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.

70102-11 Bone-in, Skin-on, White or Yellow
70102-12 Bone-in, Skinless

**State of Refrigeration (Refrig.)**
1. Chilled
2. Frozen
3. Held Chilled
4. Held Frozen

**Production and Feeding Systems**
1. Poultry Feed
2. Free-range
3. Free-run

**Additional Product Options (Prod. Options)**
1. Contractual modifications specified

**Internal Package (Interm. Pack.)**
01. Plastic Bag (Heat-shrinkable, Vacuum) packaged
02. Bubble Wrap, Portion control
03. Plastic Bag, Modified atmosphere package
04. Tray Pack
05. No internal package

**Internal Package Labeling (Interm. Label)**
1. Labeled fly size in country specified in Country Code for labeling
2. Weight
3. Country Code for labeling
4. Weight in kg
5. Unit weight in kg
6. USDA
7. No label
8. Not labeled

**Country Code for Labeling**
(Country Labelled For)
(Insert 3 digit country code from list of ISO Country Codes)

**Shipping Container Weight (SC Weight)**
Present, ±Weight: 0.000,000 container weight in kilograms (Weight variation of plus 1% allowed)

**Additional Packaging Options (Pack. Options)**
1. Contractual modifications specified

**Notes**
- Piece weight of exported product is commonly specified in 100-gram increments.
- No = Not Applicable or Not Specified
U.S. Trade Descriptions for Poultry
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U.S. Trade Descriptions for Poultry (AMS 71)

Part A. General Information

71.10 Title and Scope

(a) The title of this standard is the United States (U.S.) Trade Descriptions for Poultry. Trade descriptions included in this standard represent raw, ready-to-cook poultry products that are commonly traded in the United States of America (USA) or international markets that regularly trade with U.S. poultry producers. Use of these trade descriptions is voluntary. This standard will be maintained by the Agricultural Marketing Service (AMS) of the United States Department of Agriculture (USDA). To obtain copies of the standard or to view information about proposed or effective revisions to the standard, visit www.ams.usda.gov/poultry/standards on the Internet.

(b) The U.S. Trade Descriptions for Poultry differ from the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 et seq.), also maintained by USDA. The U.S. Standards and Grades for Poultry provide detailed requirements and procedures for assessing product quality for commonly traded poultry products. Products that meet these requirements can be certified by USDA, acting as an authoritative third party at the request of the buyer or seller, as meeting a specific grade such as Grade A. Only product that has been graded by USDA may be labeled with the USDA grade shield.

(c) The official names used in this standard are consistent with the standards for kinds and classes, and for cuts of raw poultry, maintained by the USDA Food Safety and Inspection Service (FSIS) in 9 CFR § 381.170. The official names may be used for guidance when preparing new labels for generic approval per 9 CFR § 381.133 or for approvals by FSIS when labels can not be generically approved, e.g.; labeling bearing foreign language, animal production claims, or nutrient content claims. Common names (shown in parentheses after the official name) are
not approved for use on labels. All packages and shipping containers for domestic or export sale must meet the applicable FSIS and country-of-destination labeling requirements. To learn more about FSIS labeling requirements, visit the FSIS Labeling Additives Policy Division on the Internet at www.fsis.usda.gov/oppde/larc/index.htm. When exporting poultry products, discuss specific labeling requirements with the producer, or visit the FSIS export library on the Internet at www.fsis.usda.gov for more information.

**71.30 Minimum Requirements for Quality**

Poultry products purchased under the U.S. Trade Descriptions will be:

1. free of foreign materials (e.g., glass, paper, rubber, metal);
2. free of viscera, trachea, esophagus, mature reproductive organs, lungs, and oil glands, unless otherwise specified;
3. free of offensive odors and slimy or slippery skin;
4. free of fecal material;
5. free of improper or incomplete bleeding (e.g. reddened feather follicles); and
6. practically free of feathers.

**71.40 Trade Description Grid**

(a) By inserting the appropriate codes in the poultry trade description grid below, buyers and sellers can concisely and accurately define product and packaging specifications for products to be traded. The product specification grid can be used with or without the packaging specification grid. Purchaser specified options for chicken products are described in Section 71.110. Examples of chicken product trade descriptions and completed grid format are in Section 71.130.

### Product Specification Grid

|---------|---------|-------|------|------|-------|---------|---------|-------|---------|-------|-------|-----------------|---------------|

### Packaging Specification Grid

|---------|---------|-------|---------------------|-------|----|---------|--------------|----------------|---------------|
### Grid - Used to define attributes of product to be traded by entering the applicable values from the PSO list. The first 19 blocks define product attributes, and if used, the second 18 blocks define packaging and packing attributes. Enter a “0” when an attribute is not of sufficient importance to be defined or is not applicable. Values are pre-printed in the grid when only one PSO is valid for a style.

### Name - Species and product style name (common name shown in parenthesis).

### Diagrams - Shows portion of bird used to produce the product style. The one or two most descriptive views (dorsal [blue], lateral [yellow], or ventral [orange]) for the style are shown. Dark black lines are used to show separate parts.

### Bone/Skin Style Options - Shows commonly available style options for bone-in, boneless, skin-on, and skinless product. Check with producer if you wish to purchase an option shown on the master PSO list (see 71.110 (c)) but not listed here.

### Photograph - Shows appearance of typical product. Photos do not represent a specific quality level, just the general appearance of the product.

### Notes - Provides additional detail about the style or indicates additional production options that may be specified as an additional product or packaging option.

### Product Identification - Shows five-digit style number, official style name, common name(s) in parentheses, and type of meat. Official style names may be used as guidance when preparing shipping and retail labels.

### Narrative Description - Explains what the product style consists of, how it is prepared, what elements are removed, and what elements may or may not be present. The description describes one way to accurately produce the style. Other production methods yielding equivalent results may be used.

### Purchaser Specified Options (PSOs) - Shows product and packaging options commonly available for the product style. Options are defined in Section 71.110. Check with producer if you wish to purchase an option shown on the master PSO list (see 71.110 (c)) but not listed here.
Part B. Trade Descriptions for Chicken

71.110 Purchaser Specified Options (PSOs) for Chicken

(a) Product Options

(1) Species:
   Chicken [Coded as 7] - The domesticated bird, Gallus domesticus.

(2) Product:
   A two-digit code that identifies the item to be traded (e.g., whole breast, wing, thigh, or liver). See individual product style pages for product code number.

(3) Style:
   A two-digit code that identifies a marketable form of a product to be traded. Styles may differ in composition, cut and/or method of processing. See individual product style pages for style code number.

(4) Bone:
   (i) Bone-In [Coded as 1] - Bones are not removed from the product.
   (ii) Boneless [2] - All bones are removed from the product.
   (iii) Partially Boneless [3] - Some, but not all bones are removed from the product.

(5) Skin:
   (i) Skin-On, White or Yellow [Coded as 1] - Skin is not removed from the product, and the purchaser will accept product with whitish or yellowish skin color.
   (ii) Skinless [2] - Skin is removed from the product.
   (iii) Skin-On, White [3] - Skin is not removed from the product, and the purchaser requires a whitish skin color (see Figure 1).
   (iv) Skin-On, Yellow [4] - Skin is not removed from the product, and the purchaser requires a yellowish skin color (see Figure 2).

Figure 1: Whole Bird with White Skin

Figure 2: Whole Bird with Yellow Skin
(6) Class:

(i) **Broiler/Fryer** [Coded as 1] - Young chickens that are usually 6 to 10 weeks of age with a dressed weight of 1.13 Kg. (2.50 Lbs.) or more.

(ii) **Roaster** [2] - Chickens that are usually 7 to 12 weeks of age with a dressed weight of 2.27 Kg. (5 Lbs.) or more.

(iii) **Heavy Fowl** [3] - Breeding hens and roosters, also called “baking hens,” that are usually more than 10 months of age with an approximate dressed weight of 1.81 Kg. (4 Lbs.).

(iv) **Light Fowl** [4] - Hens that produced table eggs, also called “stewing hens,” that are usually more than 10 months of age with an approximate dressed weight of 1.13 Kg. (2.50 Lbs.).

(v) **Capon** [5] - Neutered male chickens that are usually less than 4 months of age.

(vi) **Rooster** [6] - Mature male chickens that are usually more than 10 months of age with a dressed weight of 2.72 Kg. (6 Lbs.) or more.

(vii) **Cornish Game Hen** [7] - Young chickens that are usually less than 5 weeks of age with a dressed weight of 0.91 Kg. (2 Lbs.) or less.

(7) Quality Level:

(i) **#1** [Coded as 1] - Product is graded or evaluated to meet the highest level for quality designated by the processor or, when quality grade certification is required, the highest level for quality designated by the authority named under “Additional product options.” For example, if United States Department of Agriculture (USDA) is named as the quality grade certification authority, product must meet the Grade A requirements established by USDA’s U.S. Classes, Standards, and Grades for Poultry [AMS § 70.220].

(ii) **#2** [2] - Product is graded or evaluated to meet the second level for quality designated by the processor or, when quality grade certification is required, the second level for quality designated by the authority named under “Additional product options.” For example, if USDA is named as the quality grade certification authority, product must meet the Grade B requirements established by USDA’s U.S. Classes, Standards, and Grades for Poultry [AMS § 70.221].

(iii) **#3** [3] - Product is graded or evaluated to meet the third level for quality designated by the processor or, when quality grade certification is required, the third level for quality designated by the authority named under “Additional product options.” For example, if USDA is named as the quality grade certification authority, product must meet the Grade C requirements established by USDA’s U.S. Classes, Standards, and Grades for Poultry [AMS § 70.222].

(iv) **Line Run** [9] - Product is not graded or evaluated by a plant or a conformity assessment authority to meet a standard for quality. Quality grade certification cannot be requested.
(8) **Certification Requirements:**

The purchaser may request third-party certification of the product's quality level (quality grade) and/or purchaser specified options (trade descriptions) by the authority designated in the “Additional product options’ section. Only USDA can officially certify that products meet U.S. Grade A, B, or C requirements specified in the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 et seq.). USDA or other third parties may provide certification that the product meets processor-defined quality levels (e.g. quality level #1, #2, or #3) or other company specifications.

(i) **Quality Grade Certification Required [Coded as 1]** – A third party is to examine and certify the product as meeting the quality level requested. The name of the third-party certifying authority must be designated under “Additional product options.”

(ii) **Trade Description Certification Required [2]** – A third party is to examine and certify the product as meeting the purchaser specified options defined by the trade description, except for quality level. The name of the third-party certifying authority must be designated under “Additional product options.” Optionally, the specific purchaser specified options to be certified may be specified after the name of the third party certifying authority.

(iii) **Quality Grade and Trade Description Certification Required [3]** – A third party is to examine and certify the product as meeting the quality level and purchaser specified options defined by the trade description. The name of the third-party certifying authority must be designated under “Additional product options.” Optionally, the specific purchaser specified options to be certified may be specified after the name of the third party certifying authority.

(9) **Refrigeration:**

Meat may be presented chilled, chilled with ice or CO₂ packed in the container, hard chilled, frozen, frozen individually without ice glazing, or frozen individually with ice glazing. Product storage temperatures should be such throughout the supply chain to ensure uniform internal product temperatures as follows:

(i) **Chilled [Coded as 1]** - Internal product temperature is between –2.8 °C (27 °F) to 4.44 °C (40 °F) at all times following the post-slaughter chilling process.

(ii) **Chilled, Ice Packed [2]** - Product is packed in a container with ice (frozen water, not dry ice) to maintain the internal product temperature between –2.8 °C (27 °F) to 4.44 °C (40 °F) at all times following the post-slaughter chilling process.

(iii) **Chilled, CO₂ [3]** - Product is packaged (must be placed in an internal package) and packed in a container with solid carbon dioxide (dry ice) to maintain the internal product temperature between –2.8 °C (27 °F) to 4.44 °C (40 °F) at all times following the post-slaughter chilling process.
(iv) **Hard Chilled** [4] - Internal product temperature is between -18 °C (0 °F) to -2.8 °C (27 °F) at all times following the post-slaughter chilling process.

(v) **Frozen** [5] - Internal product temperature is -18 °C (0 °F) or lower (also known as “deep-frozen”) at all times after freezing.

(vi) **Frozen Individually, without Ice Glazing** [6] - Product is individually frozen so that the pieces do not stick together when packaged. Internal product temperature is -18 °C (0 °F) or lower at all times after freezing. This option is available for parts only.

(vii) **Frozen Individually, with Ice Glazing** [7] - Product is individually frozen and glazed with water to assist in protecting the individual pieces from freezer burn. Internal product temperature is -18 °C (0 °F) or lower at all times after freezing. This option is available for parts only.

10) **Production and Feeding Systems:**

(i) **Traditional Production and Diet** [Coded as 1] - Birds are raised in heated and air-cooled growing houses and fed a precisely formulated high protein diet.

(ii) **Free-Range Production with Traditional Diet** [2] - Birds are raised in heated and air-cooled growing houses with access to the outdoors and fed a traditional high protein diet. Because birds have access to the outdoors, diet and bio-security are not precisely controlled. Specific production requirements may need to be defined by buyer and seller.

(iii) **Pastured/Pasture-Raised Production with Traditional Diet** [3] - Birds are raised outdoors using movable enclosures located on grass and fed a traditional high-protein diet. Specific production requirements may need to be defined by buyer and seller.

(iv) **Traditional Production with Organic and/or Antibiotic-Free Systems** [4] – Birds are raised in heated and air-cooled growing houses and fed an organic diet (without hormones or non-organic additives) and/or raised without antibiotics (drugs that are intended to prevent or treat animal illnesses). Purchaser must specify system requirements under “Additional product options.”

(v) **Free-Range Production with Organic and/or Antibiotic-Free Systems** [5] - Birds are raised in heated and air-cooled growing houses with access to the outdoors and fed an organic diet (without hormones or non-organic additives) and/or raised without antibiotics (drugs that are intended to prevent or treat animal illnesses). Purchaser must specify system requirements under “Additional product options.”

(vi) **Pastured Production with Organic and/or Antibiotic-Free Systems** [6] - Birds are raised outdoors using movable enclosures located on grass and fed an organic diet (without hormones or non-organic additives) and/or raised without antibiotics (drugs
that are intended to prevent or treat animal illnesses). Purchaser must specify system requirements under “Additional product options.”

(vii) Other [9] - Other production and feeding systems. Indicate production and feeding system to be used under “Additional Product options.”

(11) Slaughter System:
(i) Traditional [Coded as 1] - Poultry products that are slaughtered and processed in accordance with industry-standard processing practices.

(ii) Kosher [2] - Poultry products that are certified as meeting Jewish dietary laws and standards regarding slaughter and processing.

(iii) Halal [3] - Poultry products that are certified as meeting Islamic dietary laws and standards regarding slaughter and processing.

(iv) Other [9] - Other slaughter and processing systems. Specify slaughter system to be used under "Additional product options."

(12) Post Slaughter System:
(i) Immersion Chilled [Coded as 1] - The product is chilled by immersing it in cold water immediately after slaughter. U.S. producers typically use immersion chilling.

(ii) Air Chilled [2] - The product is chilled by exposing it to cold air immediately after slaughter.

(iii) Other [9] - Other post slaughter processing. Specify post slaughter processing to be used under "Additional product options."

(13) Piece Weight:
The net weight in grams (1 Lb. = 453.6 g) of an individual product item expressed as four digits with no decimal places (0000 g). For large parts, specifically whole birds, cut-up birds, front halves, and back halves (701XX-704XX), piece weights may range from 10% less to 10% more than the designated piece weight. For example, an order for 1361 g (3 Lb.) broiler/fryers may normally include chickens weighing between 1225 g (2.7 Lbs.) and 1497 g (3.3 Lbs.). For cut-up birds (702XX), piece weight is the net weight of the dressed bird before cutting. For small parts (705XX-717XX) such as split breasts and wings, piece weights may range from 20% less to 20% more than the designated piece weight. The above weight tolerances shall be acceptable unless the buyer or seller specify a different piece weight tolerance as an additional packaging option.

(14) Additional Product Options:
Contractual modifications specified [Coded as 1] - Narrative statements provide additional product specifications (e.g., weight tolerances other than those specified in the PSO).
(b) Packaging Options

(1) Internal Packaging:
Consumer packaging material that is in direct contact with the product, and includes plastic bags, tray packs, chubs, and cups. For product without internal packaging (e.g., parts in bulk bins), specify “No internal package.” The internal packaging may also be referred to as a “primary” or “immediate” container.

(a) Plastic Bag [Coded as 01] - Container made from flexible, plastic-film or other polyethylene material used to enclose product. Bags may be closed by tying, wrapping, folding, dipping, taping, heat sealing, etc. Note that a plastic-film liner in a box is considered part of the shipping container and not an internal package.

(b) Plastic Bag, Heat-shrinkable, Vacuum packaged [02] - A plastic bag or other similar material that adheres to the product through the removal of air by vacuum and is heat-sealed.

(c) Plastic Bag, Resealable [03] - Container made from flexible, plastic-film or other polyethylene material used to enclose product. Bags have an interlocking seal that can be repeatedly opened and closed.

(d) Bubble Pack, Portion Control [04] - Container made from flexible, plastic-film or other polyethylene material used to enclose individual servings of product.

(e) Plastic Bag, Modified Atmosphere Package [05] - Container made from flexible, plastic-film or other polyethylene material used to enclose product. The container is filled with a gas to assist in maintaining product quality.

(f) Tray Pack [06] - A shallow, flat bottom container made of polystyrene or other similar plastic material. Product is placed in the tray oven a moisture-absorbing pad and then over-wrapped with a plastic film that encloses the tray and the product.

(g) Tray Pack, Modified Atmosphere Package [07] - A shallow, flat bottom container made of polystyrene or other similar plastic material. Product is placed in the tray oven a moisture-absorbing pad and over-wrapped with a plastic film that encloses the tray and the product. The over-wrapped package with product is then filled with a gas to assist in maintaining product quality.

(h) Cup/Tub [08] - Container made of paper, plastic, or other rigid, waterproof material with a flat bottom and a lid closure.

(i) Box/Carton [09] - Box or carton that may or may not be lined with a plastic-film or other polyethylene bag that holds product. The box or carton is closed using commercial methods such as taping or strap- ping. When selected, the purchaser must also specify the type of shipping container that the box or carton is packed in for final shipping.
(j) **Chubs** [10] – Tubular bag made from flexible, plastic-film or other polyethylene material that adheres to the product. Each end of the chub is closed by dipping, heat sealing, etc.

(k) **No Internal Package** [99] – Product is not individually packaged in a bag, tray, cup, or other packaging material (e.g., when product is packed directly in a shipping container [lined box, waxed box, bulk bin]).

(2) **Internal Package Labeling:**
(a) **Labeled** [Coded as 1] - Internal packages are labeled for individual sale in the country identified by the “Country Code for Labeling” PSD. Labeling of internal packages must satisfy country of origin and country of destination labeling requirements.

(b) **Not Labeled** [9] - Internal packages are not labeled.

(3) **Pack Style:**
The arrangement of product in a package or shipping container.

(a) **Bulk Pack** [Coded as 1] - Product is placed in a container in no particular order (see Figure 3).

(b) **Layer Pack, Regular** [2] - Product is placed in a container in discernable layers, one on top of the other. Plastic film or other material may be used to separate product layers (see Figure 4).

(c) **Layer Pack, Honeycomb** [3] - Product (such as legs) is layered and neatly intertwined in the container by rotating adjacent product pieces 180 degrees. The honeycomb pack style differs from regular layer pack in that the honeycomb packed product intertwines or nests product from adjacent layers (see Figure 5).

(d) **Soldier Pack** [4] – Product, normally either left wings or right wings, is tightly arranged in an interlocking position to form rows in the container (see Figure 6).

(e) **Flat Pack** [5] - Product is packaged in plastic bags or other internal packaging in a thin height profile to maximize surface area and assist in quick freezing and quick thawing of the product. The individual bags are then packed in shipping containers in layers, one bag on top of the other.

(f) **Other** [9] – Other pack styles. Specify pack style to be used under “Additional product options.”

