



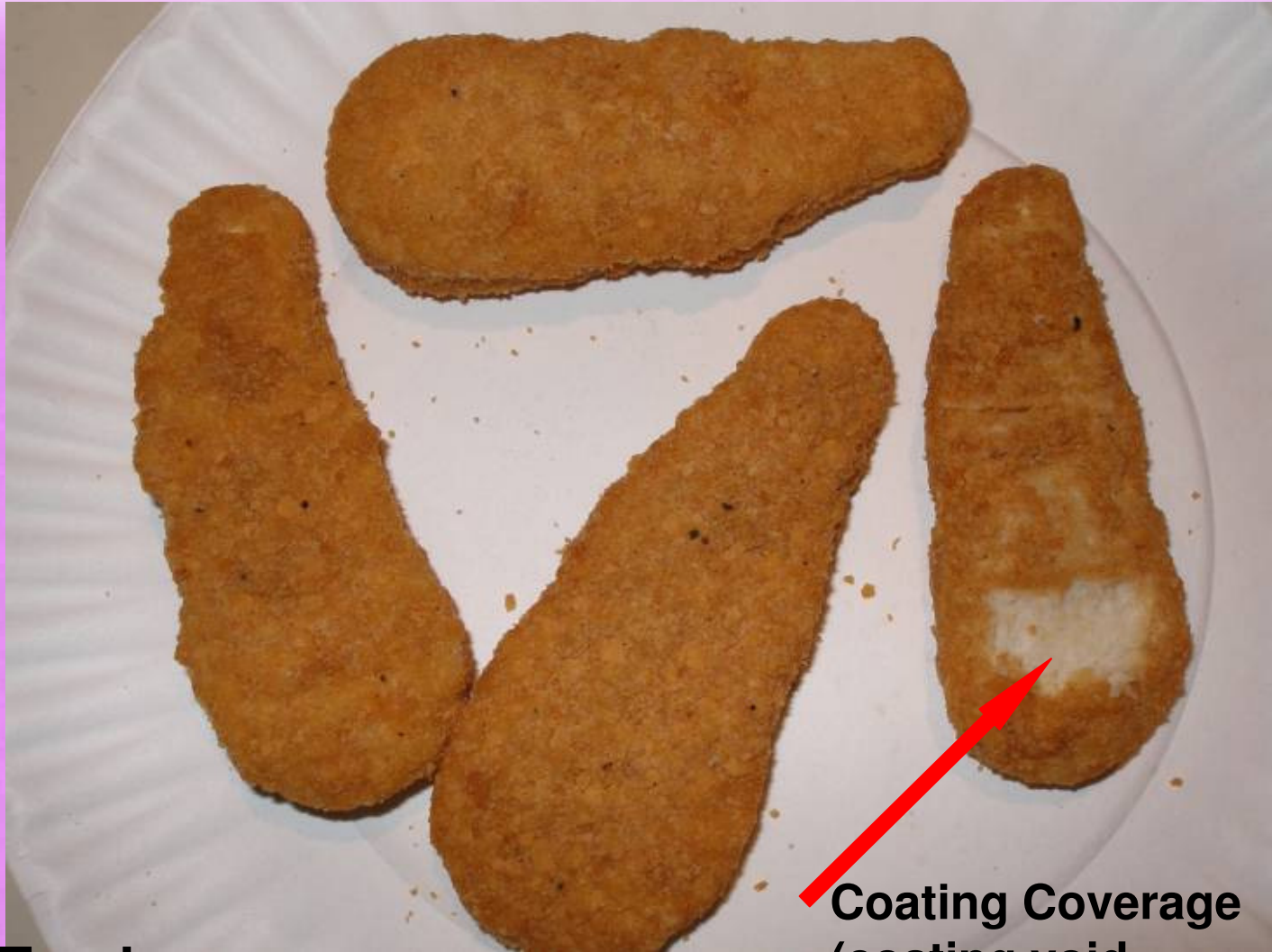
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Evaluation of Further –
Processed Poultry Meat Products
Practice Set 4 Answers

