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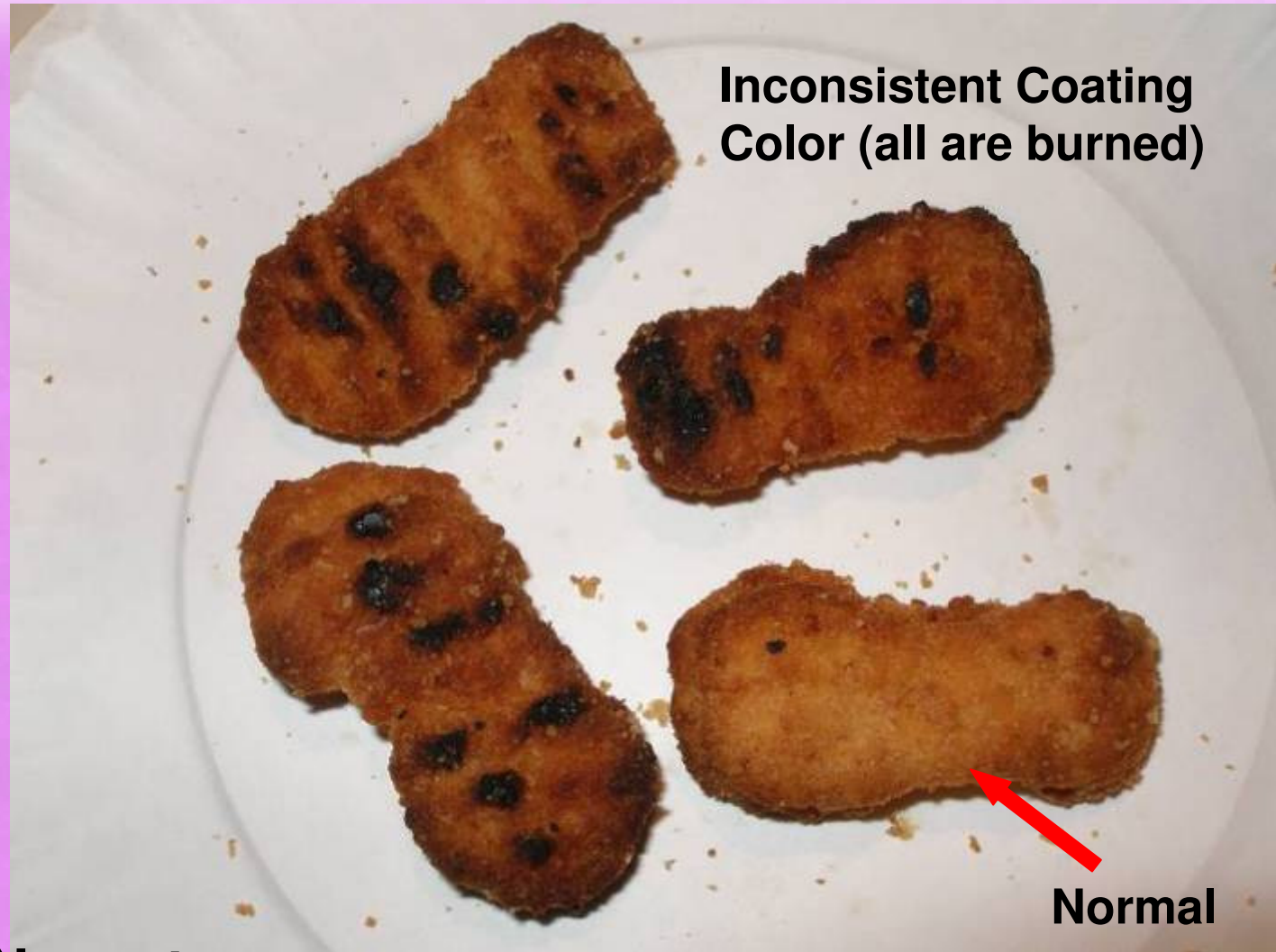
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Evaluation of Further –  
Processed Poultry Meat Products  
**Practice Set 6 Answers**

