S-69

Name: JANE DOE

County: Pike

**KENTUCKY 4-H
POULTRY JUDGING EVENT**

CLASS F: RTC PARTS Quality

RTC No.	Quality				Score
	A	B	C	NG	
1		X			
2				X	
3	X				
4		X			
5			X		
6	X				
7	X				
8			X		
9				X	
10		X			

TOTAL SCORE: _____ / 100
 (Lose 3 points for crossing A-B and B-C lines;
 Lose 4 points for crossing C-NG line)

Figure 1. Example of completed card for RTC parts grading classes in the 4-H poultry judging contest.

Table 1. Summary of USDA ready-to-cook specifications for individual carcass parts.

Factor	Size	A Quality	B Quality	C Quality	No Grade
Exposed Flesh	2 to 6 lb.	¼ inch	<1/3 of the flesh on each part	<1/3 of the flesh on each part A moderate amount of meat may be trimmed around the edge of a part to remove defects	Flesh removed from any part in which the normal meat yields is affected (>1/8 deep and diameter of a quarter coin or larger)
	6 to 16 lb.	½ inch			
	>16 lb.	½ inch			
Disjointed and Broken Bones		Thighs with back and leg quarters may have femur disjointed from hip joint	Wings may be disjointed	No limit	N/A

For all parts, trimming of skin along the edge is allowed, provided at least 75% of the normal skin cover associated with the part remains attached, and the remaining skin uniformly covers the outer surface and does not distract from the appearance of the part.

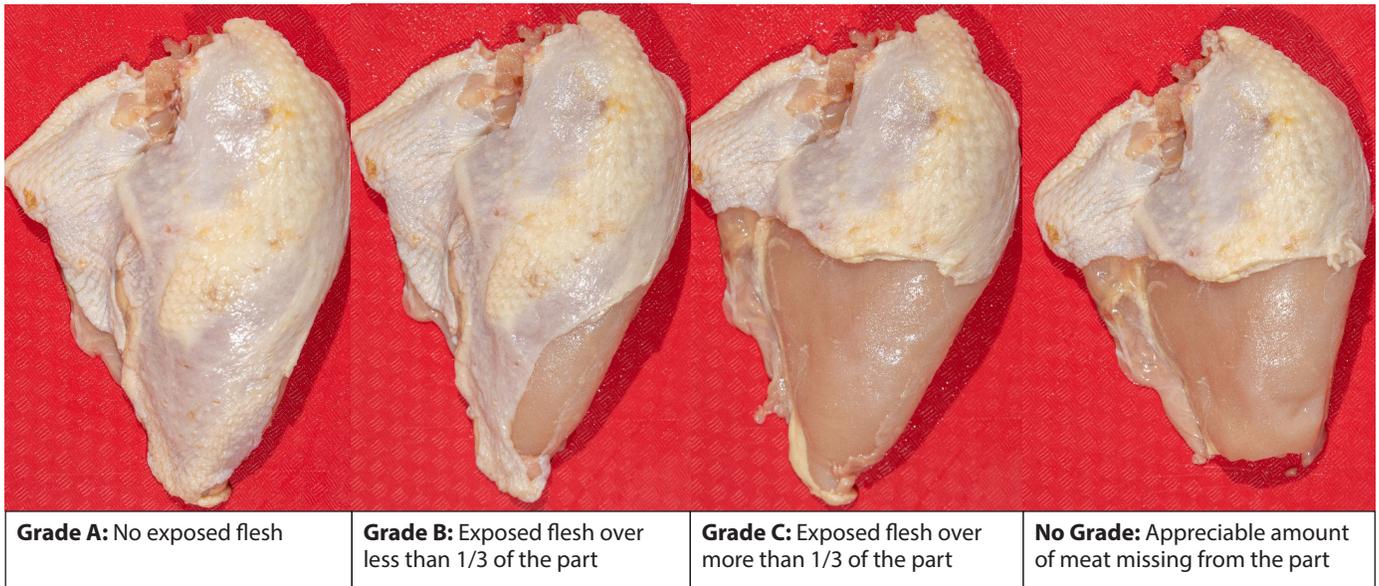


Figure 2. Examples of different grades of breast quarters without wing based on exposed flesh and missing meat.

Exposed Flesh

For all parts, trimming of skin along the edge is allowed, provided at least 75% of the normal skin cover associated with the part remains attached and the remaining skin uniformly covers the outer surface and does not detract from the appearance of the part.

