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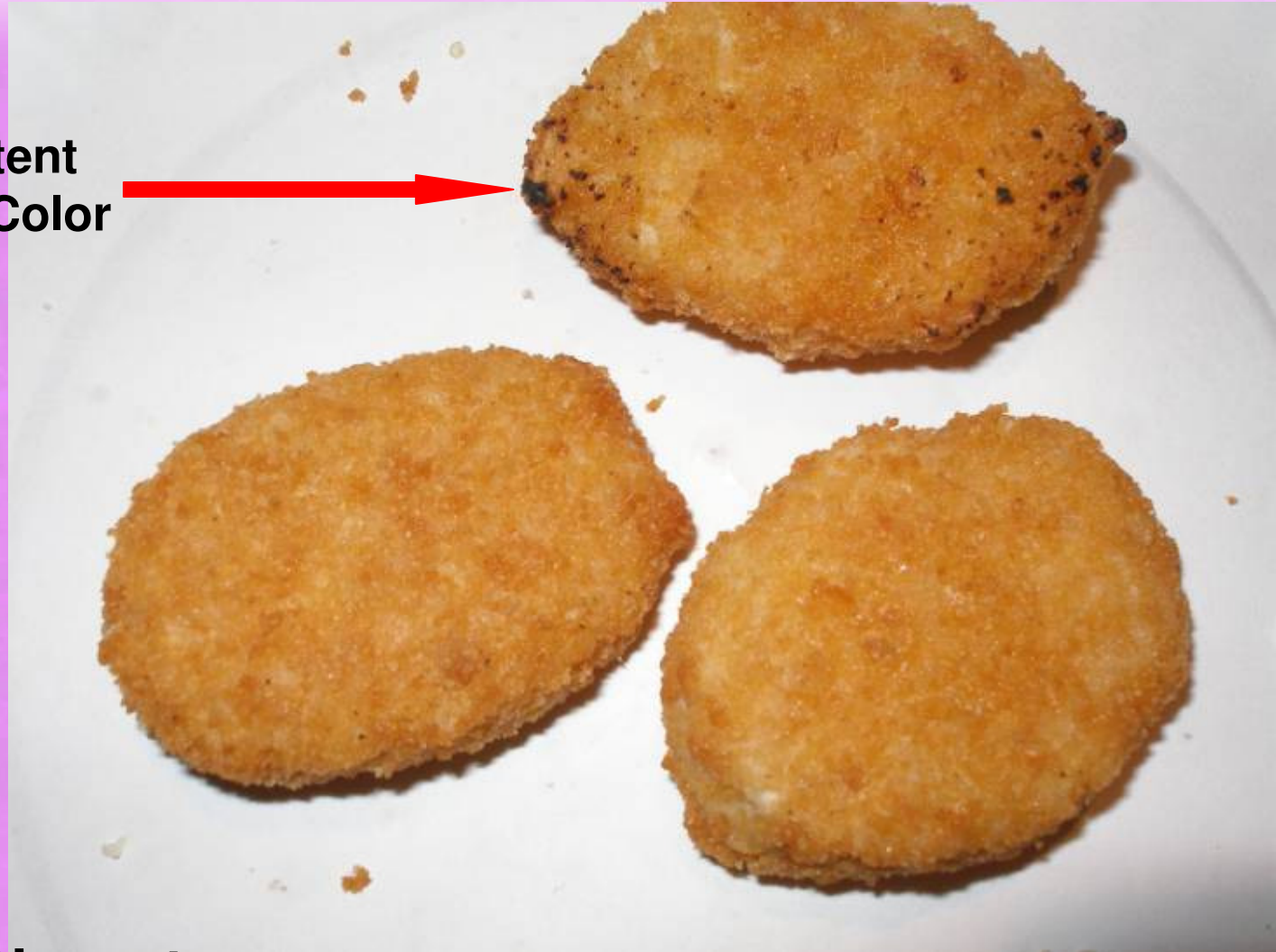
Evaluation of Further –
Processed Poultry Meat Products
Practice Set 1 Answers