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



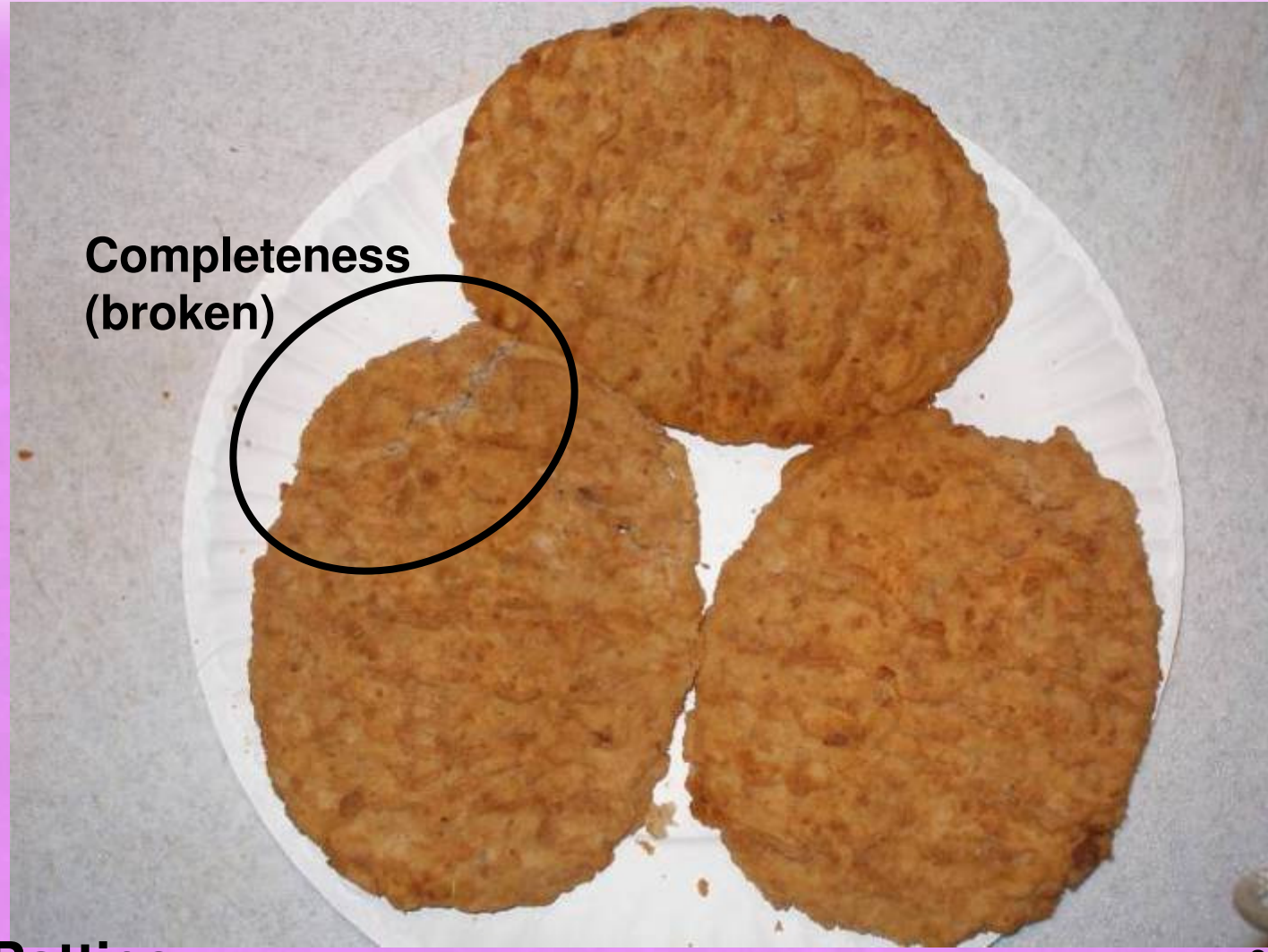
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## 1. Chicken Nuggets