The amount of exposed flesh allowed on a Grade A poultry part depends on the weight category. For parts from a 2- to 6-pound carcass, a maximum of ¼ inch of exposed flesh is allowed on a Grade A. For higher weight categories, the maximum limit is ½ inch. Grade B parts can have up to ⅓ of the skin removed. Any part with more than ⅓ of the skin removed is a Grade C.

A moderate amount of meat may be trimmed around the edge of a part to remove defects without affecting the grade. However, if an appreciable amount of flesh is removed from any part in which the normal meat yield is materially affected, the part should be graded as a No Grade.

The following parts do not have skin on the underside, and it is easier to determine ⅓ of the part because you only need to consider the visible portion of the part (see Figures 2 through 4).

- breast quarter
- thigh
- thigh with back

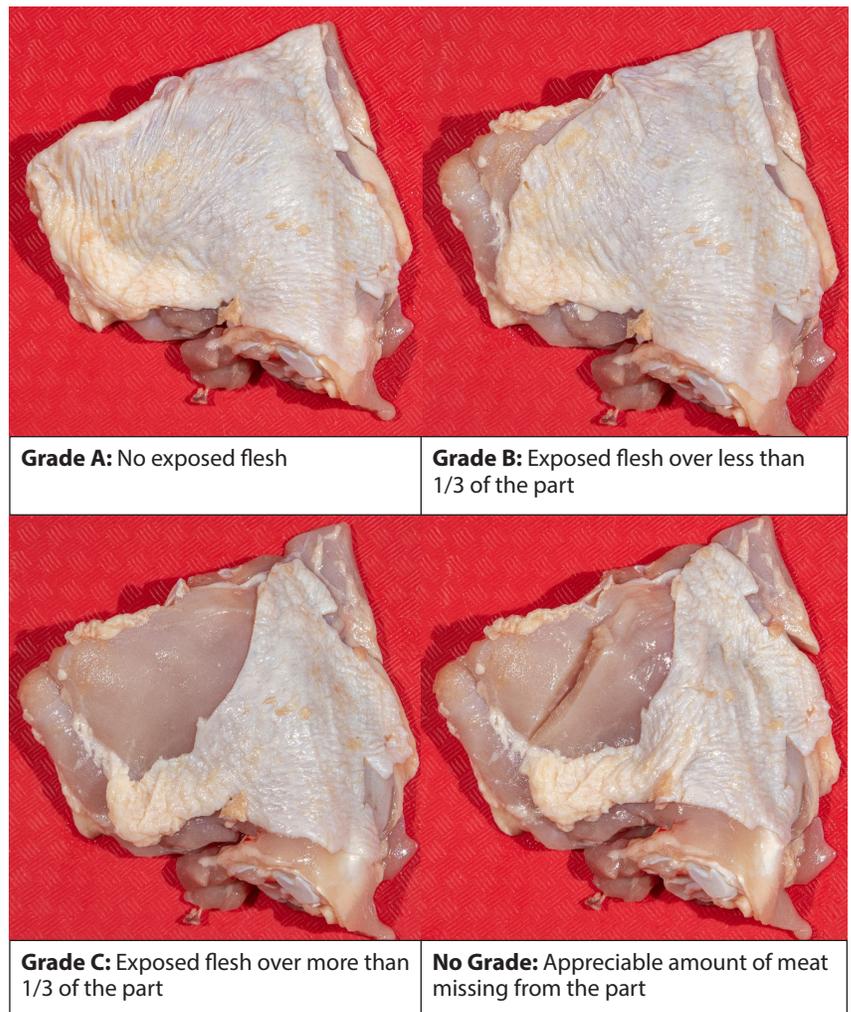


Figure 3. Examples of different grades of thighs based on exposed flesh and missing meat.