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



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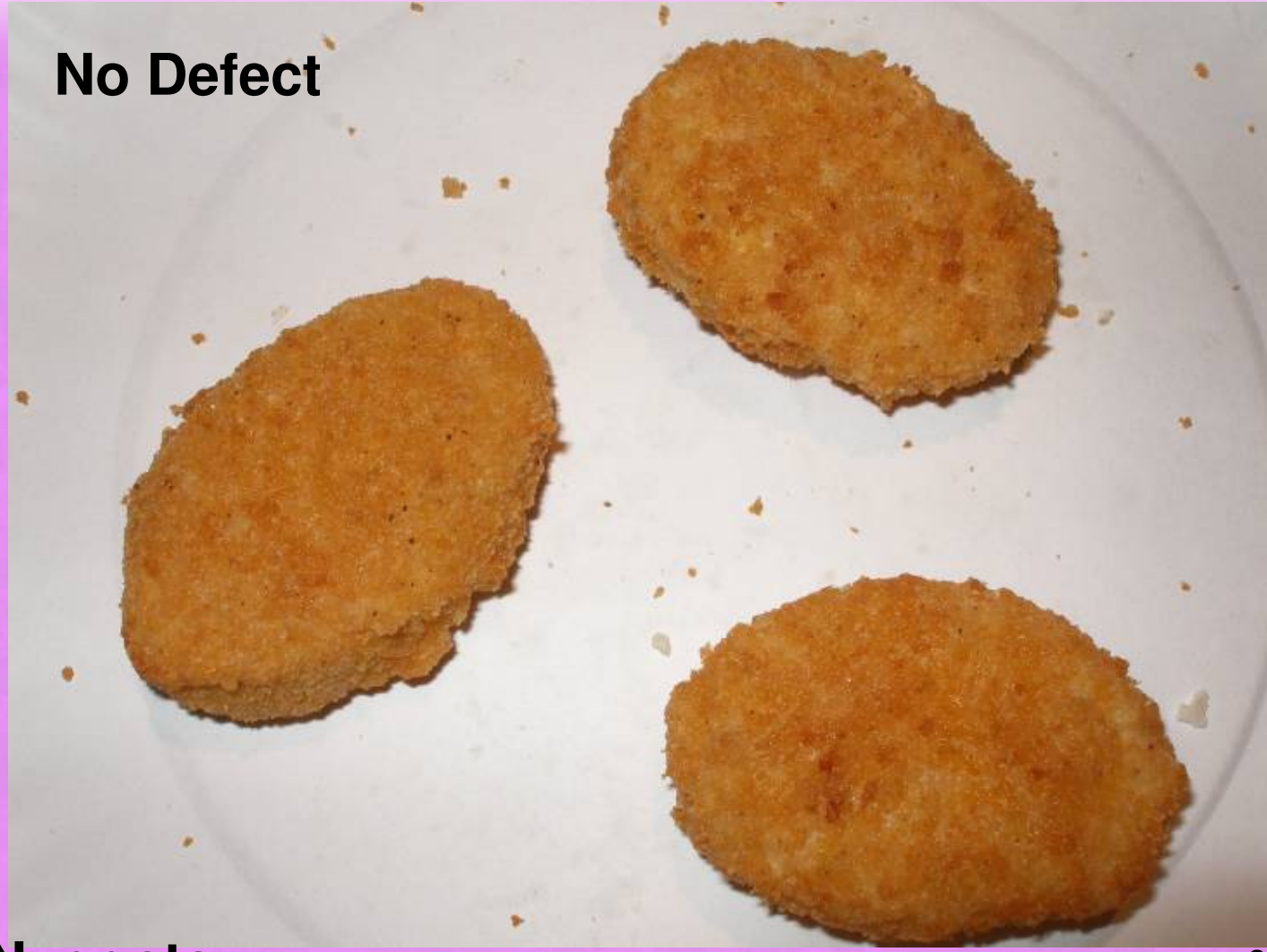
1. Chicken Tenders