(4) **Package Weight:**
The net weight in kilograms (1 Lb. = 0.454 Kg.) of the product in the internal package expressed as four digits with two decimal places (00.00 Kg.). The weight of packaging materials is not included. Package weights may range from 10% more than the designated package weight or to 23% more than the designated package weight if the package contains only 1 piece (e.g., one whole bird in a plastic bag or one whole
Purchaser Specified Options for Pack Style

**Figure 3.** Bulk Pack (pack style coded as 1)

**Figure 4.** Layer Pack, Regular (pack style coded as 2)

**Figure 5.** Layer Pack, Honeycomb (pack style coded as 3)

**Figure 6.** Soldier Pack (pack style coded as 4)
bird cut-up (702XX) in a tray pack). For example, an order for 0.91 Kg. (2 Lb.) packages of drumsticks may normally include packages weighing between 0.91 Kg. (2 Lbs.) and 1.00 Kg. (2.2 Lbs.). However, an order for 1.23 Kg. (2.7 Lb.) individually bagged whole birds may normally include packages weighing between 1.23 Kg. (2.7 Lb.) and 1.50 Kg. (3.3 Lbs.). The above weight tolerances shall be acceptable unless the buyer or seller specify a different package weight tolerance as an additional packaging option.

(5) **Shipping Container:**
The container used to protect and identify product during transportation. Shipping containers contain product or internal packages with product and are closed using commercial methods such as taping and strapping. Shipping containers may also be referred to as “secondary” containers.

(a) **Box, Unlined and Unwaxed** [Coded as 1] - Container made from corrugated paper (see Figure 7).

(b) **Box, Lined and Unwaxed** [2] - Corrugated paper container that has a plastic-film bag lining the inside of the container (see Figure 8).

(c) **Box, Unlined and Waxed** [3] - Corrugated paper box impregnated and/or coated with wax to waterproof the container (see Figure 9).

(d) **Plastic Container, Returnable** [4] - A plastic container that is recovered by the processor after delivery. This shipping container is normally used for chilled product and may be referred to as a "tote" (see Figure 10).

(e) **Bulk Bin, Non-Returnable** [5] - A large corrugated paper container that is not recovered by the processor after delivery, which may or may not be wax impregnated or lined with a plastic-film bag. This shipping container is typically shipped on a wood pallet and is normally used for chilled product (see Figure 11).

(f) **Bulk Bin, Returnable** [6] - A large plastic container that is recovered by the processor after delivery. This shipping container is normally used for chilled product (see Figure 12).

(6) **Country of Code for Labeling:**
The 3-digit International Organization for Standardization (ISO) country code (see Appendix A) for the country where the product will be distributed to consumers or further processed. Labeling of shipping containers must satisfy country of origin and country of destination labeling requirements.
Purchaser Specified Options for Shipping Container

Figure 7. Box, Unlined and Unwaxed (SC coded as 1)

Figure 8. Box, Lined and Unwaxed (SC coded as 2)

Figure 9. Box, Unlined and Waxed (SC coded as 3)

Figure 10. Plastic Container, Returnable (SC coded as 4)
Purchaser Specified Options for Shipping Container (Continued)

Figure 11. Bulk Bin, Non-Returnable (SC coded as 5)
Figure 12. Bulk Bin, Returnable (SC coded as 6)

(7) Shipping Container Weight:
The net weight in kilograms (1 Lb. = 0.454 Kg.) of the product in the shipping container expressed as five digits with two decimal places (000.00 Kg.). The weight of packaging and shipping materials is not included. Shipping container weights may range from the designated shipping container weight to 6% more than the designated shipping container weight. For example, an order for 18.16 Kg. [40 Lbs.] boxes may normally include boxes weighing between 18.16 Kg. [40 Lbs.] and 19.25 Kg. [42.4 Lbs.]. The above weight tolerances shall be acceptable unless the buyer or seller specify a different shipping container weight tolerance as an additional packaging option.

(8) Additional Packaging Options:
Contractual modifications specified [Coded as 1] - Narrative statements provide additional package and packaging specifications (e.g., strapping or additional shipping container closure methods, special package or shipping container requirements, or weight tolerances other than those specified in the PSO).
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<td>[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Country Code for Labeling (Country Labeled For)</td>
<td>[Insert 3-digit ISO country code]</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Additional Packaging Options (Pack. Option)</td>
<td>1. Contractual modifications specified</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Additional Packaging Options (Pack. Option)</td>
<td>1. Contractual modifications specified</td>
<td>0 = Not Applicable or Not Specified</td>
<td></td>
</tr>
</tbody>
</table>
71.120 Skeletal Diagrams for Chicken

Two of the three skeletal diagrams of a whole chicken shown below are used to illustrate the composition of each whole-muscle product style. These three diagrams show the major bones of the chicken 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 a particular product style represents the portion of the chicken included in that style.
### 71.130 Example Trade Descriptions for Chicken

**(a) Example Trade Description for Ordering Whole Birds**

**Product Description:** Frozen, white-skin, U.S. Grade A frying chickens with giblets. Each chicken must weigh 2.5 to 3 Lbs., be individually packaged in plastic-film bags, and be labeled for sale in the United States. The packages should be packed in an unlined box, and each box should weigh 40 Lbs.

<table>
<thead>
<tr>
<th>Species, Product, Style: Chicken, Whole Bird (with giblets)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bone: Bone-in</td>
</tr>
<tr>
<td>Skin: Skin-on, White</td>
</tr>
<tr>
<td>Class: Broiler/Fryer</td>
</tr>
<tr>
<td>Quality Level: (#1) U.S. Grade A</td>
</tr>
<tr>
<td>Certification Requirements: Quality Grade Certification</td>
</tr>
<tr>
<td>Refrigeration: Frozen</td>
</tr>
<tr>
<td>Production and Feeding Systems: (Not specified)</td>
</tr>
<tr>
<td>Slaughter System: (Not specified)</td>
</tr>
<tr>
<td>Post Slaughter Processing: (Not specified)</td>
</tr>
<tr>
<td>Piece Weight: Specify 1270 g (2.8 Lbs.) to define a range of 1143 - 1397 g (2.52 - 3.08 Lbs) using a tolerance of plus or minus 10%</td>
</tr>
<tr>
<td>Additional Product Options: Grade certification by the United States Department of Agriculture (USDA)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Internal Packaging: Plastic Bag</th>
</tr>
</thead>
<tbody>
<tr>
<td>Internal Labeling: Labeled</td>
</tr>
<tr>
<td>Pack Style: (Not specified)</td>
</tr>
<tr>
<td>Package Weight: Specify 01.14 Kg. (2.52 Lbs.) to allow the lightest package to equal to lightest piece weight, indicating each package to contain 1 piece. Using the tolerance of plus 23% allowed for packages with only 1 piece, the heaviest package may equal 1.41 Kg. (3.10 Lbs)</td>
</tr>
<tr>
<td>Shipping Container: Box, Unlined and Unwaxed</td>
</tr>
<tr>
<td>Country Code for Labeling: Labeled for sale in the United States (ISO country code for U.S. is 840)</td>
</tr>
<tr>
<td>Shipping Container Weight: Specify 18.16 Kg. (40 Lbs.) to allow the lightest package to equal 18.16 Kg. (40 Lbs.), and the heaviest package to equal 19.24 Kg. (42.4 Lbs.) using the tolerance of plus 6 percent.</td>
</tr>
</tbody>
</table>

**70101**

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Additional Product Options</th>
<th>Internal Packaging</th>
<th>Internal Labeling</th>
<th>Pack Style</th>
<th>Package Weight</th>
<th>Shipping Container</th>
<th>Country Code for Labeling</th>
<th>Shipping Container Weight</th>
<th>Additional Packaging Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>70101</td>
<td>1</td>
<td>13</td>
<td>11</td>
<td>15</td>
<td>00</td>
<td>001270</td>
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<td>1</td>
<td>01840018160</td>
<td>0</td>
<td>(Not specified)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### (b) Example Trade Description for Ordering Bulk Parts

**Product Description**: Chilled fryer chicken leg quarters without tail, with white or yellow skin, line run, and kosher certified. Packed in 2000 Lb., non-returnable bulk bin with ice for processing in the United States.

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Product Weight (g)</th>
<th>Intern. Pack.</th>
<th>Label</th>
<th>Pack Style</th>
<th>Package Weight (kg)</th>
<th>Country Code for Labeling</th>
<th>Shipping Container</th>
<th>Shipping Container Weight</th>
<th>Additional Product Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>70902</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0</td>
<td>0</td>
<td></td>
<td>1</td>
<td>0</td>
<td>840</td>
<td>Bulk Bin, Non-returnable</td>
<td>908.00</td>
<td>(Not specified)</td>
</tr>
<tr>
<td>1</td>
<td>Bone:</td>
<td>Bone-in</td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Skin:</td>
<td>Skin-on, white or yellow</td>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Class:</td>
<td>Broiler/Fryer</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>9</td>
<td>Quality Level:</td>
<td>Line Run</td>
<td></td>
<td></td>
<td></td>
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<tr>
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<td>Certification Requirements:</td>
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<td></td>
</tr>
<tr>
<td>2</td>
<td>Refrigeration:</td>
<td>Chilled, Ice Packed</td>
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<td></td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>0</td>
<td>Production and Feeding Systems:</td>
<td>(Not specified)</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>2</td>
<td>Slaughter System:</td>
<td>Kosher</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>0</td>
<td>Post Slaughter Processing:</td>
<td>(Not specified)</td>
<td></td>
<td></td>
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<td></td>
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<td></td>
</tr>
<tr>
<td>0000</td>
<td>Piece Weight:</td>
<td>(Not specified)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
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<tr>
<td>0</td>
<td>Additional Product Options:</td>
<td>(Not specified)</td>
<td></td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>
### (c) Example Trade Description for Ordering a Product Combination

**Product Description:** Chilled pasture-raised broiler/fryer chicken gizzards, hearts, and livers, Kosher certified, individually labeled 3-Lb. tubs, 10 tubs of product in each 30-Lb. box. For sale in Canada.

<table>
<thead>
<tr>
<th>Species, Product, Style:</th>
<th>3-Product Combination: Chicken Gizzards, Livers, Hearts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bone:</td>
<td>Not applicable</td>
</tr>
<tr>
<td>Skin:</td>
<td>Not applicable</td>
</tr>
<tr>
<td>Class:</td>
<td>Broiler/Fryer</td>
</tr>
<tr>
<td>Quality Level:</td>
<td>(Not specified)</td>
</tr>
<tr>
<td>Refrigeration:</td>
<td>Chilled</td>
</tr>
<tr>
<td>Production and Feeding Systems:</td>
<td>Pasture-raised</td>
</tr>
<tr>
<td>Slaughter System:</td>
<td>Kosher</td>
</tr>
<tr>
<td>Post Slaughter Processing:</td>
<td>Not applicable</td>
</tr>
<tr>
<td>Piece Weight:</td>
<td>Not applicable</td>
</tr>
</tbody>
</table>

| Additional Product Options: | Products to be packed are gizzards (71901), livers (72001), and hearts (72101) in approximately equal numbers. |

<table>
<thead>
<tr>
<th>Internal Packaging:</th>
<th>Cup/Tub</th>
</tr>
</thead>
<tbody>
<tr>
<td>Internal Labeling:</td>
<td>Labeled</td>
</tr>
<tr>
<td>Pack Style:</td>
<td>(Not specified)</td>
</tr>
<tr>
<td>Refrigeration:</td>
<td>Chilled</td>
</tr>
<tr>
<td>Production and Feeding Systems:</td>
<td>Pasture-raised</td>
</tr>
<tr>
<td>Slaughter System:</td>
<td>Kosher</td>
</tr>
<tr>
<td>Post Slaughter Processing:</td>
<td>Not applicable</td>
</tr>
<tr>
<td>Piece Weight:</td>
<td>Specified 01.36 Kg. (3 Lbs.) to allow the lightest tub to equal 1.36 Kg. (3 Lbs.) and the heaviest tub to equal 1.50 Kg. (3.30 Lbs.) using the tolerance of plus 10%</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Shipping Container:</th>
<th>Unlined and Unwaxed Box</th>
</tr>
</thead>
<tbody>
<tr>
<td>Country Code for Labeling:</td>
<td>Labeled for sale in Canada (ISO country code for Canada is 124)</td>
</tr>
<tr>
<td>Piece Weight:</td>
<td>Specified 13.62 Kg. (30 Lbs.) to allow the lightest box to equal 13.62 Kg. (30 Lbs.) and the heaviest box to equal 14.43 Kg. (31.8 Lbs.) using the tolerance of plus 6%</td>
</tr>
<tr>
<td>Additional Packaging Options:</td>
<td>(Not specified)</td>
</tr>
</tbody>
</table>

---

**Product Requirements**

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Additional Product Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>74002</td>
<td>0002</td>
<td>00</td>
<td>1001</td>
<td>3200</td>
<td>0000</td>
<td>0</td>
<td>1</td>
<td>3</td>
<td>0</td>
<td>1</td>
<td>0000</td>
<td>1</td>
</tr>
</tbody>
</table>

**Packaging Requirements**

<table>
<thead>
<tr>
<th>Internal Packaging</th>
<th>Cup/Tub</th>
</tr>
</thead>
<tbody>
<tr>
<td>Internal Labeling</td>
<td>Labeled</td>
</tr>
<tr>
<td>Pack Style</td>
<td>(Not specified)</td>
</tr>
<tr>
<td>Package Weight</td>
<td>Specified 01.36 Kg. (3 Lbs.) to allow the lightest tub to equal 1.36 Kg. (3 Lbs.) and the heaviest tub to equal 1.50 Kg. (3.30 Lbs.) using the tolerance of plus 10%</td>
</tr>
<tr>
<td>Shipping Container</td>
<td>Unlined and Unwaxed Box</td>
</tr>
<tr>
<td>Country Code for Labeling</td>
<td>Labeled for sale in Canada (ISO country code for Canada is 124)</td>
</tr>
<tr>
<td>Piece Weight</td>
<td>Specified 13.62 Kg. (30 Lbs.) to allow the lightest box to equal 13.62 Kg. (30 Lbs.) and the heaviest box to equal 14.43 Kg. (31.8 Lbs.) using the tolerance of plus 6%</td>
</tr>
<tr>
<td>Additional Packaging Options</td>
<td>(Not specified)</td>
</tr>
</tbody>
</table>
(d) Example Trade Description for Ordering Chicken Paws

**Product Description**: Frozen, processed, medium broiler/fryer paws, highest quality, packaged in individually labeled 5-Lb. bags. Packed in boxes with a net weight of 40 Lbs. USDA certification required. Labeled for sale in Hong Kong.

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Additional Product Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>71801</td>
<td></td>
<td></td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>Frozen</td>
<td>(Not specified)</td>
<td>(Not specified)</td>
<td>Not applicable</td>
<td>Specify 0029 g, average weight, to get 14 to 17 medium-size paws per pound</td>
<td>Trade description certification by USDA</td>
</tr>
</tbody>
</table>

**Packaging Requirements**

- **Internal Packaging**: Plastic bag
- **Internal Labeling**: Labeled
- **Pack Style**: (Not specified)
- **Package Weight**: Specify 02.27 Kg. (5 Lbs.) to allow the lightest bag to equal 2.27 Kg. (5 Lbs.) and the heaviest bag to equal 2.50 Kg. (5.5 Lbs.) using the tolerance of plus 10%.
- **Shipping Container**: Unlined and Unwaxed Box
- **Country Code for Labeling**: Labeled for sale in Hong Kong (ISO country code for Hong Kong is 344)
- **Shipping Container Weight**: Specify 18.16 Kg. (40 Lbs.) to allow the lightest box to equal 18.16 Kg. (40 Lbs.) and the heaviest box to equal 19.25 Kg. (42.4 Lbs.) using the tolerance of plus 6%.
- **Additional Packaging Options**: (Not specified)
# 71.140 Master List of Trade Descriptions for Chicken

The following chicken products and product styles are defined in this standard.

<table>
<thead>
<tr>
<th>Code</th>
<th>Product</th>
<th>Code</th>
<th>Product Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>01</td>
<td>Whole Bird</td>
<td>70208</td>
<td>10-Piece Cut-Up</td>
</tr>
<tr>
<td>02</td>
<td>Cut-Up</td>
<td>70308</td>
<td>10-Piece Cut-Up</td>
</tr>
<tr>
<td>03</td>
<td>Front Half</td>
<td>70301</td>
<td>Front Half</td>
</tr>
<tr>
<td>04</td>
<td>Back Half</td>
<td>70302</td>
<td>Front Half w/out Wings</td>
</tr>
<tr>
<td>05</td>
<td>Breast Quarter</td>
<td>70303</td>
<td>Front Half w/out Wings</td>
</tr>
<tr>
<td>06</td>
<td>Whole Breast</td>
<td>70304</td>
<td>Front Half w/out Wings</td>
</tr>
<tr>
<td>07</td>
<td>Split Breast</td>
<td>70401</td>
<td>Back Half</td>
</tr>
<tr>
<td>08</td>
<td>Tenderloin</td>
<td>70402</td>
<td>Back Half w/out Tail</td>
</tr>
<tr>
<td>09</td>
<td>Leg Quarter</td>
<td>70501</td>
<td>Breast Quarter</td>
</tr>
<tr>
<td>10</td>
<td>Leg</td>
<td>70502</td>
<td>Breast Quarter w/out Wing</td>
</tr>
<tr>
<td>11</td>
<td>Thigh</td>
<td>70601</td>
<td>Whole Breast w/Ribs &amp; Tenderloins</td>
</tr>
<tr>
<td>12</td>
<td>Drum</td>
<td>70602</td>
<td>Bone-in Whole Breast w/Ribs and Wings</td>
</tr>
<tr>
<td>13</td>
<td>Wing</td>
<td>70603</td>
<td>Boneless Whole Breast w/Rib Meat, w/out Tenderloins</td>
</tr>
<tr>
<td>14</td>
<td>Back</td>
<td>70604</td>
<td>Boneless Whole Breast w/Tenderloins</td>
</tr>
<tr>
<td>15</td>
<td>Reserved (for Tail)</td>
<td>70605</td>
<td>Boneless Whole Breast w/out Tenderloins</td>
</tr>
<tr>
<td>16</td>
<td>Neck</td>
<td>70701</td>
<td>Bone-in Split Breast w/Ribs</td>
</tr>
<tr>
<td>17</td>
<td>Reserved (for Head)</td>
<td>70702</td>
<td>Bone-in Split Breast w/Ribs &amp; Wings</td>
</tr>
<tr>
<td>18</td>
<td>Paws/Feet</td>
<td>70703</td>
<td>Boneless Split Breast w/Rib Meat</td>
</tr>
<tr>
<td>19</td>
<td>Gizzards</td>
<td>70704</td>
<td>Boneless Split Breast w/out Rib Meat</td>
</tr>
<tr>
<td>20</td>
<td>Livers</td>
<td>70705</td>
<td>Partially Boneless Split Breast w/Rib Meat &amp; 1st Wing Segment</td>
</tr>
<tr>
<td>21</td>
<td>Hearts</td>
<td>70801</td>
<td>Tenderloin</td>
</tr>
<tr>
<td>22</td>
<td>Testes</td>
<td>70802</td>
<td>Tenderloin w/Tendon Clipped</td>
</tr>
<tr>
<td>23</td>
<td>Skin</td>
<td>70901</td>
<td>Leg Quarter</td>
</tr>
<tr>
<td>24</td>
<td>Abdominal Fat</td>
<td>70902</td>
<td>Leg Quarter w/out Tail</td>
</tr>
<tr>
<td>25</td>
<td>Skin</td>
<td>70903</td>
<td>Leg Quarter w/out Tail or Abdominal Fat</td>
</tr>
<tr>
<td>26</td>
<td>Abdominal Fat</td>
<td>70904</td>
<td>Long-Cut Drumstick and Thigh Portion w/Back</td>
</tr>
<tr>
<td>27</td>
<td>Skin</td>
<td>71001</td>
<td>Whole Leg</td>
</tr>
<tr>
<td>28</td>
<td>Skin</td>
<td>71002</td>
<td>Whole Leg w/Abdominal Fat</td>
</tr>
<tr>
<td>29</td>
<td>Skin</td>
<td>71101</td>
<td>Thigh</td>
</tr>
<tr>
<td>30</td>
<td>Skin</td>
<td>71102</td>
<td>Bone-in Thigh w/Back Portion (Thigh Quarter)</td>
</tr>
<tr>
<td>31</td>
<td>Skin</td>
<td>71103</td>
<td>Boneless Trimmed Thigh</td>
</tr>
<tr>
<td>32</td>
<td>Skin</td>
<td>71201</td>
<td>Drumstick</td>
</tr>
<tr>
<td>33</td>
<td>Skin</td>
<td>71202</td>
<td>Slant-Cut Drumstick</td>
</tr>
<tr>
<td>34</td>
<td>Skin</td>
<td>71301</td>
<td>Whole Wing</td>
</tr>
<tr>
<td>35</td>
<td>Skin</td>
<td>71302</td>
<td>1st &amp; 2nd Segment Wing (V-Wing)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Code</th>
<th>Product</th>
<th>Code</th>
<th>Product Style</th>
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<tbody>
<tr>
<td>71303</td>
<td>2nd &amp; 3rd Segment Wing (2-Joint Wing)</td>
<td>71304</td>
<td>1st Segment Wing (Wing Drummette)</td>
</tr>
<tr>
<td>71305</td>
<td>2nd Segment Wing (Wing Flat)</td>
<td>71306</td>
<td>3rd Segment Wing (Wing Tip)</td>
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<tr>
<td>71307</td>
<td>1st Segment &amp; 2nd Segment Wings (Disjointed Wings)</td>
<td>71401</td>
<td>Stripped Lower Back</td>
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<tr>
<td>71402</td>
<td>Lower Back</td>
<td>71403</td>
<td>Upper Back</td>
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<tr>
<td>71404</td>
<td>Whole Back</td>
<td>71601</td>
<td>Neck</td>
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<tr>
<td>71801</td>
<td>Processed Paws</td>
<td>71802</td>
<td>Processed Feet</td>
</tr>
<tr>
<td>71803</td>
<td>Unprocessed Paws</td>
<td>71804</td>
<td>Unprocessed Feet</td>
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<tr>
<td>71901</td>
<td>Gizzards, Processed</td>
<td>72001</td>
<td>Livers</td>
</tr>
<tr>
<td>72101</td>
<td>Hearts</td>
<td>72201</td>
<td>Testes (Fries, Testicles)</td>
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<tr>
<td>72301</td>
<td>Breast Skin</td>
<td>72302</td>
<td>Thigh/Leg Skin</td>
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<tr>
<td>72303</td>
<td>Body Skin</td>
<td>72401</td>
<td>Abdominal Fat (Leaf Fat)</td>
</tr>
<tr>
<td>74001</td>
<td>2-Product Combinations</td>
<td>74002</td>
<td>3-Product Combinations</td>
</tr>
<tr>
<td>74003</td>
<td>4-Product Combinations</td>
<td>75001</td>
<td>Mechanically Separated Chicken (MSC), Over 20% Fat</td>
</tr>
<tr>
<td>75002</td>
<td>MSC, 15-20% Fat</td>
<td>75003</td>
<td>MSC, Under 15% Fat</td>
</tr>
<tr>
<td>75004</td>
<td>Mechanically Separated Chicken w/out Skin, Under 15% Fat</td>
<td>75101</td>
<td>Seasoned Mechanically Separated Chicken (Seasoned MSC), Over 20% Fat</td>
</tr>
<tr>
<td>75102</td>
<td>Seasoned MSC, 15-20% Fat</td>
<td>75103</td>
<td>Seasoned MSC, Under 15% Fat</td>
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<tr>
<td>75104</td>
<td>Seasoned Mechanically Separated Chicken w/out Skin, Under 15% Fat</td>
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<td></td>
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71.150 Trade Descriptions for Chicken
# CHICKEN - Whole Bird

