



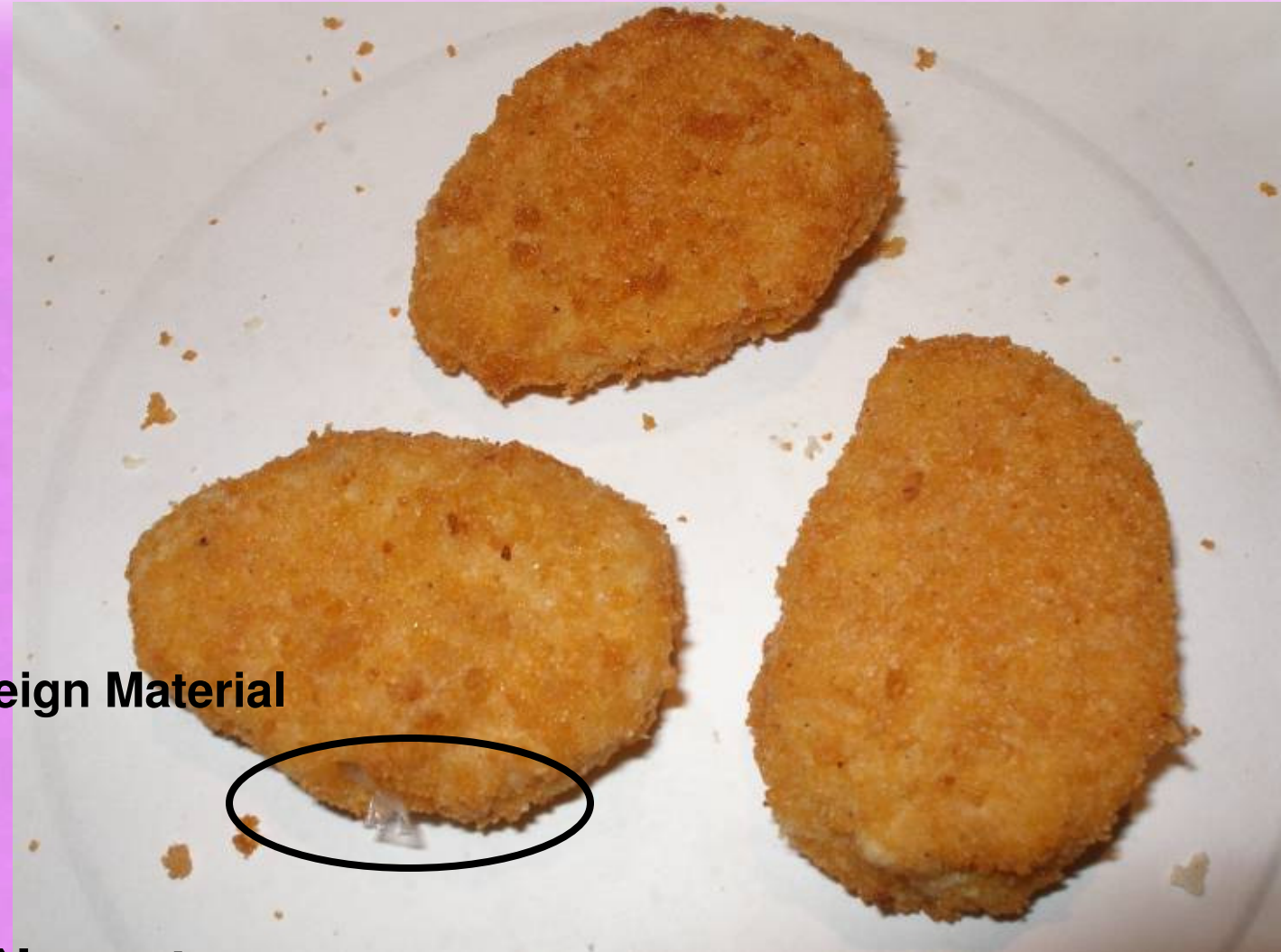
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Evaluation of Further –
Processed Poultry Meat Products
Practice Set 5 Answers

