

Grading RTC chicken



Hung from shackles Front or Back



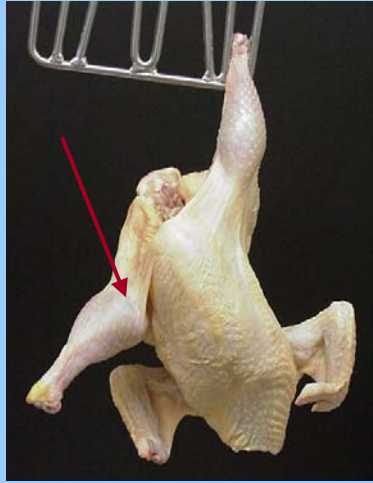
Hung from shackles One leg or Two



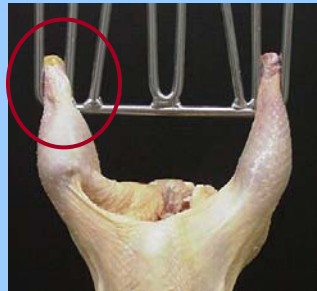
Disjoints

- **Grade A**
 - Can have up to 1 disjoint
- **Grade B**
 - Can have up to 2 disjoints if no broken bones
- **Grade C**
 - No limit on disjoints

Disjointed knee

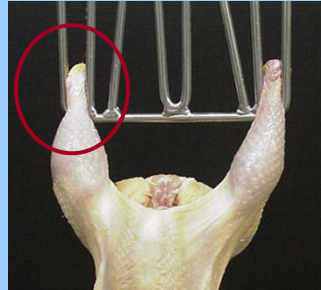


Disjointed knee



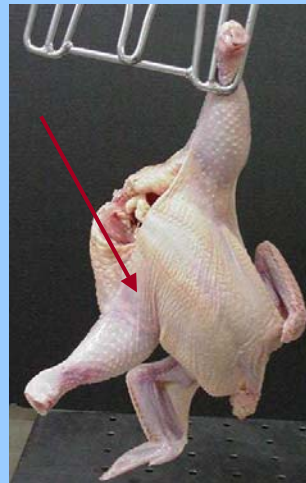
Hung twisted outward

Disjointed knee

