

Class A



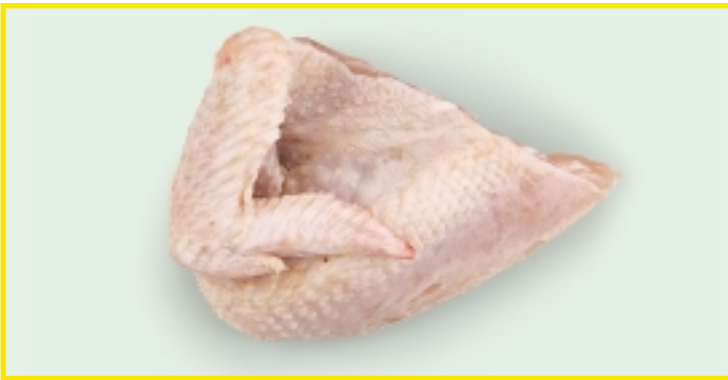
Class A – Chicken leg, top side.

Class A



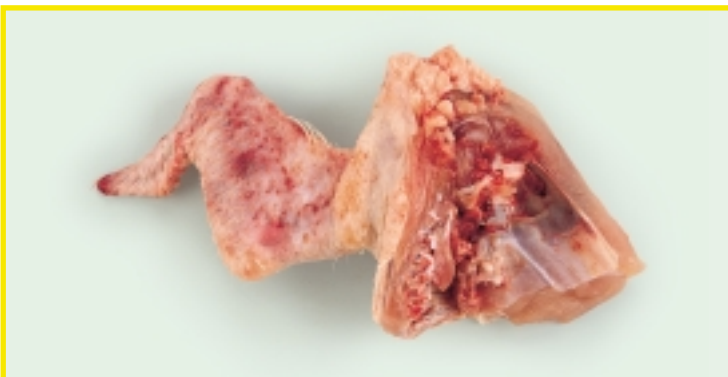
Class A - Chicken leg, bottom side.

Class A



Class A – Chicken breast/wing quarter topside.

Grading failure



Ungraded – Chicken breast/wing quarter, underside. This example shows damage to the underside of the wing, that would prevent this portion being graded.

Class A – Chicken breast with skin.

Class A



Class B – Chicken breast with skin. Small red marks on a higher value cut such as the breast, require this cut to be downgraded to Class B.

Class B



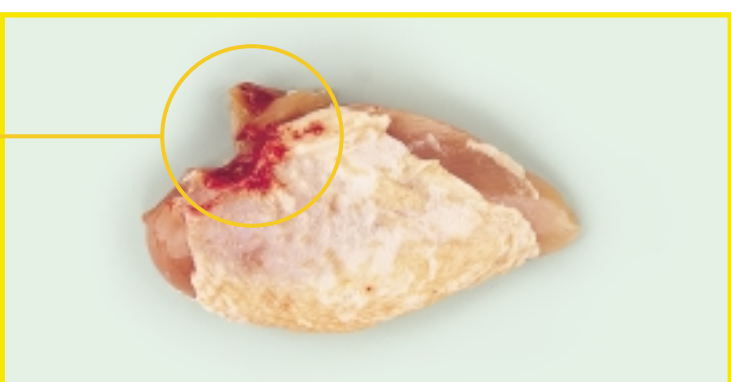
Ungraded – Chicken breast with skin. This example shows substantial damage, deep into the musculature. It would not be permissible to market this as a primary poultrymeat cut.

Grading failure



Ungraded – Chicken breast with skin. This is another example of a damaged chicken breast. There is significant reddening to skin and tissue, and the cut is poor. This would not be suitable as a primary poultrymeat cut.

Grading failure



Class A



Class A – Chicken breast. Underside of chicken breast. This is a good example of a Class A chicken breast, with no damage apparent.