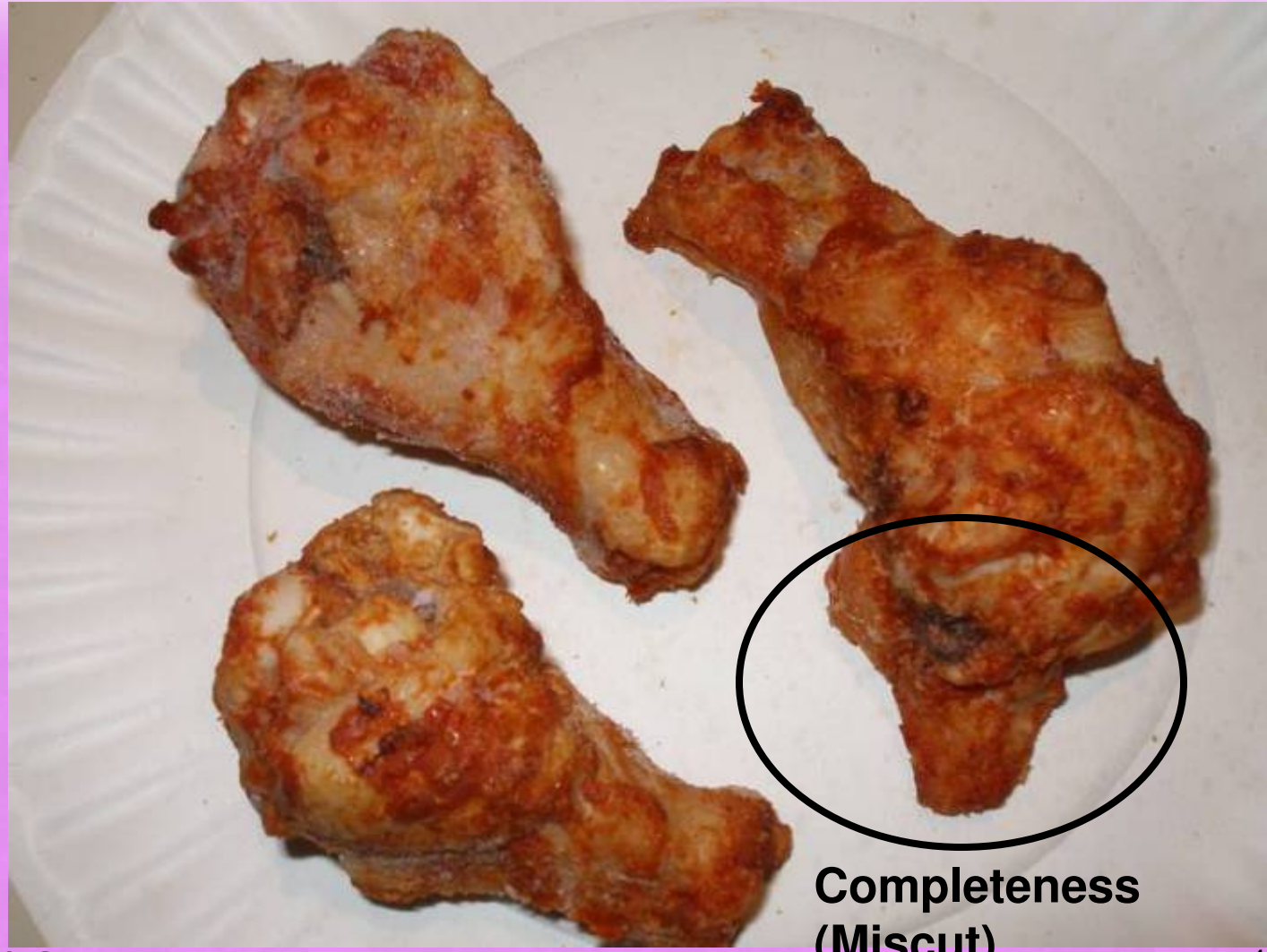
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## 2. Chicken Patties