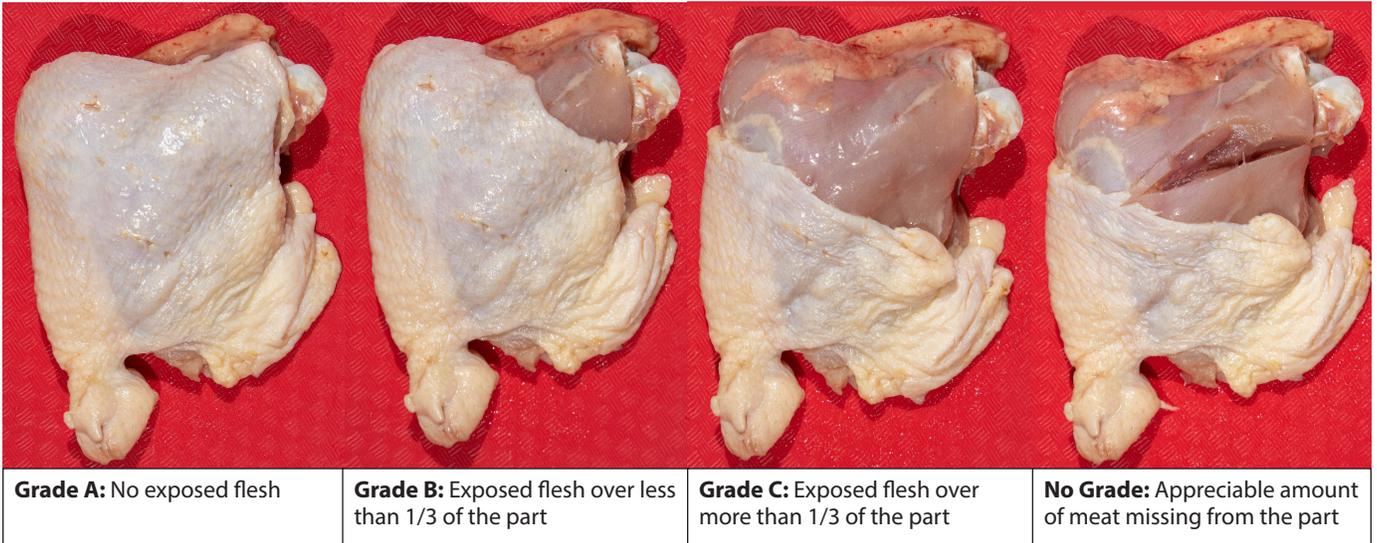


Figure 4. Examples of different grades of thigh with backs based on exposed flesh and missing meat.

For the following parts, skin on the underside makes it a little more difficult to evaluate the portion of exposed flesh (see Figures 5 through 10).

- leg quarter
- whole leg
- drumstick
- whole wing
- wing drumette
- wing flat

In addition, the wing of the breast quarter has skin on both sides.

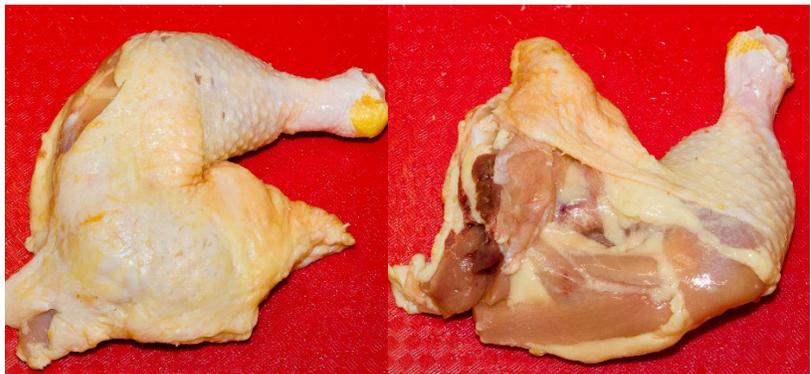


Figure 5. Both sides of a leg quarter.



Figure 6. Both sides of a whole leg.



Figure 7. Both sides of a drumstick.



Figure 8. Both sides of a whole wing.



Figure 9. Both sides of a wing flat.



Figure 10. Both sides of a drumette.

When evaluating $\frac{1}{3}$ of the part, it is important to remember to consider the entire part. Assume that there is no exposed flesh on the portion of the part that is not visible (see Figures 11 through 17).



Grade A: No exposed flesh	Grade B: Exposed flesh over less than $\frac{1}{3}$ of the part	Grade C: Exposed flesh over more than $\frac{1}{3}$ of the part	No Grade: Appreciable amount of meat missing from the part
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Figure 11. Examples of different grades of leg quarters based on exposed flesh and missing meat.