Coating Coverage
(coating void
>.25" on tenders



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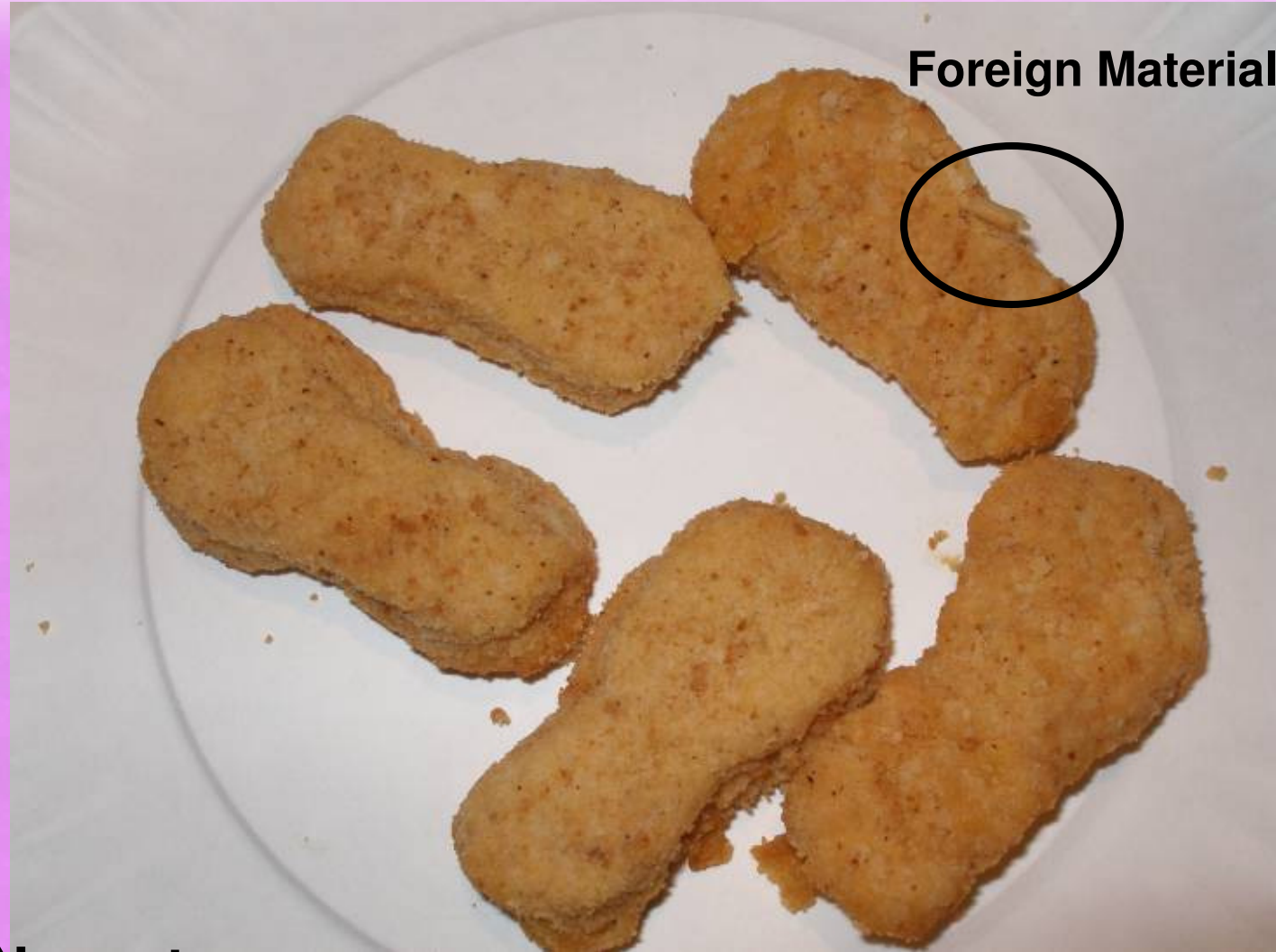
No Defect