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



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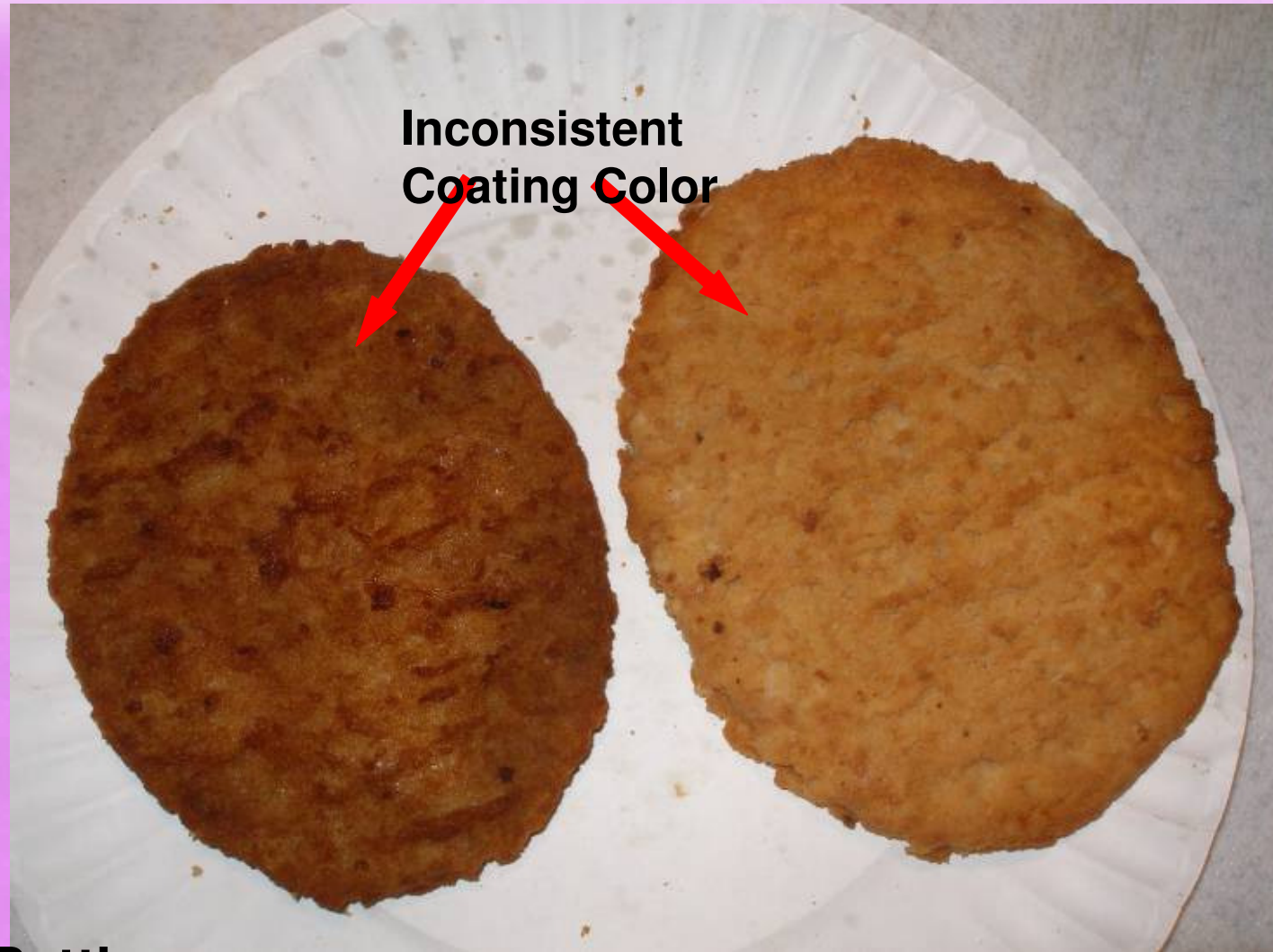


