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Item 3(b) of the provisional agenda

UNECE STANDARD FOR CHICKEN MEAT - CARCASSES AND PARTS

Chapter 6: Parts/Cuts Descriptions

Note by the secretariat: This document contains Chapter 6 of the UNECE Standard for Chicken Meat – Carcasses and Parts. Only the text is reproduced in this document. The photographs will be included in the final printed version.

UNECE STANDARD FOR CHICKEN MEAT – CARCASSES AND PARTS

6. CARCASSES AND PARTS DESCRIPTIONS

6.1 Multilingual index of products

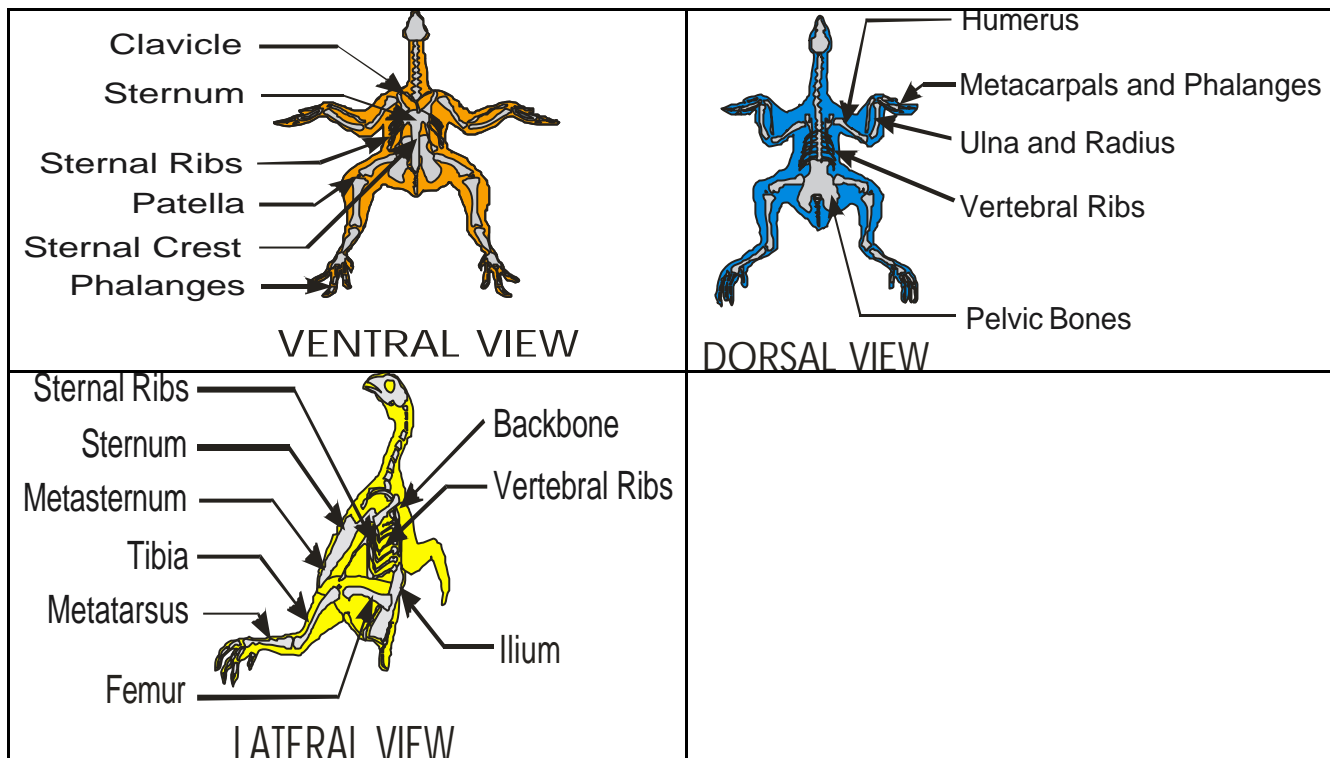
English	Item	Page	French	Russian
Whole Bird	0101		Poulet entier	????
Whole Bird w/out Giblets (W.O.G.)	0102		Poulet entier sans abats	???? ???? ????????
Boneless Whole Bird w/out Wings & Giblets	0103		Poulet entier désossé, sans abats ni ailes	???? ??? ??????, ?????? ? ????????
W.O.G. w/ Long-Cut Drumsticks	0104		Poulet entier sans abats avec pilons coupe longue	???? ??? ??????? ? ????????????????? ????????
W.O.G. w/ Half Neck	0105		Poulet entier sans abats avec demi-cou	???? ??? ??????? ? ????????? ?????
W.O.G. w/ Whole Neck	0106		Poulet entier sans abats avec cou entier	???? ??? ??????? ? ???????? ?????
W.O.G. w/ Head	0107		Poulet entier sans abats avec tête	???? ??? ??????? ? ????????
W.O.G. w/ Head & Feet	0108		Poulet entier sans abats avec tête et pattes	???? ??? ??????? ? ???????? ? ????????? ?
2-Piece Cut-Up (Split Bird)	0201		Découpé en deux (demi-poulet)	????????? (?????????? ?????)
4-Piece Cut-Up (Quartered Bird)	0202		Découpé en quatre (quart de poulet)	???????? ? ???? ???? (????????)
6-Piece Cut-Up	0203		Découpé en six	???????? ? ? ???? ?????
8-Piece Cut-Up, Traditional	0204		Découpé en huit, mode traditionnel	???????? ? ???? ????, ????????????
8-Piece Cut-Up, Non-Traditional	0205		Découpé en huit, mode non traditionnel	???????? ? ???? ????, ????????????
9-Piece Cut-Up, Traditional	0206		Découpé en neuf, mode traditionnel	???????? ? ???? ????, ????????????
9-Piece Cut-Up, Country-Cut	0207		Découpé en neuf, mode rustique	???????? ? ???? ????, "?????"
10-Piece Cut-Up	0208		Découpé en dix	???????? ? ???? ???? ?
Front Half	0301		Moitié antérieure	???????? ?????????
Front Half w/out Wings (Whole Breast with Back)	0302		Moitié antérieure sans ailes (poitrine entière avec dos)	???????? ????????? ? ???????? (???? ???? ? ???????????? ???? ???? ?)
Back Half	0401		Moitié postérieure	???? ???? ??????
Back Half w/out Tail	0402		Moitié postérieure sans croupion	???? ???? ????????? ? ?
Breast Quarter	0501		Quart antérieur	???????? ??????
Split Breast w/Back Portion	0502		Quart antérieur sans aile	???????? ???? ? ???? ? ???? ?
Whole Breast w/Ribs & Tenderloins	0601		Poitrine entière avec côtes et filets	???? ???? ? ????? ? ???????? ?????
Bone-in Whole Breast w/ Ribs and Wings	0602		Poitrine entière non désossée avec côtes et ailes	???? ???? ? ? ????????, ? ????? ? ????????
Boneless Whole Breast w/ Rib Meat, w/out Tenderloins	0603		Poitrine entière désossée avec viande de côtes, sans filets	???????? ???? ???? ? ???????? ? ? ? ???????? ?