2. Chicken Nuggets



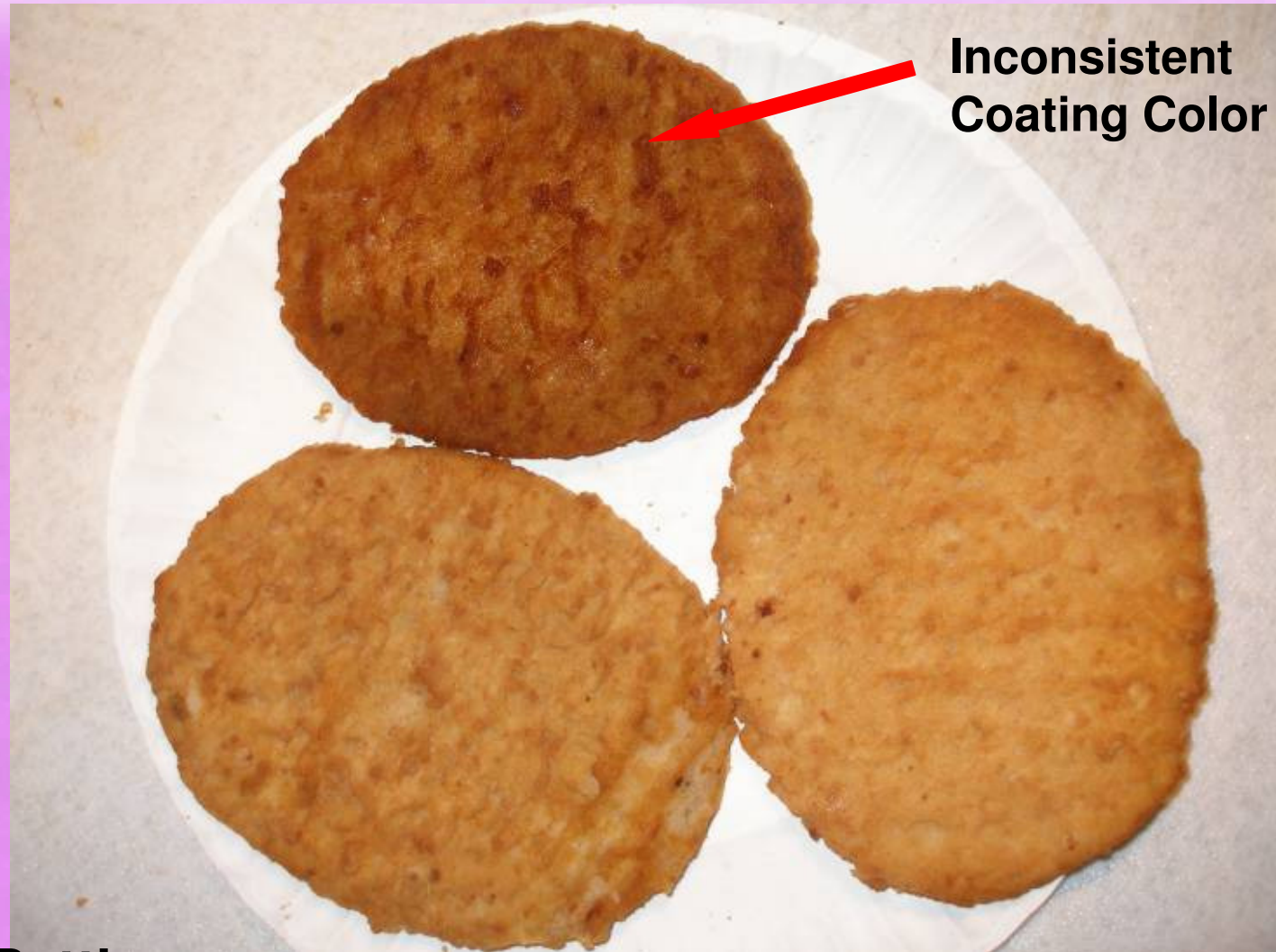
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3. Chicken Nuggets



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**Inconsistent
Coating Color**

4. Chicken Patties



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No Defects – All are light in color, but are the same. Judge each plate and do not compare to other samples in the set.