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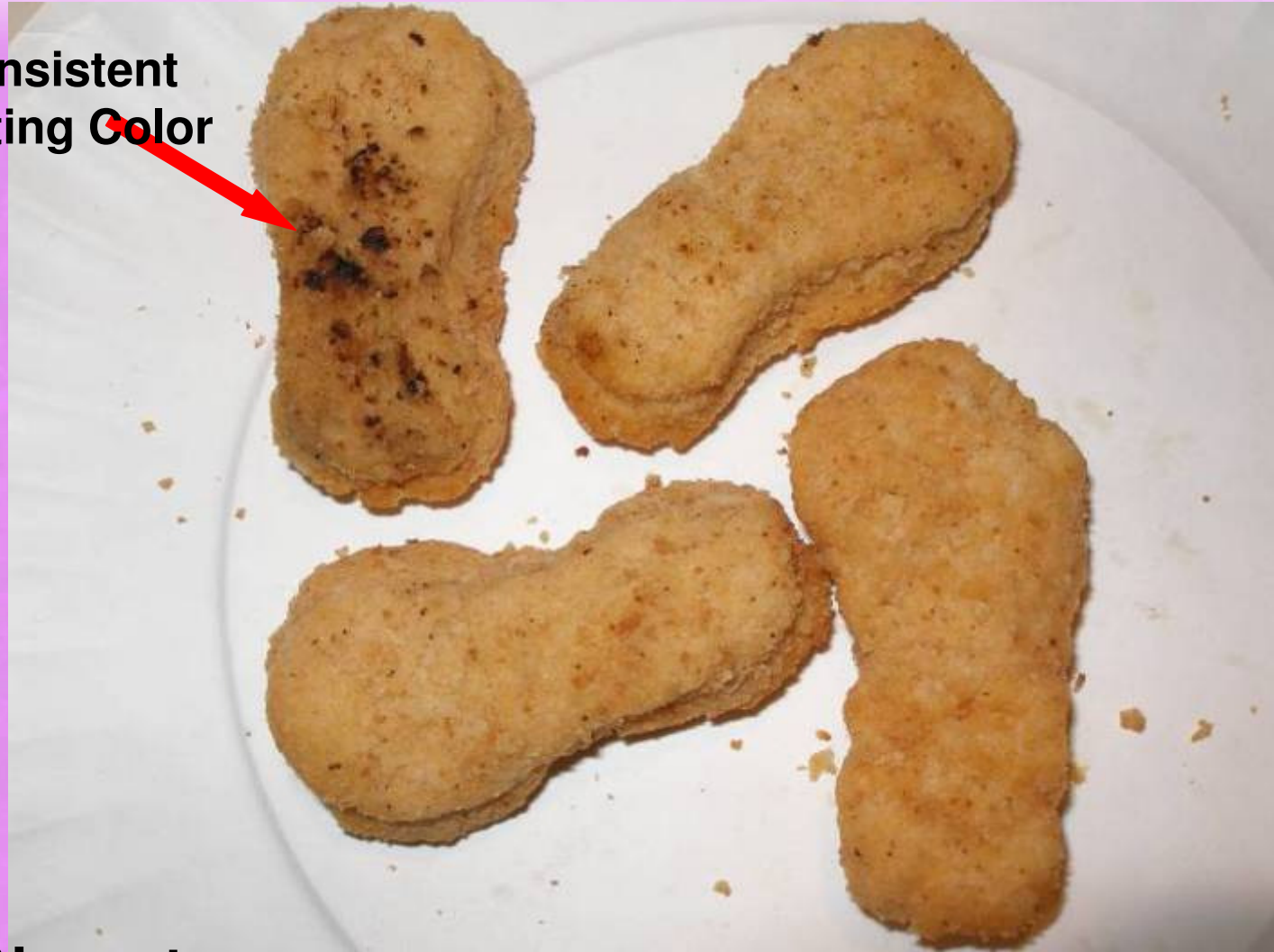
## 3. BBQ Wings

Completeness  
(Miscut)