English	Item	Page	French	Russian
Boneless Whole Breast w/ Tenderloins	0604		Poitrine entière désossée avec filets	????????? ?????? ????? ? ????????? ??????
Boneless Whole Breast w/out Tenderloins	0605		Poitrine entière désossée sans filets	????????? ?????? ?????? ??? ??????? ??????
Bone-in Split Breast w/ Ribs	0701		Moitié de poitrine non désossée avec côtes	????????????? ?????????? ?????? ? ???????
Bone-in Split Breast w/ Ribs & Wing	0702		Moitié de poitrine non désossée avec côtes et aile	????????????? ?????????? ?????? ? ??????? ? ??????
Boneless Split Breast w/out Rib Meat	0704		Moitié de poitrine désossée sans viande de côtes	????????????? ?????????? ?????? ??? ?????????? ????
Partially Boneless Split Breast w/ Rib Meat & 1 st Wing Segment	0705		Moitié de poitrine partiellement désossée avec viande de côtes et premier segment d'aile	????????? ?????????? ????????????? ?????? ? ????????? ?????? ????????? ?????????
Inner Fillet (Tender, Small Fillet)	0801		Filet	? ?????? ????? (?????, ?????? ?????)
Inner Filler w/Tendon Tip Off	0802		Filet avec tendon sectionné	? ?????? ????? ? ????????????? ???????????
Leg w/ Back Portion (Leg Quarter)	0901		Quart cuisse	????? ? ?????? ?????? (?????????)
Leg w/ Back Portion w/out Tail (Leg Quarter w/out Tail)	0902		Quart cuisse sans croupion	????? ? ?????? ?????? ??? ????? (????????? ??? ?????)
Leg w/ Back Portion w/out Tail or Abdominal Fat	0903		Quart cuisse sans croupion ni graisse abdominale	????? ? ?????? ?????? ??? ????? ??? ?????????? ?????
Long-Cut Drumstick & Thigh Portion w/Back	0904		Pilon coupe longue et partie de haut de cuisse avec dos	????????????????? ?????? ? ????? ?????? ?? ?????????
Whole Leg (Short-Cut Leg)	1001		Cuisse entière	????????? ??????
Whole Leg w/ Abdominal Fat	1002		Cuisse entière avec graisse abdominale	????????? ?????? ? ??????? ?????
Whole Leg, Long-Cut	1003		Cuisse entière coupe longue	????????? ?????, ?????????????????
Whole Leg, w/ Thigh/Drumstick Incision (Short-Cut Sujire)	1004		Cuisse entière avec incision du haut de cuisse et du pilon	????????? ????? ? ????????? ?????/???????
Whole Leg, Long-Cut, w/ Thigh/Drumstick Incision (Long-Cut Sujire)	1005		Cuisse entière coupe longue avec incision du haut de cuisse et du pilon	????????? ?????, ?????????????????, ? ????????? ?????/???????
Thigh	1101		Haut de cuisse	?????
Bone-in Thigh w/ Back Portion (Thigh Quarter)	1102		Haut de cuisse non désossé avec partie de dos	????????????? ????? ? ?????? ??????
Boneless Thigh, Trimmed	1103		Haut de cuisse désossé paré	????????????? ?????, ?????????????
Boneless Thigh, Squared	1104		Haut de cuisse désossé découpé en carré	????????????? ????? ????????????? ?????
Boneless Thigh, Trimmed & Squared	1105		Haut de cuisse désossé paré et découpé en carré	????????????? ?????, ????????????? ? ?????????? ?????
Drumstick	1201		Pilon	?????
Slant-Cut Drumstick	1202		Pilon coupe oblique	????????????????? ??????
Whole Wing	1301		Aile entière	????????? ??????
1 st & 2 nd Segment Wing (V-Wing)	1302		Premier et deuxième segments d'aile	????????????? ????????? ? ????????? ????? ??????
2 nd & 3 rd Segment Wing (2-Joint Wing)	1303		Deuxième et troisième segments d'aile	????????????? ? ????????? ? ?????? ?????? ??????
1 st Segment Wing (Wing)	1304		Premier segment d'aile	????????? ?????? ??????