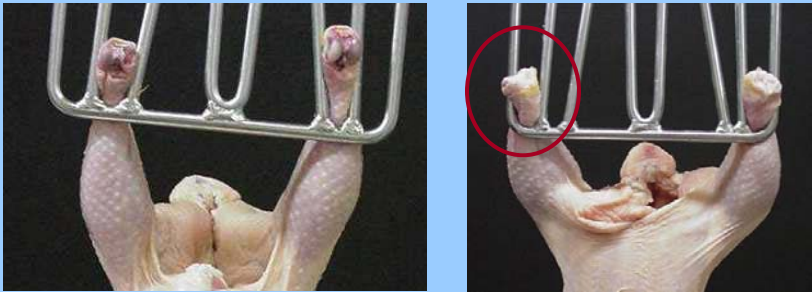


Hung twisted inward

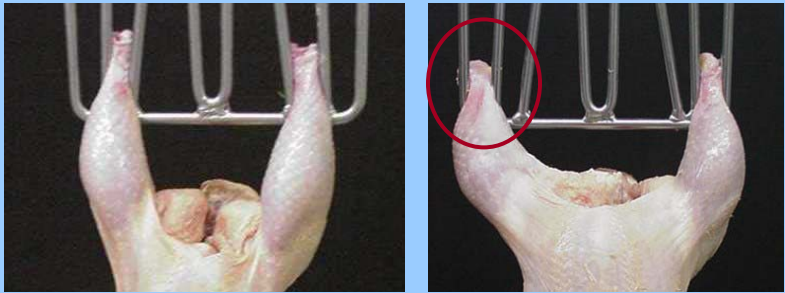
Disjointed hip



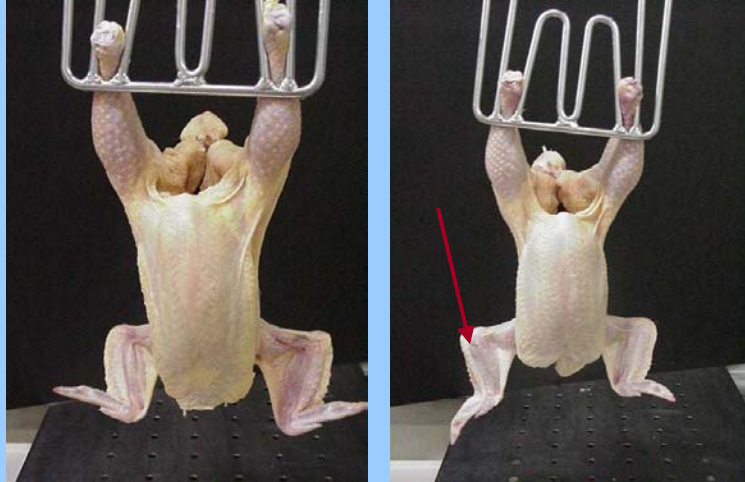
Disjointed hip



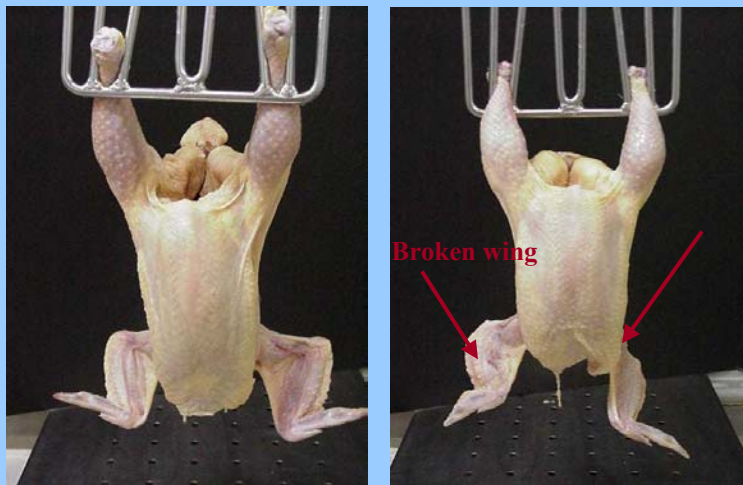
Disjointed hip



Disjointed elbow



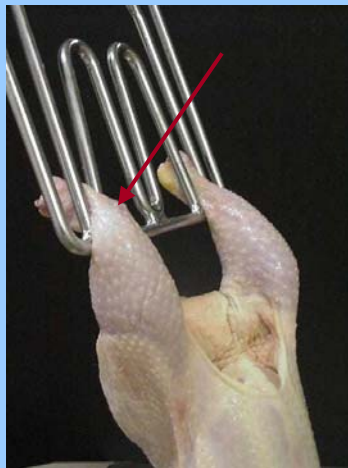
Disjointed shoulder



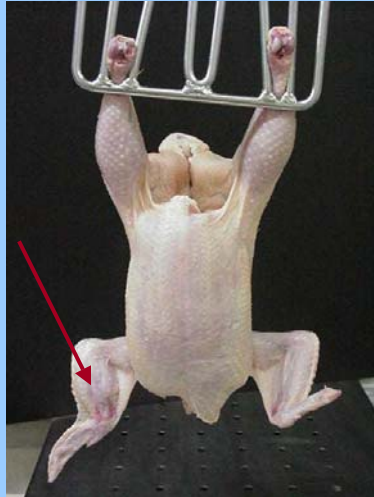
Broken bones

- **Grade A**
 - None
- **Grade B**
 - Can have one non-protruding broken
- **Grade C**
 - No limit on broken bones