Foreign Material

1. Chicken Nuggets



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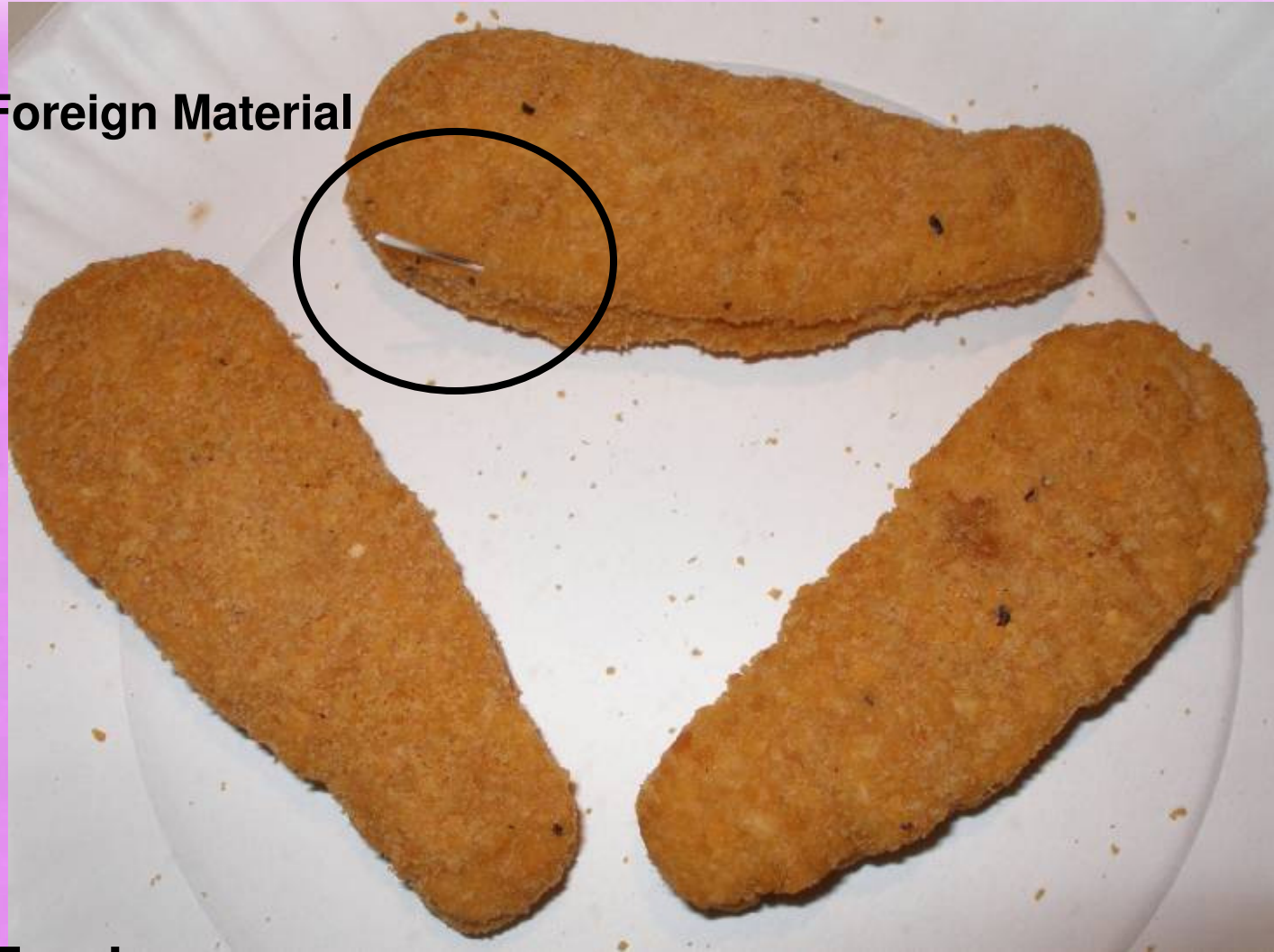
**Inconsistent
Coating Color**