English	Item	Page	French	Russian
Drumette)				
2 nd Segment Wing (Wing Flat)	1305		Deuxième segment d'aile	???????? ???? ???? ?
3 rd Segment Wing (Wing Tip)	1306		Troisième segment d'aile	????? ???? ???? ?
1 st Segment & 2 nd Segment Wings	1307		Premiers et deuxièmes segments d'aile (séparés)	???????? ? ???? ???? ?
Wings w/ Back Attached	1308		Ailes avec dos attaché	????? ?? ??????
Stripped Lower Back	1401		Bas de dos dépouillé	????????? ???? ???? ?
Lower Back	1402		Bas de dos	????? ???? ???? ?
Upper Back	1403		Haut de dos	??????? ???? ???? ?
Whole Back	1404		Dos entier	??????? ???? ?
Tail	1501		Croupion	?????
Neck	1601		Cou	? ????
Head	1701		Tête	?????
Processed Paws	1801		Parties inférieures de pattes préparées	????????????? ???? ?
Processed Feet	1802		Pattes préparées	?????????????????
Unprocessed Paws	1803		Parties inférieures de pattes non préparées	????????????????? ???? ?
Unprocessed Feet	1804		Pattes non préparées	????????????????? ???? ?
Gizzards, Mechanically Cut	1901		Gésiers, coupe mécanique	? ????????? ???? ? ?
Gizzards, Butterfly-Cut	1902		Gésiers, coupe en papillon	? ????????? ???? ? ?
Gizzards, V-Style Cut	1903		Gésiers, coupe en V	? ????????? ???? ? ?
Livers	2001		Foies	???????
Hearts, Cap Off	2101		Cœurs, sans «coiffe»	?????, ??? ??????
Hearts, Cap On	2102		Cœurs, avec «coiffe»	?????, ? ??????
Testes (Fries, Testicles)	2201		Testicules	???????
Breast Skin	2301		Peau de poitrine	??? ??????
Thigh/Leg Skin	2302		Peau de haut de cuisse/cuisse	??? ?????/??? ?
Body Skin	2303		Peau de corps	??? ??????
Abdominal Fat (Leaf Fat)	2401		Graisse abdominale	??????? ? ? (?????? ?
2-Product Combinations	4001		Combinaison de deux produits	???? ? ???? ????????
3-Product Combinations	4002		Combinaison de trois produits	???? ? ???? ????????
4-Product Combinations	4003		Combinaison de quatre produits	???? ? ? ?????? ????????

6.2 Chicken Skeletal Diagram Explanation

Two of the three skeletal diagrams of a whole chicken shown below are used to illustrate the composition of each poultry product. These three diagrams show the major bones of the chicken in dorsal or back view (in blue), ventral or breast view (in orange), and lateral or side view (in yellow). The shaded areas of views for the particular product represents the portion and muscles of the chicken included in that product.



6.3 Chicken Meat Parts

CHICKEN – WHOLE BIRD

A “whole bird” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the oil gland and tail may or may not be present. The gizzard, heart, liver, and neck with or without skin (giblet pack) are included as separate parts.

70101-11 Bone-in, Skin-on, Color not specified

70101-12 Bone-in, Skinless

70101-21 Boneless, Skin-On, Color not specified

70101-22 Boneless, Skinless

CHICKEN – WHOLE BIRD WITHOUT GIBLETS (W.O.G.)

A “whole bird without giblets” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the oil gland and tail may or may not be present.

- 70102-11 Bone-in, Skin-on, Color not specified
- 70102-12 Bone-in, Skinless
- 70102-21 Boneless, Skin-On, Color not specified
- 70102-22 Boneless, Skinless

CHICKEN – BONELESS WHOLE BIRD WITHOUT GIBLETS (W.O.G.) OR WINGS

A “boneless whole bird without giblets or wings” consists of an intact carcass with the breast, thigh, and drumstick meat. The head, wings, feet, and oil gland and tail are removed.

- 70103-21 Boneless, Skin-On, Color not specified
- 70103-22 Boneless, Skinless

CHICKEN – WHOLE BIRD WITHOUT GIBLETS (W.O.G.), WITH LONG-CUT DRUMSTICKS (SHANK)

A “whole bird without giblets, with long-cut drumstick” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and paws are removed, and the tail may or may not be present.

- 70104-11 Bone-in, Skin-on, Color not specified
- 70104-12 Bone-in, Skinless
- 70104-21 Boneless, Skin-On, Color not specified
- 70104-22 Boneless, Skinless

CHICKEN – WHOLE BIRD WITHOUT GIBLETS (W.O.G.) WITH HALF NECK

A “whole bird without giblets with half neck” consists of an intact carcass with one-half of the neck attached with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head, one-half of the neck, and the feet are removed, and the oil gland and tail may or may not be present.

