

Chicken –

Gallus domesticus

Terms

Definition

Chicken, broiler

Bird in which the tip of the sternum is flexible (not ossified)

Cock, hen, casserole or boiling fowl

Bird in which the tip of the sternum is rigid (ossified)

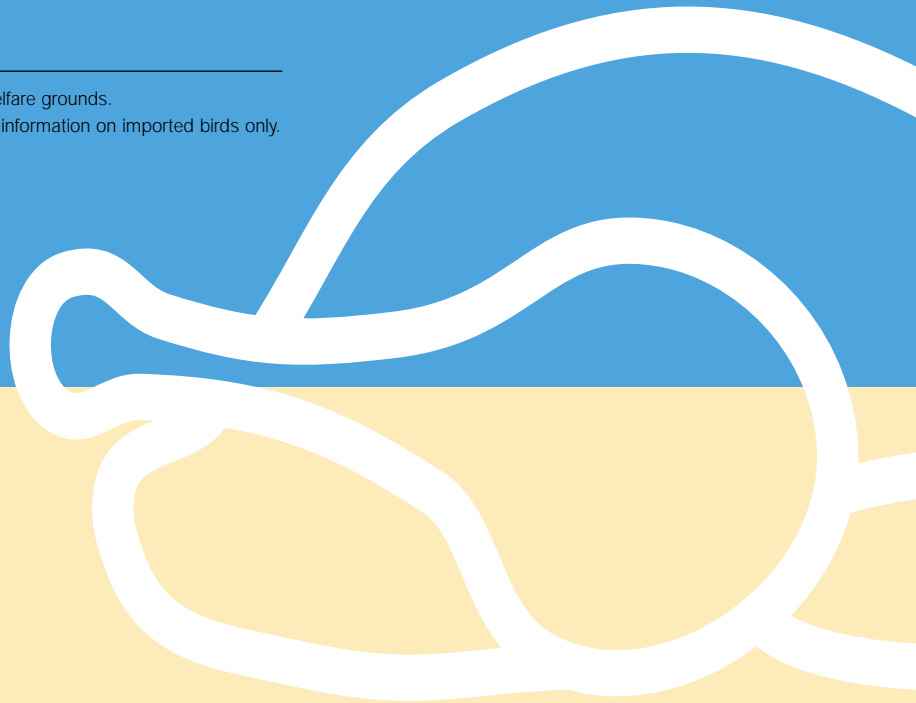
Capon*

Male fowl castrated surgically before reaching sexual maturity, and slaughtered at a minimum age of 140 days: after castration the capons must be fattened for at least 77 days.

Poussin, coquelet

Chicken of less than 750g carcass weight (expressed without giblets, head and feet)

* Caponisation is not allowed in the UK on welfare grounds. References to capons have been retained for information on imported birds only.



Class A



Class A – Conformation and appearance of the whole chicken is excellent. The carcass is well shaped and symmetrical, and has well-developed legs and breast. The carcass should be well plucked, with a thin regular layer of subcutaneous fat.

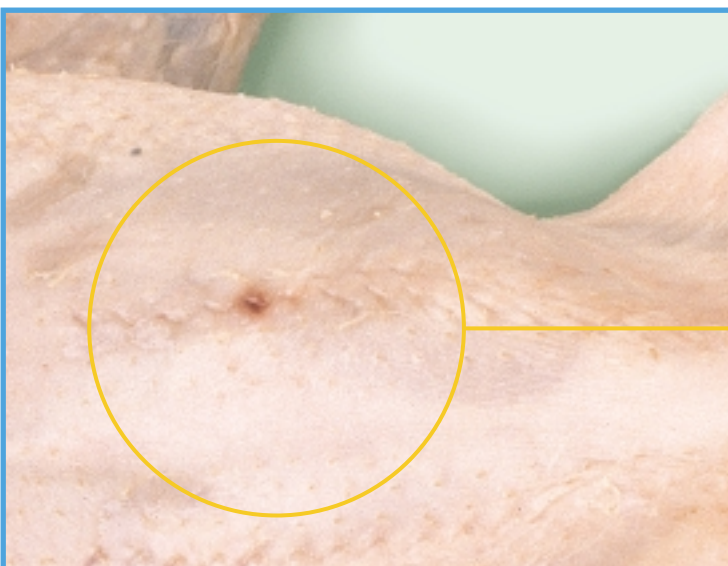
Class A



Class A – Some slight marks are acceptable, as long as they are small and relatively unobtrusive.