Grade A: No exposed flesh	Grade B: Exposed flesh over less than $\frac{1}{3}$ of the part	Grade C: Exposed flesh over more than $\frac{1}{3}$ of the part	No Grade: Appreciable amount of meat missing from the part
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Figure 12. Examples of different grades of whole leg based on exposed flesh and missing meat.

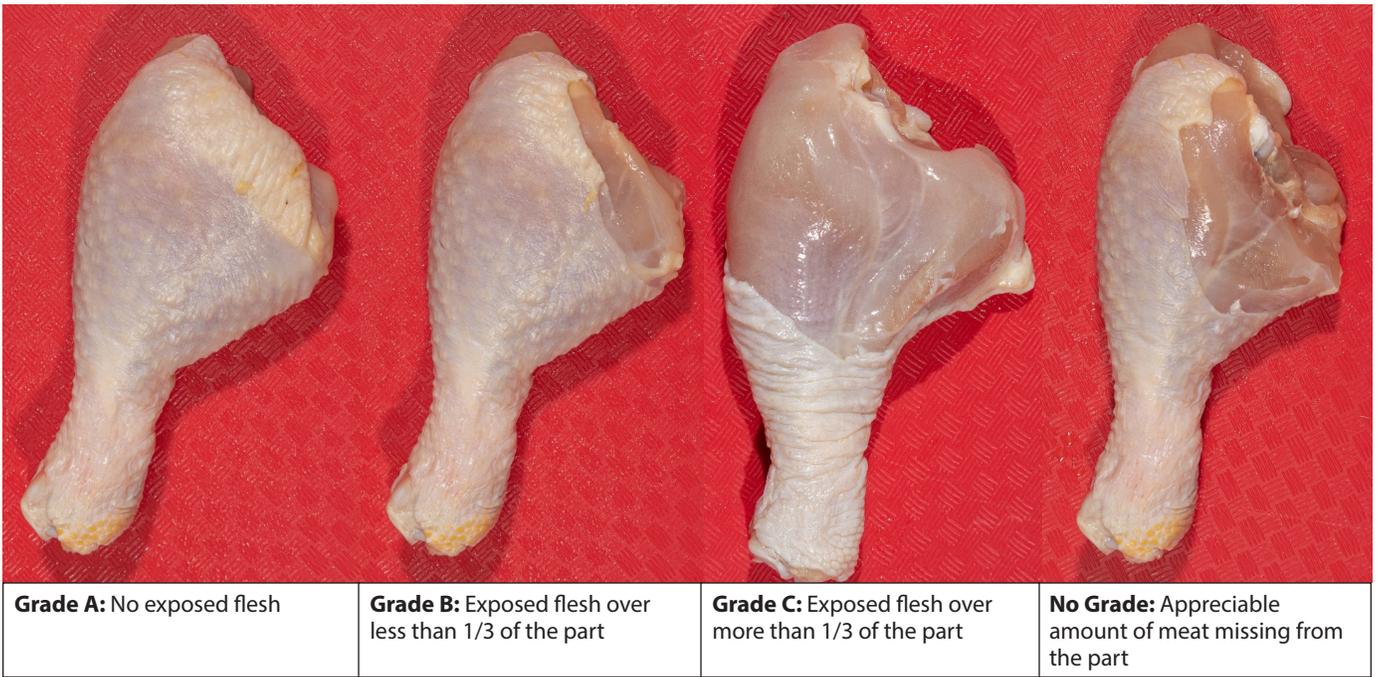


Figure 13. Examples of different grades of drumsticks based on exposed flesh and missing meat.