Class A/B



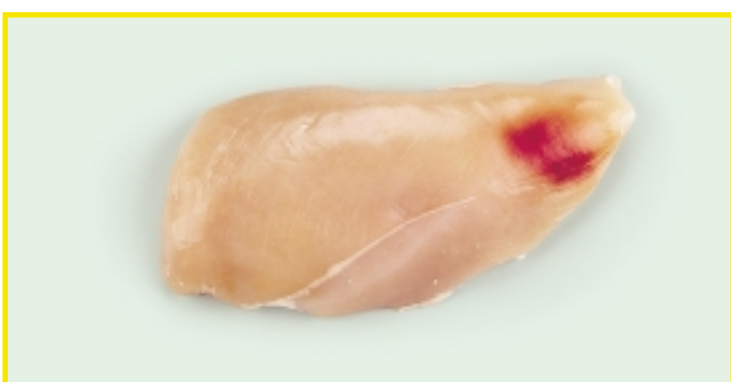
Class A/Class B – Chicken breast without skin. Some reddening of the meat is permissible. This example shows the maximum allowable for Class A.

Grading failure



Ungraded – Chicken breast without skin. This is an example of more extreme reddening than that shown above, and could not be graded as either Class A or B.

Grading failure



Ungraded – This example shows a substantial bruise, deep in the musculature. It would not be permissible to market this as a primary poultrymeat cut.

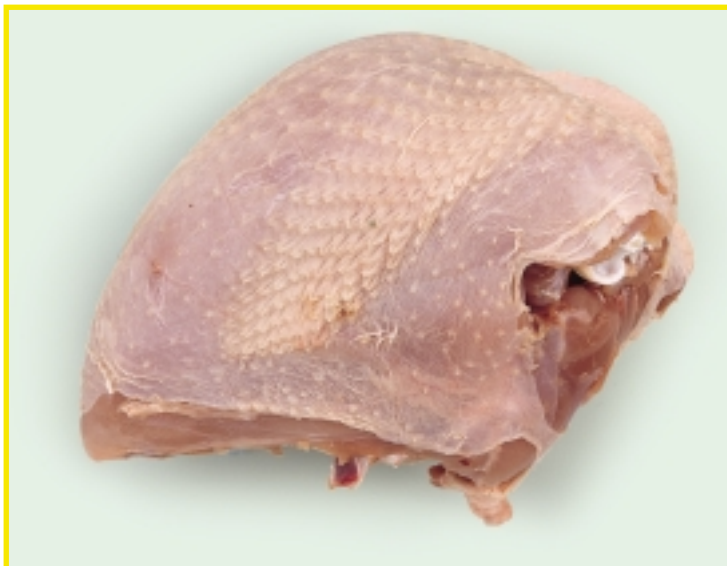
Class A – Turkey breast. This is a whole turkey breast (sometimes known as a crown) including bones.

Class A



Class A – Turkey breast (crown). This is a side-on view of the turkey breast shown above.

Class A



Class A – Duck breast, shown skin side up and skin down.

Class A



Class A



Class A – Chicken wing. Slight reddening on the joint or tip are allowable, but only one or two small marks.

Class A/B



Class A/Class B – Chicken wing. This example shows more extensive marking than the picture above and is the maximum allowable for Class A.

Grading failure



Ungraded – Chicken wing. This example shows extensive marking, and so cannot be marketed as a primary cut.

Class B



Class B – Chicken wing. This is an example of the underside of a Class B chicken wing, showing the maximum level of reddening allowed for this classification.

Class A – Chicken thigh. The marks visible in this example can be attributed to the skin drying, and are not indicative of damage to the skin or meat.

Class A



Class B – Chicken thigh. Slight reddening and scratches on skin.

