Bird Placement

BIRD NUMBER 1
Bird Placement

BIRD NUMBER 2
Bird Placement

BIRD NUMBER 3
Bird Placement

BIRD NUMBER 4
Bird Placement

ALL BIRDS

BIRD NUMBER 1

BIRD NUMBER 2

BIRD NUMBER 3

BIRD NUMBER 4
Bird Placement Key

CORRECT ANSWER: 4-1-3-2

EXPLANATION:

Bird 1 is a small bird with an overall A Grade. Bird 2 is missing a drum which makes it a No Grade (NG). Bird 3 is a smaller bird with greater than 1/3 exposed flesh on the breast which make is a B Grade. Bird 4 is a larger A grade.

The best carcass is the fourth bird which means your answer will be 4-__-__-__.
The smaller A grade bird is in the 1st spot so your answer is now 4-1-__-__.
The NG carcass will be the last place bird 4-1-__-2.
The third bird is a B grade which gives you the final answer of 4-1-3-2.
Grading Carcasses

BIRD 1
Grading Carcasses Key

**G1: B GRADE**

**EXPLANATION:**

Missing one wing tip and one wing at the 2nd joint
Grading Carcasses
G2: A GRADE

EXPLANATION:
No defects
Grading Carcasses

BIRD 3
Grading Carcasses Key

G3: C GRADE

EXPLANATION:
Back area wider than base of tail extending to area between hip joints
Grading Carcasses
G4: NO GRADE (NG)

EXPLANATION:
Missing a leg. This is not allowable for a C Grade quality bird and all carcasses or parts not meeting specifications for C Quality are designated Nongradable.
Grading Carcasses

BIRD 5
G5: C GRADE

EXPLANATION:
Missing greater than 1/3 of flesh on breast
Grading Carcasses

BIRD 6
Grading Carcasses Key

**G6: A GRADE**

**EXPLANATION:**
No defects
Grading Carcasses

BIRD 7
G7: B GRADE

EXPLANATION:
Less than 1/3 exposed flesh on leg
G8: A GRADE

EXPLANATION:
One disjointed wing
Grading Carcasses

BIRD 9
G9: C GRADE

EXPLANATION: Missing both wings
Grading Carcasses
**Grading Carcasses Key**

**G 10: NO GRADE (NG)**

**EXPLANATION:**

Chunk of breast meat missing. This is not allowable for a C Grade quality bird and all carcasses or parts not meeting specifications for C Quality are designated Nongradable.
Shell Eggs for Exterior Quality Grading
Shell Eggs for Exterior Quality Key

E1. B GRADE

EXPLANATION:
Slight/moderate scattered stain covering less than 1/16 of shell
Shell Eggs for Exterior Quality Grading
E2. B GRADE

EXPLANATION:
Decidedly misshapen. Irregular or unusual (round, long, pointed, or distorted).
Shell Eggs for Exterior Quality Grading
Shell Eggs for Exterior Quality Key

E3. B GRADE

EXPLANATION:
Slight/moderate scattered stain covering less than 1/16 of shell
Shell Eggs for Exterior Quality Grading

Auburn University | DEPARTMENT OF POULTRY SCIENCE
Shell Eggs for Exterior Quality Key

**E4. B GRADE**

**EXPLANATION:**
Decidedly misshapen. Irregular or unusual (round, long, pointed, or distorted).
Shell Eggs for Exterior Quality Grading
Shell Eggs for Exterior Quality Key

E5. AA/A GRADE

EXPLANATION:
No major defect, practically normal
Shell Eggs for Exterior Quality Key

E6. B GRADE

EXPLANATION:
Decidedly misshapen. Irregular or unusual (round, long, pointed, or distorted).
Shell Eggs for Exterior Quality Grading

Auburn University | DEPARTMENT OF POULTRY SCIENCE

poul.auburn.edu
Shell Eggs for Exterior Quality Key

E7. AA/A GRADE

EXPLANATION:
No major defect, practically normal
Shell Eggs for Exterior Quality Grading
Shell Eggs for Exterior Quality Key

E8. NONGRADABLE (NG)

EXPLANATION:
Dented check – dented crack with membrane intact and egg contents not leaking
Shell Eggs for Exterior Quality Grading
Shell Eggs for Exterior Quality Key

E9. NONGRADABLE (NG)

EXPLANATION:
Prominent localized stain covering more than 1/32 of shell, foreign material (one mm or greater in area).
Shell Eggs for Exterior Quality Grading

Auburn University

DEPARTMENT OF POULTRY SCIENCE

poul.auburn.edu
Shell Eggs for Exterior Quality Key

E10. NONGRADABLE (NG)

EXPLANATION:
Check – fine, hair-like crack with membranes intact and egg contents not leaking.
Boneless Further-Processed Products

PLATE 1
Boneless Further-Processed Products Key

P1.

**EXPLANATION:**
Inconsistent coating color; crumb size or larger
Boneless Further-Processed Products
Boneless Further-Processed Products Key

EXPLANATION:
Coating void greater than .25” (tender)
Boneless Further-Processed Products
Boneless Further-Processed Products Key

P3.

EXPLANATION:

Broken/Incomplete
Boneless Further-Processed Products
Boneless Further-Processed Products Key

EXPLANATION:
Cluster/Marriages
Boneless Further-Processed Products

PLATE 5
Boneless Further Processed Products Key

P5.

EXPLANATION:
Foreign Material; non-food item
Bone-in Further-Processed Products
Bone-in Further-Processed Products

**P1.**

**EXPLANATION:**
Coating void greater than 1.0” (continuous area)
Bone-in Further-Processed Products
Bone-in Further-Processed Products

**EXPLANATION:**
Foreign Material; non-food item and coating void great than 1.0” (continuous)
Bone-in Further-Processed Products
Bone-in Further-Processed Products

P3.

**EXPLANATION:**
No defect
Bone-in Further-Processed Products
Bone-in Further-Processed Products

EXPLANATION:
Inconsistent size
Bone-in Further-Processed Products

PLATE 5
Bone-in Further-Processed Products

**EXPLANATION:**
Mixed products
EXPLANATION:
Rear half
Poultry Parts Identification

PART 2
Poultry Parts Identification Key

PART 2

EXPLANATION:
Boneless, skinless split breast
Poultry Parts Identification

PART 3

3
PART 3

EXPLANATION:

Heart
Poultry Parts Identification

PART 4
Poultry Parts Identification Key

PART 4

EXPLANATION:
Leg
Liver
PART 6

EXPLANATION:

Wing
Poultry Parts Identification

PART 7
PART 7

EXPLANATION:

Neck
PART 8

EXPLANATION:
Tenderloin
Poultry Parts Identification Key

PART 9

EXPLANATION:
Drumstick
Poultry Parts Identification

PART 10
PART 10

EXPLANATION:
Wing portion
This is the WORK that makes the world work