Broken drumstick



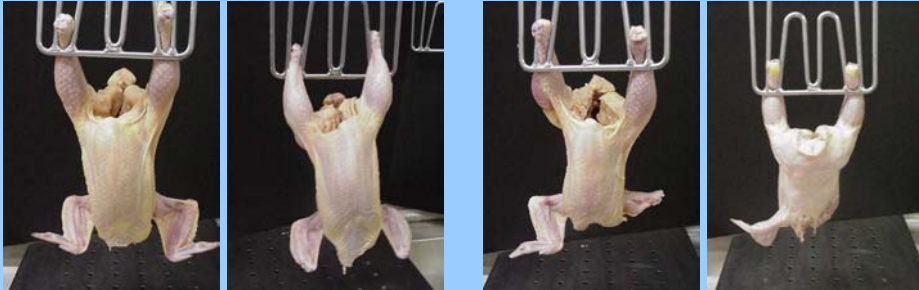
Broken wing



Missing parts

- **Wings**
- **Back**
- **Others**

Missing wing parts

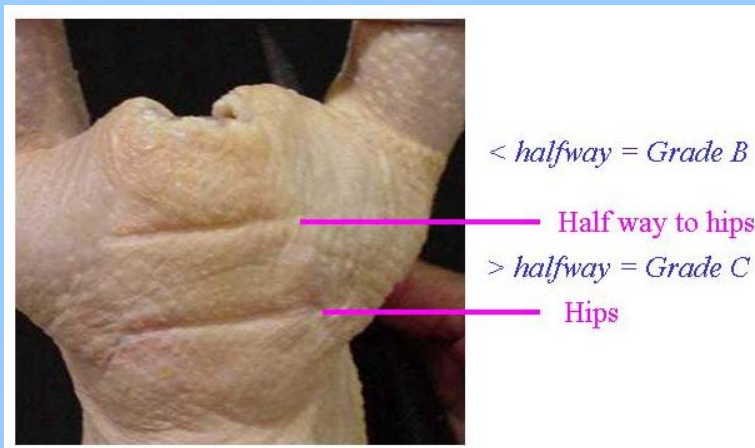


Grade A

Grade B

Grade C

Missing back



< half way = Grade B

Half way to hips

> half way = Grade C

Hips

Missing back

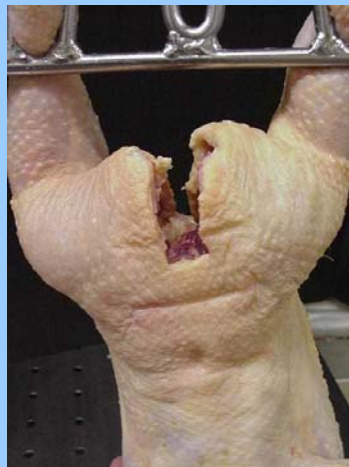


Grade A

Missing back

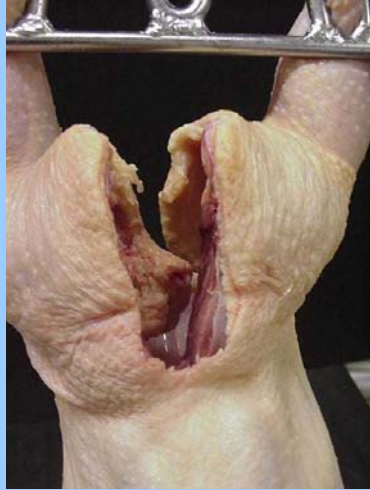


Grade B



Grade C

Missing back



No grade

Missing parts

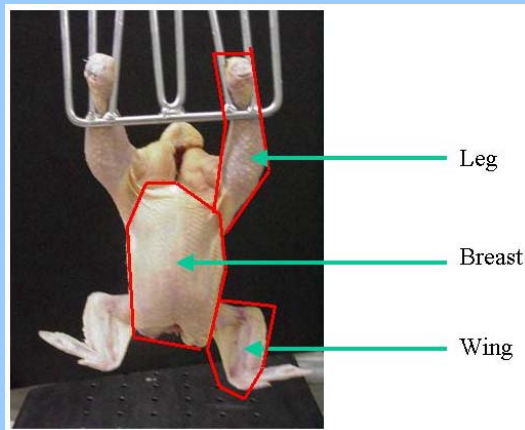


No grade

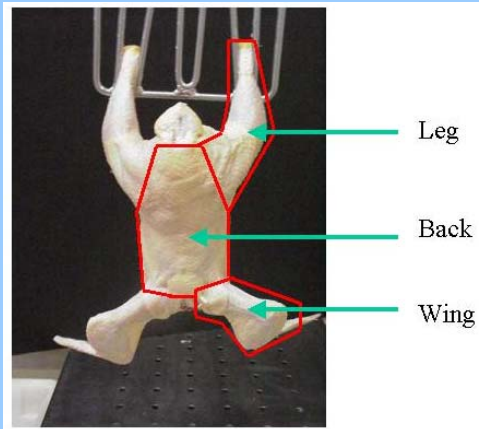
Exposed flesh

- Carcasses are downgraded for cuts, tears and trims based on:
 - The amount of exposed flesh
 - Weight of the carcass
 - Part affected
- Each part is graded separately.
- The grade of the carcasses is determined by the part having the lowest grade on that carcass.