These should not be confused with the effect known as 'barking', caused by abrasion of the skin during plucking. This is most noticeable once the skin has dried following plucking, but will fade if the bird is placed in a bag and chilled for 24 hours.

Class A

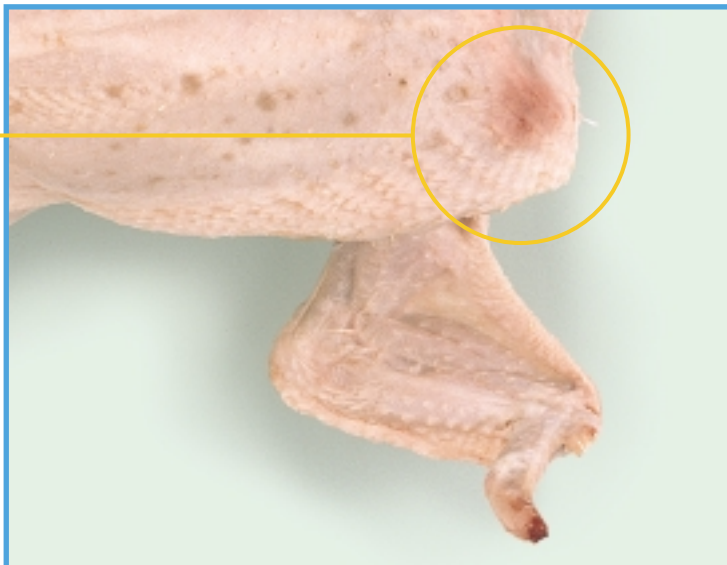


Class A – This is a close-up of the mark shown above. This mark does not penetrate through to the muscle below.

A good test is to move the skin and see if the blemish moves with it. If it does not move, then it indicates damage to the underlying muscle and can not be graded as Class A.

Class A/B

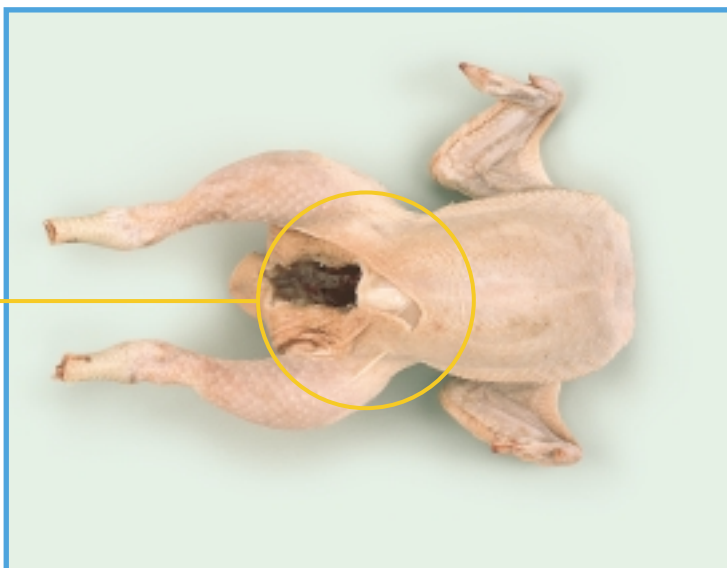
Class A/B – This is an example of a larger mark, which, if only skin deep, would be on the borderline between Class A and B grades.



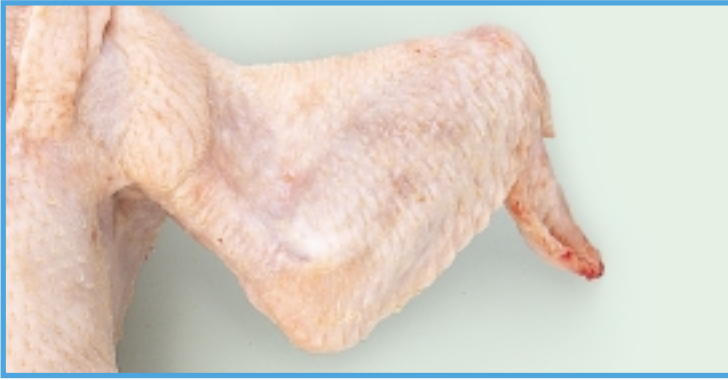
Class A

Class A – Skin tears as illustrated here are acceptable as Class A as long as they are clean. This illustrates the maximum size.

It should be possible to easily manipulate the torn skin back together. If this is not the case, the tear is too severe, and the carcass will not meet Class A requirements.

