



Worthwhile Operational Guidelines & Suggestions

BROILER PROCESSING TIMELY INFORMATION – NOVEMBER 2011

New definitions of Classes of Poultry- I. Chickens

The Food Safety and Inspection Service recently published a revised definition of poultry, effective January 1, 2014, to ensure that labels of poultry products are truthful and not misleading. The age definitions for 5 classes of poultry are lowered and the word “usually” is deleted for clear and enforceable designations. For chickens, the following definitions apply:

- * A “Rock Cornish game hen or Cornish game hen” is a young, immature chicken (less than 5 weeks of age), of either sex, with a ready-to-cook carcass weight of not more than 2 pounds.
- * A “broiler or fryer” is a young chicken (less than 10 weeks of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin and flexible breastbone cartilage.
- * A “roaster or roasting chicken” is a young chicken (between 8 and 12 weeks of age), of either sex, with a ready-to-cook carcass weight of 5 pounds or more, that is tender-meated with soft, pliable, smooth-textured skin and breastbone cartilage that is somewhat less flexible than that of a broiler or fryer.
- * A “capon” is a surgically neutered male chicken (less than 4 months of age) that is tender-meated with soft, pliable, smooth-textured skin.
- * A “hen, fowl, baking chicken, or stewing chicken” is an adult female chicken (more than 10 months of age) with meat less tender than that of a roaster or roasting chicken and a nonflexible breastbone tip.
- * A “cock or rooster” is an adult male chicken with coarse skin, toughened and darkened meat, and a nonflexible breastbone tip.

For complete copy of the Final rule (9 CFR Part 381), go to:

<http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2007-0048F.htm>



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