- 70105-11 Bone-in, Skin-on, Color not specified

CHICKEN – WHOLE BIRD WITHOUT GIBLETS (W.O.G.) WITH WHOLE NECK

A “whole bird without giblets with whole neck” consists of an intact carcass with the neck attached with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the oil gland and tail may or may not be present.

- 70106-11 Bone-in, Skin-on, Color not specified

CHICKEN – WHOLE BIRD WITHOUT GIBLETS (W.O.G.) WITH HEAD

A “whole bird without giblets with head” consists of an intact carcass with the head attached with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The feet are removed and the oil gland and tail may or may not be present.

- 70107-11 Bone-in, Skin-on, Color not specified

CHICKEN – WHOLE BIRD WITHOUT GIBLETS (W.O.G.) WITH HEAD AND FEET

A “whole bird without giblets with head and feet” consists of an intact carcass with the head and feet attached. All parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat are also attached. The oil gland and tail may or may not be present.

70108-11 Bone-in, Skin-on, Color not specified

CHICKEN – TWO-PIECE CUT-UP (SPLIT BIRD)

A “2-piece cut-up chicken” is produced by splitting a whole bird without giblets (70102) end to end through the back and breast to produce approximately equal left and right carcass halves. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70201-11 Bone-in, Skin-on, Color not specified

CHICKEN – FOUR-PIECE CUT-UP (QUARTERED BIRD)

A “4-piece cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 2 breast quarters with wings attached and 2 leg quarters. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70202-11 Bone-in, Skin-on, Color not specified

CHICKEN – SIX-PIECE CUT-UP

A “6-piece cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion. The wings are removed. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70203-11 Bone-in, Skin-on, Color not specified

CHICKEN – EIGHT-PIECE CUT-UP, TRADITIONAL

A “8-piece traditional cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70204-11 Bone-in, Skin-on, Color not specified

CHICKEN –EIGHT-PIECE CUT-UP, NON-TRADITIONAL

A “8-piece non-traditional cut-up chicken” is produced by cutting a whole bird without giblets (70102) into eight pieces specified by the buyer or seller. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70205-11 Bone-in, Skin-on, Color not specified

CHICKEN – NINE-PIECE CUT-UP, TRADITIONAL

A “9-piece traditional cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 1 breast portion containing the clavicle, 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70206-11 Bone-in, Skin-on, Color not specified

CHICKEN – NINE-PIECE CUT-UP, COUNTRY-CUT

A “9-piece country-cut cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 1 lower breast portion, 2 upper split breasts portions (with back and rib portions), 2 drumsticks, 2 thighs with back portion, and 2 wings. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70207-11 Bone-in, Skin-on, Color not specified

CHICKEN – TEN-PIECE CUT-UP

A “10-piece cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 4 equal breast portions with back and ribs, 2 thighs with back portion, 2 drumsticks, and 2 wings. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70208-11 Bone-in, Skin-on, Color not specified

CHICKEN – FRONT HALF

A “front half” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The front half consists of a full breast with the adjacent back portion and both wings attached.

70301-11 Bone-in, Skin-on, Color not specified

CHICKEN – FRONT HALF WITHOUT WINGS (WHOLE BREAST WITH BACK)

A “front half without wings” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and removing the wings. The front half without wings consists of a full breast with the adjacent back portion.

70302-11 Bone-in, Skin-on, Color not specified

CHICKEN – BACK HALF (SADDLE)

A “back half” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half consists of both legs with the adjoining portion of the back, adjacent abdominal fat, and tail. The oil gland may or may not be removed.

70401-11 Bone-in, Skin-on, Color not specified

CHICKEN – BACK HALF WITHOUT TAIL (SADDLE)

A “back half without tail” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half without tail consists of both legs with the adjoining portion of the back and adjacent abdominal fat.

70402-11 Bone-in, Skin-on, Color not specified

CHICKEN – BREAST QUARTER

A “breast quarter” is produced by cutting a front half (70301) along the sternum and back into two approximately equal portions. The breast quarter consists of half of a breast with the attached wing and a portion of the back.

70501-11 Bone-in, Skin-on, Color not specified

CHICKEN – SPLIT BREAST WITH BACK PORTION

A “split breast with back portion” is produced by cutting a front half without wings (70302) along the sternum and back into two approximately equal portions. The split breast with back portion consists of half of a breast with a portion of the back attached.

70502-11 Bone-in, Skin-on, Color not specified

CHICKEN – WHOLE BREAST WITH RIBS AND TENDERLOINS

A “whole breast with ribs and tenderloins” is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and tenderloins consists of the entire breast with rib meat and tenderloins.

70601-11 Bone-in, Skin-on, Color not specified

70601-12 Bone-in, Skinless

70601-21 Boneless, Skin-on, Color not specified

70601-22 Boneless, Skinless

CHICKEN – BONE-IN WHOLE BREAST WITH RIBS AND WINGS

A “bone-in whole breast with ribs and wings” is produced from a front half (70301) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and wings consists of the entire breast with ribs, tenderloins, and wings.

70602-11 Bone-in, Skin-on, Color not specified

CHICKEN – BONELESS WHOLE BREAST WITH RIB MEAT, WITHOUT TENDERLOINS

A “boneless whole breast with rib meat, without tenderloins” is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, tenderloins, neck skin, and bones are removed. The boneless whole breast with rib meat, without tenderloins consists of an entire boneless breast with rib meat.