FFA Poultry CDE
January 2007
Dr. R. Scott Beyer
Kansas State University



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Inconsistent
Coating Color

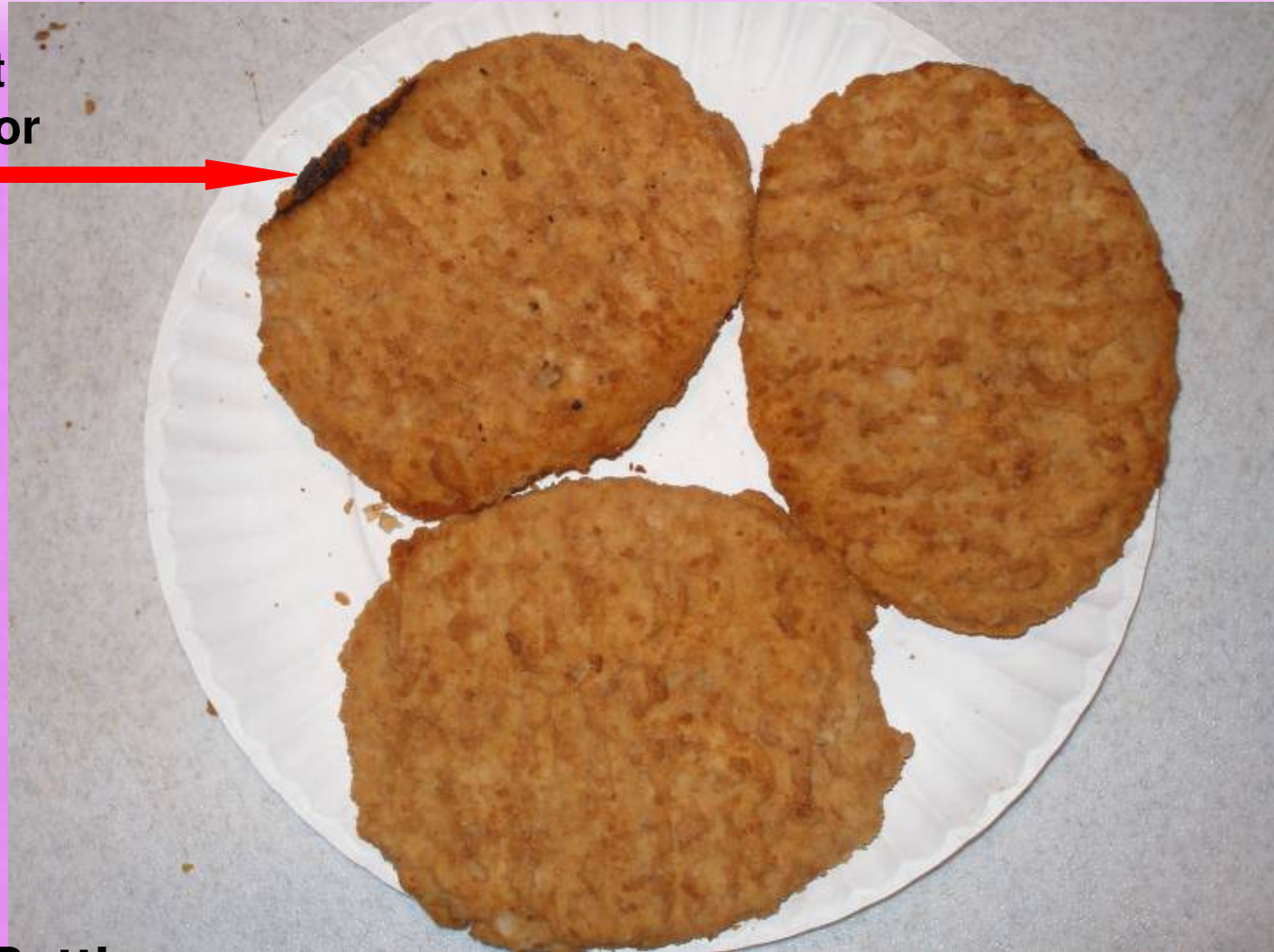


1. Chicken Nuggets



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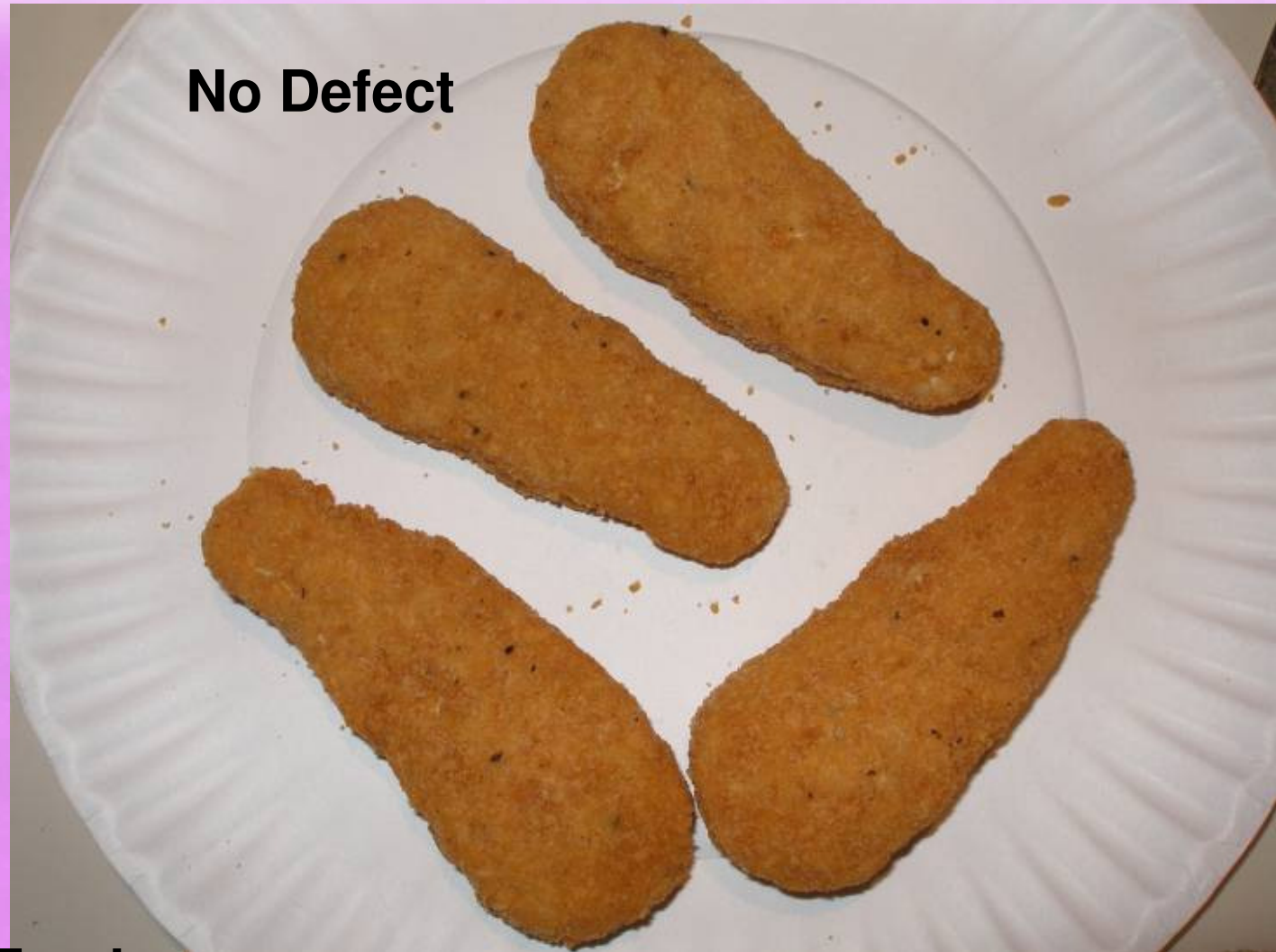
Inconsistent
Coating Color



