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Specialized Section on Standardization of Meat  
14th Session, 11 - 15 April 2005, Geneva

Item 6 of the provisional agenda

**PROPOSAL FOR A UNECE STANDARD  
FOR TURKEY MEAT - CARCASSES AND PARTS\*  
Chapter 6**

**Note by the secretariat:** The delegation of the United States has prepared a draft text for a new UNECE Standard for Turkey Meat. This document contains chapter 6 and should be read together with chapters 1-5 contained in 2005/8.

\* This document has been submitted after the deadline by the delegation of the United States of America.

**6. CARCASSES AND PARTS DESCRIPTIONS****6.1 Multilingual index of products  
(to be completed)**

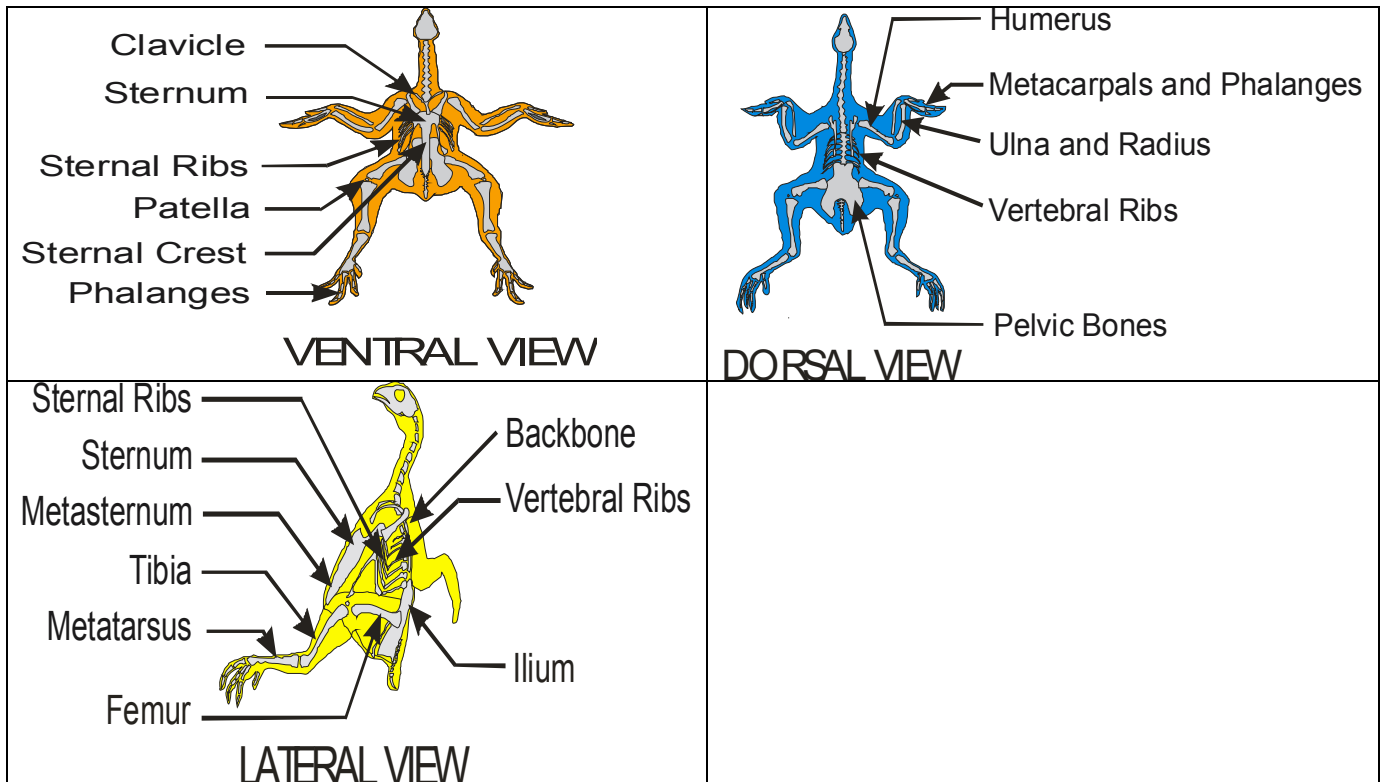
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## 6.2 Turkey Skeletal Diagram Explanation

Two of the three skeletal diagrams of a whole turkey shown below are used to illustrate the composition of each poultry product. These three diagrams show the major bones of the turkey 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 turkey included in that product.