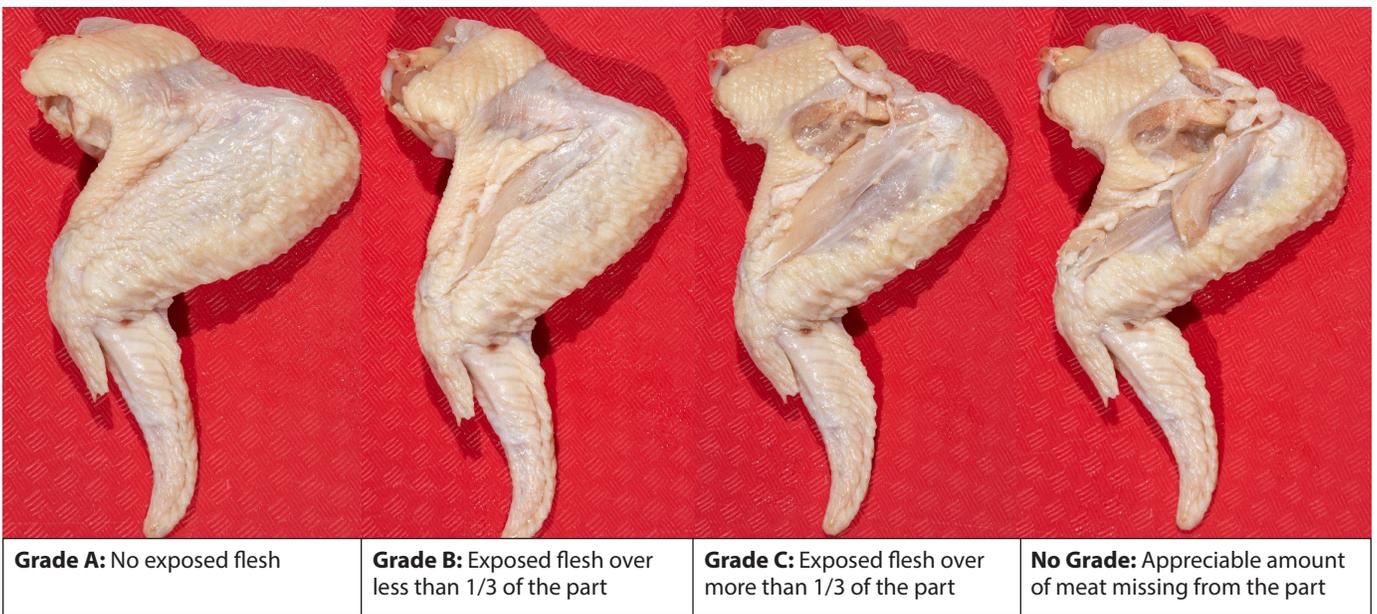
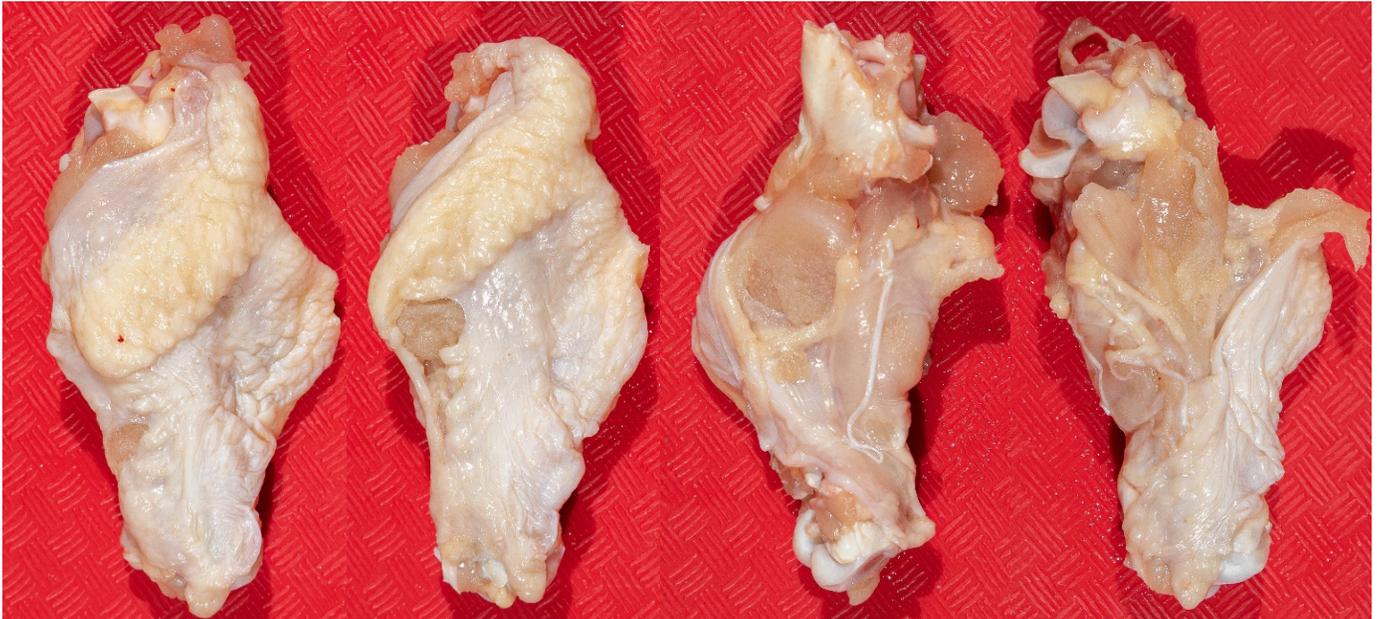


Figure 14. Examples of different grades of whole wings based on exposed flesh and missing meat.