2. Chicken Patties



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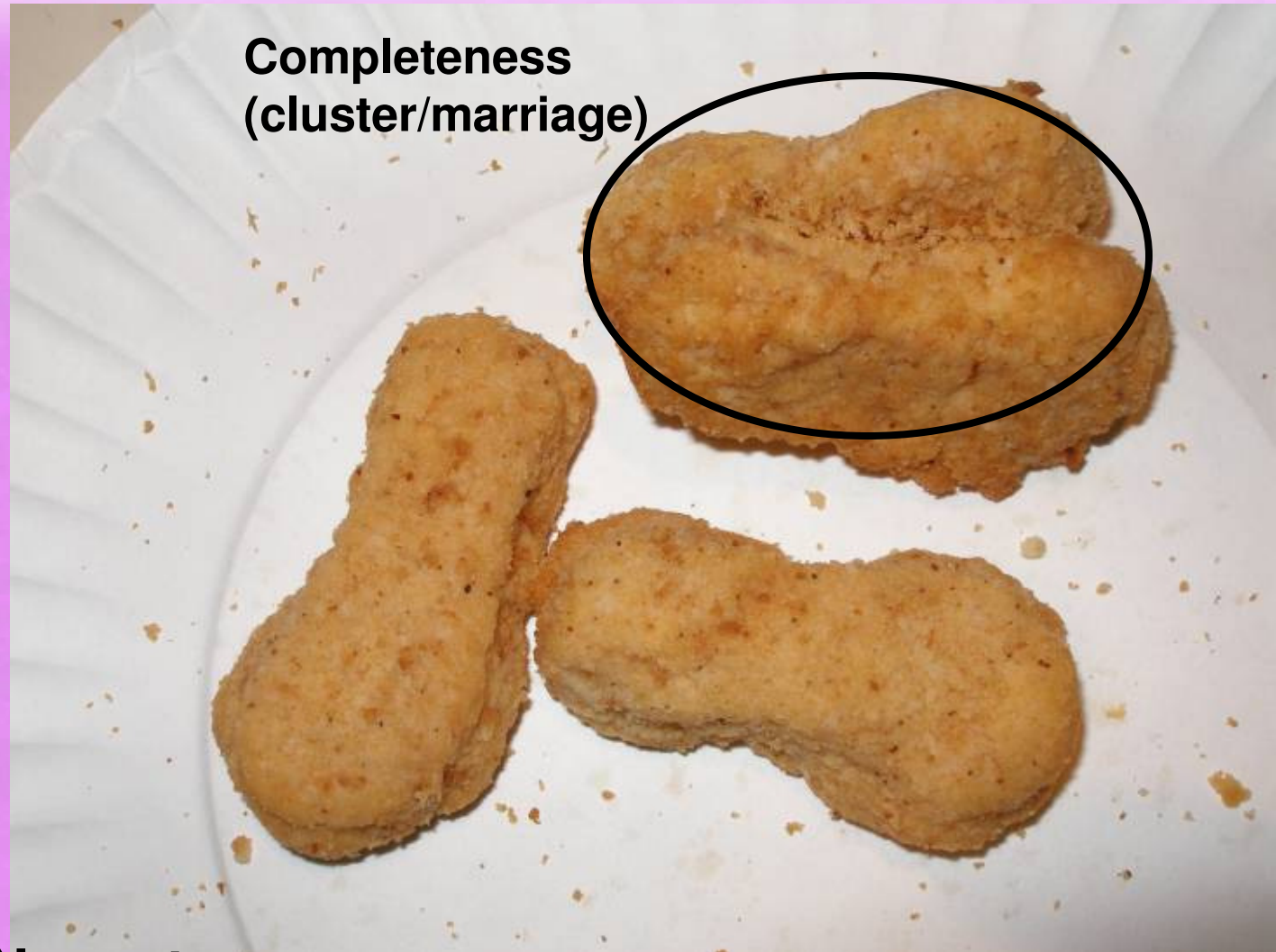
Foreign Material



3. Chicken Tenders



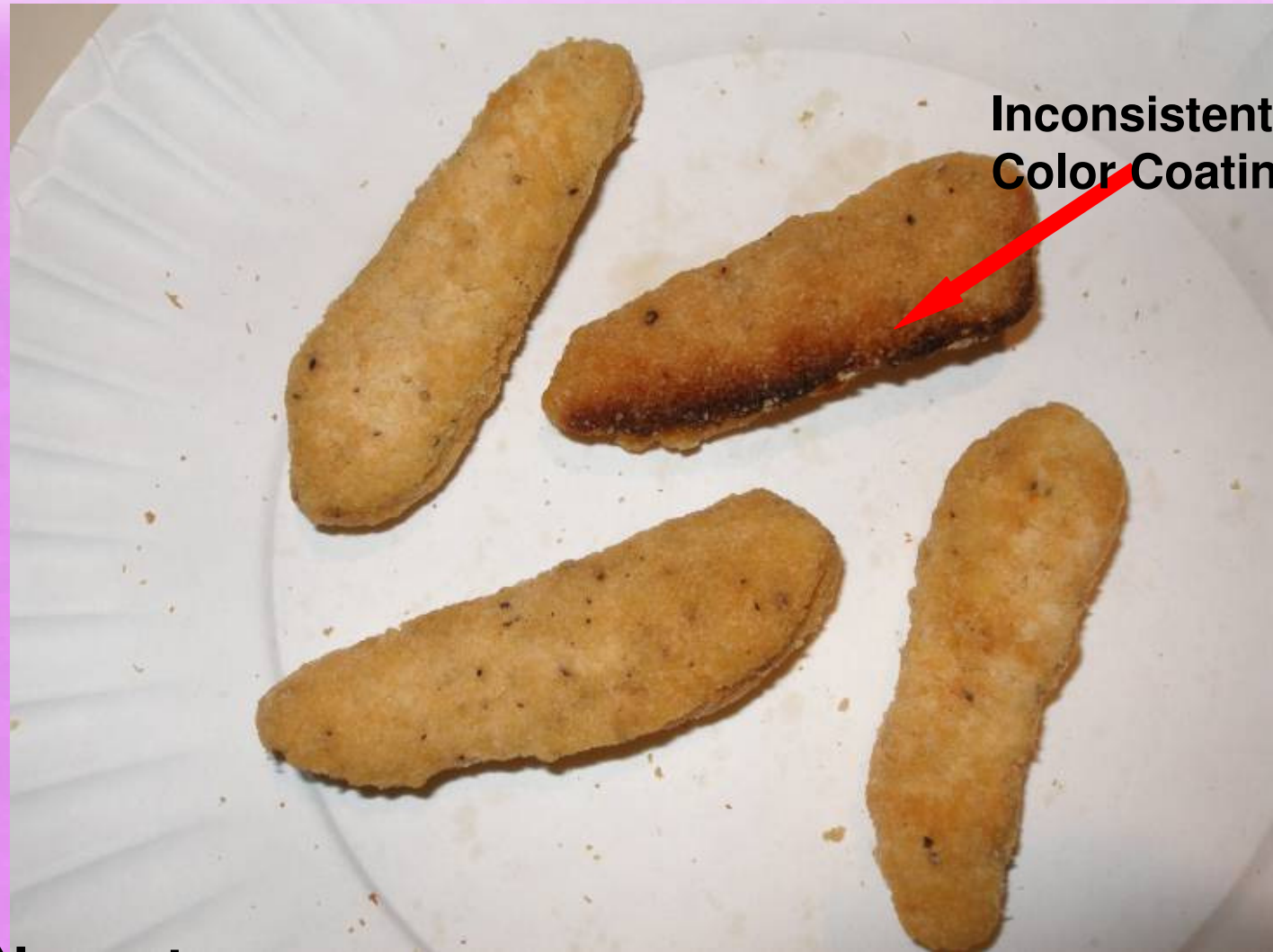
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4. Chicken Nuggets