2. Chicken Patties



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No Defect

3. Chicken Tenders



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**Completeness
(broken)**

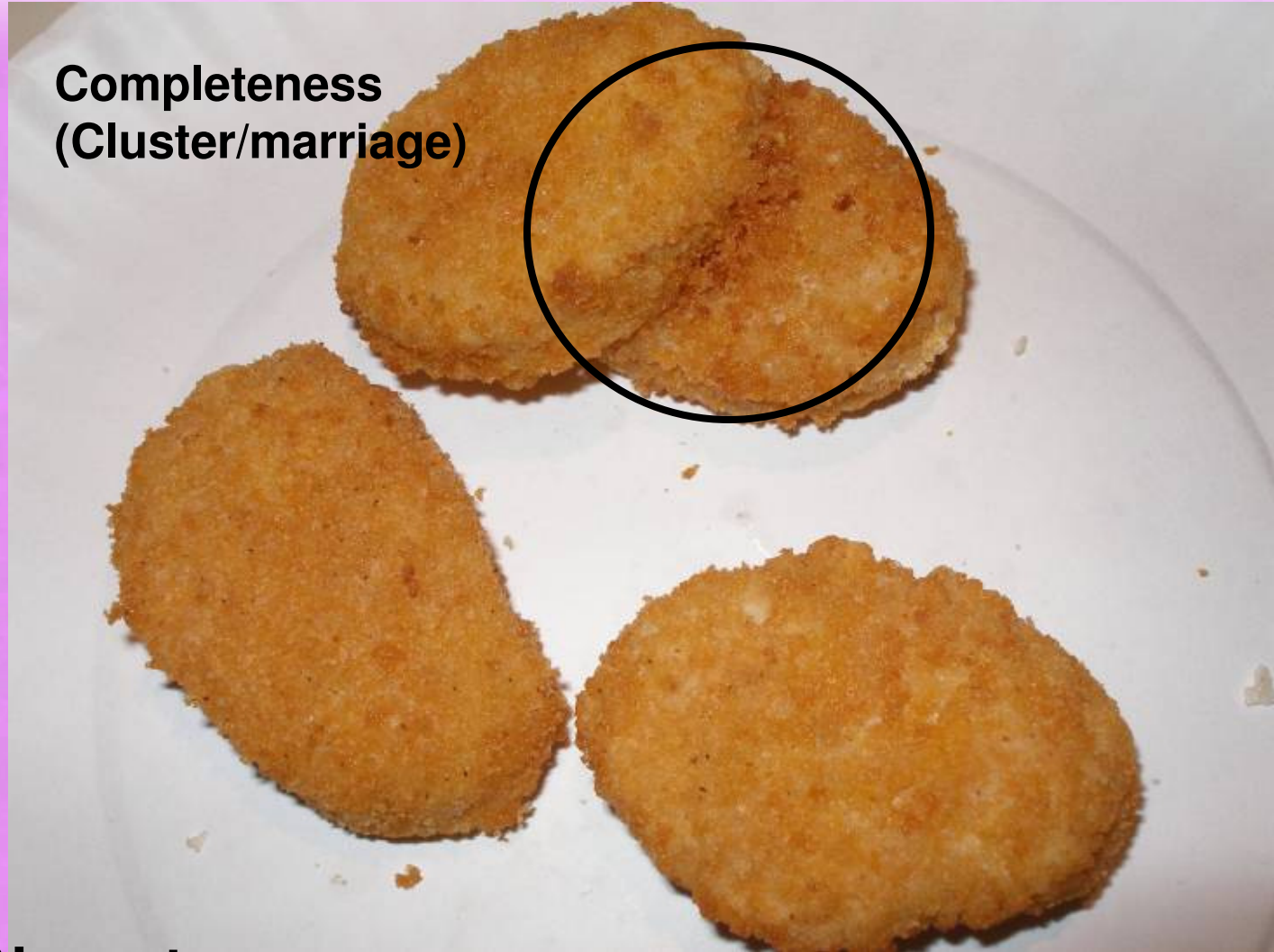


4. Chicken Tenders



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**Completeness
(Cluster/marriage)**