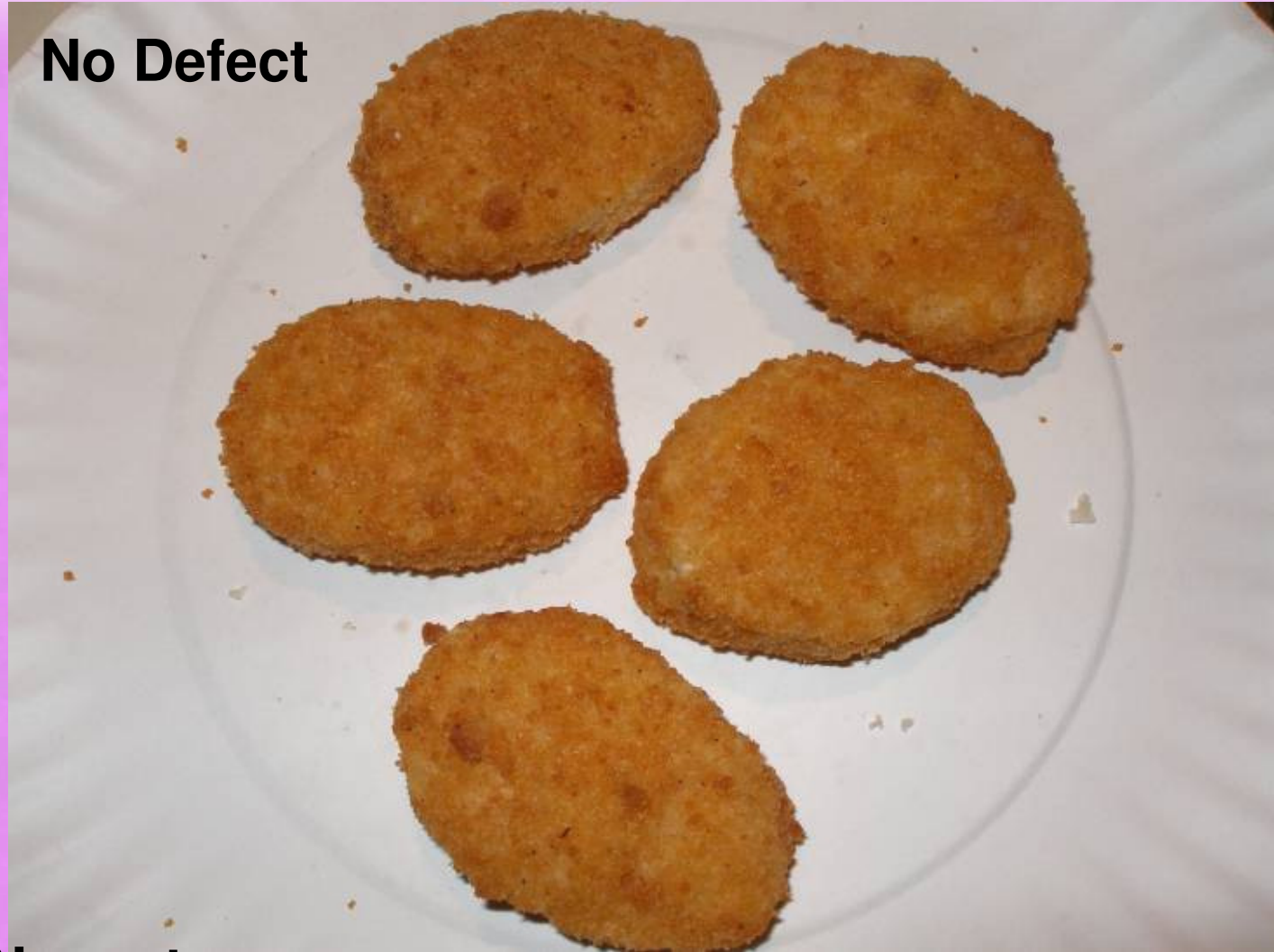


5. Chicken Nuggets



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No Defect



6. Chicken Nuggets



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Inconsistent
