

Poultry Handbook

Judging Carcass Parts

BACK includes the ilium (oyster) meat, the pelvic meat and skin, and the vertebral ribs and scapula with meat and skin.

BREAST QUARTER consists of a breast half with a wing and a portion of the back.

BREAST QUARTER WITHOUT WING consists of a front quarter of the carcass from which the wing has been removed.

BONELESS, SKINLESS WHOLE BREAST is a whole breast removed from the carcass and with all bone, skin, cartilage, and gristle removed. Neck fat is not included with this part, also called the BUTTERFLY.

BONELESS, SKINLESS BREAST HALF is a breast half removed from the carcass and with all bone, skin, cartilage, and gristle removed. Rib meat may be attached. Neck fat is not included with this part, also called the FILLET.

BREAST TENDER LOIN is the long muscle of the breast next to the keel bone. It is a boneless, skinless portion of meat.

BREAST WITH RIBS - WHOLE OR SPLIT is separated from the back at the junction of the vertebral ribs and back. The "breast with ribs" may be whole, or it may be split along the breastbone to make two equal parts.

BREAST WITHOUT RIBS - WHOLE OR SPLIT is separated from the back at the shoulder joint with the cut running rearward and downward from that point and along the junction of the vertebral sternal ribs. The ribs are removed from the breast. The "breast without ribs" may be whole, or it may be split along the breastbone to make two equal parts.

DRUMETTE consists of the first portion of a wing with adhering skin and meat.

DRUMSTICK is separated from the thigh by cutting through the knee joint and then cutting through the hock joint.

FLAT consists of the second portion of the wing with the meat and adhering skin attached.

GIBLETS are the liver, heart, and gizzard together.

GIZZARD is severed from the viscera and prepared by making a cross-sectional cut half way through the gizzard and then spreading the gizzard open to remove its feed contents.

HALF is prepared by splitting the back and breast along the entire length of the whole carcass to produce approximately equal right and left halves.

HEART is severed from the viscera of the bird.

LEG includes the whole leg (the thigh and the drumstick, either jointed or disjointed). No back skin with the leg.

LEG QUARTER consists of a thigh, a drumstick, and a portion of the back.

LIVER is severed from the viscera of the bird.

NECK is severed from the carcass by cutting through the cervical vertebrae nearest the point of the shoulder.

SKINLESS, BONELESS THIGH consists of the thigh portion disjointed at the hip. It may include the pelvic meat. All bones, cartilage, gristle, and skin are removed.

THIGH is disjointed and separated from the carcass at the hip joint. It may include the pelvic meat but no pelvic bones. Back skin is not included with the thigh.

WING includes the whole wing with all muscle and skin intact. The wing tip may be removed.