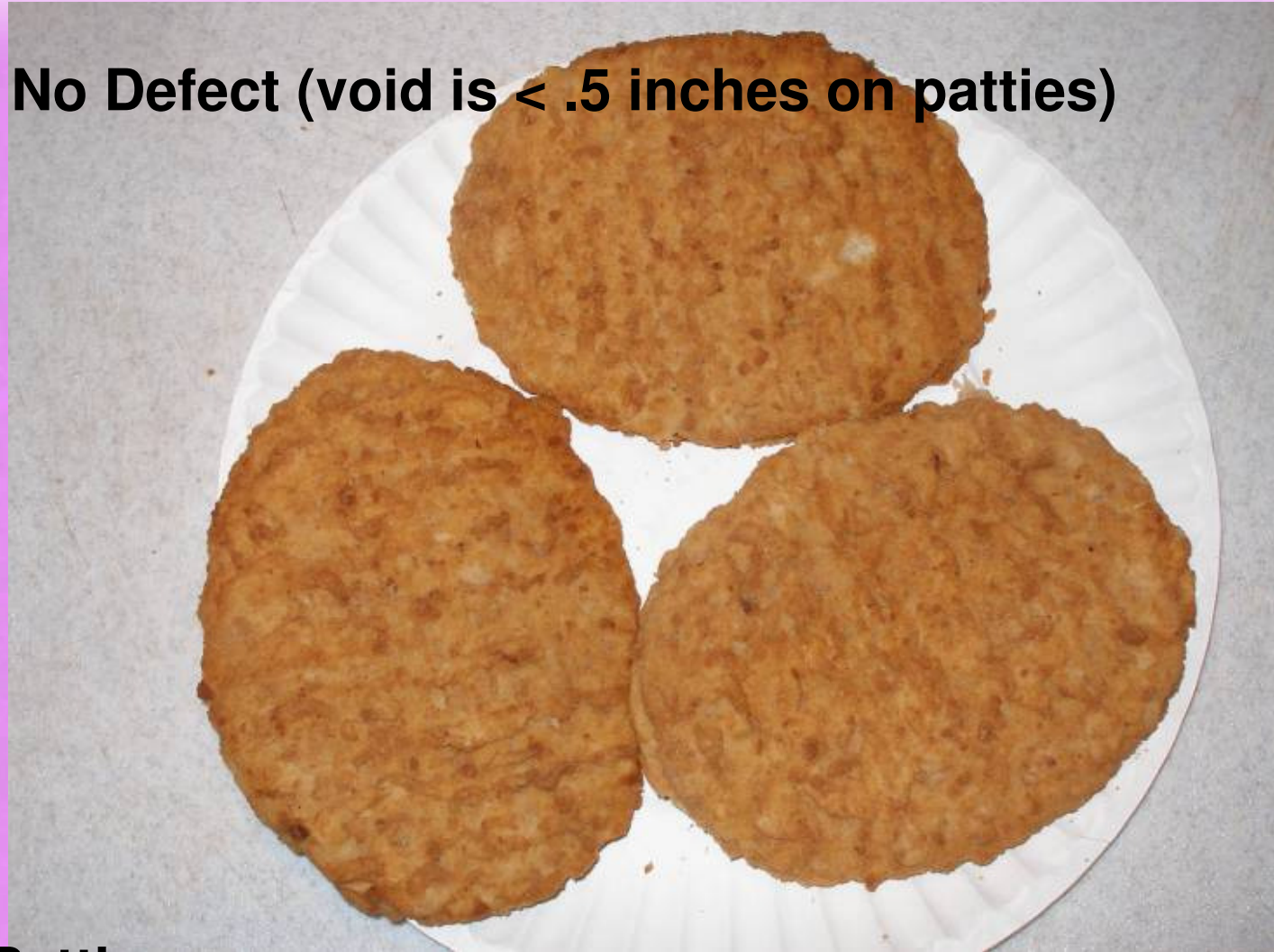


5. Chicken Nuggets



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