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<tbody>
<tr>
<td>White</td>
<td>Dark</td>
<td>Meat</td>
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</tbody>
</table>

### Notes
- 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 (see Notes).
- **70101-11** Bone-in, Skin-on, White or Yellow
- **70101-12** Bone-in, Skinless

### Definitions
- **Bone**:
  - 1. Bone-in

- **Skin**:
  - 1. Skin-on, White or Yellow
  - 2. Skinless
  - 3. Skin-on, White
  - 4. Skin-on, Yellow

- **Class**:
  - 1. Broiler/Fryer
  - 2. Roaster
  - 3. Heavy Fowl
  - 4. Light Fowl
  - 5. Capon
  - 6. Rooster
  - 7. Cornish Game Hen

- **Quality Level** (Quality):
  - 1. #1 (Highest Quality/Grade)
  - 2. #2 (Second Quality/Grade Level)
  - 3. #3 (Third Quality/Grade Level)
  - 9. Line Run (Quality/Grade Not Assessed)

- **Certification Requirements** (Cert. Req.):
  - 1. Quality Grade Certification
  - 2. Trade Description Certification
  - 3. Quality Grade and Trade Description Certification

- **Refrigeration** (Refrig.):
  - 1. Chilled
  - 2. Chilled, Ice Packed
  - 3. Chilled, DQ:
  - 4. Hard Chilled
  - 5. Frozen

- **Production and Feeding Systems** (Prod/Feed):
  - 1. Traditional Production and Diet
  - 2. Free-Range Production with Traditional Diet
  - 3. Pastrued/Pasture-Raised Production with Traditional Diet
  - 4. Traditional Production with Organic and/or Antibiotic-Free Systems
  - 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
  - 6. Pastrued Production with Organic and/or Antibiotic-Free Systems
  - 9. Other

- **Slaughter System** (Slaug.):
  - 1. Traditional
  - 2. Kosher
  - 3. Halal
  - 9. Other

- **Post Slaughter Processing** (Post Slaug.):
  - 1. Immersion Chilled
  - 2. Air Chilled
  - 9. Other

- **Piece Weight**:
  - [Insert 4-digit (0000) piece weight in grams]
  - (Weight variation of plus or minus 10% allowed)

### Additional Notes
- **Additional Product Options** (Prod. Options):
  - 1. Contractual modifications specified

- **Internal Package** (Intern. Pack.):
  - 01. Plastic Bag
  - 02. Plastic Bag, Heat-shrinkable, Vacuum packaged
  - 03. Plastic Bag, Modified atmosphere package
  - 06. Tray Pack
  - 07. Tray Pack, Modified atmosphere package
  - 99. No internal package

- **Internal Package Labeling** (Intern. Label):
  - 1. Labeled (For sale in country specified in Country Code for Labeling)
  - 9. Not Labeled

- **Pack Style**:
  - 1. Bulk Pack
  - 9. Other

- **Package Weight**:
  - [Insert 4-digit (00.00) package weight in kilograms]
  - (Weight variation of plus 10% allowed)

- **Shipping Container** (SC):
  - 1. Box, Unlined and Unwaxed
  - 2. Box, Lined and Unwaxed
  - 3. Box, Unlined and Waxed
  - 4. Plastic Container, Returnable
  - 5. Bulk Bin, Non-Returnable
  - 6. Bulk Bin, Returnable

---

**Whole Bird**

White and Dark Meat

**70101**
# CHICKEN – 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.

**70102-11 Bone-in, Skin-on, White or Yellow**  
**70102-12 Bone-in, Skinless**

---

<table>
<thead>
<tr>
<th>Bone</th>
<th>70102-1</th>
<th>Skin</th>
<th>70102-1</th>
<th>Class</th>
<th>70102-1</th>
<th>Quality Level</th>
<th>70102-1</th>
<th>Refrigeration (Refrig.)</th>
<th>70102-1</th>
<th>Production and Feeding Systems (Prod/Feed)</th>
<th>70102-1</th>
<th>Certification Requirements (Cert. Req.)</th>
<th>70102-1</th>
<th>Country Code for Labeling (Country Labeled For)</th>
<th>70102-1</th>
<th>Shipping Container Weight (SC Weight)</th>
<th>70102-1</th>
<th>Additional Product Options (Prod. Options)</th>
<th>70102-1</th>
<th>Notes</th>
<th>70102-1</th>
</tr>
</thead>
</table>

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**Notes**

Piece weight of exported product is commonly specified in 100-gram increments.

---

**Whole Bird without Giblets (W.O.G.)**

White and Dark Meat

---

**70102**
### CHICKEN – Two-Piece Cut-Up (Split Bird)

A “2-piece cut-up chicken” is produced by splitting a whole bird without giblets (70102) end to end through the back and breast to produce approximately equal left and right carcass halves. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

#### 70201-11 Bone-in, Skin-on, White or Yellow

| Species | Product | Style | Bone | Skin | Class | Quality | Re refrig | Proof | Post | Slag | Product Weight (g) | Prod. Options | Intern. Pack | Label | Style | Package Weight (kg) | SC | Country Labeled For | SC Weight (kg) | Pack Options |
|---------|---------|-------|------|------|-------|---------|----------|--------|-------|-------|---------------------|--------------|-------------|-------|-------|---------------------|----|-------------------|---------------|-------------|------------|
| 70201-11 | Bone-in | Skin-on, White or Yellow | 1. | 1. | 1. | #1 (Highest Quality/Grade) | 1. | 1. | 1. | 1. | 1. | 7000 | 1. | | | | | |

#### Production and Feeding Systems
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

#### Slaughter System
1. Traditional
2. Kosher
3. Halal
4. Other

#### Post Slaughter Processing
1. Immersion Chilled
2. Air Chilled
3. Other

#### Piece Weight
[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

#### Internal Package (Intern. Pack.)
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Plastic Bag, Modified atmosphere package
4. Tray Pack, Modified atmosphere package
5. No internal package

#### Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
2. Not Labeled

#### Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Other

#### Package Weight
[Insert 4-digit (000.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one half of a cut-up bird, 10% for packages with two or more halves)

#### Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

#### Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

#### Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

---

**U.S. Trade Descriptions for Poultry - December 2000**

2-Piece Cut-Up (Split Bird)
White and Dark Meat 💐

---

70201
# U.S. Trade Descriptions for Poultry - December 2000

## CHICKEN – Four-Piece Cut-Up (Quartered Bird)

<table>
<thead>
<tr>
<th>7 0 2 0 2</th>
<th>1</th>
</tr>
</thead>
</table>

A “4-piece cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 2 breast quarters with wings attached and 2 leg quarters. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

### 70202-11  Bone-in, Skin-on, White or Yellow

**Bone**
1. Bone-in

**Skin**
1. Skin-on, White or Yellow
2. Skin-on, White
3. Skin-on, Yellow

**Class**
1. Broiler/Fryer
2. Roaster

**Quality Level** (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

**Certification Requirements** (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

**Refrigeration** (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

**Production and Feeding Systems** (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pasture/Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

**Slaughter System** (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

**Post Slaughter Processing** (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

**Piece Weight**
[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

**Internal Package** (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package

**Internal Package Labeling** (Intern. Label)
1. Labeled (for sale in country specified in Country Code for Labeling)
9. Not Labeled

**Pack Style**
0. Not applicable

**Package Weight**
[Insert 4-digit (0000) product weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

**Shipping Container** (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

### 4-Piece Cut-Up (Quartered Bird)

White and Dark Meat

70202
### CHICKEN - Six-Piece Cut-Up

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Cert.</th>
<th>Quality</th>
<th>Req.</th>
<th>Refriger</th>
<th>Proof</th>
<th>Fed</th>
<th>Slaug</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack.</th>
<th>Label</th>
<th>Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
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</tr>
</tbody>
</table>

A “6-piece cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 2 split breasts with back and rib portions, 2 drumsticks, and 2 thighs with back portion. The wings are removed. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

**70203-11 Bone-in, Skin-on, White or Yellow**

### Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Line Run (Quality/Grade Not Assessed)
8. Other

### Refrigeration (Refrig.)
- Chilled
- Chilled, Ice Packed
- Chilled, CO
- Hard Chilled
- Frozen
- Frozen, Individually, without Ice Glazing
- Frozen, Individually, with Ice Glazing

### Slaughter System (Slaug.)
- Traditional
- Kosher
- Halal
- Other

### Post Slaughter Processing (Post Slaug.)
- Immersion Chilled
- Air Chilled
- Other

### Internal Package (Intern. Pack.)
- Plastic Bag
- Plastic Bag, Heat-shrinkable, Vacuum packaged
- Plastic Bag, Resealable
- Plastic Bag, Modified atmosphere package
- Tray Pack
- Tray Pack, Modified atmosphere package

### Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

### Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)
[Insert 3-digit (00.00) container weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

### Piece Weight
[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

### Additional Product Options (Prod. Options)
1. Contractual modifications specified

---

**U.S. Trade Descriptions for Poultry - December 2000**
An “8-piece traditional cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70204-11 Bone-in, Skin-on, White or Yellow
8-Piece Non-Traditional Cut-Up
White and Dark Meat

Diagram not applicable.

Photo not applicable.

An "8-piece non-traditional cut-up chicken" is produced by cutting a whole bird without giblets (70102) into the eight pieces specified by the buyer or seller. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70205-11 Bone-in, Skin-on, White or Yellow

U.S. Trade Descriptions for Poultry - December 2000
### U.S. Trade Descriptions for Poultry - December 2000

#### CHICKEN - Nine-Piece Cut-Up, Traditional

| Species | Product | Style | Bone | Skin | Class | Quality | Refrig | Prod/Feed | Post | Pack | Prod Options | Intern. Pack | Pack Style | Pack. Weight (kg) | SC | SC Weight (kg) | Pack Options | Cert. Req. | Provenance | Provenance | Provenance | Provenance |
|---------|---------|-------|------|------|-------|---------|--------|-----------|-------|------|--------------|--------------|------------|----------------|-----|--------------|--------------|-----------|-------------|-------------|-----------|-------------|-------------|
| 70206   | 1       |       |      |      |       | 1       |        | 1         |       |     | Bone-in      |               |            |                |     |              |              |           |             |             |           |             |

A “9-piece traditional cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 1 breast portion containing the clavicle, 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

**70206-11 Bone-in, Skin-on, White or Yellow**

**Bone**
1. Bone-in

**Skin**
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

**Class**
1. Broiler/Fryer
2. Roaster

**Quality Level** (Quality)
1. #1 (Highest Quality/Grade Level)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

**Certification Requirements** (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

**Refrigeration** (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

**Production and Feeding Systems** (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

**Slaughter System** (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

**Post Slaughter Processing** (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

**Piece Weight**
[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

**Internal Package** (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package

**Internal Package Labeling** (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

**Pack Style**
0. Not applicable

**Package Weight**
[Insert 4-digit (0000) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

**Shipping Container (SC)**
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

**Country Code for Labeling**
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight (SC Weight)**
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Packaging Options**
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

---

**9-Piece Traditional Cut-Up**
White and Dark Meat 🦆

**70206**
### CHICKEN - Nine-Piece Cut-Up, Country-Cut

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality Level</th>
<th>Refrigeration</th>
<th>Certification Requirements</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Additional Product Options</th>
<th>Country Code for Labeling</th>
<th>Shipping Container Weight</th>
<th>Additional Packaging Options</th>
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</tr>
</tbody>
</table>

#### Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

#### Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
4. Other

#### Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
3. Other

#### Piece Weight
[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

#### Additional Product Options (Prod. Options)
1. Contractual modifications specified

#### Internal Package (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Plastic Bag, Modified atmosphere package
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package

#### Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
2. Not Labeled

#### Pack Style
0. Not applicable

#### Package Weight
[Insert 4-digit (0000) package weight in kilograms] (Weight variation of plus 13% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

#### Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

---

**9-Piece Country-Cut Cut-Up**

White and Dark Meat

---

A “9-piece country-cut cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 1 lower breast portion, 2 upper split breast portions (with back and rib portions), 2 drumsticks, 2 thighs with back portion, and 2 wings. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

#### 70207-11 Bone-in, Skin-on, White or Yellow

---

**U.S. Trade Descriptions for Poultry - December 2000**
A “10-piece cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 4 equal breast portions with back and ribs, 2 thighs with back portion, 2 drumsticks, and 2 wings. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

### 70208-11 Bone-in, Skin-on, White or Yellow

#### Species: Chicken

<table>
<thead>
<tr>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality Level</th>
<th>Refrigeration</th>
<th>Certification Requirements</th>
<th>Production and Feeding Systems</th>
<th>Internal Package</th>
<th>Country Code for Labeling</th>
<th>Shipping Container Weight</th>
</tr>
</thead>
</table>

#### Internal Package

- 01. Plastic Bag
- 02. Plastic Bag, Heat-shrinkable, Vacuum packaged
- 03. Plastic Bag, Re-sealable
- 05. Plastic Bag, Modified atmosphere package
- 06. Tray Pack
- 07. Tray Pack, Modified atmosphere package

#### Internal Package Labeling

- 01. Labeled (For sale in country specified in Country Code for Labeling)
- 09. Not Labeled

#### Pack Style

- 00. Not applicable

#### Package Weight

[Insert 4-digit (0000) product weight in kilograms (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)]

#### Shipping Container

- 00. Box, Unlined and Unwaxed
- 02. Box, Lined and Unwaxed
- 03. Box, Unlined and Waxed
- 04. Plastic Container, Returnable
- 05. Bulk Bin, Non-Returnable
- 06. Bulk Bin, Returnable

### Additional Packaging Options

- 0 = Not Applicable or Not Specified

#### Piece Weight

[Insert 4-digit (00000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

### Production and Feeding Systems

- 1. Traditional Production and Diet
- 2. Free-Range Production with Traditional Diet
- 3. Pastured/Pasture-Raised Production with Traditional Diet
- 4. Traditional Production with Organic and/or Antibiotic-Free Systems
- 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
- 6. Pastured Production with Organic and/or Antibiotic-Free Systems
- 9. Other

### Slaughter System

- 1. Traditional
- 2. Kosher
- 3. Halal
- 9. Other

### Post Slaughter Processing

- 1. Immersion Chilled
- 2. Air Chilled
- 9. Other

### Refrigeration

- 1. Chilled
- 2. Chilled, Ice Packed
- 3. Chilled, CO2
- 4. Hard Chilled
- 5. Frozen
- 6. Frozen, Individually, without Ice Glazing
- 7. Frozen, Individually, with Ice Glazing

### Certification Requirements

- 01. Quality Grade Certification
- 02. Trade Description Certification
- 03. Quality Grade and Trade Description Certification

### U.S. Trade Descriptions for Poultry - December 2000

**70208**

10-Piece Cut-Up

White and Dark Meat

**70208**
CHICKEN – Front Half

A “front half” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The front half consists of a full breast with the adjacent back portion and both wings attached.

70301-11 Bone-in, Skin-on, White or Yellow

U.S. Trade Descriptions for Poultry - December 2000
### U.S. Trade Descriptions for Poultry - December 2000

#### CHICKEN – Front Half without Wings

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Cart.</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig.</th>
<th>Proof</th>
<th>Post Slaug.</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack</th>
<th>Intern. Label</th>
<th>Pack Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>70302-11</td>
<td>Bone-in, Skin-on, White or Yellow</td>
<td>Front Half without Wings</td>
<td>White Meat</td>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

A “front half without wings” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and removing the wings. The front half without wings consists of a full breast with the adjacent back portion.

#### Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

#### Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

#### Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO2
4. Hard Chilled
5. Frozen

#### Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
4. Other

#### Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
3. Other

#### Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 10% allowed)

#### Internal Package (Intern. Pack.)
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Plastic Bag, Modified atmosphere package
4. Box/Carton
5. No internal package

#### Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
2. Not Labeled

#### Pack Style
1. Bulk Pack
2. Other

#### Package Weight
[Insert 4-digit (000.00) package weight in kilograms] (Weight variation of plus 6% allowed)

#### Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

#### Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

#### Additional Packaging Options (Pack. Options)
1. Contractual modifications specified
0 = Not Applicable or Not Specified

---

**Front Half without Wings**

**White Meat**

---

**70302**
**CHICKEN - Back Half (Saddle)**

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig</th>
<th>Prod/Feed</th>
<th>Slaug</th>
<th>Post Slaug</th>
<th>Product Weight (g)</th>
<th>Prod Options</th>
<th>Intern Pack</th>
<th>Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN</td>
<td>70401-11</td>
<td>1</td>
<td>Bone-in</td>
<td>Skin-on, White or Yellow</td>
<td>Broiler/Fryer</td>
<td>#1  (Highest Quality/Grade)</td>
<td>Chilled</td>
<td>10000</td>
<td>10000</td>
<td>10000</td>
<td>10000</td>
<td>10000</td>
<td>10000</td>
<td>10000</td>
<td>10000</td>
<td>10000</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

A “back half” is produced by cutting a whole bird without giblets (70102) 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.

**70401-11 Bone-in, Skin-on, White or Yellow**

---

**U.S. Trade Descriptions for Poultry - December 2000**

---

**Back Half (Saddle)**

Dark Meat 🍗

---

0 = Not Applicable or Not Specified
CHICKEN - Back Half without Tail (Saddle)

A "back half without tail" is produced by cutting a whole bird without giblets (70102) 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.