## 6.3 Turkey Meat Parts

### 0101 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 tail may or may not be present. The gizzard, heart, liver, and neck with or without skin (giblet pack) are included as separate parts.

### 0102 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 tail may or may not be present.

### 0401 BACK HALF

A “back half” is produced by cutting a whole bird without giblets (710102) 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.

0402 BACK HALF WITHOUT TAIL

A “back half without tail” is produced by cutting a whole bird without giblets (710102) 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.

0601 BONE-IN WHOLE BREAST WITH BACK, RIBS AND WINGS (FRONT HALF)

A “bone-in whole breast with back, ribs, and wings” is produced by cutting a whole bird without giblets (710102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The neck skin is removed. The bone-in whole breast with back, ribs, and wings consists of a full breast with the adjacent back portion and both wings attached.

0602 BONE-IN WHOLE BREAST WITH BACK, RIBS AND FIRST WING SEGMENTS

A “bone-in whole breast with back, ribs, and first segment wings” is produced by cutting a whole bird without giblets (710102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The wings are cut between the first and second segment joints leaving the first segment wings attached. The second segment wing, third segment wing, and neck skin are removed. The bone-in whole breast with back, ribs, and first segment wings consists of a full breast with the adjacent back portion and both first segment wings attached.

0603 BONE-IN WHOLE BREAST WITH BACK, RIBS AND BONELESS FIRST SEGMENT WING

A “bone-in whole breast with back, ribs, and boneless first segment wing meat” is produced from a bone-in whole breast with back, ribs, and first segment wings (710602), and removing the bones from the first segment wings (humerus). The neck skin is removed. The bone-in whole breast with back, ribs, and boneless first segment wing meat consists of a full breast with the adjacent back portion and the boneless first segment wing meat is attached.

0604 BONE-IN WHOLE BREAST WITH BACK AND RIBS

A “bone-in whole breast with back and ribs” is produced from a bone-in whole breast with back, ribs, and wings (710601), and removing the wings. The neck skin is removed. The bone-in whole breast with back and ribs consists of a full breast with the adjacent back portion and the ribs are attached.

0611 BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS, AND WINGS

A “bone-in whole breast without back, with ribs and wings” is produced from a bone-in whole breast with back, ribs, and wings (710601) and 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 bone-in whole breast without back, with ribs and wings consists of the entire breast without the back and the ribs and wings are attached.

0612 BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND FIRST WING SEGMENTS

A “bone-in whole breast without back, with ribs and first segment wings” is produced from a bone-in whole breast without back, with ribs and wings (710611) and cutting the wings between the first and

second joints leaving the first wing segment attached. The second segment wing, third segment wing, and neck skin are removed. The bone-in whole breast without back, with ribs and first segment wings consists of the entire breast without the back and the ribs and both first segment wings are attached.

**0613 BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND BONELESS FIRST SEGMENT WING MEAT**

A "bone-in whole breast without back, with ribs and boneless first segment wings" is produced from bone-in whole breast without back, with ribs and first segment wings (710612) and removing the bone from the first wing segment (humerus). The neck skin is removed. The bone-in whole breast without back, with ribs and boneless first segment wings consists of the entire breast without the back and the ribs and boneless first segment wing meat are attached.

**0614 BONE-IN WHOLE BREAST WITHOUT BACK WITH RIBS**

A "bone-in whole breast without back, with ribs" is produced from a bone-in whole breast without back, with ribs and wings (710611), and removing the wings. The neck skin is removed. The bone-in whole breast without back, with ribs consists of the entire breast without the back and the ribs and tenderloins are attached.