Class B



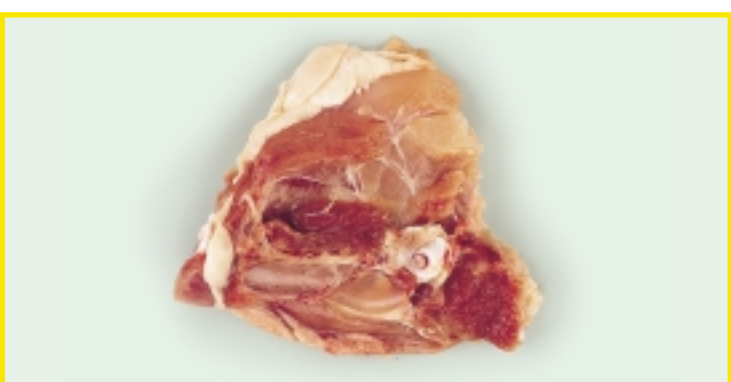
Ungraded – Chicken thigh. This example shows more extensive marking, similar to that above, but extending deeper into the musculature, and so cannot be marketed as a primary poultrymeat cut.

Grading failure

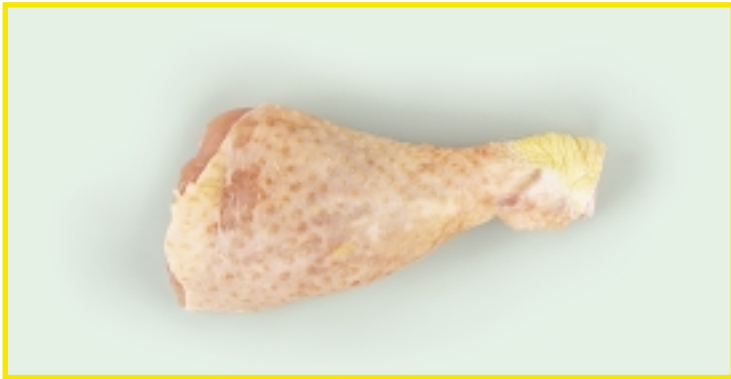


Class A – Chicken thigh. This is an example of the underside of a Class A chicken thigh, showing the maximum level of reddening allowed for this classification. Some redness can be expected on this cut, particularly close to the joints.

Class A

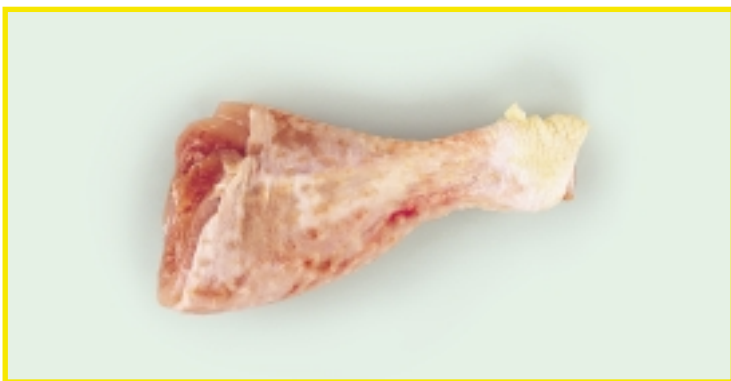


Class A



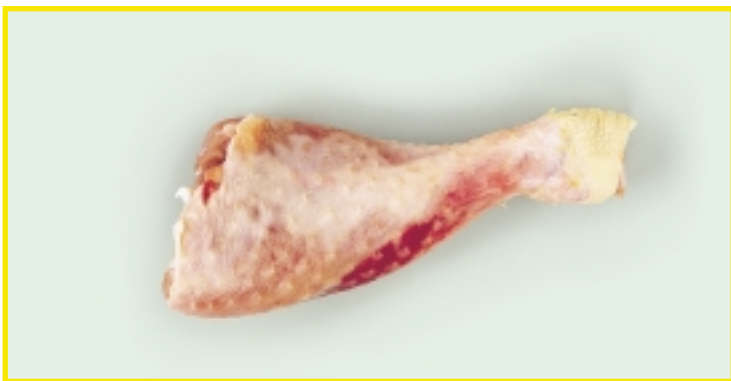
Class A – Chicken leg/drumstick. The marks visible in this example can be attributed to the skin drying, and are not indicative of damage to the skin or meat.