70402-11 Bone-in, Skin-on, White or Yellow

- **Bone:**
  - 1. Bone-in

- **Skin:**
  - 1. Skin-on, White or Yellow
  - 3. Skin-on, White
  - 4. Skin-on, Yellow

- **Class:**
  - 1. Broiler/Fryer
  - 2. Roaster
  - 3. Heavy Fowl
  - 4. Light Fowl

- **Quality Level (Quality):**
  - 1. #1 (Highest Quality/Grade)
  - 2. #2 (Second Quality/Grade Level)
  - 3. #3 (Third Quality/Grade Level)
  - 9. Line Run (Quality/Grade Not Assessed)

- **Certification Requirements (Cert. Req.):**
  - 1. Quality Grade Certification
  - 2. Trade Description Certification
  - 3. Quality Grade and Trade Description Certification

- **Refrigeration (Refrig.):**
  - 1. Chilled
  - 2. Chilled, Ice Packed
  - 3. Chilled, CO2
  - 4. Hard Chilled
  - 5. Frozen

- **Production and Feeding Systems (Prod/Feed):**
  - 1. Traditional Production and Diet
  - 2. Free-Range Production with Traditional Diet
  - 3. Pastured/Pasture-Raised Production with Traditional Diet
  - 4. Traditional Production with Organic and/or Antibiotic-Free Systems
  - 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
  - 6. Pastured Production with Organic and/or Antibiotic-Free Systems
  - 9. Other

- **Slaughter System (Slaug.):**
  - 1. Traditional
  - 2. Kosher
  - 3. Halal
  - 9. Other

- **Post Slaughter Processing (Post Slaug.):**
  - 1. Immersion Chilled
  - 2. Air Chilled
  - 9. Other

- **Internal Packaging (Intern. Pack.)**
  - 01. Plastic Bag
  - 02. Plastic Bag, Heat-shrinkable, Vacuum packaged
  - 05. Plastic Bag, Modified atmosphere package
  - 99. No internal package

- **Internal Package Labeling (Intern. Label):**
  - 1. Labeled (For sale in country specified in Country Code for Labeling)
  - 9. Not Labeled

- **Pack Style:**
  - 1. Bulk Pack
  - 2. Layer Pack, Regular
  - 3. Layer Pack, Honeycomb
  - 9. Other

- **Package Weight:**
  - [Insert 4-digit (0000) package weight in kilograms] (Weight variation of plus 10% allowed)

- **Country Code for Labeling (Country Labeled For):**
  - [Insert 3-digit country code from list of ISO Country Codes]

- **Shipping Container Weight (SC Weight):**
  - [Insert 5-digit (0000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

- **Additional Packaging Options (Pack. Options):**
  - 1. Contractual modifications specified

- **Notes:**
  - The purchaser should note that both the back half (70401) and back half without tail (70402) are commonly called "saddles."

- **Packaging Options:**
  - 0 = Not Applicable or Not Specified

---

Dark Meat

70402
A “breast quarter” is produced by cutting a front half (70301) along the sternum and back into two approximately equal portions. The breast quarter consists of half of a breast with the attached wing and a portion of the back.

70501-11 Bone-in, Skin-on, White or Yellow

---

**Bone**
1. Bone-in

**Skin**
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

**Class**
1. Broiler/Fryer
2. Roaster

**Quality Level** (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

**Certification Requirements** (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

**Refrigeration** (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO₂
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

**Production and Feeding Systems** (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

**Slaughter System** (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

**Post Slaughter Processing** (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

**Piece Weight**
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

**Internal Packaging** (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

**Internal Package Labeling** (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

**Pack Style**
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

**Package Weight**
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

**Country Code for Labeling** (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight** (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Packaging Options** (Pack. Options)
1. Contractual modifications specified

**Notes**
A split breast with wing without the attached back portion is available as style 70702, bone-in split breast with wing.

0 = Not Applicable or Not Specified
A “breast quarter without wing” is produced by cutting a front half without wings (70302) along the sternum and back into two approximately equal portions. The breast quarter without wing consists of half of a breast with a portion of the back.

70502-11 Bone-in, Skin-on, White or Yellow
CHICKEN - Whole Breast with Ribs and Tenderloins

Species: 70601 - Chicken

Product: Whole Breast with Ribs and Tenderloins

Style: 06 7

Bone: 1. Bone-in

Skin: 1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class: 1. Broiler/Fryer
2. Roaster

Quality Level: 1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification
9. Line Run (Quality Grade Not Assessed)

Certification Requirements: 1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration: 1. Chilled
2. Chilled, Ice Packed
3. Chilled, C0
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems: 1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System: 1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing: 1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight: [Insert 4-digit (0000) piece weight in grams]
(Weight variation of plus or minus 20% allowed)

Additional Product Options: 1. Contractual modifications specified

Internal Packaging: 1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Plastic Bag, Modified atmosphere package
9. No internal package

Internal Package Labeling: 1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style: 1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
5. Flat Pack
9. Other

Package Weight: [Insert 4-digit (00.00) package weight in kilograms]
(Weight variation of plus 10% allowed)

Shipping Container: 1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling: [Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight: [Insert 5-digit (00.00) container weight in kilograms]
(Weight variation of plus 6% allowed)

Additional Packaging Options: 1. Contractual modifications specified

Notes: Styles 70601-21, 70601-22, 70601-23, and 70601-24 are not available in U.S. Grades B or C.

0 = Not Applicable or Not Specified

A “whole breast with ribs and tenderloins” is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternum rib. The neck skin and back are removed. The whole breast with ribs and tenderloins consists of the entire breast with rib meat and tenderloins.

70601-11 Bone-in, Skin-on, White or Yellow
70601-12 Bone-in, Skinless
70601-21 Boneless, Skin-on, White or Yellow
70601-22 Boneless, Skinless

Whole Breast with Ribs and Tenderloins
White Meat

70601

U.S. Trade Descriptions for Poultry - December 2000
## CHICKEN - Bone-In Whole Breast with Ribs and Wings

**70602-11 Bone-in, Skin-on, White or Yellow**

A “bone-in whole breast with ribs and wings” is produced from a front half (70301) by 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 whole breast with ribs and wings consists of the entire breast with ribs, tenderloins, and wings.

### U.S. Trade Descriptions for Poultry - December 2000

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig.</th>
<th>Prod/Feed</th>
<th>Post Slaug.</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack</th>
<th>Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN</td>
<td>Bone-In</td>
<td>Whole</td>
<td>Breast</td>
<td>with</td>
<td>Ribs and</td>
<td>Wings</td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

1. **Bone-in**
2. **Skin-on, White or Yellow**
3. **Skin-on, White**
4. **Skin-on, Yellow**

1. **Broiler/Fryer**
2. **Roaster**

1. **Broiler/Fryer**
2. **Roaster**

1. **Traditional Production and Diet**
2. **Free-Range Production with Traditional Diet**
3. **Pastured/Pasture-Raised Production with Traditional Diet**
4. **Traditional Production with Organic and/or Antibiotic-Free Systems**
5. **Free-Range Production with Organic and/or Antibiotic-Free Systems**
6. **Pastured Production with Organic and/or Antibiotic-Free Systems**
7. **Other**

1. **Tradition**
2. **Kosher**
3. **Halal**
4. **Other**

1. **Immersion Chilled**
2. **Air Chilled**
3. **Other**

1. **Plastic Bag**
2. **Plastic Bag, Heat-shrinkable, Vacuum packaged**
3. **Bubble Pack, Portion control**
4. **Plastic Bag, Modified atmosphere package**
5. **Tray Pack**
6. **Tray Pack, Modified atmosphere package**
7. **Box/Carton**
8. **No internal package**

1. **Labeled (For sale in country specified in Country Code for Labeling)**
2. **Not Labeled**
3. **Bulk Pack**
4. **Layer Pack, Regular**
5. **Layer Pack, Honeycomb**
6. **Other**

1. **Box, Unlined and Unwaxed**
2. **Box, Lined and Unwaxed**
3. **Box, Unlined and Wax**
4. **Plastic Container, Returnable**
5. **Bulk Bin, Non-Returnable**
6. **Bulk Bin, Returnable**

---

**Country Code for Labeling**
- [Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight**
- [Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additionl Packaging Options**
- 1. **Contractual modifications specified**

0 = Not Applicable or Not Specified

---

**70602**

**Bone-In Whole Breast with Ribs and Wings**

**White Meat”

---

**U.S. Trade Descriptions for Poultry - December 2000**
## CHICKEN - Boneless Whole Breast with Rib Meat, without Tenderloins

### Specifications

<table>
<thead>
<tr>
<th>Species</th>
<th>Product Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Post Slaughter Processing</th>
<th>Production and Feeding Systems</th>
<th>Internal Packaging</th>
<th>Country Code for Labeling</th>
<th>Shipping Container Weight</th>
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</thead>
<tbody>
<tr>
<td>CHICKEN</td>
<td>70603-21</td>
<td>2</td>
<td>0</td>
<td>0</td>
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<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td></td>
<td>Boneless</td>
<td></td>
<td></td>
<td>Skin-on, White or Yellow</td>
<td>Quality Grade</td>
<td>Broiler/Fryer</td>
<td>Traditional Production and Diet</td>
<td>Plastic Bag</td>
<td>30603-21</td>
<td>CHICKEN - Boneless, Skin-on, White or Yellow</td>
<td>70603-21</td>
</tr>
</tbody>
</table>

### Notes
- This product is not available in U.S. Grades B or C. A boneless whole breast with rib meat and tenderloins is available as style 70601-2.

### Diagram

- A "boneless whole breast with rib meat, without tenderloins" is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, tenderloins, neck skin, and bones are removed. The boneless whole breast with rib meat, without tenderloins consists of an entire boneless breast with rib meat.

### Additional Information
- **Boneless Whole Breast with Rib Meat, without Tenderloins**

---

**U.S. Trade Descriptions for Poultry - December 2000**
### CHICKEN - Boneless Whole Breast with Tenderloins

**Species:** CHICKEN  
**Product Style:** Boneless Whole Breast

<table>
<thead>
<tr>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Post Slaughter Processing</th>
<th>Package Weight</th>
<th>Country Labeled For</th>
<th>SC Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.</td>
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<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1.</td>
<td>Skin-on, White or Yellow</td>
<td>#1 (Highest Quality/Grade)</td>
<td>Chilled</td>
<td>Immersion Chilled</td>
<td>09.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>2.</td>
<td>Skinless</td>
<td>#2 (Second Quality/Grade Level)</td>
<td>Chilled, Ice Packed</td>
<td>Air Chilled</td>
<td>09.00</td>
<td></td>
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</tr>
<tr>
<td></td>
<td>3.</td>
<td>Skin-on, White</td>
<td>#3 (Third Quality/Grade Level)</td>
<td>Chilled, CO</td>
<td>Other</td>
<td>09.00</td>
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</tr>
<tr>
<td></td>
<td>4.</td>
<td>Skin-on, Yellow</td>
<td>Line Run (Quality/Grade Not Assessed)</td>
<td>Hard Chilled</td>
<td>Other</td>
<td>09.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Potted/paste-raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Fed Production with Organic and/or Antibiotic-Free Systems
7. Other

#### Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
4. Other

#### Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
3. Other

#### Piece Weight
[Insert 4-digit (.0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

#### Internal Packaging (Intern. Pack.)
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Plastic Bag, Resealable
4. Bubble Pack, Portion control
5. Plastic Bag, Modified atmosphere package
6. Tray Pack
7. Tray Pack, Modified atmosphere package
8. No internal package

#### Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
2. Not Labeled
3. Other

#### Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Flat Pack
5. Other

#### Package Weight
[Insert 4-digit (.0000) package weight in kilograms] (Weight variation of plus 10% allowed)

#### Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

#### Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

#### Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

**Notes**
- This product is not available in U.S. Grades B or C.
- 0 = Not Applicable or Not Specified

---

A “boneless whole breast with tenderloins” is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, neck skin, and bones are removed. The boneless whole breast with tenderloins consists of an entire boneless breast with tenderloins.

#### 70604-21 Boneless, Skin-on, White or Yellow

#### 70604-22 Boneless, Skinless

---

**U.S. Trade Descriptions for Poultry - December 2000**
A "boneless whole breast without tenderloins" is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, tenderloins, neck skin, and bones are removed. The boneless whole breast without tenderloins consists of an entire boneless breast without the tenderloins.

70605-21 Boneless, Skin-on, White or Yellow

70605-22 Boneless, Skinless
A “bone-in split breast with ribs” is produced by cutting a bone-in whole breast with ribs and tenderloins (70601) into two approximately equal portions along the center of the sternum. A bone-in split breast with ribs consists of one-half of a whole breast with the attached rib meat, tenderloin, and bones (see Notes).

**70701-11 Bone-in, Skin-on, White or Yellow**

**70701-12 Bone-in, Skinless**
A “bone-in split breast with ribs and wing” is produced by cutting a bone-in whole breast with ribs and wings (70602) into two approximately equal portions along the center of the sternum. A split breast with ribs and wing consists of one-half of a whole breast with the attached rib meat, wing, tenderloin, and bones (see Notes).

70702-11 Bone-in, Skin-on, White or Yellow

---

**Notes**

A bone-in split breast with ribs and wing is also called a “bone-in breast half with wing” if the breast is equally divided. A split breast with wing and attached back portion is available as style 70501, breast quarter.
A “boneless split breast with rib meat” is produced by cutting a bone-in whole breast with ribs and tenderloins (70601) into two approximately equal portions along the center of the sternum. The bones are removed. A boneless split breast with rib meat consists of one-half of a whole breast with the attached rib meat. The tenderloin may or may not be present.

**70703-21 Boneless, Skin-on, White or Yellow**

**70703-22 Boneless, Skinless**
A “boneless split breast without rib meat” is produced by cutting a bone-in whole breast with ribs and tenderloins (70601) into two approximately equal portions along the center of the sternum. The rib meat and bones are removed. A boneless split breast without rib meat consists of one-half of a whole breast. The tenderloin may or may not be present.

**70704-21 Boneless, Skin-on, White or Yellow**

**70704-22 Boneless, Skinless**
### CHICKEN - Partially Boneless Split Breast with Rib Meat and First Wing Segment
(Airline Breast, French Cut)

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig.</th>
<th>Intern.</th>
<th>Slaug.</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack. Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack. Options</th>
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<tbody>
<tr>
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<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

A “partially boneless split breast with rib meat and first segment wing” is produced by cutting a bone-in whole breast with ribs and wings (70602) into two approximately equal portions along the center of the sternum, and removing the second and third wing segments and the breast bones. A partially boneless split breast with rib meat and the first wing segment consists of one-half of a whole breast with rib meat and the first segment of the wing (with humerus bone). The tenderloin may or may not be present.

#### 70705-31 Partially Boneless, Skin-on, White or Yellow

**Bone**
- 3. Partially Boneless

**Skin**
- 1. Skin-on, White or Yellow
- 3. Skin-on, White
- 4. Skin-on, Yellow

**Class**
- 1. Broiler/Fryer
- 2. Roaster

**Quality Level** (Quality)
- 1. #1 (Highest Quality/Grade)
- 2. #2 (Second Quality/Grade Level)
- 3. #3 (Third Quality/Grade Level)
- 9. Line Run (Quality/Grade Not Assessed)

**Certification Requirements** (Cert. Req.)
- 1. Quality Grade Certification
- 2. Trade Description Certification
- 3. Quality Grade and Trade Description Certification

**Refrigeration** (Refrig.)
- 1. Chilled
- 2. Chilled, Ice Packed
- 3. Chilled, C.O.
- 4. Hard Chilled
- 5. Frozen
- 6. Frozen, Individually, without Ice Glazing
- 7. Frozen, Individually, with Ice Glazing

**Production and Feeding Systems** (Prod/Feed)
- 1. Traditional Production and Diet
- 2. Free-Range Production with Traditional Diet
- 3. Pastured/Pasture-Raised Production with Traditional Diet
- 4. Traditional Production with Organic and/or Antibiotic-Free Systems
- 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
- 6. Pastured Production with Organic and/or Antibiotic-Free Systems
- 9. Other

**Slaughter System** (Slaug.)
- 1. Traditional
- 2. Kosher
- 3. Halal
- 9. Other

**Post Slaughter Processing (Post Slaug.)**
- 1. Immersion Chilled
- 2. Air Chilled
- 9. Other

**Piece Weight**
[Insert 4-digit (0000) piece weight in grams]
(Weight variation of plus or minus 20% allowed)

**Additional Product Options** (Prod. Options)
- 1. Contractual modifications specified

**Internal Packaging** (Intern. Pack.)
- 01. Plastic Bag
- 02. Plastic Bag, Heat-shrinkable, Vacuum packed
- 04. Bubble Pack, Portion control
- 05. Plastic Bag, Modified atmosphere package
- 06. Tray Pack
- 07. Tray Pack, Modified atmosphere package
- 08. Box/Carton
- 99. No internal package

**Internal Package Labeling** (Intern. Label)
- 1. Labeled (For sale in country specified in Country Code for Labeling)
- 9. Not Labeled

**Pack. Style**
- 1. Bulk Pack
- 2. Layer Pack, Regular
- 3. Layer Pack, Honeycomb
- 4. Soldier Pack
- 5. Flat Pack
- 9. Other

**Package Weight**
[Insert 4-digit (0000) package weight in kilograms]
(Weight variation of plus 10% allowed)

**Shipping Container** (SC)
- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxdad
- 4. Plastic Container, Returnable
- 5. Bulk Bin, Non-Returnable
- 6. Bulk Bin, Returnable

**Country Code for Labeling** (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight** (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms]
(Weight variation of plus 6% allowed)

**Additional Packaging Options** (Pack. Options)
- 1. Contractual modifications specified

**Notes**
This product is not available in U.S. Grades B or C.

0 = Not Applicable or Not Specified

---

**Partially Boneless Split Breast with Rib Meat and First Wing Segment**
(Airline Breast, French Cut)

**White Meat**

---

**U.S. Trade Descriptions for Poultry - December 2000**
### U.S. Trade Descriptions for Poultry - December 2000

**CHICKEN - Tenderloin**

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality Level</th>
<th>Certification Requirements</th>
<th>Refrigeration</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Additional Product Options</th>
<th>Country Code for Labeling</th>
<th>Shipping Container Weight</th>
<th>Additional Packaging Options</th>
<th>Notes</th>
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<td>70801</td>
<td>22</td>
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<td>1. Quality Grade Certification</td>
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<td>Traditional</td>
<td>Immersion Chilled</td>
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<td>ISO Country Codes</td>
<td>Weight variation of plus 10% allowed</td>
<td>Contractual modifications specified</td>
<td>-</td>
</tr>
</tbody>
</table>

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.

**70801-22 Boneless, Skinless**

- **Production and Feeding Systems**
  1. Traditional Production and Diet
  2. Free-Range Production with Traditional Diet
  3. Pstered/Pasture-Raised Production with Traditional Diet
  4. Traditional Production with Organic and/or Antibiotic-Free Systems
  5. Free-Range Production with Organic and/or Antibiotic-Free Systems
  6. Pastured Production with Organic and/or Antibiotic-Free Systems
  7. Other

- **Internal Packaging**
  1. Plastic Bag
  2. Plastic Bag, Heat-shrinkable, Vacuum packed
  3. Plastic Bag, Modified atmosphere package
  4. Tray Pack
  5. Tray Pack, Modified atmosphere package
  6. Other

- **Slaughter System**
  1. Traditional
  2. Kosher
  3. Halal
  4. Other

- **Post Slaughter Processing**
  1. Immersion Chilled
  2. Air Chilled
  3. Other

- **Country Code for Labeling**
  - Insert 3-digit country code from list of ISO Country Codes

- **Shipping Container Weight**
  - Insert 5-digit (000.00) container weight in kilograms

- **Notes**
  - The tenderloin is not available: (1) as a bone-in or skin-on part, or (2) in U.S. Grades B or C.

0 = Not Applicable or Not Specified

---

**Tenderloin**

*White Meat*
# CHICKEN - Tenderloin with Tendon Clipped (Clipped Tenderloin)

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Species Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality Level</th>
<th>Refrigeration</th>
<th>Certification Requirements</th>
<th>Production and Feeding Systems</th>
<th>Internal Packaging</th>
<th>Internal Package Labeling</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Pack Style</th>
<th>Package Weight</th>
<th>Shipping Container Weight</th>
<th>Additional Packaging Options</th>
<th>Notes</th>
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</tr>
</tbody>
</table>

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.

70802-22 Boneless, Skinless

---

**Production and Feeding Systems**
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

**Internal Packaging**
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Plastic Bag, Modified atmosphere package
4. Tray Pack
5. Tray Pack, Modified atmosphere package
6. No internal package

**Internal Package Labeling**
1. Labeled (for sale in country specified in Country Code for Labeling)
2. Not Labeled

**Slaughter System**
1. Traditional
2. Kosher
3. Halal
4. Other

**Post Slaughter Processing**
1. Immersion chilled
2. Air chilled
3. Other

**Piece Weight**
0000. Not applicable

**Additional Product Options**
1. Contractual modifications specified

---

**Country Code for Labeling**
[Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight**
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Packaging Options**
1. Contractual modifications specified

**Notes**
The tenderloin with tendon clipped is not available: (1) as a bone-in or skin-on part, or (2) in U.S. Grades B or C.