**Grade each part:
Lowest grade = Grade of carcass**



**Grade each part:
Lowest grade = Grade of carcass**



Exposed flesh

- **Grade A**
 - Can have up to $\frac{1}{4}$ inch on breast and legs
 - Can have up to 1 inch elsewhere (back and wings)
- **Grade B**
 - Can have no more than $\frac{1}{3}$ exposed flesh on each part of carcass provided meat yield not appreciably affected
- **Grade C**
 - No limit

Exposed flesh

- **Processing cuts near the vent and/or breast opening less than 1" beyond the opening are acceptable and should not be considered in grading the carcass.**
- **Most processing cuts occur near the vent.**
- **They can occur on the breast or on the thigh.**

Evisceration cuts



Grade A

Evisceration cuts



Grade A



Grade B

Evisceration cuts



Grade A



Grade B

Evisceration cuts



Grade A

Evisceration cuts



Grade A

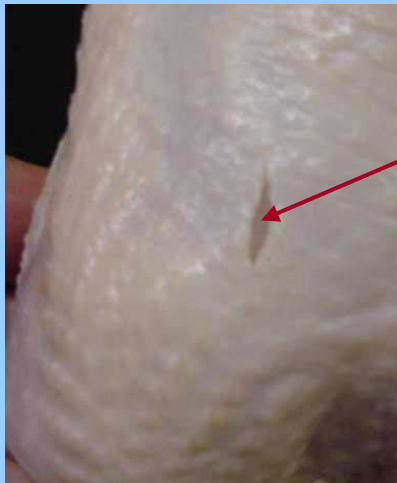
Grade B

Exposed flesh

- Sometimes there may be more than one cut on the same carcass or part.
- Add the amount of exposed flesh to determine the grade of that part.



Exposed flesh

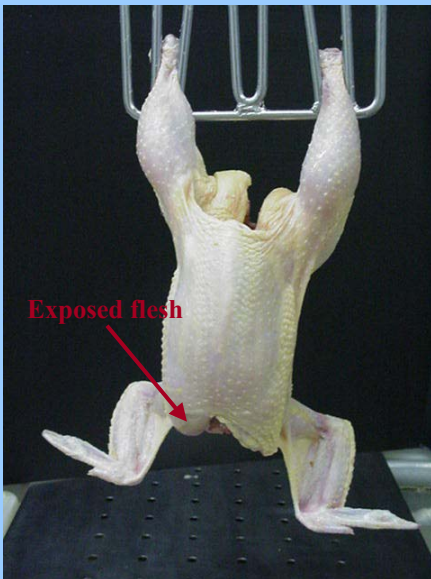


Need to examine carcass carefully.
Cut may be very small.

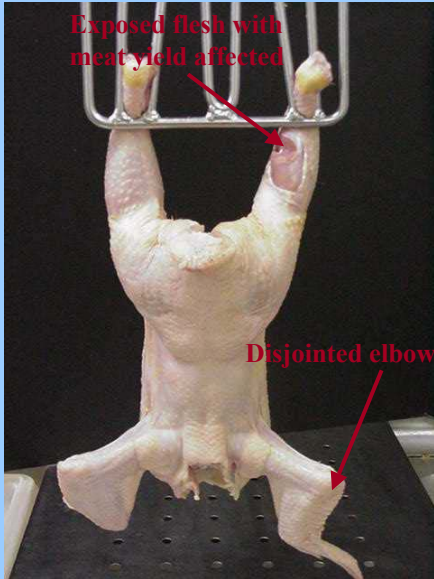
RTC Grading

Practice

GRADE B



GRADE C



GRADE B