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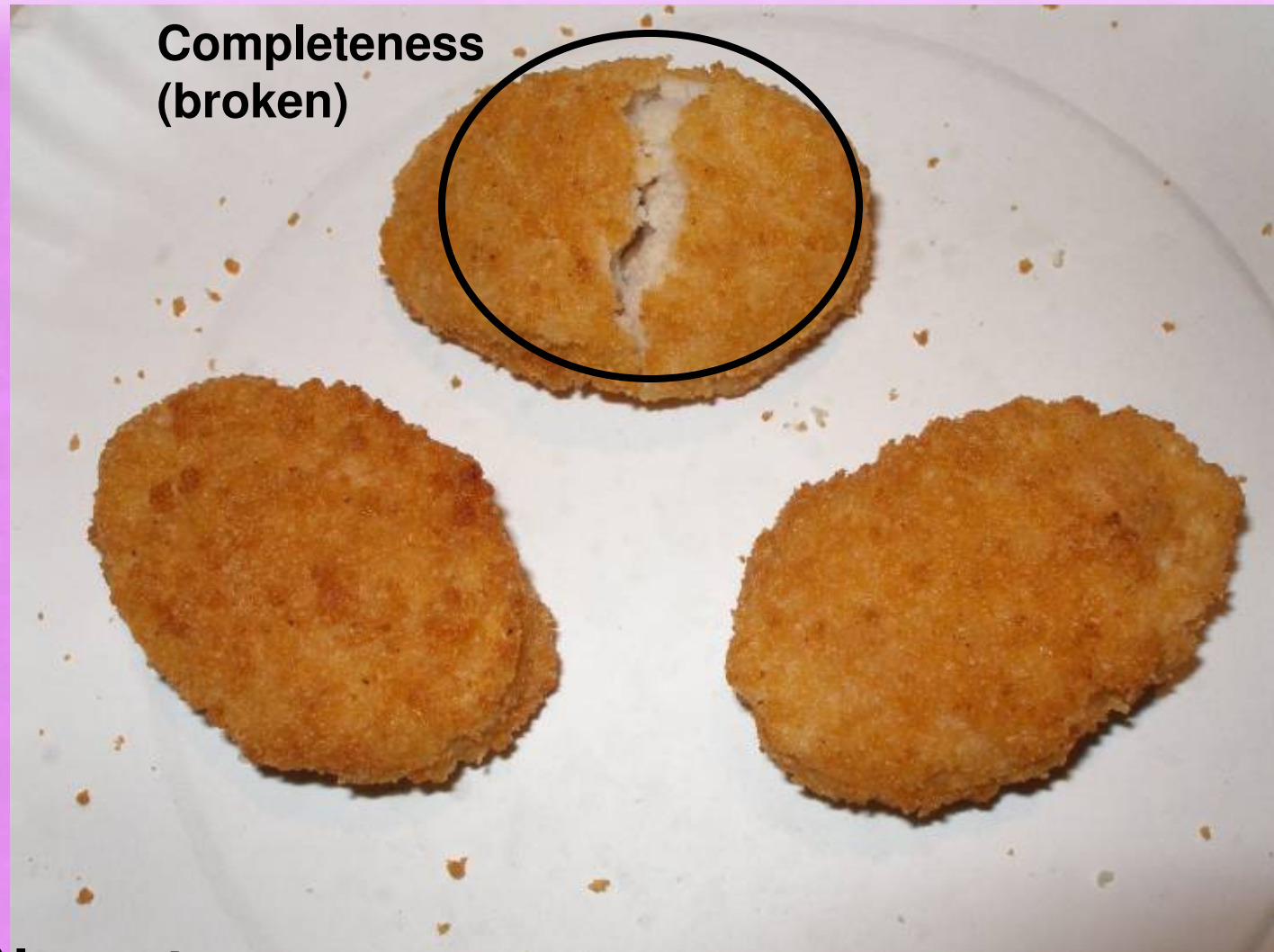