70603-21 Boneless, Skin-on, Color not specified

70603-22 Boneless, Skinless

CHICKEN – BONELESS WHOLE BREAST WITH TENDERLOINS

A “boneless whole breast with tenderloins” is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, neck skin, and bones are removed. The boneless whole breast with tenderloins consists of an entire boneless breast with tenderloins.

70604-21 Boneless, Skin-on, Color not specified

70604-22 Boneless, Skinless

CHICKEN – BONELESS WHOLE BREAST WITHOUT TENDERLOINS

A “boneless whole breast without tenderloins” is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, tenderloins, neck skin, and bones are removed. The boneless whole breast without tenderloins consists of an entire boneless breast without the tenderloins.

70605-21 Boneless, Skin-on, Color not specified

70605-22 Boneless, Skinless

CHICKEN – BONE-IN SPLIT BREAST WITH RIBS

A “bone-in split breast with ribs” is produced by cutting a bone-in whole breast with ribs and tenderloins (70601) into two approximately equal portions along the center of the sternum. A bone-in split breast with ribs consists of one-half of a whole breast with the attached rib meat, tenderloin, and bones.

70701-11 Bone-in, Skin-on, Color not specified

70701-12 Bone-in, Skinless

CHICKEN – BONE-IN SPLIT BREAST WITH RIBS AND WING

A “bone-in split breast with ribs and wing” is produced by cutting a bone-in whole breast with ribs and wings (70602) into two approximately equal portions along the center of the sternum. A split breast with ribs and wing consists of one-half of a whole breast with the attached rib meat, wing, tenderloin, and bones.

70702-11 Bone-in, Skin-on, Color not specified

CHICKEN – BONELESS SPLIT BREAST WITHOUT RIB MEAT

A “boneless split breast without rib meat” is produced by cutting a bone-in whole breast with ribs and tenderloins (70601) into two approximately equal portions along the center of the sternum. The rib meat and bones are removed. A boneless split breast without rib meat consists of one-half of a whole breast. The tenderloin may or may not be present.

70704-21 Boneless, Skin-on, Color not specified

70704-22 Boneless, Skinless

CHICKEN – PARTIALLY BONELESS SPLIT BREAST WITH RIB MEAT AND FIRST WING SEGMENT (AIRLINE BREAST OR FRENCH CUT)

"partially boneless split breast with rib meat and first segment wing" is produced cutting a bone-in whole breast with ribs and wings (70602) into two approximately equal portions along the center of the sternum, and removing the second and third wing segments and the breast bones. A partially boneless split breast with rib meat and first segment wing consists of one-half of a whole breast with rib meat and the first segment of the wing (with humerus bone). The tenderloin may or may not be present.

70705-31 Partially Boneless, Skin-on, Color not specified

CHICKEN – INNER FILLET (TENDER, SMALL FILLET)

An "inner fillet" is produced by separating the inner pectoral muscle from the breast and the sternum. The inner fillet consists of a single intact muscle with the embedded tendon.

70801-22 Boneless, Skinless

CHICKEN – INNER FILLET WITH TENDON TIP OFF (TENDER WITH TENDON TIP OFF, SMALL FILLET WITH TENDON TIP OFF)

An "inner fillet with tendon tip off" is produced by separating the inner pectoral muscle from the breast and the sternum. The protruding portion of the tendon is removed. The inner fillet with tendon tip off consists of a single intact muscle.

70802-22 Boneless, Skinless

CHICKEN – LEG WITH BACK PORTION (LEG QUARTER)

A "leg with back portion" is produced by cutting a back half (70401) along the center of the backbone into two approximately equal parts. The leg with back portion consists of an intact part that includes the drumstick, thigh with adjoining portion of the back, abdominal fat, and tail.

70901-11 Bone-in, Skin-on, Color not specified

CHICKEN – LEG WITH BACK PORTION, WITHOUT TAIL (LEG QUARTER WITHOUT TAIL)

A "leg with back portion, without tail" is produced by cutting a back half without tail (70402) along the center of the backbone into two approximately equal parts. The leg with back portion, without tail consists of an intact part that includes the drumstick, thigh with adjoining portion of the back, and abdominal fat.

70902-11 Bone-in, Skin-on, Color not specified

CHICKEN – LEG WITH BACK PORTION, WITHOUT TAIL OF ABDOMINAL FAT (LEG QUARTER WITHOUT TAIL OR ABDOMINAL FAT)

A "leg quarter without tail or abdominal fat" is produced by cutting a back half without tail (70402) along the center of the backbone into two approximately equal parts and removing the abdominal fat. The leg quarter without tail or abdominal fat consists of an intact part that includes the drumstick and thigh with adjoining portion of the back.

70903-11 Bone-in, Skin-on, Color not specified

**CHICKEN – LONG-CUT DRUMSTICK AND THIGH PORTION WITH BACK
(LONG-CUT DRUM AND THIGH PORTION)**

A “long-cut drumstick and thigh portion with back” is produced by cutting a leg quarter without tail (70902) through the thigh nearly parallel with the plane of the backbone just above the condyle. The long-cut drumstick and thigh portion with back consists of two parts: a drumstick with a portion of the thigh attached and the remaining thigh with the back portion and abdominal fat attached.