Color Coating

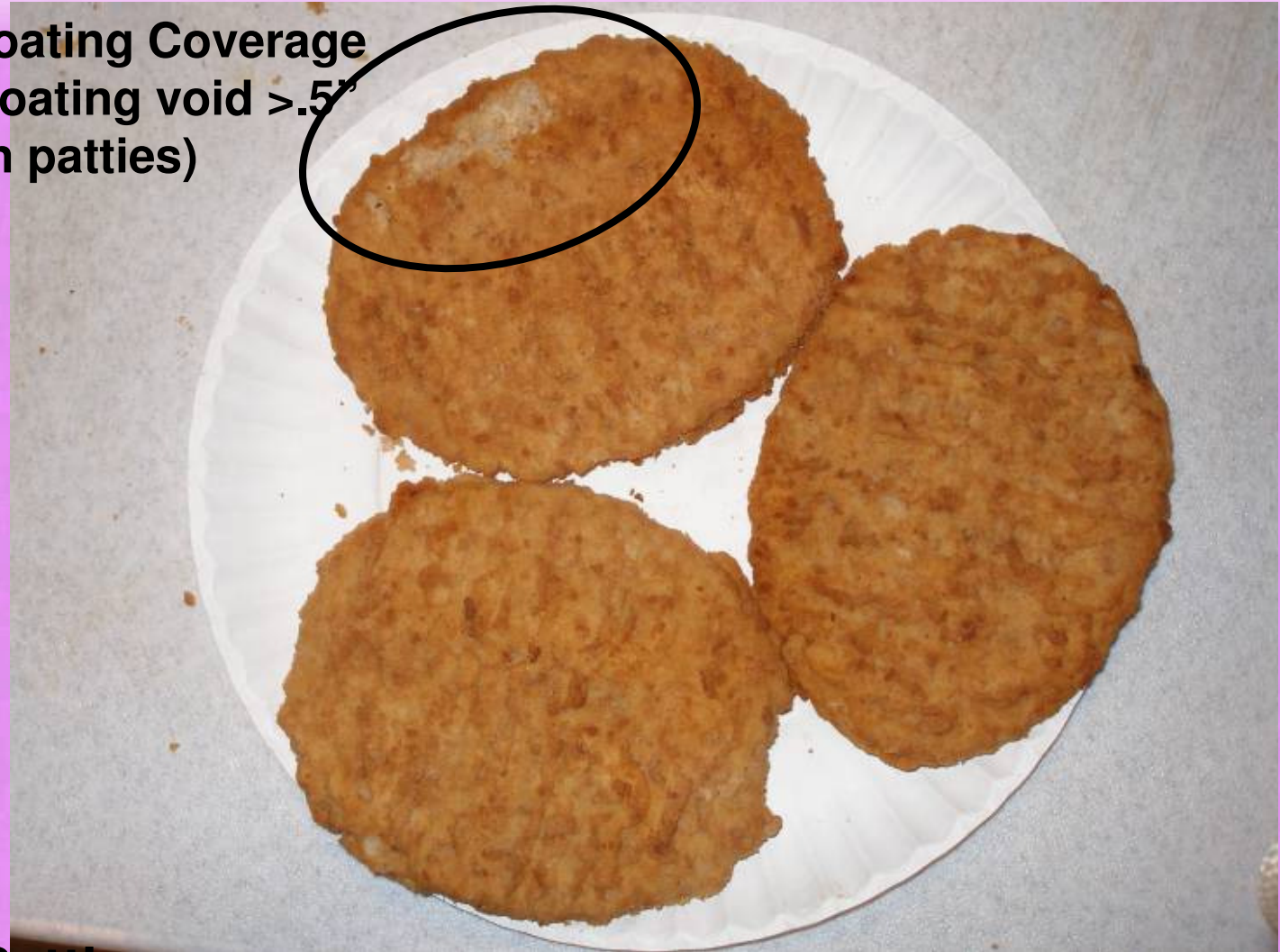


7. Chicken Nuggets



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Coating Coverage
(coating void $>.5'$
on patties)