**Inconsistent
Color Coating**

5. Chicken Nuggets



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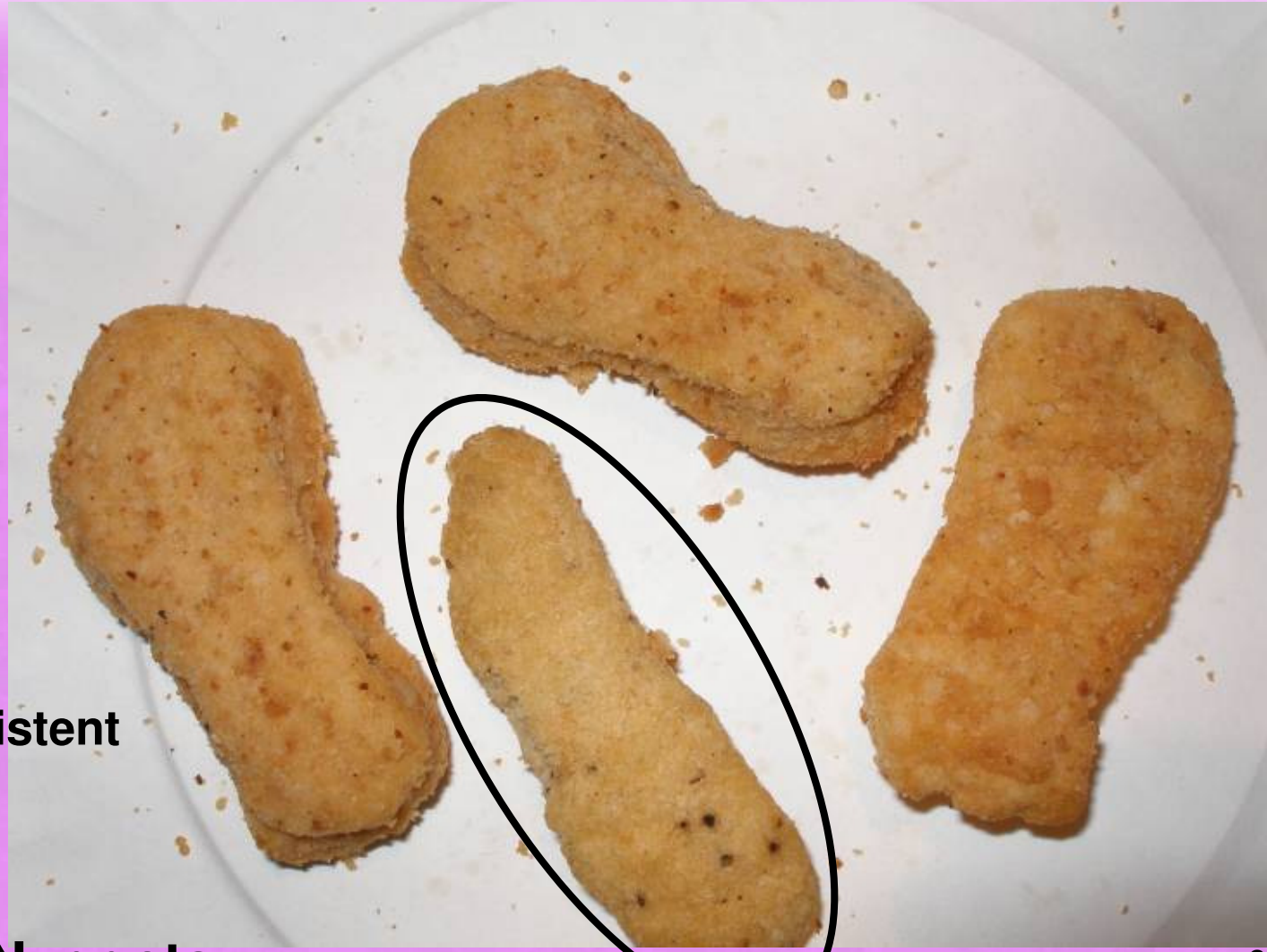