Grade A: No exposed flesh	Grade B: Exposed flesh over less than 1/3 of the part	Grade C: Exposed flesh over more than 1/3 of the part	No Grade: Appreciable amount of meat missing from the part
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Figure 15. Examples of different grades of wing drumettes based on exposed flesh and missing meat.



Grade A: No exposed flesh	Grade B: Exposed flesh over less than 1/3 of the part	Grade C: Exposed flesh over more than 1/3 of the part	No Grade: Appreciable amount of meat missing from the part
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Figure 16. Examples of different grades of wing flats based on exposed flesh and missing meat.

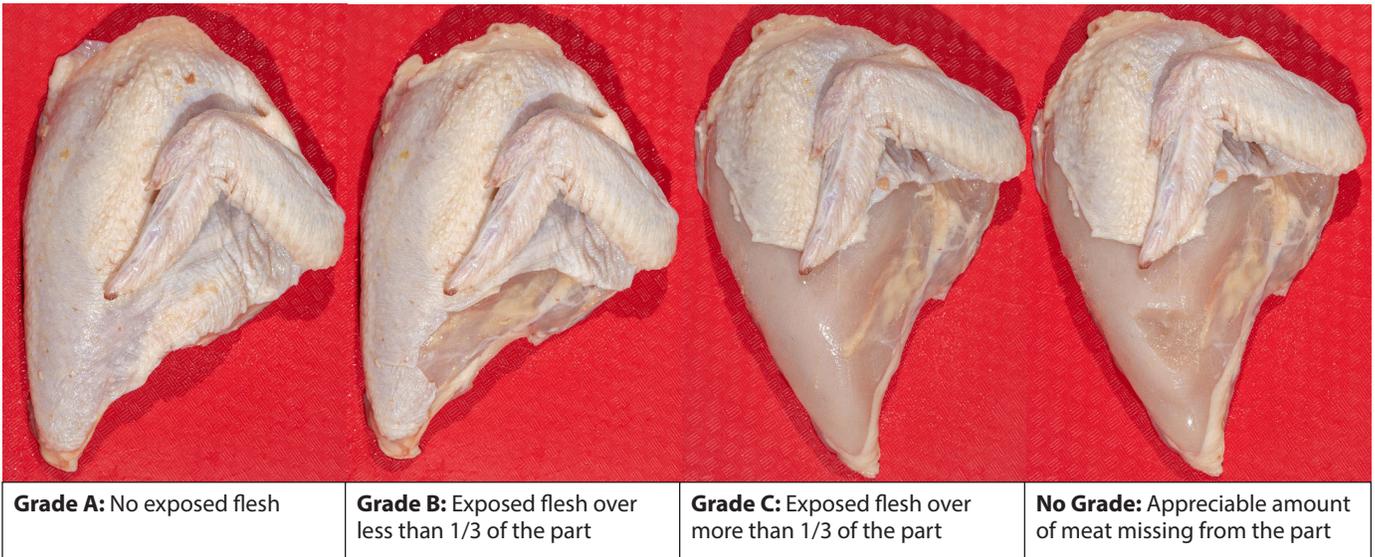


Figure 17. Examples of different grades of breast quarters based on exposed flesh and missing meat.

Disjointed Bones

Thighs with back, whole legs, breast quarters, leg quarters and whole wings are the only parts for possible disjoints. Grade A leg quarters and thigh with back may have the femur disjointed from the hip socket (see Figures 18 and 19).