**0615 WHOLE BREAST WITHOUT BACK OR RIBS, WITH TENDERLOINS**

A "whole breast without back or ribs, with tenderloins" is produced from a bone-in whole breast without back, with ribs and wings (710611), and removing the ribs and wings. The bones (as applicable) and neck skin are removed. The whole breast without back or ribs, with tenderloins consists of an entire breast without the back, ribs or wings and the tenderloins are attached.

**0616 BONELESS WHOLE BREAST WITHOUT BACK, RIBS, OR TENDERLOINS**

A "boneless whole breast without back, ribs, or tenderloins" is produced from a bone-in whole breast without back, with ribs and wings (710611), and removing the wings. The bones, tenderloins, and neck skin are removed. The boneless whole breast without back, ribs, or tenderloins consists of intact boneless breast meat.

**0701 BONE-IN SPLIT BREAST WITH BACK, RIBS, AND WING**

A "bone-in split breast with back portion, ribs, and wing" is produced by cutting a bone-in whole breast with back, ribs, and wings (710601) into two approximately equal portions along the center of the sternum. The bone-in split breast with back, ribs, and wing consists of one-half of a whole breast with the back, ribs, wing, tenderloin, and bones are attached.

**0702 BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS AND FIRST SEGMENT WING**

A "bone-in split breast with back portion, ribs, and first segment wing" is produced by cutting a bone-in whole breast with back, ribs, and first segment wings (710602) into two approximately equal portions along the center of the sternum. The bone-in split breast with back portion, ribs, and first segment wing consists of one-half of a bone-in whole breast with back portion and the ribs and first segment wing are attached.

**0703 BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS, AND BONELESS FIRST SEGMENT WING**

A "bone-in split breast with back portion, ribs, and boneless first segment wing" is produced by cutting a bone-in whole breast with back, ribs, and boneless first segment wing (710603) into two

approximately equal portions along the center of the sternum. The bone-in split breast with back portion, ribs, and boneless first segment wing consists of one-half of a whole breast with back and the ribs and boneless first segment wing are attached.

0704 BONE-IN SPLIT BREAST WITH BACK PORTION AND RIBS

A "bone-in split breast with back portion and ribs" is produced by cutting a bone-in split breast with back, ribs, and wing (710701) and removing wing. The bone-in split breast with back portion and ribs consists of one-half of a whole breast with the back, and the ribs, tenderloin, and bones are attached.

0705 BONE-IN SPLIT BREAST WITH BACK PORTION, WITHOUT RIBS

A "bone-in split breast with back portion, without ribs" is produced by cutting a bone-in whole breast with back, ribs, and wings (710601) into two approximately equal portions along the center of the sternum. The ribs and wings are removed. The bone-in split breast with back portion, without ribs consists of one-half of a bone-in whole breast with the back and the ribs are removed.

0711 BONELESS SPLIT BREAST WITHOUT BACK PORTION OR RIB MEAT, WITH TENDERLOIN

A "boneless split breast without back portion or rib meat, with tenderloin" is produced by cutting a bone-in whole breast without back, with ribs and wings (710611) into two approximately equal portions along the center of the sternum and removing the ribs, wings, and bones. The boneless split breast without back portion or rib meat, with tenderloin consists of one-half of a boneless whole breast without back or rib meat and the tenderloin is attached.

0712 BONELESS SPLIT BREAST WITHOUT BACK PORTION OR RIB MEAT, WITHOUT TENDERLOIN

A "boneless split breast without back portion or rib meat, without tenderloin" is produced by cutting a bone-in whole breast without back, with ribs and wings (710611) into two approximately equal portions along the center of the sternum and removing the ribs, wings, bones, and tenderloin. The boneless split breast without back portion, tenderloin or rib meat consists of one-half of a whole breast without back, tenderloin or rib meat.