70904-11 Bone-in, Skin-on, Color not specified

CHICKEN – WHOLE LEG (SHORT-CUT LEG)

A “whole leg” is produced by separating a leg from a back half (70401) between the junction of the femur and pelvic bone. The abdominal fat and back are removed. Skin may or may not be trimmed. The whole leg consists of the thigh and drumstick.

71001-11 Bone-in, Skin-on, Color not specified

71001-12 Bone-in, Skinless

71001-21 Boneless, Skin-on, Color not specified

71001-22 Boneless, Skinless

CHICKEN – WHOLE LEG WITH ABDOMINAL FAT (HALF SADDLE WITHOUT BACK)

A “whole leg with abdominal fat” is produced by separating a leg from a back half (70401) between the junction of the femur and pelvic bone and removing the back. The whole leg with abdominal fat consists of the drumstick and thigh with associated skin and abdominal fat.

71002-11 Bone-in, Skin-on, Color not specified

CHICKEN – WHOLE LEG, LONG-CUT (LONG-CUT LEG)

A “whole long-cut leg” is produced by cutting a whole bird without giblets, with long-cut drumsticks (70104) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and then separating a leg between the junction of the femur and pelvic bone. The back and a portion of the foot just below the spur are removed. The long-cut leg consists of thigh, drumstick, and a portion of the shank.

71003-11 Bone-in, Skin-on, Color not specified

71003-12 Bone-in, Skinless

CHICKEN – WHOLE LEG, WITH THIGH/DRUMSTICK INCISION (SHORT-CUT SUJIIRE)

A “whole leg with thigh/drumstick incision” is produced by separating a leg from a back half (70401) between the junction of the femur and pelvic bone and removing the back. The skin is trimmed. An incision is made through the muscle along the thigh and drumstick bones. The whole leg with thigh/drumstick incision consists of the thigh and drumstick.

71004-11 Bone-in, Skin-on, Color not specified

71004-12 Bone-in, Skinless

CHICKEN – WHOLE LEG, LONG-CUT WITH THIGH/DRUMSTICK INCISION (LONG-CUT SUJIIRE)

A “whole long-cut leg with thigh/drumstick incision” is produced by separating a leg from a back half (70401) between the junction of the femur and pelvic bone. The back and a portion of the foot just below the spur are removed and an incision is made through the muscle along the thigh and drumstick bones. The long-cut leg with thigh/drumstick incision consists of thigh, drumstick, and a portion of the shank.

71005-11 Bone-in, Skin-on, Color not specified

71005-12 Bone-in, Skinless

CHICKEN – THIGH

A “thigh” is produced by cutting a whole leg (71001) at the joint between the tibia and the femur. The drumstick and patella are removed. The thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present.

71101-11 Bone-in, Skin-on, Color not specified

71101-12 Bone-in, Skinless

71101-21 Boneless, Skin-on, Color not specified

71101-22 Boneless, Skinless

CHICKEN – BONE-IN THIGH WITH BACK PORTION (THIGH QUARTER)

A “thigh with back portion” is produced by cutting a leg quarter (70901) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The thigh with back portion consists of the thigh, attached back portion, and associated fat. The oil gland, tail, and meat adjacent to the ilium (oyster meat) may or may not be present.

71102-11 Bone-in, Skin-on, Color not specified

71102-12 Bone-in, Skinless

CHICKEN – BONELESS THIGH, TRIMMED

A “boneless trimmed thigh” is produced by cutting a whole leg (71001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, and nearly all visible fat are removed. The boneless trimmed thigh consists of the thigh meat. The meat adjacent to the ilium (oyster meat) may or may not be present.

71103-21 Boneless, Skin-on, Color not specified

71103-22 Boneless, Skinless

CHICKEN – BONELESS THIGH, SQUARED

A “boneless squared thigh” is produced by cutting a whole leg (71001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, and meat adjacent to the ilium (oyster meat) are removed. The boneless squared thigh consists of the thigh meat cut to a squared appearance.

71104-21 Boneless, Skin-on, Color not specified

71104-22 Boneless, Skinless

CHICKEN – BONELESS THIGH, TRIMMED AND SQUARED

A “boneless trimmed and squared thigh” is produced by cutting a whole leg (71001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, nearly all visible fat, and the meat adjacent to the ilium (oyster meat) are removed. The boneless trimmed and squared thigh consists of the thigh meat cut to a squared appearance.

71105-21 Boneless, Skin-on, Color not specified

71105-22 Boneless, Skinless

CHICKEN – DRUMSTICK (DRUM)

A “drumstick” is produced by cutting a whole leg (71001) through the joint between the tibia and femur. The thigh is removed. The drumstick consists of the tibia, fibula, patella and associated muscles.

71201-11 Bone-in, Skin-on, Color not specified

71201-12 Bone-in, Skinless

71201-21 Boneless, Skin-on, Color not specified

71201-22 Boneless, Skinless

CHICKEN – SLANT-CUT DRUMSTICK (DRUM PORTION)

A “slant-cut drumstick” is produced by cutting a whole leg (71001) along the tibia of the drumstick and through the joint between the tibia and femur. The thigh and a portion of the meat on one side of the drumstick are removed. The slant-cut drumstick consists of a portion of the tibia, fibula, patella and associated muscles..

