



Poultry Reprocessing and Standard Yield

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Test Weight Certification



Deboning



Deboned Meat Prior to Formulation



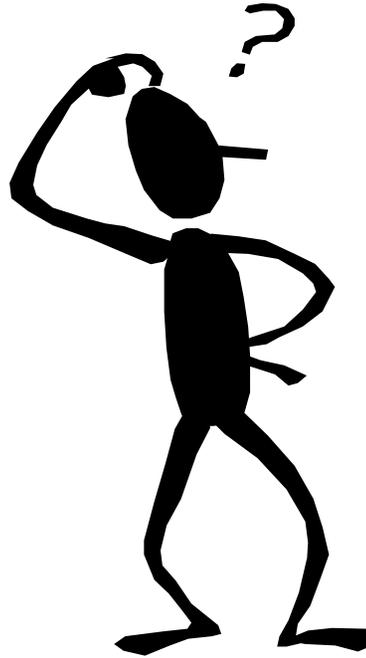
Formulation

Nitrites

Sugars

Phosphates

Antioxidants



Accelerants

Binders

Spices

Nitrates

Weighing Ingredients



Adding Ingredients



Dry Ingredient Application



Wet Ingredient Application: Injection or Tumbling



Adding Ingredients: Injection



Batter/Breading



Batter/Breading



Batter/Breading Certification



Cooked Temperature Certification



Portion Weight Certification



Color Tolerance



Bagging Machine



Packaging Defects



Freezing Temperature Certification



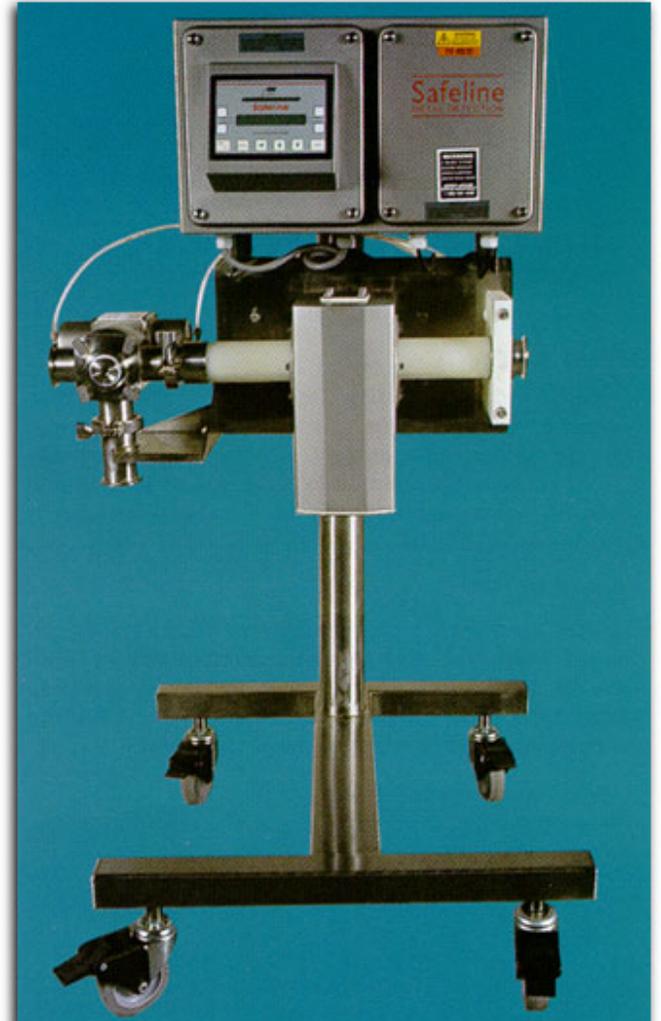
METAL DETECTION



Metal Detection



Metal Detection



Metal Detection



Final Packing



Net Weight Certification



Contract Compliance



U.S. DEPARTMENT OF AGRICULTURE
 AGRICULTURAL MARKETING SERVICE
 POULTRY PROGRAMS
**REPROCESSING PRODUCTION
 CERTIFICATE**

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

CERTIFICATE NO. **PRA- 9876543**
 PLACE EXAMINED
Winchester, VA

TO: APPLICANT (Name and address, including ZIP) Cluck Cluck Further Processing 13243 This Street Whichester, VA 22551	NAME AND ADDRESS OF SHIPPER OR SELLER <u>1/</u> Same As Applicant	NAME AND ADDRESS OF RECEIVER OR BUYER <u>1/</u> (State Agency)
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PRODUCTS RECEIVED FOR REPROCESSING