0801 TENDERLOIN WITH STRAP (INNER FILLET)

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

0802 TENDERLOIN WITH TENDON CLIPPED (CLIPPED TENDERLOIN, INNER FILLET)

A "tenderloin with tendon clipped" is produced by separating the inner pectoral muscle from the breast and the sternum. The protruding portion of the tendon is removed. The tenderloin with tendon clipped consists of a single intact muscle.

0803 TENDERLOIN WITH TENDON REMOVED (DESTRAPPED TENDER, INNER FILLET)

A "tenderloin with tendon removed" is produced by separating the inner pectoral muscle from the breast and the sternum. The tendon is removed. The tenderloin with tendon removed consists of a single intact muscle.



**0901 LEG QUARTER**

A “leg quarter” is produced by cutting a back half (710401) along the center of the backbone into two approximately equal parts. The leg quarter consists of an intact part that includes the drumstick, thigh with attached adjoining portion of the back, abdominal fat, and tail.

**0902 LEG QUARTER WITHOUT TAIL**

A “leg quarter without tail” is produced by cutting a back half without tail (710402) along the center of the backbone into two approximately equal parts. The leg quarter without tail consists of an intact part that includes the drumstick, thigh with attached adjoining portion of the back, and abdominal fat.

**1001 WHOLE LEG**

A “whole leg” is produced by separating a leg from a back half (710401) 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 attached.

**1101 UNTRIMMED THIGH**

An “untrimmed thigh” is produced by cutting a whole leg (711001) at the joint between the tibia and the femur. The drumstick and patella are removed. The untrimmed thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present.

**1102 BONE-IN THIGH WITH BACK PORTION**

A “bone-in thigh with back portion” is produced by cutting a leg quarter (710901) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The bone-in thigh with back portion consists of the thigh, attached back portion, and associated fat. The tail and meat adjacent to the ilium (oyster meat) may or may not be present.

**1103 TRIMMED THIGH**

A “trimmed thigh” is produced by cutting a whole leg (711001) at the joint between the tibia and the femur. The drumstick, patella, and nearly all visible fat are removed. The trimmed thigh consists of the thigh. The meat adjacent to the ilium (oyster meat) may or may not be present.

**1201 BONE-IN DRUMSTICK**

A “drumstick” is produced by cutting a whole leg (711001) through the joint between the tibia and femur. The thigh is removed. The drumstick consists of the drumstick and patella.

**1203 BONELESS DRUMSTICK WITH TENDON PARTIALLY REMOVED**

A “boneless drumstick meat with tendon partially removed” is produced by cutting a whole leg (711001) through the joint between the tibia and femur. The thigh, bones, and tendon are removed. The boneless drumstick meat with tendon partially removed consists of the drumstick meat with a portion of the tendon attached.

**1204 BONELESS DRUMSTICK WITH TENDON REMOVED**

A “boneless drumstick meat with tendon removed” is produced by cutting a whole leg (711001) through the joint between the tibia and femur. The thigh, bones, and tendon are removed. The boneless drumstick meat with tendon removed consists of the drumstick meat.

### 1301 WHOLE WING

A “whole wing with or without tip” is produced by cutting the wing from a whole bird without giblets (710102) at the joint between the humerus and the backbone. The whole wing consists of the first segment (drummette) containing the humerus that attaches the wing to the body, and second segment (flat) containing the ulna and radius. The third segment (tip) containing the metacarpals and phalanges may or may not be present.

### 1302 FIRST AND SECOND SEGMENT WING

A “first and second segment wing” is produced by cutting a whole wing (711301) 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) attached.

### 1303 SECOND AND THIRD SEGMENT WING

A “second and third segment wing” is produced by cutting a whole wing (711301) 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).

### 1304 FIRST SEGMENT WING (WING DRUMMETTE)

A “first segment wing” is produced by cutting a whole wing (711301) 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.

### 1305 SECOND SEGMENT WING (MID-JOINT)

A “second segment wing” is produced by cutting a whole wing (711301) 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.

### 1306 THIRD SEGMENT WING (WING TIP)

A “third segment wing” is produced by cutting a whole wing (711301) 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.

