Evaluation of Further – Processed Poultry Meat Products

Practice Set 4 Answers

FFA Poultry CDE
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1. Chicken Tenders

Coating Coverage
(coating void > .25” on tenders)
2. Chicken Nuggets

No Defect
Kansas State University

3. Chicken Nuggets
4. Chicken Patties
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
6. Chicken Nuggets

No Defect
7. Chicken Nuggets
8. Chicken Patties

Coating Coverage
(coating void > .5" on patties)
9. Chicken Nuggets

No Defect
10. Chicken Nuggets