**Completeness
(broken)**

6. Chicken Nuggets



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**Inconsistent
Shape**

7. Chicken Nuggets



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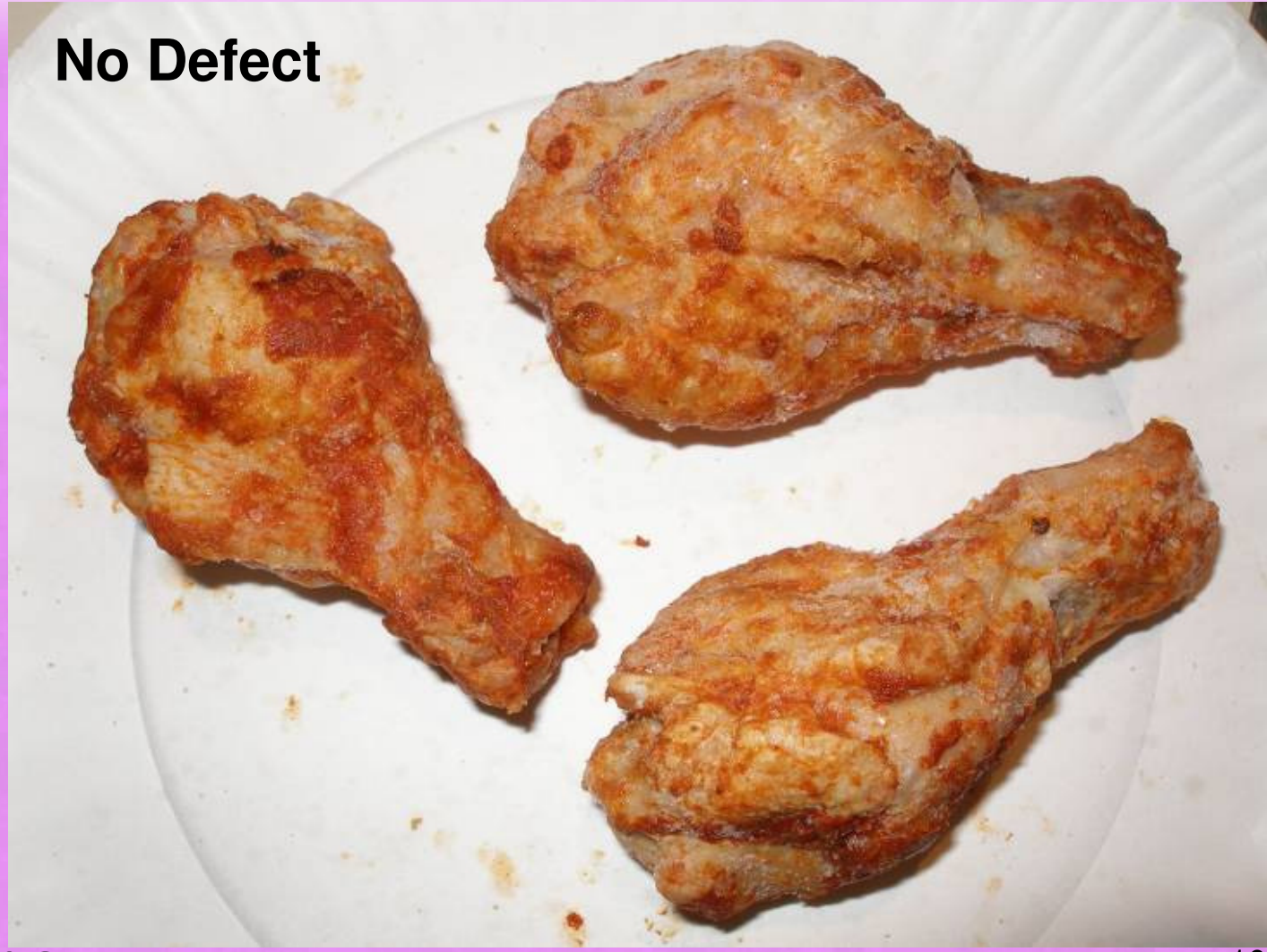
Coating Coverage – Void
>.5” on patties