0 = Not Applicable or Not Specified

---

**Tenderloin with Tendon Clipped**
(Clipped Tenderloin)

White Meat ☝️

---

U.S. Trade Descriptions for Poultry - December 2000
## CHICKEN - Leg Quarter

### Species
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

### Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

### Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
4. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification
4. Line Run (Quality/Grade Not Assessed)

### Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

### Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
4. Other

### Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
3. Other

### Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

### Internal Packaging (Intern. Pack.)
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Bubble Pack, Portion control
4. Plastic Bag, Modified atmosphere package
5. Tray Pack
6. Tray Pack, Modified atmosphere package
7. No internal package

### Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
2. Not Labeled
3. Other

### Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Other

### Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

### Additional Product Options (Prod. Options)
1. Contractual modifications specified

### Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

### Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

### Notes
The leg quarter is commonly layer packed in boxes.

0 = Not Applicable or Not Specified

A "leg quarter" is produced by cutting a back half (70401) 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 adjoining portion of the back, abdominal fat, and tail.

### 70901-11 Bone-in, Skin-on, White or Yellow

---

### Leg Quarter

**Dark Meat**

[U.S. Trade Descriptions for Poultry - December 2000](#)
### CHICKEN - Leg Quarter without Tail

A “leg quarter without tail” is produced by cutting a back half without tail (70402) 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 adjoining portion of the back, and abdominal fat.

#### 70902-11 Bone-in, Skin-on, White or Yellow

#### Bone
1. Bone-in

#### Skin
1. Skin-on, White or Yellow
2. Skin-on, White
3. Skin-on, Yellow

#### Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

#### Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
4. Line Run (Quality/Grade Not Assessed)

#### Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

#### Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pasteured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pasteured Production with Organic and/or Antibiotic-Free Systems
9. Other

#### Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

#### Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

#### Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

#### Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

#### Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

#### Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

#### Package Weight
[Insert 4-digit (0000) package weight in kilograms] (Weight variation of plus 10% allowed)

#### Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

#### Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

#### Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

#### Notes
The leg quarter without tail is commonly layer packed in boxes.

0 = Not Applicable or Not Specified

---

**Leg Quarter without Tail**

Dark Meat 🍗
A "leg quarter without tail or abdominal fat" is produced by cutting a back half without tail (70402) along the center of the backbone into two approximately equal parts and removing the abdominal fat. The leg quarter without tail or abdominal fat consists of an intact part that includes the drumstick and thigh with adjoining portion of the back.

**70903-11  Bone-in, Skin-on, White or Yellow**

---

**Production and Feeding Systems**
- Traditional Production and Diet
- Free-Range Production with Traditional Diet
- Pastured/Pasture-Raised Production with Traditional Diet
- Traditional Production with Organic and/or Antibiotic-Free Systems
- Free-Range Production with Organic and/or Antibiotic-Free Systems
- Pastured Production with Organic and/or Antibiotic-Free Systems
- Other

**Slaughter System**
- Traditional
- Kosher
- Halal
- Other

**Post Slaughter Processing**
- Immersion Chilled
- Air Chilled
- Other

**Piece Weight**
[Insert 4-digit (0000) piece weight in grams]
(Weight variation of plus or minus 20% allowed)

**Additional Product Options**
1. Contractual modifications specified
**CHICKEN - Long-Cut Drumstick and Thigh Portion with Back (Long-Cut Drum and Thigh Portion)**

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig.</th>
<th>Prod/Feed</th>
<th>Post Slaug.</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack</th>
<th>Label</th>
<th>Package/Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>70904-1</td>
<td>Bone-in</td>
<td>Skin-on, White or Yellow</td>
<td>70904-11</td>
<td>Bone-in, Skin-on, White or Yellow</td>
<td>Broiler/Fryer</td>
<td>Line Run</td>
<td>Chilled</td>
<td>Bulk Pack</td>
<td>100.00</td>
<td>00.00</td>
<td>0.00</td>
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<td>0.00</td>
<td>0.00</td>
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<td></td>
</tr>
</tbody>
</table>

A “long-cut drumstick and thigh portion with back” is produced by cutting a leg quarter without tail (70902) through the thigh nearly parallel with the plane of the backbone just above the condyle. The long-cut drumstick and thigh portion with back consists of two parts; a drumstick with a portion of the thigh attached and the remaining thigh with the back portion and abdominal fat attached.

**70904-11 Bone-in, Skin-on, White or Yellow**

**Production and Feeding Systems**
- Traditional Production and Diet
- Free-Range Production with Traditional Diet
- Pastured/Pasture-Raised Production with Traditional Diet
- Traditional Production with Organic and/or Antibiotic-Free Systems
- Free-Range Production with Organic and/or Antibiotic-Free Systems
- Pastured Production with Organic and/or Antibiotic-Free Systems
- Other

**Slaughter System**
- Traditional
- Kosher
- Halal
- Other

**Post Slaughter Processing**
- Immersion Chilled
- Air Chilled
- Other

**Piece Weight**
- [Insert 4-digit (0000) piece weight in grams]
  (Weight variation of plus or minus 20% allowed)

**Internal Packaging**
- Plastic Bag
- Plastic Bag, Heat-shrinkable, Vacuum packaged
- Plastic Bag, Modified atmosphere package
- Tray Pack
- No internal package

**Internal Package Labeling**
- Labeled (For sale in country specified in Country Code for Labeling)
- Not Labeled

**Pack Style**
- Bulk Pack
- Other

**Package Weight**
- [Insert 4-digit (0000) package weight in kilograms]
  (Weight variation of plus 10% allowed)

**Shipping Container**
- Box, Unlined and Unwaxed
- Box, Lined and Unwaxed
- Box, Unlined and Waxed
- Plastic Container, Returnable
- Bulk Bin, Non-Returnable
- Bulk Bin, Returnable

**Country Code for Labeling**
[Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight**
[Insert 5-digit (000.00) container weight in kilograms]
(Weight variation of plus 6% allowed)

**Additional Packaging Options**
1. Contractual modifications specified

**Notes**
This product is normally produced for export markets, and is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

---

**Long-Cut Drumstick and Thigh Portion with Back (Long-Cut Drum and Thigh Portion)**

Dark Meat 🍗

**70904**
### CHICKEN - Whole Leg

A “whole leg” is produced by separating a leg from a back half (70401) 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.

### 71001-11 Bone-in, Skin-on, White or Yellow

### 71001-12 Bone-in, Skinless

### 71001-21 Boneless Skin-on, White or Yellow

### 71001-22 Boneless, Skinless

#### Bone
1. Bone-in
2. Boneless

#### Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

#### Class
1. Broiler/Fryer
2. Roaster
3. Cornish Game Hen

#### Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
4. Line Run (Quality/Grade Not Assessed)

#### Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

#### Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO₂
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

#### Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

#### Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
4. Other

#### Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
3. Other

#### Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

#### Additional Product Options (Prod. Options)
1. Contractual modifications specified

#### Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

#### Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

#### Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

#### Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

#### Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

#### Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

#### Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

#### Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

#### Notes
This product is typically used for consumer trade and commonly layer packed in boxes. Piece weight of exported product is commonly specified in 100-gram increments. Styles 71001-21, 71001-22, 71001-23, and 71001-24 are not available in U.S. Grades B or C.

0 = Not Applicable or Not Specified

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U.S. Trade Descriptions for Poultry - December 2000
**CHICKEN – Whole Leg with Abdominal Fat (Half Saddle without Back)**

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<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Cert. Req.</th>
<th>Prod/Feed</th>
<th>Post Slaug.</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
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<th>Intern. Label</th>
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<th>Country Labeled For</th>
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**Bone**
1. Bone-in

**Skin**
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

**Class**
1. Broiler/Fryer
2. Roaster
7. Cornish Game Hen

**Quality Level** (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

**Certification Requirements** (Cert. Req.)
2. Trade Description Certification

**Refrigeration** (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO₂
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

**Production and Feeding Systems** (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

**Slaughter System** (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

**Post Slaughter Processing** (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

**Piece Weight**
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

**Additional Product Options** (Prod. Options)
1. Contractual modifications specified

**Internal Packaging** (Intern. Pack.)
- Plastic Bag
- Plastic Bag, Heat-shrinkable, Vacuum packaged
- Bubble Pack, Portion control
- Plastic Bag, Modified atmosphere package
- Tray Pack
- Tray Pack, Modified atmosphere package
99. No internal package

**Internal Package Labeling** (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

**Pack Style**
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

**Package Weight**
[Insert 4-digit (000.00) package weight in kilograms] (Weight variation of plus 6% allowed)

**Country Code for Labeling**
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight** (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Packaging Options** (Pack. Options)
1. Contractual modifications specified

**Notes**
This product is typically used for further processing. Piece weight of exported product is commonly specified in 100-gram increments. This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

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A “whole leg with abdominal fat” is produced by separating a leg from a back half (70401) between the junction of the femur and pelvic bone and removing the back. The whole leg with abdominal fat consists of the drumstick and thigh with associated skin and abdominal fat.

### 71002-11 Bone-in, Skin-on, White or Yellow

**Whole Leg with Abdominal Fat**
Half Saddle without Back
Dark Meat 🍗
**CHICKEN - Thigh**

**Species:** CHICKEN

**Style:** Thigh

**Bone:**
1. Bone-in
2. Boneless

**Skin:**
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

**Class:**
1. Broiler/Fryer
2. Roaster

**Quality Level** (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
4. Line Run (Quality/Grade Not Assessed)

**Certification Requirements** (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

**Refrigeration** (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

**Production and Feeding Systems** (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

**Slaughter System** (Slaug.)
1. Traditional
2. Kosher
3. Halal
4. Other

**Post Slaughter Processing** (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
3. Other

**Internal Packaging** (Intern. Pack.)
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Plastic Bag, Resealable
4. Bubble Pack, Portion control
5. Plastic Bag, Modified atmosphere package
6. Tray Pack
7. Tray Pack, Modified atmosphere package
8. No internal package

**Internal Package Labeling** (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
2. Not Labeled

**Pack Style**
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Other

**Package Weight**
[Insert 4-digit (000.00) package weight in kilograms (Weight variation of plus 10% allowed)]

**Shipping Container** (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxd
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

A "thigh" is produced by cutting a whole leg (71001) at the joint between the tibia and the femur. The drumstick and patella are removed. The thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present.

**71101-11** Bone-in, Skin-on, White or Yellow
**71101-12** Bone-in, Skinless
**71101-21** Boneless, Skin-on, White or Yellow
**71101-22** Boneless, Skinless

**Notes**
Styles 71101-21, 71101-22, 71101-23, and 71101-24 are not available in U.S. Grades B or C. 0 = Not Applicable or Not Specified
A “thigh with back portion” is produced by cutting a leg quarter (70901) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The 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.

71102-11 Bone-in, Skin-on, White or Yellow
71102-12 Bone-in, Skinless

**Chickens - Bone-in Thigh with Back Portion (Thigh Quarter)**

- **Species:** CHICKEN
- **Product Style:** Bone-in Thigh with Back Portion (Thigh Quarter)
- **Bone:**
  - 1. Bone-in
- **Skin:**
  - 1. Skin-on, White or Yellow
  - 2. Skinless
  - 3. Skin-on, White
  - 4. Skin-on, Yellow
- **Class:**
  - 1. Broiler/Fryer
  - 2. Roaster
- **Quality Level (Quality):**
  - 1. #1 (Highest Quality/Grade)
  - 2. #2 (Second Quality/Grade Level)
  - 3. #3 (Third Quality/Grade Level)
  - 9. Line Run (Quality/Grade Not Assessed)
- **Certification Requirements (Cert. Req.):**
  - 1. Quality Grade Certification
  - 2. Trade Description Certification
  - 3. Quality Grade and Trade Description Certification
- **Refrigeration (Refrig.):**
  - 1. Chilled
  - 2. Chilled, Ice Packed
  - 3. Chilled, CO
  - 4. Hard Chilled
  - 5. Frozen
  - 6. Frozen, Individually, without Ice Glazing
  - 7. Frozen, Individually, with Ice Glazing
- **Production and Feeding Systems (Prod/Feed):**
  - 1. Traditional Production and Diet
  - 2. Free-Range Production with Traditional Diet
  - 3. Pastured/Pasture-Raised Production with Traditional Diet
  - 4. Traditional Production with Organic and/or Antibiotic-Free Systems
  - 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
  - 6. Pastured Production with Organic and/or Antibiotic-Free Systems
  - 9. Other
- **Slaughter System (Slaug.):**
  - 1. Traditional
  - 2. Kosher
  - 3. Halal
  - 9. Other
- **Post Slaughter Processing (Post Slaug.):**
  - 1. Immersion Chilled
  - 2. Air Chilled
  - 9. Other
- **Internal Packaging (Intern. Pack.):**
  - 01. Plastic Bag
  - 02. Plastic Bag, Heat-shrinkable, Vacuum packed
  - 03. Plastic Bag, Resealable
  - 05. Plastic Bag, Modified atmosphere package
  - 06. Tray Pack
  - 07. Tray Pack, Modified atmosphere package
  - 99. No internal package
- **Internal Package Labeling (Intern. Label):**
  - 1. Labeled (For sale in country specified in Country Code for Labeling)
  - 9. Not Labeled
- **Pack Style:**
  - 1. Bulk Pack
  - 9. Other
- **Package Weight:**
  - [Insert 4-digit (000.00) package weight in kilograms] (Weight variation of plus 10% allowed)
- **Shipping Container (SC):**
  - 1. Box, Unlined and Unwaxed
  - 2. Box, Lined and Unwaxed
  - 3. Box, Unlined and Waxed
  - 4. Plastic Container, Returnable
  - 5. Bulk Bin, Non-Returnable
  - 6. Bulk Bin, Returnable
  - [Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)
  - [Insert 3-digit country code from list of ISO Country Codes]

**Country Code for Labeling**

[Contractual modifications specified]

- 0 = Not Applicable or Not Specified

**Shipping Container Weight (SC Weight)**

[Insert 4-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Packaging Options (Pack. Options)**

[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

**Additional Product Options (Prod. Options)**

[Contractual modifications specified]
A “boneless trimmed thigh” is produced by cutting a whole leg (71001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, and nearly all visible fat are removed. The boneless trimmed thigh consists of the thigh meat. The meat adjacent to the ilium (oyster meat) may or may not be present.

71103-21 Boneless, Skin-on, White or Yellow
7103-22 Boneless, Skinless

### Production and Feeding Systems (Prod/Feed)
- Traditional Production and Diet
- Free-Range Production with Traditional Diet
- Pastured/Pasture-Raised Production with Traditional Diet
- Traditional Production with Organic and/or Antibiotic-Free Systems
- Free-Range Production with Organic and/or Antibiotic-Free Systems
- Pastured Production with Organic and/or Antibiotic-Free Systems
- Other

### Slaughter System (Slaug.)
- Traditional
- Kosher
- Halal
- Other

### Post Slaughter Processing (Post Slaug.)
- Immersion Chilled
- Air Chilled
- Other

### Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

### Internal Packaging (Intern. Pack.)
- Plastic Bag
- Plastic Bag, Heat-shrinkable, Vacuum packaged
- Plastic Bag, Modified atmosphere package
- Tray Pack
- Tray Pack, Modified atmosphere package
- No internal package

### Internal Package Labeling (Intern. Label)
- Labeled (For sale in country specified in Country Code for Labeling)
- Not Labeled

### Pack Style
- Bulk Pack
- Other

### Package Weight
[Insert 4-digit (00.00) package weight in kilo-grams] (Weight variation of plus 10% allowed)

### Shipping Container (SC)
- Box, Unlined and Unwaxed
- Box, Lined and Unwaxed
- Box, Unlined and Waxex
- Plastic Container, Returnable
- Bulk Bin, Non-Returnable
- Bulk Bin, Returnable

### Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilo-grams] (Weight variation of plus 6% allowed)

### Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

### Notes
The traditional boneless thigh is available as style 71101.

**U.S. Trade Descriptions for Poultry - December 2000**

**Boneless Trimmed Thigh** Dark Meat ▽

71103
### CHICKEN – Drumstick (Drum)

#### A “drumstick” is produced by cutting a whole leg (71001) through the joint between the tibia and the femur. The thigh is removed. The drumstick consists of the drumstick and patella.

- **71201-11** Bone-in, Skin-on, White or Yellow
- **71201-12** Bone-in, Skinless
- **71201-21** Boneless, Skin-on, White or Yellow
- **71201-22** Boneless, Skinless

#### Production and Feeding Systems

**Bone**
1. Bone-in
2. Boneless

**Skin**
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

**Class**
1. Broiler/Fryer
2. Roaster

**Quality Level**
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
4. Line Run (Quality/Grade Not Assessed)

**Certification Requirements**
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

**Refrigeration**
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

#### Internal Packaging

**Internal Packaging** (Intern. Pack.)
- 01. Plastic Bag
- 02. Plastic Bag, Heat-shrinkable, Vacuum packaged
- 03. Plastic Bag, Resealable
- 04. Plastic Bag, Modified atmosphere package
- 05. Tray Pack
- 06. Tray Pack, Modified atmosphere package
- 07. No internal package

**Internal Package Labeling** (Intern. Label)
- 01. Labeled (For sale in country specified in Country Code for Labeling)
- 02. Not Labeled

**Pack Style**
- 01. Bulk Pack
- 02. Layer Pack, Regular
- 03. Layer Pack, Honeycomb
- 04. Other

**Packaging Weight**
- 05. No internal package

**Shipping Container Weight** (SC Weight)
- 06. No internal package

**Additional Packaging Options**
- 07. Not Applicable or Not Specified

#### Notes

- Styles 71201-21, 71201-22, 71201-23, and 71201-24 are not available in U.S. Grades B or C.

#### U.S. Trade Descriptions for Poultry - December 2000

**Drumstick (Drum)**

- **Dark Meat**

**Country Code for Labeling**
- [Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight**
- [Insert 9-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Packaging Options**
- [Contractual modifications specified]

**Notes**
- Styles 71201-21, 71201-22, 71201-23, and 71201-24 are not available in U.S. Grades B or C.
A “slant-cut drumstick” is produced by cutting a whole leg (71001) along the tibia of the drumstick and through the joint between the tibia and the femur. The thigh and a portion of the meat on one side of the drumstick are removed. The slant-cut drumstick consists of the drumstick and the patella (see Notes).

**71202-11 Bone-in, Skin-on, White or Yellow**
A “whole wing” is produced by cutting the wing from a whole bird without giblets (70102) at the joint between the humerus and the backbone. The wing consists of: the first segment (drummette) containing the humerus that attaches the wing to the body, second segment (flat) containing the ulna and radius, and the third segment (tip) containing the metacarpals and phalanges.

**71301-11 Bone-in, Skin-on, White or Yellow**

**Production and Feeding Systems**
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

**Slaughter System**
1. Traditional
2. Kosher
3. Halal
4. Other

**Post Slaughter Processing**
1. Immersion Chilled
2. Air Chilled
3. Other

**Additional Product Options**
1. Contractual modifications specified

**Packaging Weight**
[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 20% allowed)

**Country Code for Labeling**
[Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight**
[Insert 5-digit (0000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Options**
1. Contractual modifications specified
0 = Not Applicable or Not Specified
### 71302-11 Bone-in, Skin-on, White or Yellow

A “first and second segment wing” is produced by cutting a whole wing (71301) 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).

#### Notes
Specifying roaster or heavy fowl under Class will result in larger first and second segment wings. Style 71302 differs from the “turkey v-wings,” which consist of the second and third wing segments.
CHICKEN - Second and Third Segment Wing (2-Joint Wing, Wing Portion)

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</table>

A “second and third segment wing” is produced by cutting a whole wing (71301) 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).

71303-11 Bone-in, Skin-on, White or Yellow

Notes
Specifying roaster or heavy fowl under Class will result in larger second and third segment wings.

0 = Not Applicable or Not Specified

Second and Third Segment Wing
(2-Joint Wing, Wing Portion)
White Meat

71303
CHICKEN - First Segment Wing (Wing Drummette)

A “first segment wing” is produced by cutting a whole wing (71301) 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.

71304-11 Bone-in, Skin-on, White or Yellow
A “second segment wing” is produced by cutting a whole wing (71301) 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.

**71305-11** Bone-in, Skin-on, White or Yellow

## Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification
9. Line Run (Quality/Grade Not Assessed)

## Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

## Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Additional Product Options (Prod. Options)
1. Contractual modifications

## Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)
A “third segment wing” is produced by cutting a whole wing (71301) 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.

**71306-11 Bone-in, Skin-on, White or Yellow**
**CHICKEN - First Segment and Second Segment Wings (Disjointed Wings)**

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“First segment and second segment wings” are produced by cutting a whole wing (71301) 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.

