

Poultry Grading



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- Designed to put “like” carcasses into a group
- Different than beef and lamb
- Only has three main grades
 - A
 - B
 - C

Grade A

- **Grades based on fleshiness (muscle), amount of broken bones and dislocated joints, and skin tears and exposed flesh**
- **Grade A (highest)**
 - Well fleshed
 - No broken bones
 - One dislocated
 - Only wing tips can be missing

Grade B

- **Grade B carcasses**
 - Moderately fleshed
 - No more than 1/3rd of the flesh can be exposed
 - Can have 2 dislocated joints and no broken bones or 1 dislocated joint and 1 broken bone
 - Wing tips and 2nd wing joint can be missing

Grade C

- **Grade C Carcasses**
 - Poorly fleshed
 - No limit on exposed flesh
 - No limit on broken bones or dislocated joints
 - Wing tips, wings can be missing; all other parts can be missing as well

Parts

- **Grade B and C carcasses can be fabricated into Grade A parts**
- **However, all parts must meet the requirements of Grade A**

Let's cut up a bird!