LOT NO.	NO. CONTAINERS PER LOT <u>1/</u>	NO. CONTAINERS EXAMINED	INCOMING COMMODITY (KIND, CLASS, TYPE, STYLE, SUBSTYLE)	MARKED WEIGHT OF LOT <u>1/</u>	TEST	TOTAL NET WEIGHT
					• X Shortage ••• Overage	
123	515	15	Fresh RTC Young Chickens (3.75 lbs and up)	36,200	210	35,990
			Weights taken from Destination Test Weight Certificate			

CONTRACT NUMBER	80001	D/O NUMBER	111-Z-001	DESTINATION CERTIFICATE NO. (If available)	PPA-111111
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PRODUCTS DERIVED FROM REPROCESSING	PRODUCT ID NO.	POUNDS OF REWORK	NO. OF CONTAINERS	MARKED WEIGHT
Cooked Batter Breaded Chicken Patties	0001		408	12,240
Cooked Batter Breaded Chicken Nuggets	0002		408	12,240
Yield as stated by Applicant: Product code 0001 12,240 / 17,995 = 68% (EPDS- 67%)				
Product code 0002 12,240 / 17,995 = 68% (EPDS-68%)				
TOTAL POUNDS FINISHED PRODUCT				24,480
BY-PRODUCTS PRODUCED				

Standard Yield

- **Revised Standard Yield Percentages for School Year 07/08**
- **Notice to the Trade December 2006**
- **Notice to the Trade February 2007**
- **Standard Yield Percentages for Parts**



New Standard Yield Percentages 07-08

BONE-IN CHICKEN

	Previous		Revised	
Breasts	38%	13,680	41%	14,760
Thighs	29%	10,440	26%	9,360
Drumsticks	17%	6,120	16%	5,760
Wings	12%	4,320	13%	4,480
Total	96%	34,560	96%	34,560

New Standard Yield Percentages 07-08

BONELESS CHICKEN

	Previous		Revised	
Breasts	24%	8,640	25%	9,000
White Trim	2%	720	2%	720
Thighs	12%	4,320	13%	4,680
Drumsticks	9%	3,240	9%	3,240
Dark Trim	1%	360	1%	360
Wings	5%	1,800	8%	2,880
MSM	11%	3,960	8%	2,880
Skin	10%	3,600	8%	2,880
Total	74%	26,640	74%	26,640

New Standard Yield Percentages 07-08

BONELESS TURKEY

	Previous		Revised	
Breasts	28%	10,080	30%	10,800
White Trim	3%	1,080	2%	720
Thighs	13%	4,680	13%	4,680
Drumsticks	11%	3,960	11%	3,960
Dark Trim	2%	720	2%	720
Wings	7%	2,520	8%	2,880
MSM	13%	4,680	13%	4,680
Skin	9%	3,240	7%	2,520
Total	86%	30,960	86%	30,960

Standard Yield

- **Notice to the Trade – December 2006**
 - **Allows substitution of b/s breast trim meat for b/s wing meat when processing donated bulk commodities under Standard Yield**
 - **ONLY b/s trim meat resulting from the portion control processing of whole muscle breast/tenderloins meat is eligible for substitution.**



Standard Yield

- **Notice to the Trade – February 2007**
 - **Allows the substitution of b/s meat for skin and/or MSM.**
 - **Specifically, b/s breast, thigh, and drum meat may be used.**
 - **Processors can substitute b/s meat for skin and/or MSM at a ratio of 1:10.**



Standard Yield

- **Notice to the Trade- February 2007**
 - **Example: The current Standard Yield for chicken skin and MSM is 3,600 pounds and 3,960 pounds, respectively.**
 - **Processors are allowed to substitute 360 pounds of b/s chicken meat for 3,600 pounds of skin and 396 pounds of b/s chicken meat for 3,960 pounds of MSM (a ratio of 1:10).**



Standard Yield for Parts

BULK WHOLE LEGS

36,000 Whole Legs	%	Pounds
B/S Thigh	32%	11,520
B/S Drum	22%	7,920
Dark Trim	2%	720
Skin	7%	2,520
Total Yield	63%	22,680



Standard Yield for Parts

BULK THIGHS

36,000 Thighs	%	Pounds
Thigh	50%	18,000
Dark Trim	4%	1,440
Skin	8%	2,880
Total Yield	62%	22,320



Standard Yield for Parts

BULK DRUMS

36,000 Drums	%	Pounds
B/S Drums	57%	20,520
Skin	7%	2,520
Total Yield	64%	23,040