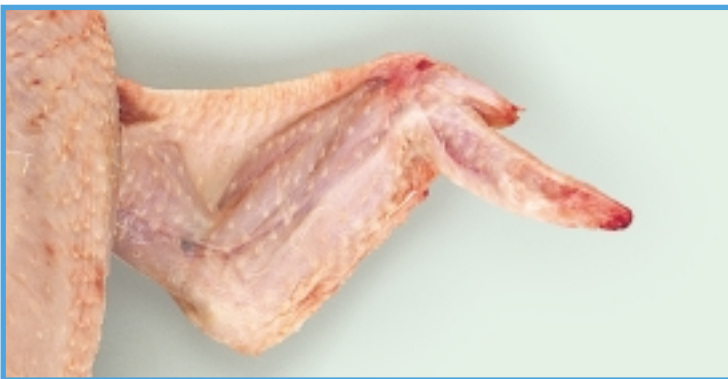


Class A



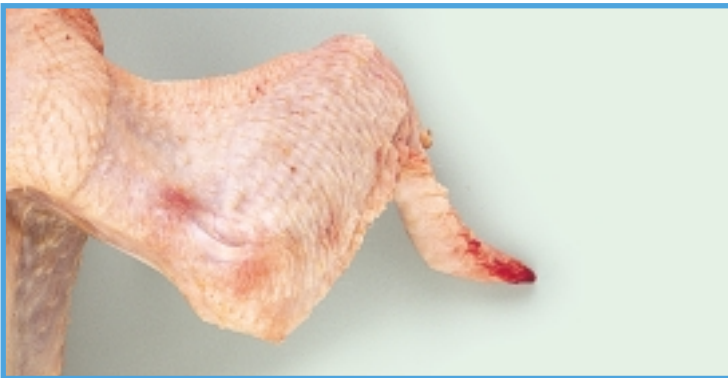
Class A – This is a good example of a Class A chicken wing.

Class A



Class A – This picture and the one below show the maximum level of reddening acceptable for Class A. This should not be extensive, nor penetrate the meat.

Class A



Class B

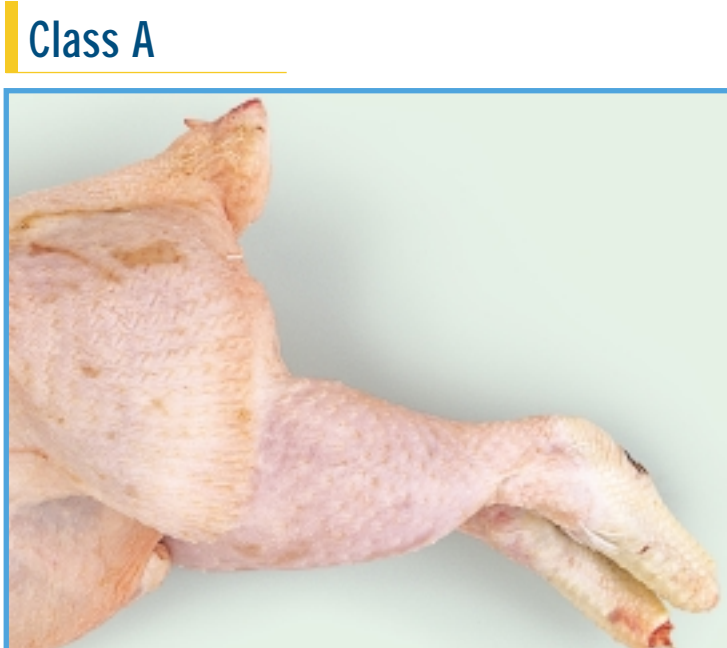


Class B – This level of bruising is too extensive for a Class A carcass. Bruising to this extent would only be acceptable for a Class B bird if it was the only significant damage.