71202-11 Bone-in, Skin-on, Color not specified

CHICKEN – WING, WHOLE

A “whole wing” is produced by cutting the wing from a whole bird without giblets (70102) at the joint between the humerus and the backbone. The wing consists of: the first segment (drummette) containing the humerus that attaches the wing to the body, second segment (flat) containing the ulna and radius, and the third segment (tip) containing the metacarpals and phalanges.

71301-11 Bone-in, Skin-on, Color not specified

CHICKEN – FIRST AND SECOND SEGMENT WING (V-WING)

A “first and second segment wing” is produced by cutting a whole wing (71301) between the second and third wing segment. The third segment (tip) is removed. The first and second segment wing consists of: the segment containing the humerus that attaches the wing to the body (drummette), and the segment containing the ulna and radius (flat).

71302-11 Bone-in, Skin-on, Color not specified

CHICKEN – SECOND AND THIRD SEGMENT WING (2-JOINT WING, WING PORTION)

A “second and third segment wing” is produced by cutting a whole wing (71301) between the first and second wing segment. The first segment (drummette) is removed. The second and third segment wing consists of: the segment containing the ulna and radius (flat), and the segment containing the metacarpals and phalanges (tip).

71303-11 Bone-in, Skin- on, Color not specified

CHICKEN – FIRST SEGMENT WING (WING DRUMMETTE)

A “first segment wing” is produced by cutting a whole wing (71301) between the first and second segments. The second and third segments (flat and tip) are removed. The first segment wing consists of the first segment containing the humerus that attaches the wing to the body.

71304-11 Bone-in, Skin-on, Color not specified

CHICKEN – SECOND SEGMENT WING (WING FLAT, MID-JOINT)

A “second segment wing” is produced by cutting a whole wing (71301) between the first and second segments and the second and third segments. The first and third segments (drummette and tip) are removed. The second segment wing consists of the second segment containing the ulna and radius.

71305-11 Bone-in, Skin-on, Color not specified

CHICKEN – THIRD SEGMENT WING (WING TIP, FLIPPER)

A “third segment wing” is produced by cutting a whole wing (71301) between the second and third segments. The first and second segments (drummette and flat) are removed. The third segment wing consists of the third segment containing the metacarpals and phalanges.

71306-11 Bone-in, Skin-on, Color not specified

CHICKEN – FIRST SEGMENT AND SECOND SEGMENT WINGS (DISJOINTED WINGS)

“First segment and second segment wings” are produced by cutting a whole wing (71301) between the second and third segments. The third segment (tip) is removed. The joint between the first and second segments is then cut to separate the first and second segments (drummette and flat). First segment and second segment wings consists of approximate equal numbers of first and second segments packaged together.

71307-11 Bone-in, Skin-on, Color not specified

CHICKEN – WINGS WITH BACK ATTACHED, WHOLE (PIPISTRELLI-CUT)

A “whole wings with back attached” is produced by separating the whole wings with back from the breast and back half of a whole bird without giblets (70102) and the mid backbone region. The whole wings with back attached consists of: 2 wings consisting of the humerus (drummette), ulna and radius (flat), and the metacarpals and phalanges (tip), and a portion of the upper backbone attached.

71308-11 Bone-in, Skin-on, Color not specified

CHICKEN – STRIPPED LOWER BACK

A “stripped lower back” is produced by cutting along the pelvic bones to separate the legs from the back half (70401). The stripped lower back consists of the lower backbone, ilium, and pelvic bones with most, if not all, of the meat and skin removed. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

71401-11 Bone-in, Skin-on, Color not specified

CHICKEN – LOWER BACK

A “lower back” is produced by cutting a back half (70401) through the joint between the femur the pelvic bone to remove each of the legs. The lower back consists of the lower backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

71402-11 Bone-in, Skin-on, Color not specified

CHICKEN – UPPER BACK

An “upper back” is produced by cutting a front half without wings (70302) along each side of the backbone to remove the breast and vertebral ribs. The upper back consists of the upper backbone (approximately 1.6 cm (5/8 inch) in width) with attached meat and skin.

71403-11 Bone-in, Skin-on, Color not specified

CHICKEN – WHOLE BACK

A “whole back” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the junction of the neck. A cut is then made parallel along each side of the backbone through the vertebral ribs down to the base of the ilium, and along the outer edge of the pelvic bones. The whole back consists of the entire backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

71404-11 Bone-in, Skin-on, Color not specified

CHICKEN – TAIL

The “tail” is produced by cutting the carcass through the backbones and the base of the ilium, and removing the carcass. The tail consists of the tailbones with attached meat and skin.

71501-11 Bone-in, Skin-on, Color not specified

CHICKEN – NECK

The “neck” is produced by cutting the neck from the carcass at the shoulder joint and removing the head. The neck consists of the neck bones with attached meat and skin.

71601-11 Bone-in, Skin-on, Color not specified

71601-12 Bone-in, Skinless

CHICKEN – HEAD

The “head” is produced by cutting the carcass at the upper neck and removing the carcass. The head consists of the skull bones and contents with attached beak, meat, and skin.

71701-11 Bone-in, Skin-on

CHICKEN – PAWS, PROCESSED

A “processed paw” is produced by cutting a carcass leg through the metatarsus approximately at the metatarsal spur. The nail sheaths, thin yellow epidermal skin covering the paw, and carcass are removed. A processed paw consists of a portion of the metatarsus and four digits (phalanges) with attached meat and skin.