**71307-11  Bone-in, Skin-on, White or Yellow**

**Production and Feeding Systems**
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pasteured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pasteured Production with Organic and/or Antibiotic-Free Systems
7. Other

**Slaughter System**
1. Traditional
2. Kosher
3. Halal
4. Other

**Post Slaughter Processing**
1. Immersion Chilled
2. Air Chilled
3. Other

**Internal Packaging**
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Plastic Bag, Resealable
4. Plastic Bag, Modified atmosphere package
5. No internal package

**Internal Package Labeling**
1. Labeled (For sale in country specified in Country Code for Labeling)
2. Not Labeled

**Pack Style**
1. Bulk Pack
9. Other

**Package Weight**
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

**Shipping Container**
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

**Country Code for Labeling**
[Insert 3-digit country code from list of ISO Country Codes]

**Notes**
Specifying roaster or heavy fowl under Class will result in larger first segment and second segment wings.

0 = Not Applicable or Not Specified

---

First Segment and Second Segment Wings (Disjointed Wings)

White Meat

**71307**

U.S. Trade Descriptions for Poultry - December 2000
A “stripped lower back” is produced by cutting along the pelvic bones to separate the legs from the back half (70401). The stripped lower back consists of the lower backbone, ilium, and pelvic bones with most, if not all, of the meat and skin removed. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

**71401-11 Bone-in, Skin-on, White or Yellow**
### CHICKEN - Lower Back

A “lower back” is produced by cutting a back half (70401) through the joint between the femur and the pelvic bone to remove each of the legs. The lower back consists of the lower back bone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

**71402-11 Bone-in, Skin-on, White or Yellow**

#### Bone
1. Bone-in

#### Skin
1. Skin-on, White or Yellow
2. Skin-on, White
3. Skin-on, Yellow

#### Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

#### Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
4. Line Run (Quality/Grade Not Assessed)

#### Certification Requirements (Cert. Req.)
2. Trade Description Certification

#### Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO2
4. Hard Chilled
5. Frozen

#### Production and Feeding Systems (Prod/Feed.)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

#### Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
4. Other

#### Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
3. Other

#### Piece Weight
0000. Not applicable

#### Internal Packaging (Intern. Pack.)
0. Plastic Bag
06. Tray Pack
99. No internal package

#### Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

#### Pack Style
1. Bulk Pack
2. Layer Pack, Regular
9. Other

#### Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

#### Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

#### Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

#### Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

#### Notes
The lower back is not as widely available as style 71401, the stripped lower back. This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified
CHICKEN – Upper Back

An “upper back” is produced by cutting a front half without wings (70302) along each side of the backbone to remove the breast and vertebral ribs. The upper back consists of the upper backbone (approximately 1.6 cm (5/8 inch) in width) with attached meat and skin.

71403-11 Bone-in, Skin-on, White or Yellow

Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
2. Skin-on, White
3. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
4. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CD
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
4. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
3. Other

Internal Packaging (Intern. Pack.)
1. Labeled (For sale in country specified in Country Code for Labeling)
2. Not Labeled

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
2. Not Labeled

Pack Style
1. Bulk Pack
2. Tray Pack
9. Other

Package Weight
[Insert 4-digit (000.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

71403-11 Bone-in, Skin-on, White or Yellow

White Meat
### CHICKEN – Whole Back

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Reifrg.</th>
<th>Prod/Feed</th>
<th>Slaug.</th>
<th>Post Slaug.</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack</th>
<th>Label</th>
<th>Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack. Options</th>
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</thead>
<tbody>
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</tbody>
</table>

**A “whole back”** is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the junction of the neck. A cut is then made parallel along each side of the backbone through the vertebral ribs down to the base of the ilium, and along the outer edge of the pelvic bones. The whole back consists of the entire backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

**71404-11 Bone-in, Skin-on, White or Yellow**

**Production and Feeding Systems** (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

**Slaughter System** (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

**Post Slaughter Processing** (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

**Internal Packaging** (Intern. Pack.)
1. Plastic Bag
6. Tray Pack
99. No internal package

**Internal Package Labeling** (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

**Pack Style**
1. Bulk Pack
9. Other

**Package Weight**
Insert 4-digit (00.00) package weight in kilograms (Weight variation of plus 10% allowed)

**Country Code for Labeling**
Insert 3-digit country code from list of ISO Country Codes

**Shipping Container Weight** (SC Weight)
Insert 5-digit (000.00) container weight in kilograms (Weight variation of plus 6% allowed)

**Additional Packaging Options**
1. Contractual modifications specified

**Notes**
The whole back is not as widely available as style 71401, the stripped lower back.

0 = Not Applicable or Not Specified
A "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.

71601-11 Bone-in, Skin-on, White or Yellow
71601-12 Bone-in, Skinless
### CHICKEN - Paws, Processed

**71801-11 Bone-in, Skin-on**

A "processed paw" is produced by cutting a carcass leg through the metatarsus approximately at the metatarsal spur. The nails, thin yellow epidermal skin covered 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.

<table>
<thead>
<tr>
<th>Bone</th>
<th>1. Bone-in</th>
</tr>
</thead>
<tbody>
<tr>
<td>Skin</td>
<td>1. Skin-on</td>
</tr>
<tr>
<td>Class</td>
<td>1. Broiler/Fryer</td>
</tr>
<tr>
<td>Quality Level (Quality)</td>
<td>1. #1 (Highest Quality/Grade) 2. #2 (Second Quality/Grade Level) 9. Line Run (Quality/Grade Not Assessed)</td>
</tr>
<tr>
<td>Certification Requirements (Cert. Req.)</td>
<td>2. Trade Description Certification</td>
</tr>
<tr>
<td>Refrigeration (Refrig.)</td>
<td>5. Frozen</td>
</tr>
<tr>
<td>Production and Feeding Systems (Prod/Feed)</td>
<td>0. Not applicable</td>
</tr>
<tr>
<td>Slaughter System (Slaug.)</td>
<td>0. Not applicable</td>
</tr>
</tbody>
</table>

#### Post Slaughter Processing
(Post Slaug.)

- 0. Not applicable

#### Piece Weight

[Insert 4-digit (0000) piece weight in grams]

Suggested piece weight for approximate paw count per pound:

- 0023 g - Small paws (17-22 pieces)
- 0029 g - Medium paws (14-17 pieces)
- 0036 g - Large paws (11-14 pieces)
- 0048 g - Jumbo paws (8-11 pieces)

(Weight variation of plus or minus 20% allowed)

#### Additional Product Options
(Prod. Options)

- 1. Contractual modifications

#### Internal Packaging
(Intern. Pack.)

- 01. Plastic Bag
- 03. Plastic Bag, Resealable
- 06. Tray Pack
- 09. Box/Carton

#### Internal Package Labeling
(Intern. Label)

- 1. Labeled (For sale in country specified in Country Code for Labeling)
- 9. Not Labeled

#### Pack Style

- 1. Bulk Pack
- 9. Other

#### Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

#### Shipping Container (SC)

- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable

#### Country Code for Labeling
(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

#### Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

#### Additional Packaging Options
(Pack. Options)

- 1. Contractual modifications specified

---

**Notes**

Typically packed for export. Export certificate stating the product is edible can be provided for quality level #1. This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

---

**Processed Paws**

**71801**
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.

**71802-11 Bone-in, Skin-on**

---

**Production and Feeding Systems (Prod/Feed)**
- 0. Not applicable

**Slaughter System (Slaug.)**
- 0. Not applicable

**Post Slaughter Processing (Post Slaug.)**
- 0. Not applicable

**Piece Weight**
- 0000. Not applicable

**Internal Package Labeling (Intern. Label)**
- 1. Labeled (For sale in country specified in Country Code for Labeling)
- 9. Not Labeled

**Pack Style**
- 1. Bulk Pack
- 9. Other

**Package Weight**
- [Insert 4-digit (000.00) package weight in kilograms] (Weight variation of plus 10% allowed)

**Shipping Container (SC)**
- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable

**Notes**
- Typically packed for export. Export certificate stating the product is edible can not be provided. Specifying roaster under Class will result in larger feet. This product is not available in U.S. Grades A, B, or C.
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, thin yellow epidermal skin covering the foot are not removed.

71803-11 Bone-in, Skin-on
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.

71804-11 Bone-in, Skin-on
**CHICKEN - Gizzards, Processed**

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 gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.

**71901-00 Bone/skin (not applicable)**

**U.S. Trade Descriptions for Poultry - December 2000**

**Processed Gizzards**

71901
### CHICKEN - 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.

#### 72001-00 Bone/skin (not applicable)

**Production and Feeding Systems**
- **Cert. Req.**
  0. Not applicable
- **Prod./Feed**
  0. Not applicable
- **Post Slaug.**
  0. Not applicable
- **Product Weight (g)**
  00000

**Internal Packaging**
- **Intern. Pack.**
  0. Not applicable
- **Label Style**
  0. Not applicable
- **Package Weight (kg)**
  00000

**Slaughter System**
- **Slaug.**
  0. Not applicable

**Post Slaughter Processing**
- **Post Slaug.**
  0. Not applicable

**Piece Weight**
- 00000. Not applicable

**Additional Product Options**
- **Prod. Options**
  0. Not applicable

**Certification Requirements**
- **Cert. Req.**
  0. Not applicable

**Refrigeration**
- **Refrig.**
  0. Not applicable

**Class**
- **Class**
  1. Broiler/Fryer
  2. Roaster

**Quality Level**
- **Quality**
  9. Line Run (Quality/Grade Not Assessed)

**Country Code for Labeling**
- **Country Labeled For**
  000. Not applicable

**Shipping Container Weight**
- **SC Weight**
  00000. Not applicable

**Additional Packaging Options**
- **Pack. Options**
  0. Not applicable
**CHICKEN - Hearts**

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</tbody>
</table>

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

**72101-00  Bone/skin (not applicable)**

---

**Internal organ** (diagram not applicable).

**U.S. Trade Descriptions for Poultry - December 2000**
### CHICKEN - Testes (Fries, Testicles)

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

**72201-00 Bone/skin (not applicable)**

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</tbody>
</table>

**Production and Feeding Systems**
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

**Slaughter System**
1. Traditional
2. Kosher
3. Halal
4. Other

**Post Slaughter Processing**
0. Not applicable

**Internal Packaging**
1. Labeled (For sale in country specified in Country Code for Labeling)
2. Not Labeled

**Internal Package Labeling**
1. Labeled (For sale in country specified in Country Code for Labeling)
2. Not Labeled

**Pack Style**
1. Bulk Pack
2. Other

**Package Weight**
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

**Shipping Container**
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed

**Country Code for Labeling**
[Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight**
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Packaging Options**
1. Contractual modifications specified

0 = Not Applicable or Not Specified

---

Testes (Fries, Testicles)

---

U.S. Trade Descriptions for Poultry - December 2000
**CHICKEN - Breast Skin**

<table>
<thead>
<tr>
<th>Species</th>
<th>Product Code</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality Level</th>
<th>Certification Requirements</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Internal Packaging</th>
<th>Internal Package Labeling</th>
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</tr>
</tbody>
</table>

“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.

**72301-21 Boneless, Skin, White or Yellow**

Diagram not applicable.

**.country_code**

**U.S. Trade Descriptions for Poultry - December 2000**
### CHICKEN - 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.

#### 72302-21 Boneless, Skin, White or Yellow

<table>
<thead>
<tr>
<th>Bone</th>
<th>Style</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig.</th>
<th>Intern.</th>
<th>Slaug.</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack.</th>
<th>Labeling</th>
<th>Pack Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
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</tbody>
</table>

#### Diagram not applicable.

**Bone**
- 0 = Not applicable or Not Specified

**Style**
- 2 = Boneless

**Skin**
- 1 = Skin, White or Yellow
- 3 = Skin, White
- 4 = Skin, Yellow

**Class**
- 0 = Not applicable

**Quality Level** (Quality)
- 9 = Line Run (Quality/Grade Not Assessed)

**Certification Requirements** (Cert. Req.)
- 2 = Trade Description Certification

**Refrigeration** (Refrig.)
- 1 = Chilled
- 4 = Hard Chilled
- 5 = Frozen

**Production and Feeding Systems** (Prod/Feed)
- 1 = Traditional Production and Diet
- 2 = Free-Range Production with Traditional Diet
- 3 = Pastured/Pasture-Raised Production with Traditional Diet
- 4 = Traditional Production with Organic and/or Antibiotic-Free Systems
- 5 = Free-Range Production with Organic and/or Antibiotic-Free Systems
- 6 = Pastured Production with Organic and/or Antibiotic-Free Systems
- 9 = Other

**Slaughter System** (Slaug.)
- 1 = Traditional
- 2 = Kosher
- 3 = Halal
- 9 = Other

**Post Slaughter Processing** (Post Slaug.)
- 0 = Not applicable

**Piece Weight**
- 00000 = Not applicable

**Internal Packaging** (Intern. Pack.)
- 01 = Plastic Bag
- 99 = No internal package

**Internal Package Labeling** (Intern. Label)
- 1 = Labeled (For sale in country specified in Country Code for Labeling)
- 9 = Not Labeled

**Pack Style**
- 1 = Bulk Pack
- 9 = Other

**Package Weight**
- [Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

**Shipping Container** (SC)
- 1 = Box, Unlined and Unwaxed
- 2 = Box, Lined and Unwaxed
- 3 = Box, Unlined and Waxed
- 4 = Plastic Container, Returnable
- 5 = Bulk Bin, Non-Returnable
- 6 = Bulk Bin, Returnable

**Country Code for Labeling** (Country Labeled For)
- [Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight** (SC Weight)
- [Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Packaging Options** (Pack. Options)
- 1 = Contractual modifications specified

---

**Thigh/Leg Skin**

72302
### CHICKEN – Body Skin

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

#### 72303-21 Boneless, Skin, White or Yellow

Diagram not applicable.

<table>
<thead>
<tr>
<th>Bone</th>
<th>2. Boneless</th>
</tr>
</thead>
<tbody>
<tr>
<td>Skin</td>
<td>1. Skin, White or Yellow</td>
</tr>
<tr>
<td></td>
<td>3. Skin, White</td>
</tr>
<tr>
<td></td>
<td>4. Skin, Yellow</td>
</tr>
<tr>
<td>Class</td>
<td>0. Not applicable</td>
</tr>
<tr>
<td>Quality</td>
<td>9. Line Run (Quality/Grade Not Assessed)</td>
</tr>
<tr>
<td>Certification Requirements (Cert. Req.)</td>
<td>2. Trade Description Certification</td>
</tr>
<tr>
<td>Refrigeration (Refrig.)</td>
<td>1. Chilled</td>
</tr>
<tr>
<td></td>
<td>4. Hard Chilled</td>
</tr>
<tr>
<td></td>
<td>5. Frozen</td>
</tr>
</tbody>
</table>

#### Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

#### Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
4. Other

#### Post Slaughter Processing (Post Slaug.)
0. Not applicable

#### Piece Weight
0000. Not applicable

#### Internal Packaging (Intern. Pack.)
01. Plastic Bag
99. No internal package

#### Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

#### Pack Style
1. Bulk Pack
9. Other

#### Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

#### Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

#### Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

#### Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

#### Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

---

Body Skin

---

U.S. Trade Descriptions for Poultry - December 2000
### CHICKEN - Abdominal Fat (Leaf Fat)

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</tr>
</tbody>
</table>

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

**72401-22 Boneless, Skinless**

Diagram not applicable.

#### Production and Feeding Systems
- **Prod/Feed**
  - 1. Traditional Production and Diet
  - 2. Free-Range Production with Traditional Diet
  - 3. Pastured/Pasture-Raised Production with Traditional Diet
  - 4. Traditional Production with Organic and/or Antibiotic-Free Systems
  - 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
  - 6. Pastured Production with Organic and/or Antibiotic-Free Systems
  - 9. Other

#### Slaughter System
- **Slaug.**
  - 1. Traditional
  - 2. Kosher
  - 3. Halal
  - 9. Other

#### Post Slaughter Processing
- **Post Slaug.**
  - 0. Not applicable

#### Piece Weight
- 0000. Not applicable

#### Internal Packaging
- **Intern. Pack.**
  - 01. Plastic Bag
  - 99. No internal package

#### Internal Package Labeling
- **Intern. Label**
  - 1. Labeled (For sale in country specified in Country Code for Labeling)
  - 9. Not Labeled

#### Package Weight
- **Package Weight**
  - Insert 4-digit (00.00) package weight in kilograms (Weight variation of plus 10% allowed)

#### Shipping Container
- **SC**
  - 1. Box, Unlined and Unwaxed
  - 2. Box, Lined and Unwaxed
  - 3. Box, Unlined and Waxed
  - 4. Plastic Container, Returnable
  - 5. Bulk Bin, Non-Returnable
  - 6. Bulk Bin, Returnable

#### Country Code for Labeling
- **Country Labeled For**
  - Insert 3-digit country code from list of ISO Country Codes

#### Additional Packaging Options
- **Pack. Options**
  - 1. Contractual modifications specified

---

**Abdominal Fat (Leaf Fat)**

---

**U.S. Trade Descriptions for Poultry - December 2000**
CHICKEN - Two-Product Combinations (2-Product Combo)

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

Specify “1” in the additional product/packaging option sections. Indicate the product trade description code for each product to be delivered. Also, include the product ratio (e.g., 2 drumsticks per 1 thigh, or equal proportions (1:1) of gizzards and livers). See example trade description in Section 71.130.

**Diagram not applicable.**

**Picture not applicable.**

### Bone
1. Bone-in
2. Boneless
3. Partially Boneless

### Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

### Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

### Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
4. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

### Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, C0
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

### Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

### Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
4. Other

### Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
3. Other

### Piece Weight
000. Not applicable

### Additional Product Options (Prod. Options)
1. Contractual modifications specified
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

### Internal Packaging (Intern. Pack.)
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Plastic Bag, Heat-shrinkable, Vacuum packaged, Modified atmosphere package
4. Tray Pack
5. Tray Pack, Modified atmosphere package
6. Cup/Tub
7. Box/Carton (shipping container required)
8. Chub
9. No internal package

### Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
2. Not Labeled

### Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
6. Other

### Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

### Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

### Country of Destination (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

---

2-Product Combinations

U.S. Trade Descriptions for Poultry - December 2000
### CHICKEN - Three-Product Combinations (3-Product Combo)

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refriger.</th>
<th>Intern.</th>
<th>Pack.</th>
<th>Prod. Weight (g)</th>
<th>Intern. Pack.</th>
<th>Label</th>
<th>Pack Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>74002</td>
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</tbody>
</table>

**Diagram not applicable.**

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

Specify “1” in the additional product/packaging option sections. Indicate the product trade description code for each product to be delivered. Also, include the product ratio (e.g., 2 drumsticks and 2 wings per 1 thigh, or equal proportions (1:1:1) of necks, gizzards and livers). See example trade description in Section 71.130.

**Refrigeration** (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, D.C.
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

**Production and Feeding Systems** (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

**Slaughter System** (Slaug.)
1. Traditional
2. Kosher
3. Halal
4. Other

**Post Slaughter Processing** (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
3. Other

**Piece Weight**
0000. Not applicable

**Additional Product Options** (Prod. Options)
1. Contractual modifications specified
   - Indicate product trade description codes, ratio(s), and other information.

**Internal Packaging** (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
11. No internal package

**Internal Package Labeling** (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
2. Not Labeled

**Pack Style**
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
6. Other

**Package Weight**
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

**Shipping Container (SC)**
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

**Country of Destination** (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight (SC Weight)**
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Packaging Options** (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

---

### 3-Product Combinations

74002

---

**Bone**
1. Bone-in
2. Boneless
3. Partially Boneless

**Skin**
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

**Class**
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

**Quality Level** (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
4. Line Run (Quality/Grade Not Assessed)

**Certification Requirements** (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

---

U.S. Trade Descriptions for Poultry - December 2000
### CHICKEN - Four-Product Combinations (4-Product Combo)

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

Specify “1” in the additional product/packaging option sections. Indicate the product trade description code for each product to be delivered. Also, include the product ratio (e.g., equal proportions (1:1:1:1) of breasts, drumsticks, thighs, and wings.) See example trade description in Section 71.130.

#### Bone
1. Bone-in
2. Boneless
3. Partially Boneless

#### Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

#### Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

#### Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
4. Line Run (Quality/Grade Not Assessed)

#### Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

#### Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, Cold
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

#### Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

#### Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
4. Other

#### Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
3. Other

#### Piece Weight
0000. Not applicable

#### Additional Product Options (Prod. Options)
1. Contractual modifications specified
   (Indicate product trade description codes, ratio(s), and other information.)