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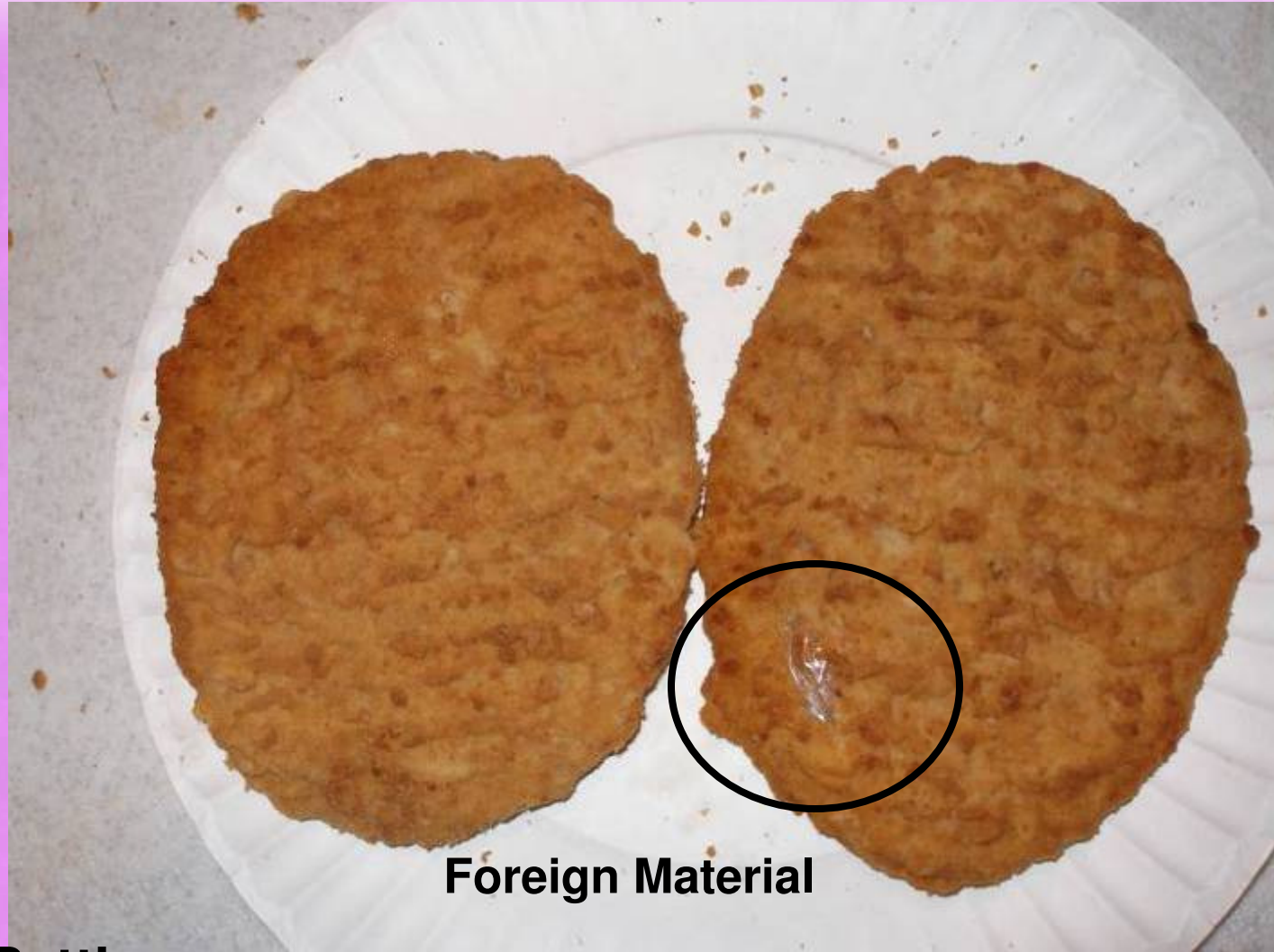
Inconsistent  
Coating Color