71801-11 Bone-in, Skin-on

CHICKEN – FEET, PROCESSED

A “processed foot” is produced by cutting a carcass leg at the joints between the metatarsus and the tibia. The carcass is removed. The nail sheaths and thin yellow epidermal skin covering the foot are removed. A processed foot consists of the metatarsus and four digits (phalanges) with attached meat and skin.

71802-11 Bone-in, Skin-on

CHICKEN – PAWS, UNPROCESSED

An “unprocessed paw” is produced by cutting a carcass leg at the joint between the metatarsus approximately at the metatarsal spur. The carcass is removed. A paw consists of a portion of the metatarsus and four digits (phalanges), with attached meat and skin. The nail sheaths and thin yellow epidermal skin covering the foot are not removed.

71803-11 Bone-in, Skin-on

CHICKEN – FEET, UNPROCESSED

An “unprocessed foot” is produced by cutting a carcass leg at the joint between the metatarsus and the tibia. The carcass is removed. A foot consists of the metatarsus and four digits (phalanges) with attached meat and skin. The nail sheaths and thin yellow epidermal skin covering the foot are not removed.

71804-11 Bone-in, Skin-on

CHICKEN – GIZZARDS, PROCESSED

The “gizzard” is removed from a carcass body cavity. Gizzards are mechanically cut and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.

71901-00 Bone/skin (not applicable)

CHICKEN – GIZZARDS, BUTTERFLY-CUT

The “butterfly-cut gizzard” is removed from a carcass body cavity. Gizzards are mechanically cut open horizontally and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The butterfly-cut gizzard consists of one slightly irregularly shaped, muscular portion of the digestive canal.

71902-00 Bone/skin (not applicable)

CHICKEN – GIZZARDS, V-STYLE CUT (V-STYLE GIZZARDS)

The “v-style gizzard” is removed from a carcass body cavity. Gizzards are mechanically cut open vertically and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzard consists of one slightly irregularly shaped, muscular portion of the digestive canal.

71903-00 Bone/skin (not applicable)

CHICKEN – LIVERS

The “liver” is removed from a carcass body cavity. The bile sac (gall bladder) is removed. The liver consists of a smooth brownish to reddish colored organ with one or more lobes that is irregular in shape and size.

72001-00 Bone/skin (not applicable)

CHICKEN – HEARTS, CAP-OFF

The “cap-off heart” is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are removed. The cap-off heart consists of a muscular organ that circulates blood.

72101-00 Bone/skin (not applicable)

CHICKEN – HEARTS, CAP-ON

The “cap-on heart” is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are not removed. The cap-on heart consists of a single muscular piece that circulates blood with associated heart tissue.

72102-00 Bone/skin (not applicable)

CHICKEN – TESTES (FRIES, TESTICLES)

“Testes” are removed from a carcass body cavity. Testes consist of membrane-covered, bean-shaped bodies that are the male chicken reproductive organs.

72201-00 Bone/skin (not applicable)

CHICKEN – BREAST SKIN

“Breast skin” consists of the exterior layer of tissue that encloses the breast area from a carcass, whole breast, or split breast. The neck skin is not present.

72301-21 Boneless, Skin, Color not specified

CHICKEN – THIGH/LEG SKIN

“Thigh/leg skin” consists of the exterior layer of tissue that encloses the thigh or leg area of a carcass, back half, or leg.

72302-21 Boneless, Skin, Color not specified

CHICKEN – BODY SKIN

“Body skin” consists of the exterior layer of tissue that encloses the entire carcass, excluding the neck area.

72303-21 Boneless, Skin, Color not specified

CHICKEN – ABDOMINAL FAT (LEAF FAT)

Chicken “abdominal fat” consists of a mass of adipose tissue located in the abdominal cavity adjacent to the pelvic bones.

72401-22 Boneless, Skinless

CHICKEN – TWO-PRODUCT COMBINATIONS (2-PRODUCT COMBO)

A “two-product combination” consists of two chicken parts (e.g., drumsticks and thighs) or products (e.g., gizzards and livers) that are packaged together or packed in the same package or shipping container.

Specify “1” in the additional product/packaging option sections. Indicate the product trade description code for each product to be delivered. Also, include the product ratio (e.g., 2 drumsticks per 1 thigh, or equal proportions (1:1) of gizzards and livers). See example trade description in Section 71.130.

CHICKEN – THREE-PRODUCT COMBINATIONS (3-PRODUCT COMBO)

A “three-product combination” consists of three chicken parts (e.g., drumsticks, thighs, and wings) or products (e.g., necks, gizzards, and livers) that are packaged together or packed in the same package or shipping container.

Specify “1” in the additional product/packaging option sections. Indicate the product trade description code for each product to be delivered. Also, include the product ratio (e.g., 2 drumsticks and 2 wings per 1 thigh, or equal proportions (1:1:1) of necks, gizzards, and livers). See example trade description in Section 71.130.

CHICKEN – FOUR-PRODUCT COMBINATIONS (4-PRODUCT COMBO)

A “four-product combination” consists of four chicken parts (e.g., breast, drumsticks, thighs, and wings) or products (e.g., necks, gizzards, livers, and hearts) that are packaged together or packed in the same package or shipping container.

Specify “1” in the additional product/packaging