Worthwhile Operational Guidelines & Suggestions

Broiler Carcass Scalding - Overscaling

Overscaling of broiler carcasses can occur in processing plants where carcasses are scalded with too high scald water temperatures, for too much time, or both. In addition to damaging breast fillet tissues, overscaling can also decrease yield and may lead to carcass condemnation depending on the degree of overscaling. Typically, carcasses are hard scalded (about 60°C) for the removal of the skin cuticle layer, which is beneficial for feather removal, leads to a white skin product, and aids in the attachment of coatings during further processed product production. Decreasing scald water temperature and/or time parameters can alleviate the problem. Decreasing the target temperature to 55-57°C and scalding for 60-120 seconds will help minimize the occurrence of cooked surfaces of breast fillets. In a triple tank immersion scalding system, another option to minimize overscaling would be lowering the temperature in the first tank while keeping the temperature in the second and third tanks elevated. The first scald tank will serve to wet the feathers and skin while the following two tanks will administer the necessary scald.