### 1307 FIRST SEGMENT AND SECOND SEGMENT WINGS

A “first segment and second segment wings” are produced by cutting a whole wing (711301) 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.

### 1501 TAILS

A “tail without an oil gland” is produced by cutting the carcass between the joint connecting the vertebrae (back bones) and the coccygeal vertebra (tail bones). The carcass and oil gland are removed. The tail without oil gland consists of the tail bones with attached meat and skin.

#### 1601 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.

#### 1801 PROCESSED PAWS

A “processed paw” is produced by cutting a carcass leg through the metatarsus approximately at the metatarsal spur. The nails, 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.

#### 1802 PROCESSED FEET

A “processed foot” is produced by cutting a carcass leg at the joints between the metatarsus and the tibia. The carcass is removed. The nails and thin yellow epidermal skin covering the foot may or may not be removed. A processed foot consists of the metatarsus and four digits (phalanges) with attached meat and skin.

#### 1803 UNPROCESSED PAWS

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 nails and thin yellow epidermal skin covering the foot are not removed.

#### 1804 UNPROCESSED FEET

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 nails and thin yellow epidermal skin covering the foot are not removed.

#### 1901 PROCESSED GIZZARDS

The “gizzard” is removed from a carcass body cavity. Gizzards are cut by hand to process by removing the inner lining and contents. Fat and other adhering organs are removed. The hand-processed, butterfly-cut gizzard consists of an irregularly shaped portion of the enlarged muscular portion of the digestive canal.

#### 1902 BUTTERFLY-CUT GIZZARDS

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 mechanically-processed, butterfly-cut gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.

#### 1903 PARTIALLY PROCESSED GIZZARDS

The “gizzard” is removed from a carcass body cavity. Portions of the inner lining and contents, fat, or other adhering organs may remain within or attached to the gizzard. The partially processed gizzard consists of an irregularly shaped muscle or pieces of the enlarged muscular portion of the digestive canal.

2001 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.

2101 HEARTS, CAP-OFF

The “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 .

2102 HEARTS, CAP-ON

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

2201 TESTES

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

2301 BREAST SKIN

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

2302 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.

2303 BODY SKIN

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

2304 BREAST SKIN (PATTERN)

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

2305 DEFATTED PATTERN BREAST SKIN

“Defatted pattern breast skin” consists of the exterior layer of tissue that encloses the breast area of a carcass, whole breast, or split breast. Nearly all visible fat is removed. The neck skin is not present.

2306 NECK SKIN

“Neck skin” consists of the exterior layer of tissue that encloses the neck area of a carcass.

2401 ABDOMINAL (LEAF) FAT

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

#### 4001 2-PRODUCT COMBINATIONS

A “two-product combination” consists of two turkey 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.

#### 4002 3-PRODUCT COMBINATIONS

A “three-product combination” consists of three turkey 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.

#### 4003 4-PRODUCT COMBINATIONS

A “four-product combination” consists of four turkey 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.

#### 5001 MECHANICALLY SEPARATED TURKEY OVER 20% FAT

“Mechanically separated turkey, over 20% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated turkey, over 20% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat greater than 20 percent.

#### 5002 MECHANICALLY SEPARATED TURKEY 15-20% FAT

“Mechanically separated turkey, 15-20% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated turkey, 15-20% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat greater than 15 percent and less than 20 percent.

#### 5003 MECHANICALLY SEPARATED TURKEY UNDER 15% FAT

“Mechanically separated turkey, under 15% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated turkey, under 15% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat 15 percent or less.

#### 5004 MECHANICALLY SEPARATED TURKEY WITHOUT SKIN UNDER 15% FAT

“Mechanically separated turkey without skin, under 15% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The skin, kidneys, and sex glands are removed prior to mechanical separation. Mechanically separated turkey without skin, under 15% fat, consists of meat that is paste-like in consistency with the percentage of fat less than 15 percent.