Class A/B



Class A/Class B – Chicken leg/drumstick. This example shows the maximum damage allowable for Class A, and so would be on the borderline between Class A or B due to the reddening on both sides of the leg.

Class B



Class B – Chicken leg/drumstick. This is an example of more extreme reddening than that shown above.

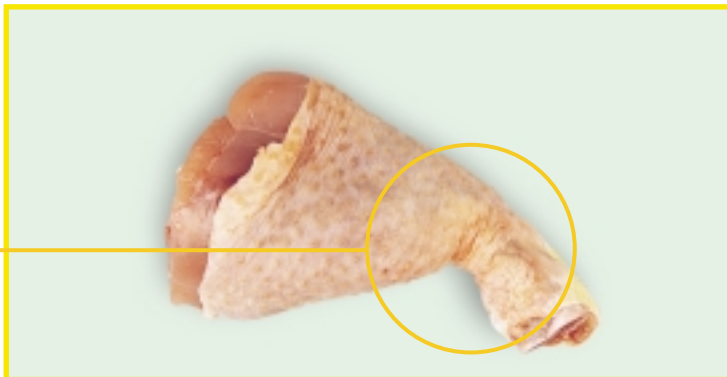
Grading failure



Ungraded – This example shows extensive deep tissue damage. It would not be permissible to market this as a primary poultrymeat cut.

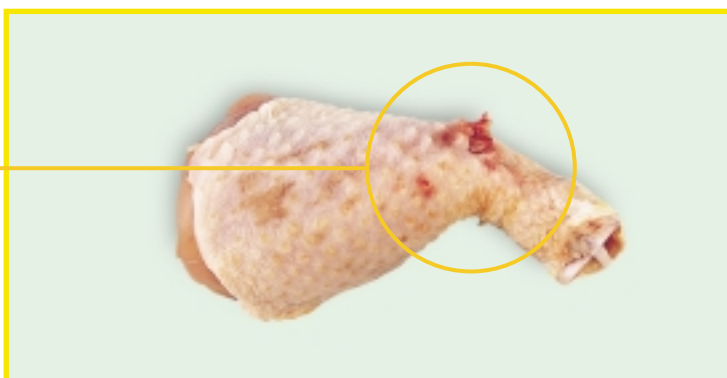
Class A

Class A – Chicken leg/drumstick. The bone is clearly broken, but has not penetrated the skin. Consequently, this cut may still be graded as Class A.



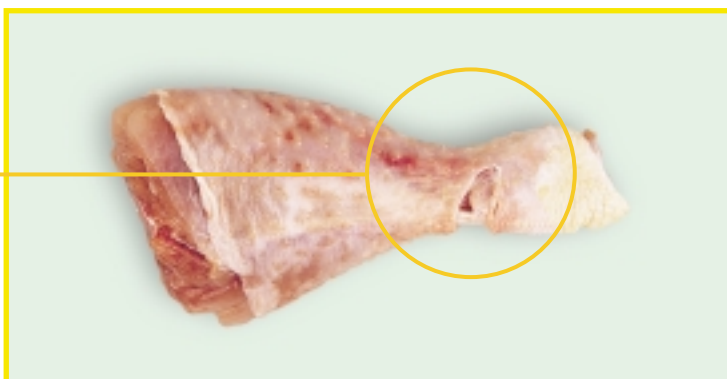
Grading failure

Ungraded – Chicken leg/drumstick. In this example, the bone is broken as before, but has also penetrated the skin. When bone is exposed, the cut cannot be graded, or marketed as a primary poultrymeat cut.



Grading failure

Ungraded – Chicken leg/drumstick. The skin on this piece is broken to such an extent that bone/tendon is exposed. Consequently, this portion cannot be graded, or marketed as a primary poultrymeat cut.



Class A

Class A – Turkey leg/drumstick – This is an example of a Class A turkey drumstick. Please note that turkey drumsticks can vary greatly in colour, tending to be darker in colour than chicken legs.

