



OCTOBER 2018
 AUBURN UNIVERSITY
 DEPARTMENT OF POULTRY SCIENCE



WORTHWHILE OPERATIONAL GUIDELINES & SUGGESTIONS

Red Wing Tips on Broiler Carcasses

Red wing tips can have a negative influence on carcass quality and processing yields. There are multiple possible causes for the presence of this discoloration. Potential causes are stunning voltage/current, increased wing flapping, poor bleed out, wing position during bleed out, over scalding, and defeathering.



The ability to adjust processing equipment based on bird size will depend heavily on bird uniformity.

Potential Causes of Red Wing Tips	Adjustments
Stunning	<ul style="list-style-type: none"> Optimize stunning current to achieve adequate but not excessive per bird stunning current Adjust height to bird size
Wing flapping	<ul style="list-style-type: none"> Decrease shackled time prior to slaughter Use breast bar to keep birds calm following shackling Optimize per bird stunning current to minimize post stun flapping
Poor bleed out	<ul style="list-style-type: none"> Adjust mechanical knife Increase bleed time
Low hanging wings	<ul style="list-style-type: none"> Decrease shackled time prior to slaughter AC plate stun following waterbath
Over scalding	<ul style="list-style-type: none"> Adjust scalding temperatures
Defeathering	<ul style="list-style-type: none"> Adjust to bird size



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