#### Internal Packaging (Intern. Pack.)
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Plastic Bag, Resealable
4. Plastic Bag, Modified atmosphere package
5. Tray Pack
6. Tray Pack, Modified atmosphere package
7. Cup/Tub
8. Box/Carton (shipping container required)
9. Chub
10. No internal package

#### Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Labeled For)
2. Not Labeled

#### Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

#### Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

#### Country of Destination (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

#### Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

#### Additional Packaging Options (Pack. Options)
1. Contractual modifications specified
0 = Not Applicable or Not Specified

### 4-Product Combinations

| Species | Product Code | Style | Bone | Skin | Class | Quality | Refrigeration | Production and Feeding Systems | Slaughter System | Post Slaughter Processing | Bundle Weight | Country Labeled For | Intern. Pack | Intern. Label | Pack Style | Shipping Container
<table>
<thead>
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<tbody>
<tr>
<td>74003</td>
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</tbody>
</table>
### CHICKEN - Mechanically Separated Chicken, Over 20% Fat (MSC Over 20%)

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig.</th>
<th>Proof</th>
<th>Post</th>
<th>Slaug.</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack.</th>
<th>Pack Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
</tr>
</thead>
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</table>

“Mechanically separated chicken, 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 chicken, over 20% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat greater than 20 percent (see Notes).

75001-21 Boneless, with Skin

#### Diagram not applicable.

**Mechanically Separated Chicken**
Over 20% Fat
White and Dark Meat 🍗

---

**Notes**
Purchaser may specify “1” under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used.

0 = Not Applicable or Not Specified
CHICKEN - Mechanically Separated Chicken, 15-20% Fat (MSC 20% and Down)

Diagram not applicable.

“Mechanically separated chicken, 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 chicken, 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.

75002-21 Boneless, with Skin

Notes
Purchaser may specify “1” under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used.

0 = Not Applicable or Not Specified

Mechanically Separated Chicken
15-20% Fat
White and Dark Meat

75002
### CHICKEN - Mechanically Separated Chicken, Under 15% Fat (MSC 15% and Down)

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</tbody>
</table>

**Bone**
- 2. Boneless

**Skin**
- 1. With Skin

**Class**
- 0. Not applicable

**Quality Level** (Quality)
- 9. Line Run (Quality/Grade Not Assessed)

**Certification Requirements** (Cert. Req.)
- 2. Trade Description Certification

**Refrigeration** (Refrig.)
- 1. Chilled
- 4. Hard Chilled
- 5. Frozen

**Slaughter System** (Slaug.)
- 1. Traditional
- 2. Kosher
- 3. Halal
- 9. Other

**Post Slaughter Processing** (Post Slaug.)
- 0. Not applicable

**Production and Feeding Systems** (Prod/Feed)
- 1. Traditional Production and Diet
- 2. Free-Range Production with Traditional Diet
- 3. Pastured/Pasture-Raised Production with Traditional Diet
- 4. Traditional Production with Organic and/or Antibiotic-Free Systems
- 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
- 6. Pastured Production with Organic and/or Antibiotic-Free Systems
- 9. Other

**Shipping Container** (SC)
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable
- 6. Bulk Bin, Returnable

**Internal Packaging** (Intern. Pack.)
- 01. Plastic Bag
- 99. No internal package

**Internal Package Labeling** (Intern. Label)
- 1. Labeled (For sale in country specified in Country Code for Labeling)
- 9. Not Labeled

**Pack Style**
- 1. Bulk Pack
- 9. Other

**Package Weight**
- [Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

**Country Code for Labeling** (Country Labeled For)
- [Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Options**
- 1. Contractual modifications specified

**Mechanically Separated Chicken**

**Under 15% Fat**

**White and Dark Meat**

**75003-21 Boneless, with Skin**
### CHICKEN - Mechanically Separated Chicken Without Skin, Under 15% Fat (Mechanically Separated Meat (MSM))

<table>
<thead>
<tr>
<th>Species Product Style</th>
<th>Bone Skin</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig. Intern. Slaug.</th>
<th>Prod. Options</th>
<th>Intern. Pack. Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
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<tr>
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</tbody>
</table>

#### Diagram not applicable.

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

75004-22 Boneless, without Skin

**Bone**
- 2. Boneless

**Skin**
- 2. Without Skin

**Class**
- 0. Not applicable

**Quality Level** (Quality)
- 9. Line Run (Quality/Grade Not Assessed)

**Certification Requirements** (Cert. Req.)
- 2. Trade Description Certification

**Refrigeration** (Refrig.)
- 1. Chilled
- 4. Hard Chilled
- 5. Frozen

**Production and Feeding Systems** (Prod/Feed)
- 1. Traditional Production and Diet
- 2. Free-Range Production with Traditional Diet
- 3. Pastured/Pasture-Raised Production with Traditional Diet
- 4. Traditional Production with Organic and/or Antibiotic-Free Systems
- 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
- 6. Pastured Production with Organic and/or Antibiotic-Free Systems
- 9. Other

**Slaughter System** (Slaug.)
- 1. Traditional
- 2. Kosher
- 3. Halal
- 9. Other

**Post Slaughter Processing** (Post Slaug.)
- 0. Not applicable

**Piece Weight**
- 0000. Not applicable

**Internal Packaging** (Intern. Pack.)
- 01. Plastic Bag
- 99. No internal package

**Internal Package Labeling** (Intern. Label)
- 1. Labeled (For sale in country specified in Country Code for Labeling)
- 9. Not Labeled

**Pack Style**
- 1. Bulk Pack
- 9. Other

**Package Weight**
- [Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

**Shipping Container** (SC)
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable
- 6. Bulk Bin, Returnable

**Country Code for Labeling** (Country Labeled For)
- [Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight** (SC Weight)
- [Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Packaging Options** (Pack. Options)
- 1. Contractual modifications specified

0 = Not Applicable or Not Specified

---

**Mechanically Separated Chicken without Skin, Under 15% Fat**

White and Dark Meat ❌

---

75004
### CHICKEN - Seasoned Mechanically Separated Chicken, Over 20% Fat (Seasoned MSC Over 20%)

<table>
<thead>
<tr>
<th>Species</th>
<th>Product Style</th>
<th>Bone Skin Class</th>
<th>Quality Level</th>
<th>Certification Requirements</th>
<th>Refrigeration</th>
<th>Packaging and Feeding Systems</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Additional Product Options</th>
</tr>
</thead>
<tbody>
<tr>
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</table>

**Diagram not applicable.**

“Seasoned mechanically separated chicken, 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. Seasonings and stabilizers are added for flavor, to preserve color, and deter randidity. Seasoned mechanically separated chicken, over 20% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat greater than 20 percent (see Notes).

#### 75101-21 Boneless, with Skin

**Production and Feeding Systems**
- (Prod/Feed)
  - 1. Traditional Production and Diet
  - 2. Free-Range Production with Traditional Diet
  - 3. Pastured/Pasture-Raised Production with Traditional Diet
  - 4. Traditional Production with Organic and/or Antibiotic-Free Systems
  - 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
  - 6. Pastured Production with Organic and/or Antibiotic-Free Systems
  - 9. Other

**Slaughter System**
- (Slaug.)
  - 1. Traditional
  - 2. Kosher
  - 3. Halal
  - 9. Other

**Internal Packaging**
- (Intern. Pack.)
  - 01. Plastic Bag
  - 99. No internal package

**Internal Package Labeling**
- (Intern. Label)
  - 1. Labeled (For sale in country specified in Country Code for Labeling)
  - 9. Not Labeled

**Pack Style**
- (Pack Style)
  - 1. Bulk Pack
  - 9. Other

**Package Weight**
- (Insert 4-digit (00.00) package weight in kilograms) (Weight variation of plus 10% allowed)

**Shipping Container**
- (SC)
  - 2. Box, Lined and Unwaxed
  - 3. Box, Unlined and Waxed
  - 5. Bulk Bin, Non-Returnable
  - 6. Bulk Bin, Returnable

**Country Code for Labeling**
- (Country Labeled For)
  - [Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight (SC Weight)**
- [Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Packaging Options**
- (Pack. Options)
  - 1. Contractual modifications specified

**Notes**
- Purchaser may specify “1” under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used and/or specify a specific seasoning formulation.

0 = Not Applicable or Not Specified

---

**Seasoned Mechanically Separated Chicken, Over 20% Fat**

White and Dark Meat 🍗

---

**75101**
### CHICKEN - Seasoned Mechanically Separated Chicken, 15-20% Fat (Seasoned MSC 20% and Down)

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<tbody>
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<td>75102-21</td>
<td>Boneless, with Skin</td>
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</table>

**Notes:**
- Seasoned mechanically separated chicken, 15-20% fat is produced by mechanically separating the meat from the bones of carcases or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Seasonings and stabilizers are added for flavor, to preserve color, and deter randility. Seasoned mechanically separated chicken, 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.
- **75102-21 Boneless, with Skin**

**Table Continued:**

**Production and Feeding Systems** (Prod/Feed)
- Traditional Production and Diet
- Free-Range Production with Traditional Diet
- Pastured/Pasture-Raised Production with Traditional Diet
- Traditional Production with Organic and/or Antibiotic-Free Systems
- Free-Range Production with Organic and/or Antibiotic-Free Systems
- Pastured Production with Organic and/or Antibiotic-Free Systems
- Other

**Slaughter System** (Slaug.)
- Traditional
- Kosher
- Halal
- Other

**Post Slaughter Processing** (Post Slaug.)
- Not applicable

**Internal Packaging** (Intern. Pack.)
- Plastic Bag
- No internal package

**Internal Package Labeling** (Intern. Label)
- Labeled (For sale in country specified in Country Code for Labeling)
- Not Labeled

**Pack Style**
- Bulk Pack
- Other

**Package Weight** [Insert 4-digit (000.00) package weight in kilograms] (Weight variation of plus 10% allowed)

**Shipping Container** (SC)
- Box, Lined and Unwaxed
- Box, Unlined and Waxed
- Bulk Bin, Non-Returnable
- Bulk Bin, Returnable

**Country Code for Labeling** (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight** (SC Weight)
[Insert 5-digit (000.000) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Packaging Options** (Pack. Options)
- Contractual modifications specified

**Notes:**
- Purchaser may specify “1” under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used and/or specify a specific seasoning formulation.

0 = Not Applicable or Not Specified

---

**Seasoned Mechanically Separated Chicken, 15-20% Fat**
White and Dark Meat

75102
**CHICKEN - Seasoned Mechanically Separated Chicken, Under 15% Fat (Seasoned MSC 15% and Down)**

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75103  21  09  0  0  0  0
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“Seasoned mechanically separated chicken, 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. Seasonings and stabilizers are added for flavor, to preserve color, and deter randidity. Seasoned mechanically separated chicken, under 15% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat less than 15 percent.

**75103-21 Boneless, with Skin**

**Diagram not applicable.**

- **Bone**
  2. Boneless

- **Skin**
  1. With Skin

- **Class**
  0. Not applicable

- **Quality Level**
  9. Line Run (Quality/Grade Not Assessed)

- **Certification Requirements**
  2. Trade Description Certification

- **Refrigeration**
  1. Chilled
  4. Hard Chilled
  5. Frozen

- **Production and Feeding Systems**
  1. Traditional Production and Diet
  2. Free-Range Production with Traditional Diet
  3. Pastured/Pasture-Raised Production with Traditional Diet
  4. Traditional Production with Organic and/or Antibiotic-Free Systems
  5. Free-Range Production with Organic and/or Antibiotic-Free Systems
  6. Pastured Production with Organic and/or Antibiotic-Free Systems
  9. Other

- **Slaughter System**
  1. Traditional
  2. Kosher
  3. Halal
  9. Other

- **Post Slaughter Processing**
  0. Not applicable

- **Internal Packaging**
  01. Plastic Bag
  99. No internal package

- **Internal Package Labeling**
  1. Labeled (For sale in country specified in Country Code for Labeling)
  9. Not Labeled

- **Pack. Style**
  1. Bulk Pack
  9. Other

- **Package Weight**
  [Insert 4-digit (000.00) package weight in kilograms] (Weight variation of plus 10% allowed)

- **Country Code for Labeling**
  (Country Labeled For)
  [Insert 3-digit country code from list of ISO Country Codes]

- **Shipping Container Weight**
  [Insert 5-digit (0000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

- **Additional Packaging Options**
  (Pack. Options)
  1. Contractual modifications specified

- **Notes**
  Purchaser may specify “1” under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used and/or specify a specific seasoning formulation.

0 = Not Applicable or Not Specified

---

**Seasoned Mechanically Separated Chicken, Under 15% Fat**

White and Dark Meat

---

**U.S. Trade Descriptions for Poultry - December 2000**

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75103
### CHICKEN - Seasoned Mechanically Separated Chicken Without Skin, Under 15% Fat

#### (Seasoned Mechanically Separated Meat)

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</table>

**Diagram not applicable.**

“Seasoned mechanically separated chicken 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. Seasonings and stabilizers are added for flavor, to preserve color, and deter rancidity. Seasoned mechanically separated chicken without skin, under 15% fat, consists of meat that is paste-like in consistency with the percentage of fat less than 15 percent.

75104-22 Boneless, without Skin

---

**Production and Feeding Systems**

1.Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
7. Other

**Slaughter System**

1. Traditional
2. Kosher
3. Halal
4. Other

**Post Slaughter Processing**

1. Not applicable

**Internal Packaging**

1. Plastic Bag
2. Other

**Internal Package Labeling**

1. Labeled (For sale in country specified in Country Code for Labeling)
2. Not Labeled

**Pack Weight**

1. 0.00 (00.00) package weight in kilograms (Weight variation of plus 10% allowed)
2. 0.00 (00.00) container weight in kilograms (Weight variation of plus 6% allowed)
3. 0.00 (00.00) container weight in kilograms (Weight variation of plus 6% allowed)

**Shipping Container**

1. Box, Lined and Unwaxed
2. Box, Unlined and Wax
3. Box, Lined and Wax
4. Bulk Bin, Non-Returnable
5. Bulk Bin, Returnable

**Notes**

Purchaser may specify “1” under Additional Product Options and specify a specific seasoning formulation.

0 = Not Applicable or Not Specified

---

**Seasoned Mechanically Separated Chicken without Skin, Under 15% Fat**

*White and Dark Meat* ▶️

---

**U.S. Trade Descriptions for Poultry - December 2000**

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**Seasoned Mechanically Separated Chicken without Skin, Under 15% Fat**

White and Dark Meat ▶️
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Appendix B. Chicken Trade Description Worksheets
### Product Description Narrative:

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<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Piece Weight</th>
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### Additional Product Options Narrative:

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<td>[Insert 4-digit (00.00) package weight in kilograms] [Weight variation of plus 10% allowed for packages with one piece or one bird cut-up]</td>
<td>1. Box, Unlined and Unwaxed&lt;br&gt;2. Box, Lined and Unwaxed&lt;br&gt;3. Box, Unlined and waxed&lt;br&gt;4. Plastic Container, Returnable&lt;br&gt;5. Bulk Bin, Non-Returnable&lt;br&gt;6. Bulk Bin, Returnable</td>
<td>[Insert 3-digit country code from list of ISO Country Codes]</td>
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### Additional Package Options Narrative:

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<th>Additional Packaging Options</th>
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### Source:

U.S. Trade Descriptions for Poultry - December 2000
## Chicken Trade Description Worksheet

### Product Description Narrative:

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<th>Class</th>
<th>Quality</th>
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<th>Piece Weight</th>
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### Additional Product Options Narrative:

#### Additional Package Options Narrative:

#### Additional Product Options Narrative:

### Certification Requirements (Cert. Req.):  
1. Quality Grade Certification  
2. Trade Description Certification  
3. Quality Grade and Trade Description Certification  

### Quality Level (Quality):  
1. #1 (Highest Quality/Grade)  
2. #2 (Second Quality/Grade Level)  
3. #3 (Third Quality/Grade Level)  
4. Line Run (Quality/Grade Not Assessed)  

### Internal Packaging (Intern. Pack.):  
1. Plastic Bag  
2. Plastic Bag, Heat-shrinkable, Vacuum packaged  
3. Plastic Bag, Resealable  
4. Bubble Pack, Portion control  
5. Plastic Bag, Modified atmosphere package  
6. Chub  
7. No internal package  

### Internal Package Labeling (Intern. Label):  
1. Labeled (For sale in country specified in Country Code for Labeling)  
9. Not Labeled  

### Country Code for Labeling (Country Labeled For): [Insert 3-digit country code from list of ISO Country Codes]  

### Shipping Container Weight (SC Weight): [Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)  

### Additional Packaging Options (Pack. Options):  
1. Contractual modifications specified  
0 = Not Applicable or Not Specified  

### Refrigeration (Refrig.):  
1. Chilled  
2. Chilled, Ice Packed  
3. Chilled, CO.  
4. Hard Chilled  
5. Frozen  
6. Frozen, Individually, without Ice Glazing  
7. Frozen, Individually, with Ice Glazing  

### Production and Feeding Systems (Prod/Feed):  
1. Traditional Production and Diet  
2. Free-Range Production with Traditional Diet  
3. Pastured/Pasture-Raised Production with Traditional Diet  
4. Traditional Production with Organic and/or Antibiotic-Free Systems  
5. Free-Range Production with Organic and/or Antibiotic-Free Systems  
6. Pastured Production with Organic and/or Antibiotic-Free Systems  
9. Other  

### Slaughter System (Slaug.):  
1. Traditional  
2. Kosher  
3. Halal  
9. Other  

### Post Slaughter Processing (Post Slaug.):  
1. Immersion Chilled  
2. Air Chilled  
9. Other  

### Piece Weight: [Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])  

### Shipping Container (SC):  
1. Box, Unlined and Unwaxed  
2. Box, Lined and Unwaxed  
3. Box, Unlined and Wax  
4. Plastic Container, Returnable  
5. Bulk Bin, Non-Returnable  
6. Bulk Bin, Returnable  

### Country Code for Labeling: [Insert 3-digit country code from list of ISO Country Codes]  

### Shipping Container Weight (SC Weight): [Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)  

### Additional Packaging Options (Pack. Options):  
1. Contractual modifications specified  
0 = Not Applicable or Not Specified  

### Source: U.S. Trade Descriptions for Poultry - December 2000
### Chicken Trade Description Worksheet

**Product Description Narrative:**

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**Additional Product Options Narrative:**

**Additional Package Options Narrative:**

**Bone**
- 1. Bone-in
- 2. Boneless
- 3. Partially Boneless

**Skin**
- 1. Skin-on, White or Yellow
- 2. Skinless
- 3. Skin-on, White
- 4. Skin-on, Yellow

**Class**
- 1. Broiler/Fryer
- 2. Roaster
- 3. Heavy Fowl
- 4. Light Fowl
- 5. Capon
- 6. Rooster
- 7. Cornish Game Hen

**Quality Level** (Quality)
- 1. #1 (Highest Quality/Grade)
- 2. #2 (Second Quality/Grade Level)
- 3. #3 (Third Quality/Grade Level)
- 4. Line Run (Quality/Grade Not Assessed)

**Certification Requirements** (Cert. Req.)
- 1. Quality Grade Certification
- 2. Trade Description Certification
- 3. Quality Grade and Trade Description Certification

**Refrigeration** (Refrig.)
- 1. Chilled
- 2. Chilled, Ice Packed
- 3. Chilled, CO
- 4. Hard Chilled
- 5. Frozen
- 6. Frozen, Individually, without Ice Glazing
- 7. Frozen, Individually, with Ice Glazing

**Production and Feeding Systems** (Prod/Feed)
- 1. Traditional Production and Diet
- 2. Free-Range Production with Traditional Diet
- 3. Pastured/Pasture-Raised Production with Traditional Diet
- 4. Traditional Production with Organic and/or Antibiotic-Free Systems
- 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
- 6. Pastured Production with Organic and/or Antibiotic-Free Systems
- 7. Other

**Slaughter System** (Slaug.)
- 1. Traditional
- 2. Kosher
- 3. Halal
- 4. Other

**Post Slaughter Processing** (Post Slaug.)
- 1. Immersion Chilled
- 2. Air Chilled
- 3. Other

**Piece Weight**
[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

**Additional Product Options** (Prod. Options)
- 1. Contractual modifications specified

**Internal Packaging** (Intern. Pack.)
- 01. Plastic Bag
- 02. Plastic Bag, Heat-shrinkable, Vacuum packaged
- 03. Plastic Bag, Resealable
- 04. Bubble Pack, Portion control
- 05. Plastic Bag, Modified atmosphere package
- 06. Tray Pack
- 07. Tray Pack, Modified atmosphere package
- 08. Cup/Tub
- 09. Box/Carton (shipping container required)
- 10. Chub
- 11. No internal package