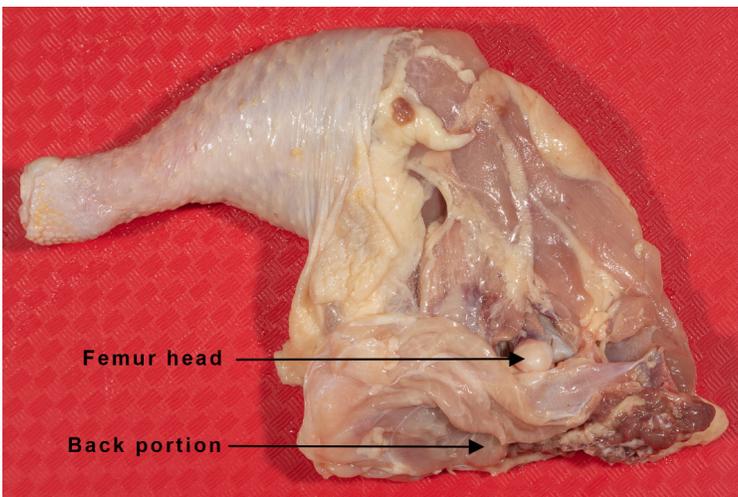


Figure 18. Example a leg quarter dislocated at the hip joint exposing the head of the femur bone.

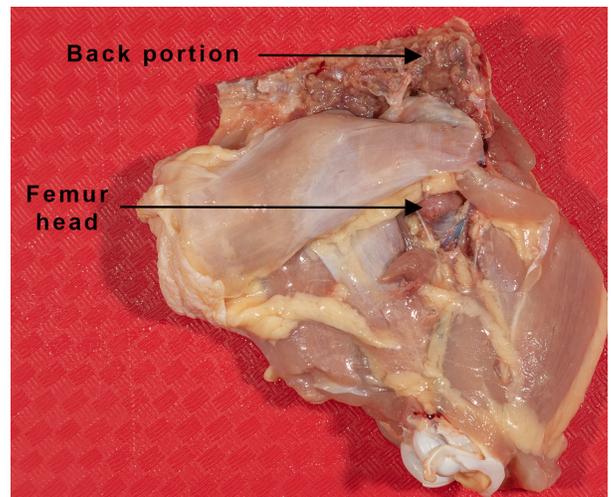


Figure 19. Example a thigh with back dislocated at the hip joint exposing the head of the femur bone.

Grade A whole wings are not allowed to have a disjoint. Any disjointed whole wings are automatically Grade B (see Figures 20 and 21).



Figure 20. Examples of wings without (left) and with (right) a disjoint. The wing with a disjoint is Grade B.



Figure 21. Examples of wings without (left) and with (right) a disjoint. The wing with a disjoint is Grade B.



Figure 22. A Grade C carcass because of the cut into the wing exposing bone.

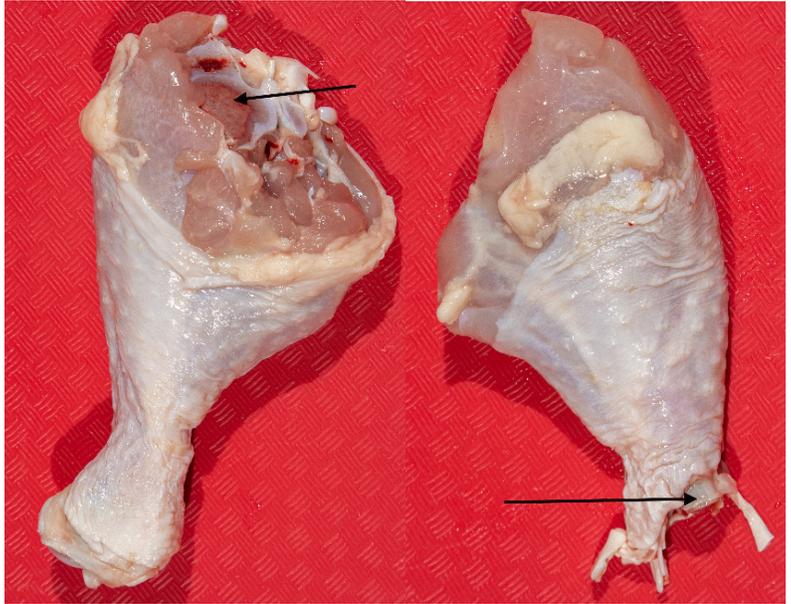


Figure 23. Examples of Grade C drumsticks because of miscuts in the bones.

Broken Bones

No broken bones are allowed for Grade A or B parts. Any parts with a broken or cut bone are automatically assigned a Grade C (see Figures 22 and 23).