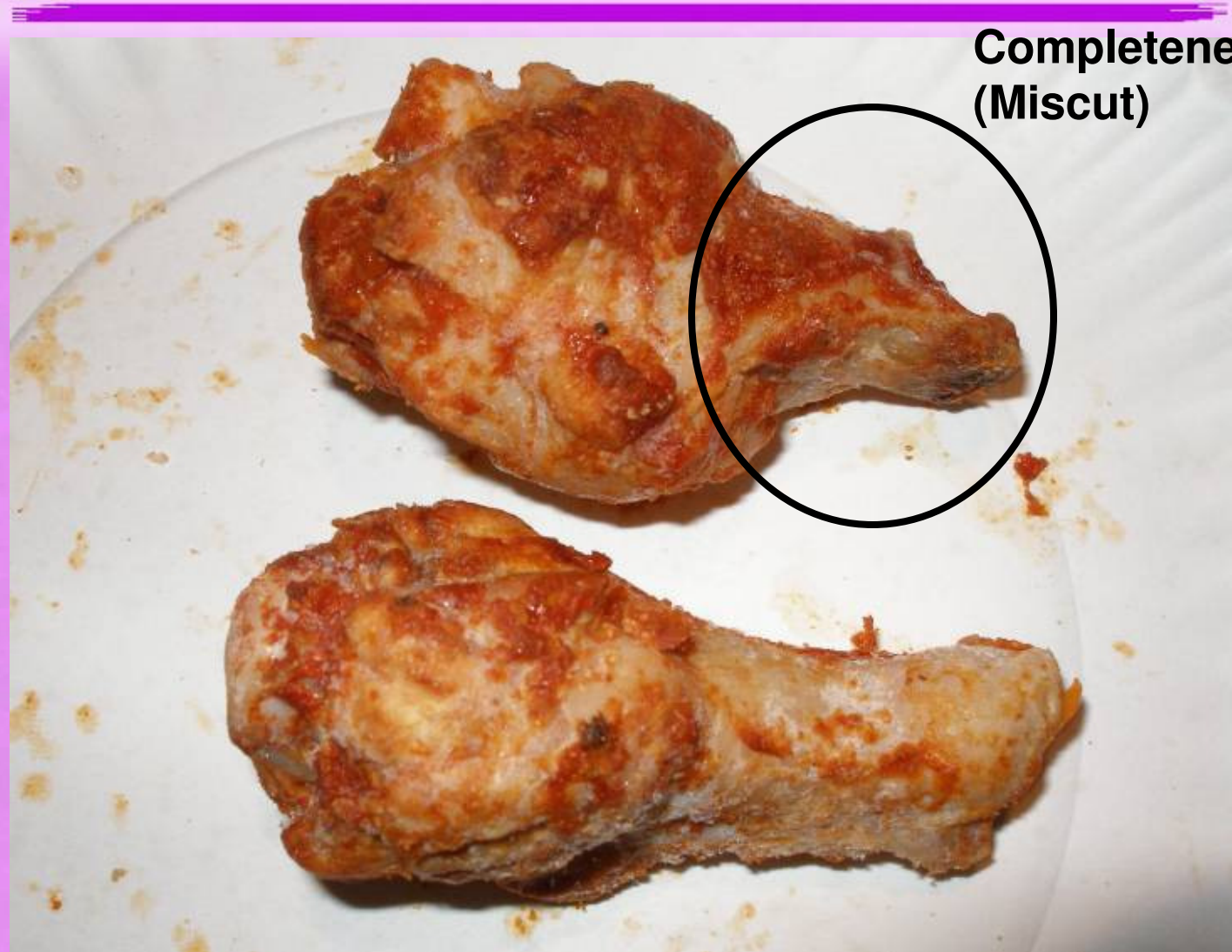
No Defect (void is $< .5$ inches on patties)



