Evaluation of Further – Processed Poultry Meat Products

Practice Set 2 Answers

FFA Poultry CDE
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1. Chicken Nuggets

Foreign Material
2. BBQ Wings

No Defect
3. Chicken Nuggets

Coating Coverage
(coating void > .25” on nuggets)
Coating Coverage (coating void >.25” on nuggets)

4. Chicken Nuggets
5. Chicken Patties
6. Chicken Nuggets

Completeness (broken)
Kansas State University

7. Chicken Tenders

Inconsistent Coating Color
8. Chicken Nuggets
9. Chicken Patties

Completeness (broken)
10. Chicken Nuggets