**Internal Package Labeling** (Intern. Label)
- 1. Labeled (For sale in country specified in Country Code for Labeling)
- 9. Not Labeled

**Pack Style**
- 1. Bulk Pack
- 2. Layer Pack, Regular
- 3. Layer Pack, Honeycomb
- 4. Soldier Pack
- 5. Flat Pack
- 9. Other

**Package Weight**
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed

**Shipping Container** (SC)
- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 4. Plastic Container, Returnable
- 5. Bulk Bin, Non-Returnable
- 6. Bulk Bin, Returnable

**Country Code for Labeling** (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight** (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Packaging Options** (Pack. Options)
- 1. Contractual modifications specified

0 = Not Applicable or Not Specified

---

Source: U.S. Trade Descriptions for Poultry - December 2000
### Chicken Trade Description Worksheet

#### Product Description Narrative:

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Post Slaughter Processing</th>
<th>Product Options</th>
<th>Intern. Pack.</th>
<th>Intern. Label</th>
<th>Package Weight (g)</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack. Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>7</td>
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<td></td>
</tr>
</tbody>
</table>

#### Additional Product Options Narrative:

<table>
<thead>
<tr>
<th>Piece Weight</th>
<th>[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])</th>
</tr>
</thead>
</table>
| Additional Product Options | (Prod. Options) 1. Contractual modifications specified  
2. Internal Packaging | (Intern. Pack.) 01. Plastic Bag  
02. Plastic Bag, Heat-shrinkable, Vacuum packaged  
03. Plastic Bag, Resealable  
04. Bubble Pack, Portion control  
05. Plastic Bag, Modified atmosphere package  
06. Tray Pack  
07. Tray Pack, Modified atmosphere package  
08. Cup/Tub  
09. Box/Carton (shipping container required)  
10. Chub  
99. No internal package  

#### Additional Package Options Narrative:

<table>
<thead>
<tr>
<th>Package Weight</th>
<th>[Insert 5-digit (0000.00) container weight in kilograms] (Weight variation of plus 6% allowed)</th>
</tr>
</thead>
</table>
| Country Code for Labeling | (Country Labeled For) [Insert 3-digit country code from list of ISO Country Codes]  
5. Bulk Bin, Non-Returnable  
6. Bulk Bin, Returnable  

#### Additional Packaging Options

1. Contractual modifications specified  

0 = Not Applicable or Not Specified

---

Source: U.S. Trade Descriptions for Poultry - December 2000
Chicken Trade Description Worksheet

Product Description Narrative:

<table>
<thead>
<tr>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality Level</th>
<th>Certification Requirements</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Package Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bone-in</td>
<td>Skin-on, White or Yellow</td>
<td>Broiler/Fryer</td>
<td>#1 (Highest Quality/Grade)</td>
<td>Quality Grade Certification</td>
<td>Chilled</td>
<td>Traditional Production and Diet</td>
<td>Traditional</td>
<td>Immersion Chilled</td>
<td>[Insert 4-digit (0000) product weight in grams]</td>
<td>[Insert 3-digit country code from list of ISO Country Codes]</td>
</tr>
<tr>
<td>Boneless</td>
<td>Skinless</td>
<td>Roaster</td>
<td>#2 (Second Quality/Grade Level)</td>
<td>Trade Description Certification</td>
<td>Chilled, Ice Packed</td>
<td>Free-Range Production with Traditional Diet</td>
<td>Koshier</td>
<td>Air Chilled</td>
<td>[Weight variation of plus or minus 10% allowed for large pieces (701XX-704XX), plus or minus 20% for smaller pieces (705XX-717XX)]</td>
<td>[Insert 3-digit country code from list of ISO Country Codes]</td>
</tr>
<tr>
<td>Partially Boneless</td>
<td>Skin-on, Yellow</td>
<td>Heavy Fowl</td>
<td>#3 (Third Quality/Grade Level)</td>
<td>Quality Grade and Trade Description Certification</td>
<td>Chilled, CO</td>
<td>Traditional Production with Organic and/or Antibiotic-Free Systems</td>
<td>Halal</td>
<td>Other</td>
<td>[Weight variation of plus or minus 10% allowed for large pieces (701XX-704XX), plus or minus 20% for smaller pieces (705XX-717XX)]</td>
<td>[Insert 3-digit country code from list of ISO Country Codes]</td>
</tr>
<tr>
<td>Boneless</td>
<td>Skin-on, Yellow</td>
<td>Capon</td>
<td>Line Run (Quality/Grade Not Assessed)</td>
<td>Quality Grade Certification</td>
<td>Hard Chilled</td>
<td>Free-Range Production with Organic and/or Antibiotic-Free Systems</td>
<td>Other</td>
<td>Other</td>
<td>[Weight variation of plus or minus 10% allowed for large pieces (701XX-704XX), plus or minus 20% for smaller pieces (705XX-717XX)]</td>
<td>[Insert 3-digit country code from list of ISO Country Codes]</td>
</tr>
<tr>
<td>Boneless</td>
<td>Skin-on, Yellow</td>
<td>Rooster</td>
<td></td>
<td>Trade Description Certification</td>
<td>Frozen</td>
<td>Pastured/Pasture-Raised Production with Traditional Diet</td>
<td>Other</td>
<td>Other</td>
<td>[Weight variation of plus or minus 10% allowed for large pieces (701XX-704XX), plus or minus 20% for smaller pieces (705XX-717XX)]</td>
<td>[Insert 3-digit country code from list of ISO Country Codes]</td>
</tr>
<tr>
<td>Boneless</td>
<td>Skin-on, Yellow</td>
<td>Cornish Game Hen</td>
<td>Line Run (Quality/Grade Not Assessed)</td>
<td>Quality Grade Certification</td>
<td>Frozen, Individually, without Ice Glazing</td>
<td>Free-Range Production with Organic and/or Antibiotic-Free Systems</td>
<td>Other</td>
<td>Other</td>
<td>[Weight variation of plus or minus 10% allowed for large pieces (701XX-704XX), plus or minus 20% for smaller pieces (705XX-717XX)]</td>
<td>[Insert 3-digit country code from list of ISO Country Codes]</td>
</tr>
</tbody>
</table>

Additional Product Options Narrative:

<table>
<thead>
<tr>
<th>Internal Packaging</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Package Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>(Cert. Req.)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Refriger.</td>
<td></td>
</tr>
<tr>
<td></td>
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<tr>
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</tr>
</tbody>
</table>

Source: U.S. Trade Descriptions for Poultry - December 2000
## Chicken Trade Description Worksheet

### Product Description Narrative:

<table>
<thead>
<tr>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Package Weight</th>
<th>Country Labeled For</th>
<th>Shipping Container</th>
<th>Country Code for Labeling</th>
<th>Shipping Container Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Bone-in</td>
<td>1. Skin-on, White or Yellow</td>
<td>1. Broiler/Fryer</td>
<td>#1 (Highest Quality/Grade)</td>
<td>Chilled, Ice Packed</td>
<td>Traditional Production and Diet</td>
<td>Traditional</td>
<td>Immersion Chilled</td>
<td>[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])</td>
<td>[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 6% allowed)</td>
<td>1 = Labeled (For sale in country specified in Country Code for Labeling)</td>
<td>1. Box, Unlined and Unwaxed</td>
<td>[Insert 3-digit country code from list of ISO Country Codes]</td>
<td>[Insert 5-digit (0000.00) container weight in kilograms] (Weight variation of plus 6% allowed)</td>
</tr>
<tr>
<td>2. Boneless</td>
<td>2. Skinless</td>
<td>2. Roaster</td>
<td>#2 (Second Quality/Grade Level)</td>
<td>Chilled, CO</td>
<td>Free-Range Production with Traditional Diet</td>
<td>Heat-shrinkable</td>
<td>Air Chilled</td>
<td>Contractual modifications specified</td>
<td>Contractual modifications specified</td>
<td>0 = Not Applicable or Not Specified</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>4. Line Run (Quality/Grade Not Assessed)</td>
<td></td>
<td>Frozen</td>
<td>Free-Range Production with Organic and/or Antibiotic-Free Systems</td>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

### Additional Product Options Narrative:

<table>
<thead>
<tr>
<th>Certification Requirements</th>
<th>Internal Packaging</th>
<th>Internal Package Labeling</th>
<th>Pack Style</th>
<th>Additional Product Options</th>
<th>Additional Packaging Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>#1 Quality Grade Certification</td>
<td>Plastic Bag</td>
<td>Labeled</td>
<td>Bulk Pack</td>
<td>Contractual modifications specified</td>
<td></td>
</tr>
<tr>
<td>#2 Quality Grade Certification</td>
<td>Plastic Bag, Heat-shrinkable, Vacuum packaged</td>
<td>Not Labeled</td>
<td>Layer Pack, Regular</td>
<td></td>
<td></td>
</tr>
<tr>
<td>#3 Quality Grade Certification</td>
<td>Plastic Bag, Resealable</td>
<td>No internal package</td>
<td>Layer Pack, Honeycomb</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Quality Grade Certification</td>
<td>Bubble Pack, Portion control</td>
<td>No internal package</td>
<td>Soldier Pack</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trade Description Certification</td>
<td>Plastic Bag, Modified atmosphere package</td>
<td>No internal package</td>
<td>Flat Pack</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trade Description Certification</td>
<td>Tray Pack</td>
<td>No internal package</td>
<td>Other</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Country Code for Labeling Certification</td>
<td>Tray Pack, Modified atmosphere package</td>
<td>No internal package</td>
<td>Other</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Additional Package Options Narrative:

**Packaging Options:**
- Bulk Pack
- Layer Pack, Regular
- Layer Pack, Honeycomb
- Soldier Pack
- Flat Pack
- Other

**Shipping Container Options:**
- Box, Unlined and Unwaxed
- Box, Lined and Unwaxed
- Box, Unlined and Waxed
- Plastic Container, Returnable
- Bulk Bin, Non-Returnable
- Bulk Bin, Returnable

**Country Code for Labeling Options:**
- Labeled (For sale in country specified in Country Code for Labeling)
- Not Labeled

**Shipping Container Weight Options:**
- [Insert 3-digit country code from list of ISO Country Codes] (Weight variation of plus 6% allowed)

**Additional Packaging Options (Pack. Options):**
- Contractual modifications specified

**Source:** U.S. Trade Descriptions for Poultry - December 2000
Appendix C. NAMP Poultry Buyers Guide and U.S. Trade Description Cross-Reference for Chicken Products

Many of the poultry products highlighted in the U.S. Trade Descriptions (USTDs) are also illustrated and referenced in the North American Meat Processors Associations (NAMP) Poultry Buyers Guide, 1999. Following is a cross-reference of products to assist buyers and sellers that use both the NAMP guide and USTDs when buying and selling poultry:

<table>
<thead>
<tr>
<th>NAMP Reference Number*</th>
<th>TD Style Number</th>
<th>Chicken Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>P1001</td>
<td>70101</td>
<td>Whole Bird (w/Giblets)</td>
</tr>
<tr>
<td>P1002</td>
<td>70102</td>
<td>Whole Bird w/out Giblets</td>
</tr>
<tr>
<td>P1008</td>
<td>70201</td>
<td>2-Piece Cut-Up</td>
</tr>
<tr>
<td>P1009</td>
<td>70202</td>
<td>4-Piece Cut-Up</td>
</tr>
<tr>
<td>No Reference</td>
<td>70203</td>
<td>6-Piece Cut-Up</td>
</tr>
<tr>
<td>P1005</td>
<td>70204</td>
<td>8-Piece Cut-Up, Traditional</td>
</tr>
<tr>
<td>NR</td>
<td>70205</td>
<td>8-Piece Cut-Up, Non-Traditional</td>
</tr>
<tr>
<td>P1006</td>
<td>70206</td>
<td>9-Piece, Traditional</td>
</tr>
<tr>
<td>NR</td>
<td>70207</td>
<td>9-Piece, Country Cut</td>
</tr>
<tr>
<td>P1007</td>
<td>70208</td>
<td>10-Piece Cut-Up</td>
</tr>
<tr>
<td>P1003</td>
<td>70301</td>
<td>Front Half</td>
</tr>
<tr>
<td>NR</td>
<td>70302</td>
<td>Front Half w/out Wings</td>
</tr>
<tr>
<td>P1004</td>
<td>70401</td>
<td>Back Half</td>
</tr>
<tr>
<td>NR</td>
<td>70402</td>
<td>Back Half w/out Tail</td>
</tr>
<tr>
<td>P1010</td>
<td>70501</td>
<td>Breast Quarter</td>
</tr>
<tr>
<td>P1011</td>
<td>70502</td>
<td>Breast Quarter w/out Wing</td>
</tr>
<tr>
<td>P1012</td>
<td>70601</td>
<td>Whole Breast w/Ribs and Tenderloin</td>
</tr>
<tr>
<td>No Reference</td>
<td>70602</td>
<td>Bone-in Whole Breast w/Ribs and Wings</td>
</tr>
<tr>
<td>No Reference</td>
<td>70603</td>
<td>Boneless Whole Breast w/Rib Meat, w/out Tenderloin</td>
</tr>
<tr>
<td>No Reference</td>
<td>70604</td>
<td>Boneless Whole Breast w/Tenderloins</td>
</tr>
<tr>
<td>No Reference</td>
<td>70605</td>
<td>Boneless Whole Breast w/out Tenderloins</td>
</tr>
<tr>
<td>P1013</td>
<td></td>
<td>Bone-In (Whole) Breast w/out Ribs</td>
</tr>
</tbody>
</table>

* The second digit identifies the poultry class with P10 = broiler/fryer, P11 = roaster, P12 = capon, P13 = fowl, P14 = poussin, and P15 = rock cornish game hen.
<table>
<thead>
<tr>
<th>NAMP Reference Number*</th>
<th>TD Style Number</th>
<th>Chicken Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>P1014</td>
<td>70701</td>
<td>Bone-In Split Breast w/Ribs</td>
</tr>
<tr>
<td>No Reference</td>
<td>70702</td>
<td>Bone-In Split Breast w/Ribs and Wings</td>
</tr>
<tr>
<td>P1015</td>
<td>No Reference</td>
<td>Bone-In Breast Half w/out ribs</td>
</tr>
<tr>
<td>No Reference</td>
<td>70703</td>
<td>Boneless Split Breast w/Rib Meat</td>
</tr>
<tr>
<td>No Reference</td>
<td>70704</td>
<td>Boneless Split Breast w/out Rib Meat</td>
</tr>
<tr>
<td>P1016</td>
<td>70705</td>
<td>Partially Boneless Split Breast w/Rib Meat and 1st Wing Segment</td>
</tr>
<tr>
<td>No Number</td>
<td>70801</td>
<td>Tenderloin</td>
</tr>
<tr>
<td>No Number</td>
<td>70802</td>
<td>Tenderloin w/Clipped Tendon</td>
</tr>
<tr>
<td>P1030</td>
<td>70901</td>
<td>Leg Quarter</td>
</tr>
<tr>
<td>No Reference</td>
<td>70902</td>
<td>Leg Quarter w/out Tail</td>
</tr>
<tr>
<td>NR</td>
<td>70903</td>
<td>Leg Quarter w/out Tail or Abdominal Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>70904</td>
<td>Long-Cut Drumstick and Thigh Portion w/Back</td>
</tr>
<tr>
<td>P1031</td>
<td>71001</td>
<td>Whole Leg</td>
</tr>
<tr>
<td>No Reference</td>
<td>71002</td>
<td>Whole Leg w/Abdominal Fat</td>
</tr>
<tr>
<td>P1033</td>
<td>71101</td>
<td>Thigh</td>
</tr>
<tr>
<td>P1034</td>
<td>71102</td>
<td>Bone-in Thigh w/Back Portion</td>
</tr>
<tr>
<td>No Reference</td>
<td>71103</td>
<td>Boneless Trimmed Thigh</td>
</tr>
<tr>
<td>P1035</td>
<td>71201</td>
<td>Drumstick</td>
</tr>
<tr>
<td>No Reference</td>
<td>71201</td>
<td>Slant-Cut Drumstick</td>
</tr>
<tr>
<td>P1036</td>
<td>71301</td>
<td>Whole Wing</td>
</tr>
<tr>
<td>No Reference</td>
<td>71302</td>
<td>1st and 2nd Segment Wing (V Wing)</td>
</tr>
<tr>
<td>P1040</td>
<td>71303</td>
<td>2nd and 3rd Segment Wing (2-Joint Wing)</td>
</tr>
<tr>
<td>P1037</td>
<td>71304</td>
<td>1st Segment Wing (Wing Drummette)</td>
</tr>
<tr>
<td>P1038</td>
<td>71305</td>
<td>2nd Segment Wing (Wing Flat)</td>
</tr>
<tr>
<td>P1039</td>
<td>71306</td>
<td>3rd Segment Wing (Wing Tip)</td>
</tr>
<tr>
<td>No Reference</td>
<td>71307</td>
<td>1st Segment and 2nd Segment Wings</td>
</tr>
<tr>
<td>No Reference</td>
<td>71401</td>
<td>Lower Back</td>
</tr>
<tr>
<td>No Reference</td>
<td>71402</td>
<td>Upper Back</td>
</tr>
<tr>
<td>P1041</td>
<td>71403</td>
<td>Whole Back</td>
</tr>
<tr>
<td>P1042</td>
<td>71601</td>
<td>Neck</td>
</tr>
<tr>
<td>P1043</td>
<td>74002</td>
<td>3-Product Combination: Giblets (Hearts, Gizzards, and Livers)</td>
</tr>
<tr>
<td>P1047</td>
<td>71801</td>
<td>Processed Feet</td>
</tr>
<tr>
<td>No Reference</td>
<td>71802</td>
<td>Unprocessed Feet</td>
</tr>
</tbody>
</table>

* The second digit identifies the poultry class with P10 = broiler/fryer, P11 = roaster, P12 = capon, P13 = fowl, P14 = poussin, and P15 = rock cornish game hen.
<table>
<thead>
<tr>
<th>NAMP Reference Number*</th>
<th>TD Style Number</th>
<th>Chicken Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>P1048</td>
<td>71803</td>
<td>Processed Paws</td>
</tr>
<tr>
<td>No Reference</td>
<td>71804</td>
<td>Unprocessed Paws</td>
</tr>
<tr>
<td>P1044</td>
<td>71901</td>
<td>Gizzards</td>
</tr>
<tr>
<td>P1045</td>
<td>72001</td>
<td>Livers</td>
</tr>
<tr>
<td>P1052</td>
<td>72101</td>
<td>Hearts</td>
</tr>
<tr>
<td>No Reference</td>
<td>72201</td>
<td>Testes</td>
</tr>
<tr>
<td>No Reference</td>
<td>72301</td>
<td>Breast Skin</td>
</tr>
<tr>
<td>No Reference</td>
<td>72302</td>
<td>Thigh/Leg Skin</td>
</tr>
<tr>
<td>No Reference</td>
<td>72303</td>
<td>Body Skin</td>
</tr>
<tr>
<td>No Reference</td>
<td>72401</td>
<td>Abdominal Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>74001</td>
<td>2-Product Combinations</td>
</tr>
<tr>
<td>No Reference</td>
<td>74002</td>
<td>3-Product Combinations</td>
</tr>
<tr>
<td>No Reference</td>
<td>74003</td>
<td>4-Product Combinations</td>
</tr>
<tr>
<td>No Reference</td>
<td>75001</td>
<td>Mechanically Separated Chicken (MSC), Over 20% Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>75002</td>
<td>MSC, 15-20% Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>75003</td>
<td>MSC, Under 15% Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>75004</td>
<td>MSC w/out Skin, Under 15% Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>75101</td>
<td>Seasoned MSC, Over 20% Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>75102</td>
<td>Seasoned MSC, 15-20% Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>75103</td>
<td>Seasoned MSC, Under 15% Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>75104</td>
<td>Seasoned MSC w/out Skin, Under 15% Fat</td>
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<td>P1049</td>
<td>No Reference</td>
<td>Broiler Bones</td>
</tr>
<tr>
<td>No Number</td>
<td>75201</td>
<td>Ground Chicken</td>
</tr>
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<td>No Number</td>
<td>No Reference</td>
<td>Breast Meat Strips/Chicken Tenders</td>
</tr>
<tr>
<td>No Number</td>
<td>No Reference</td>
<td>Batter/Breaded Tenders</td>
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<td>No Reference</td>
<td>Pulled Chicken</td>
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<td>Breaded Nuggets</td>
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<td>Diced Chicken</td>
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* The second digit identifies the poultry class with P10 = broiler/fryer, P11 = roaster, P12 = capon, P13 = fowl, P14 = poussin, and P15 = rock cornish game hen.