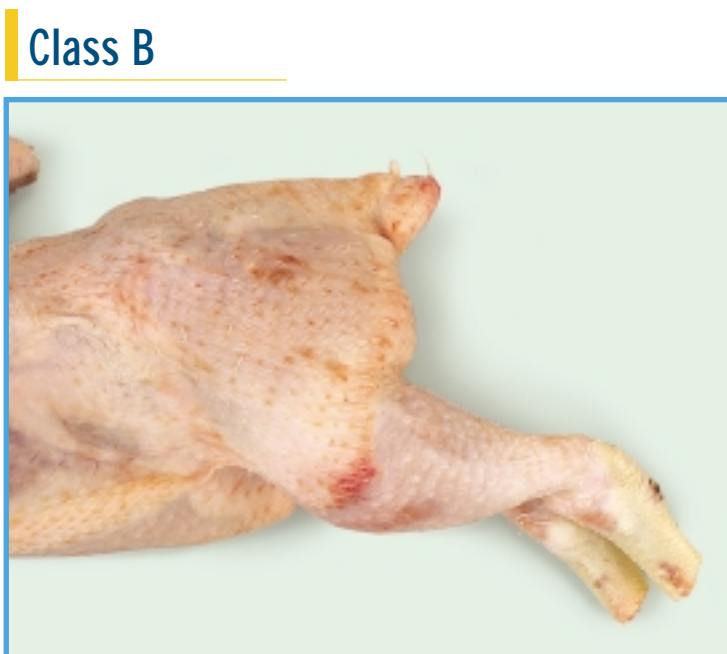
Class A – This is a good example of a Class A chicken leg.



Class A – This picture shows some reddening but this is still acceptable for Class A. This should not be extensive, nor penetrate the meat.



Class B – This example exhibits too much damage to be graded as Class A.

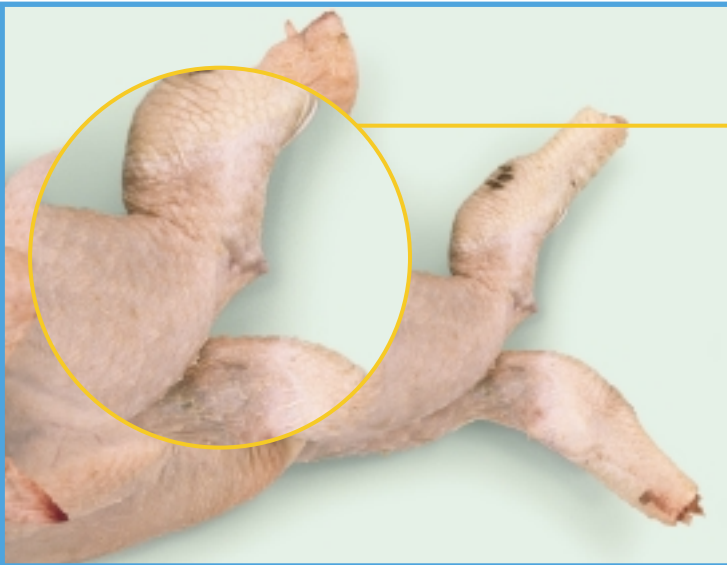


Grading failure



Ungraded – Deep scratches, such as those illustrated here, are not acceptable in either Class A or B.

Class B



Class B – For a whole carcass, broken bones are acceptable, providing they do not protrude through the skin. This is a good example, in which the leg is clearly broken, but the skin has not been penetrated.

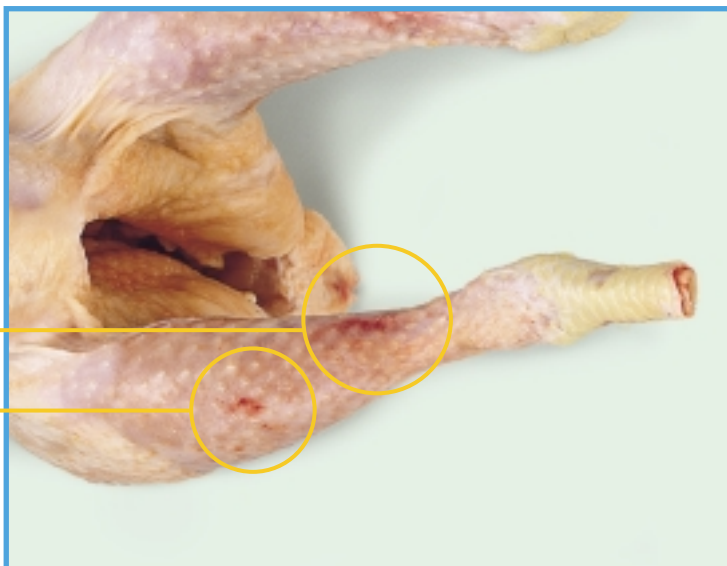
Class A – This is a good example of a Class A chicken leg.

Class A



Class A – This picture shows some reddening but this is still acceptable for Class A. This should not be extensive, nor penetrate the meat.

Class A



Class B – This example exhibits too much damage to be graded as Class A.

Class B



Grading failure



Grading failure – This example shows too much damage to be marketed as either Class A or B.