8. Chicken Patties



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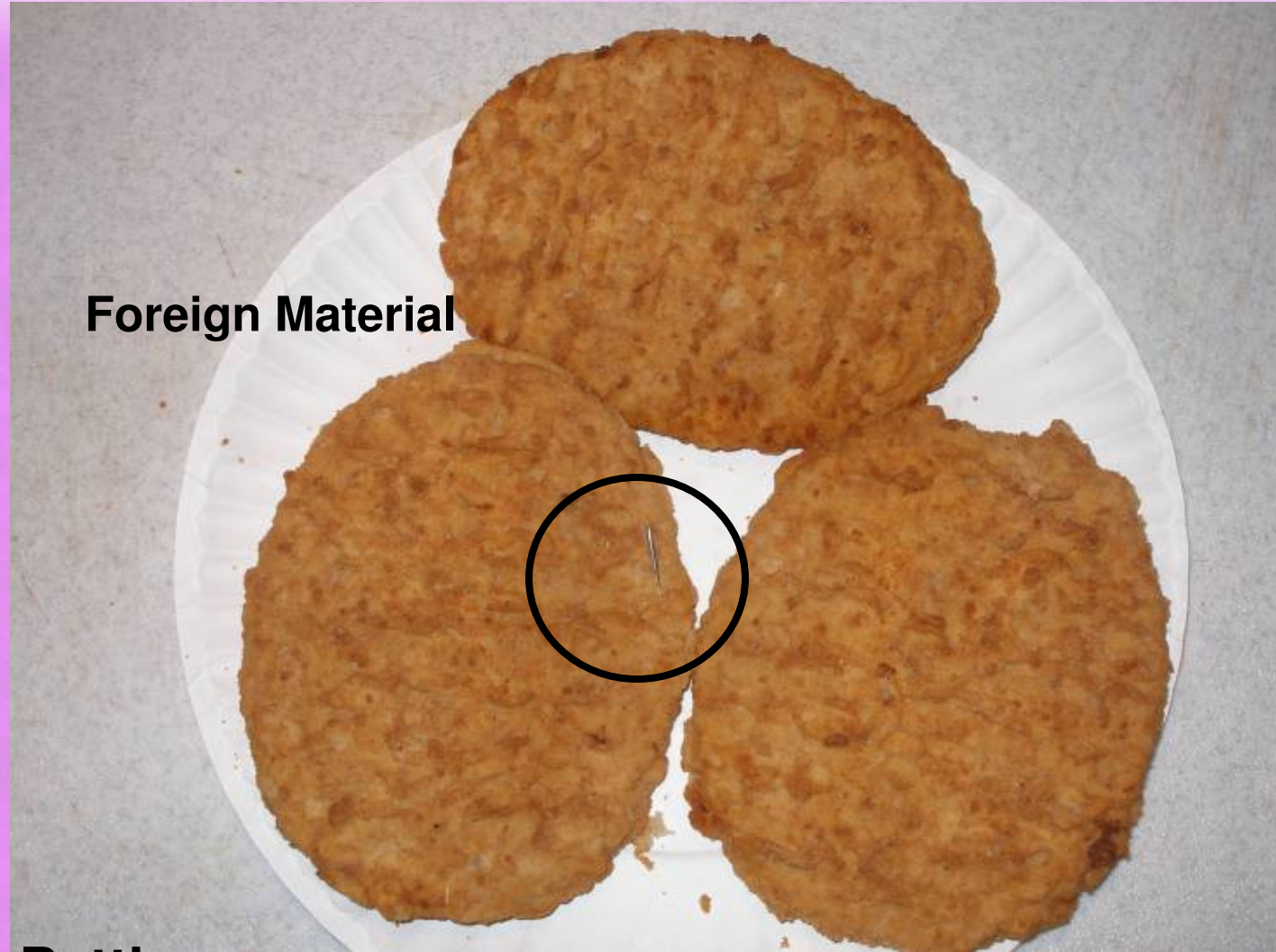
No Defect



9. BBQ Wings



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Foreign Material

10. Chicken Patties