#### 5201 GROUND TURKEY 30% FAT OR LESS

“Ground turkey, 30% fat or less” is produced by grinding white meat, dark meat, trim meat, and skin from carcasses or parts. The kidneys and sex glands are removed prior to grinding. Ground turkey, 30% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 30 percent.

5202 GROUND TURKEY 20% FAT OR LESS

“Ground turkey, 20% fat or less” is produced by grinding white meat, dark meat, trim meat, and skin from carcasses or parts. The kidneys and sex glands are removed prior to grinding. Ground turkey, 20% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 20 percent.

5203 GROUND TURKEY 10% FAT OR LESS

“Ground turkey, 10% fat or less” is produced by grinding white, dark, and trim meat from carcasses or parts. The kidneys, sex glands, and skin are removed prior to grinding. Ground turkey, 10% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 10 percent.

5204 GROUND WHITE TURKEY MEAT 10% FAT OR LESS

“Ground white turkey meat, 10% fat or less” is produced by grinding white turkey meat (breast, wing, tenderloin, scapula, and/or trim meat) from carcasses or parts. No kidneys, sex glands, or skin are added. Ground white turkey meat, 10% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 10 percent.

5205 GROUND DARK TURKEY MEAT 20% FAT OR LESS

“Ground dark turkey meat, 20% fat or less” is produced by grinding dark turkey (thigh, drumstick, and/or dark trim) meat from carcasses or parts. No kidneys, sex glands, or skin are added. Ground dark turkey meat, 20% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 20 percent.

5211 GROUND TURKEY PATTIES/BURGERS 30% FAT OR LESS

“Ground turkey patties/burgers, 30% fat or less” is produced by grinding white meat, dark meat, trim meat, and skin from carcasses or parts. The meat is then pressed and formed into round or square shaped patties/burgers portions. No kidneys or sex glands are added. Ground turkey patties/burgers, 30% fat or less, consists of round or square portions of ground turkey with the percentage of fat less than or equal to 30 percent.

6001 WHITE TURKEY TRIMMINGS

“White turkey trimmings” are produced by removing small portions of white turkey meat from the breast, wing, tenderloin, and/or scapula of carcasses or parts. The bones are removed. The white turkey trimming consists of random size pieces of boneless white meat.

6002 BREAST TRIMMINGS

“Breast trimmings” are produced by removing small portions of breast meat from breasts from carcasses or parts. The bones are removed. The breast trimming consists of random size pieces of boneless breast meat.

6003 WING TRIMMINGS

“Wing trimmings” are produced by removing small portions of wing meat from wings from carcasses or parts. The bones are removed. The wing trimming consists of random size pieces of boneless wing meat.

6004 DARK TRIMMINGS

“Dark turkey trimmings” are produced by removing small portions of dark turkey meat from the legs, thighs, and/or drumsticks of carcasses or parts. The bones are removed. The dark turkey trimming consists of random size pieces of boneless dark meat.

6005 THIGH TRIMMINGS

“Thigh trimmings” are produced by removing small portions of thigh meat from thighs from carcasses or parts. The bones are removed. The thigh trimming consists of random size pieces of boneless thigh meat.

6006 DRUMSTICK TRIMMINGS

“Drumstick trimmings” are produced by removing small portions of drumstick meat from drumsticks from carcasses or parts. The bones are removed. The drumstick trimming consists of random size pieces of boneless drumstick meat.

6011 SCAPULA MEAT

“Scapula meat” is produced by removing the meat attached to the scapula bone (shoulder blade). No bones are present. The scapula meat consists of boneless white meat.

6012 ILIUM (OYSTER) MEAT

“Ilium meat” consists of the boneless dark meat adjacent to the ilium bone.

6015 INTESTINES (CHITTERLINGS)

The “intestines” are produced by removing the digestive tube from the carcass. The intestines consist of the alimentary canal, which extends from the stomach to the anus, and assists in digestion, food absorption, and waste removal.

6021 TENDONS

The “tendon” consists of soft elastic, band-like material embedded between the breast and the tenderloin. Small pieces of meat may be attached.