6. Chicken Patties



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**Completeness
(Miscut)**

7. BBQ Wings



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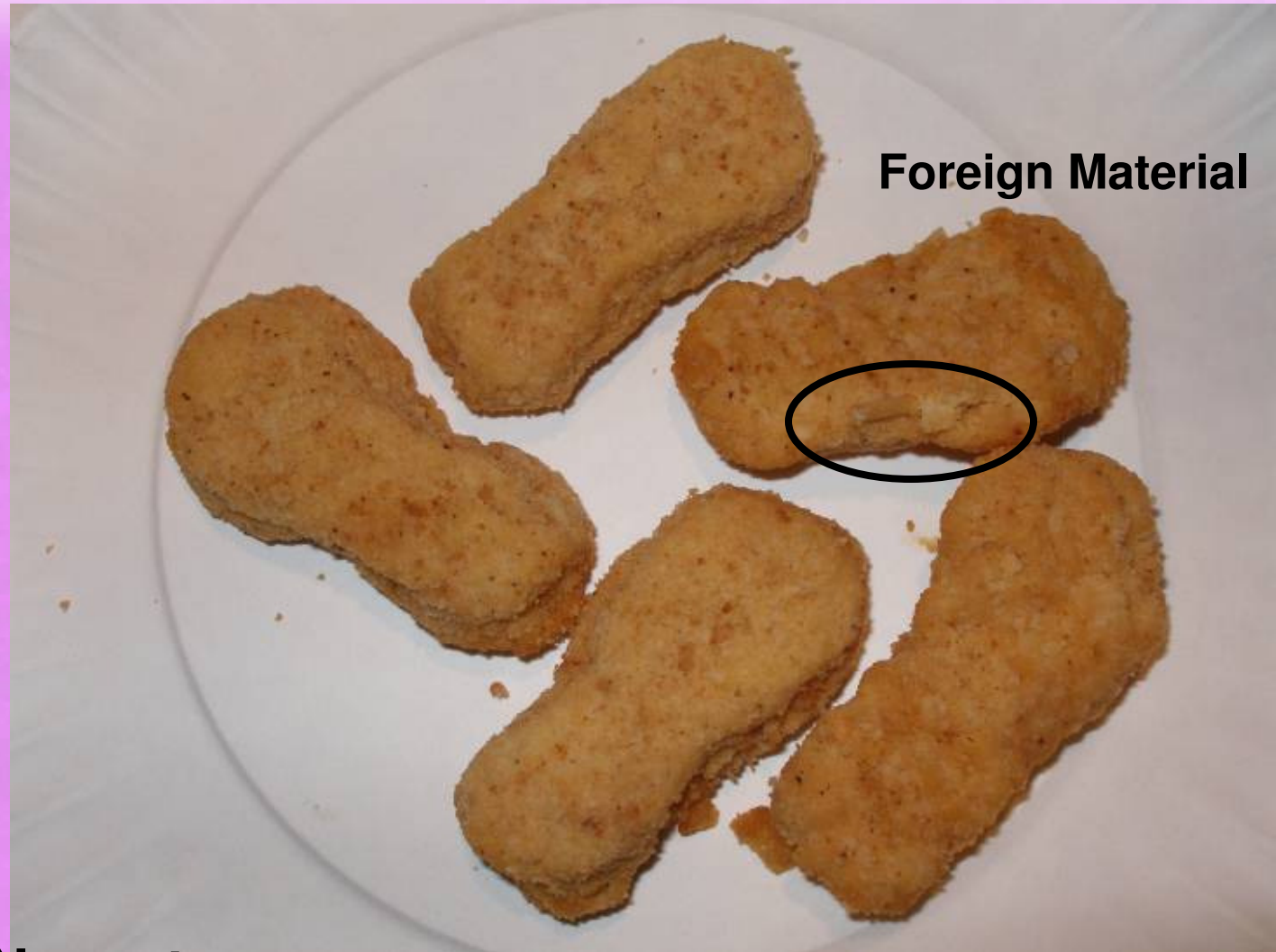
No Defect (there is some variation allowed)