8. Chicken Patties



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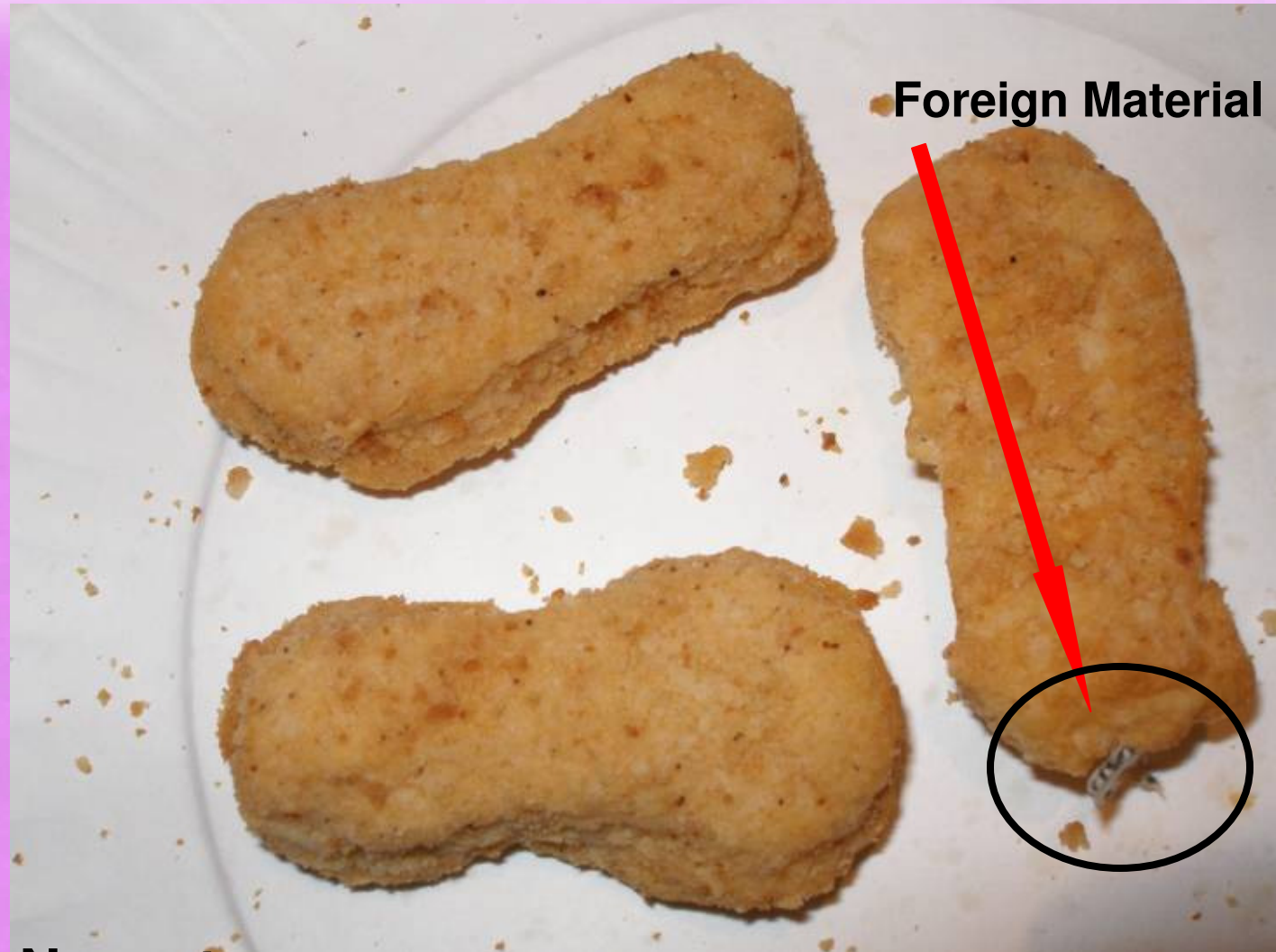
No Defect



9. Chicken Nuggets



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10. Chicken Nuggets