Evaluation of Further – Processed Poultry Meat Products

Practice Set 1 Answers

FFA Poultry CDE
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1. Chicken Nuggets

Inconsistent Coating Color
2. Chicken Patties

Inconsistent Coating Color
3. Chicken Tenders
4. Chicken Tenders
Kansas State University

5. Chicken Nuggets

Completeness
(Cluster/marriage)
6. Chicken Patties

No Defect (void is < .5 inches on patties)
7. BBQ Wings
8. Chicken Patties

No Defect (there is some variation allowed)
9. Chicken Nuggets
10. Chicken Tenders

No Defect