8. Chicken Patties



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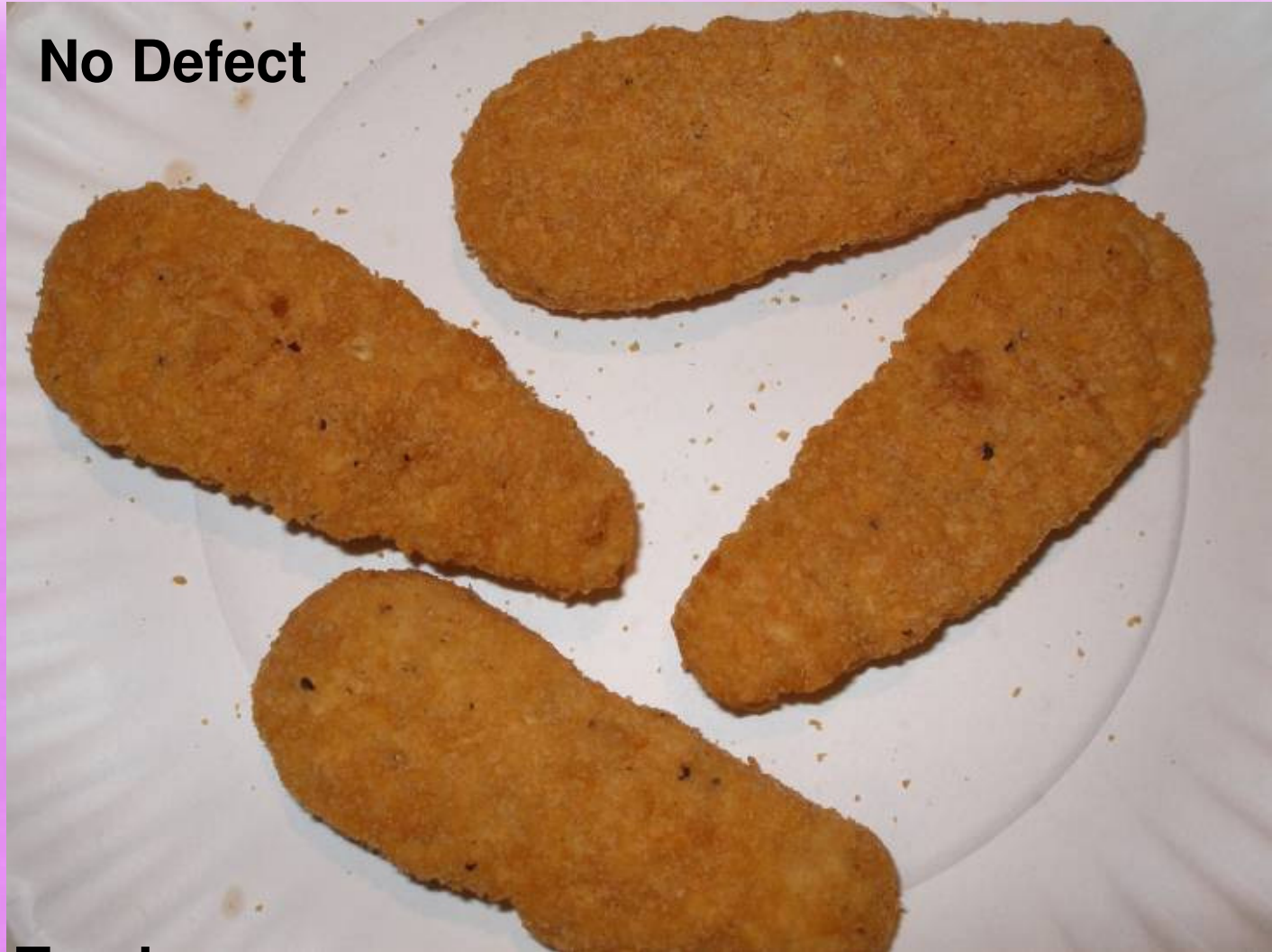


9. Chicken Nuggets



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No Defect



10. Chicken Tenders