## 4. Chicken Nuggets



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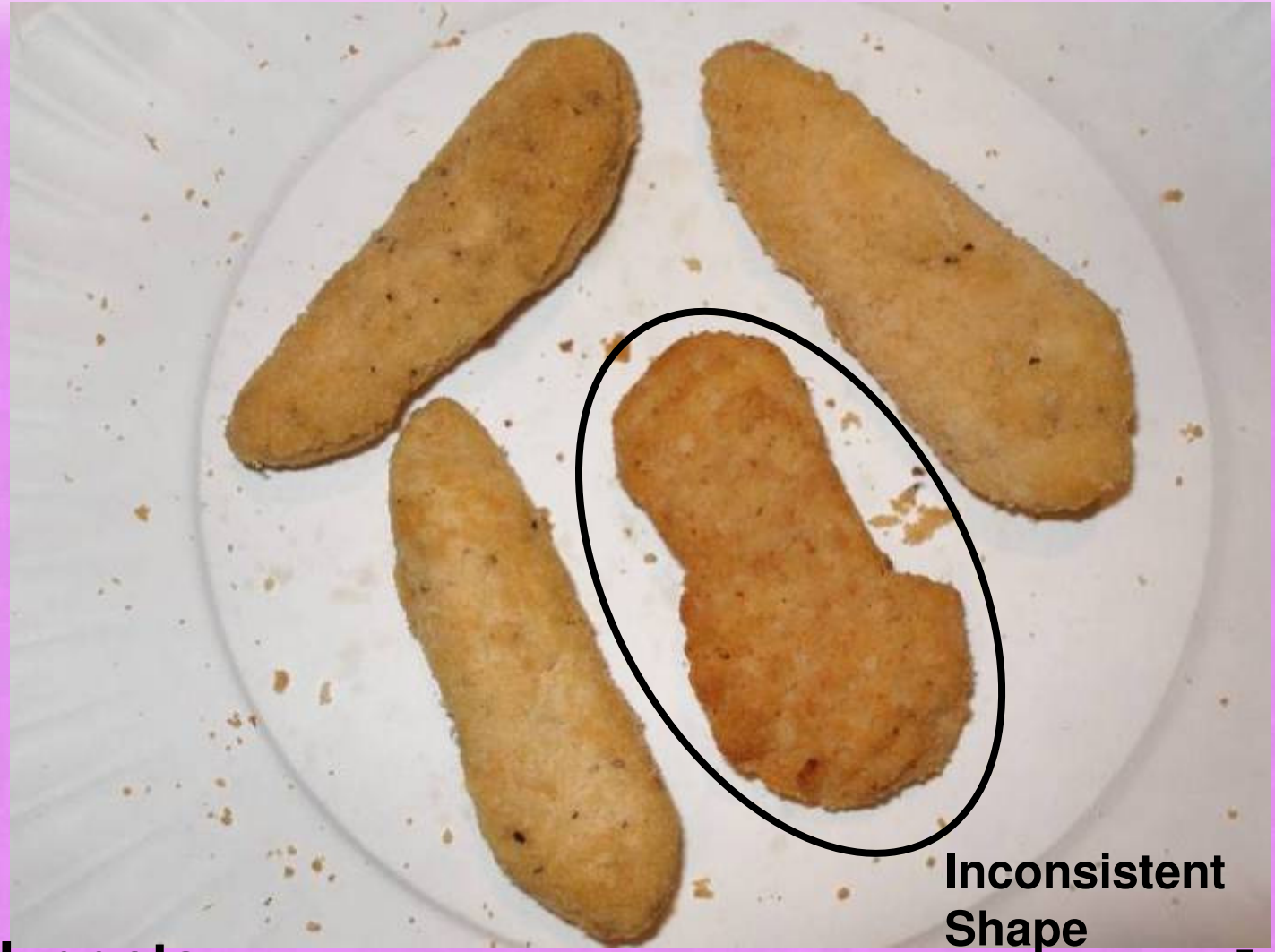


Foreign Material

## 5. Chicken Patties



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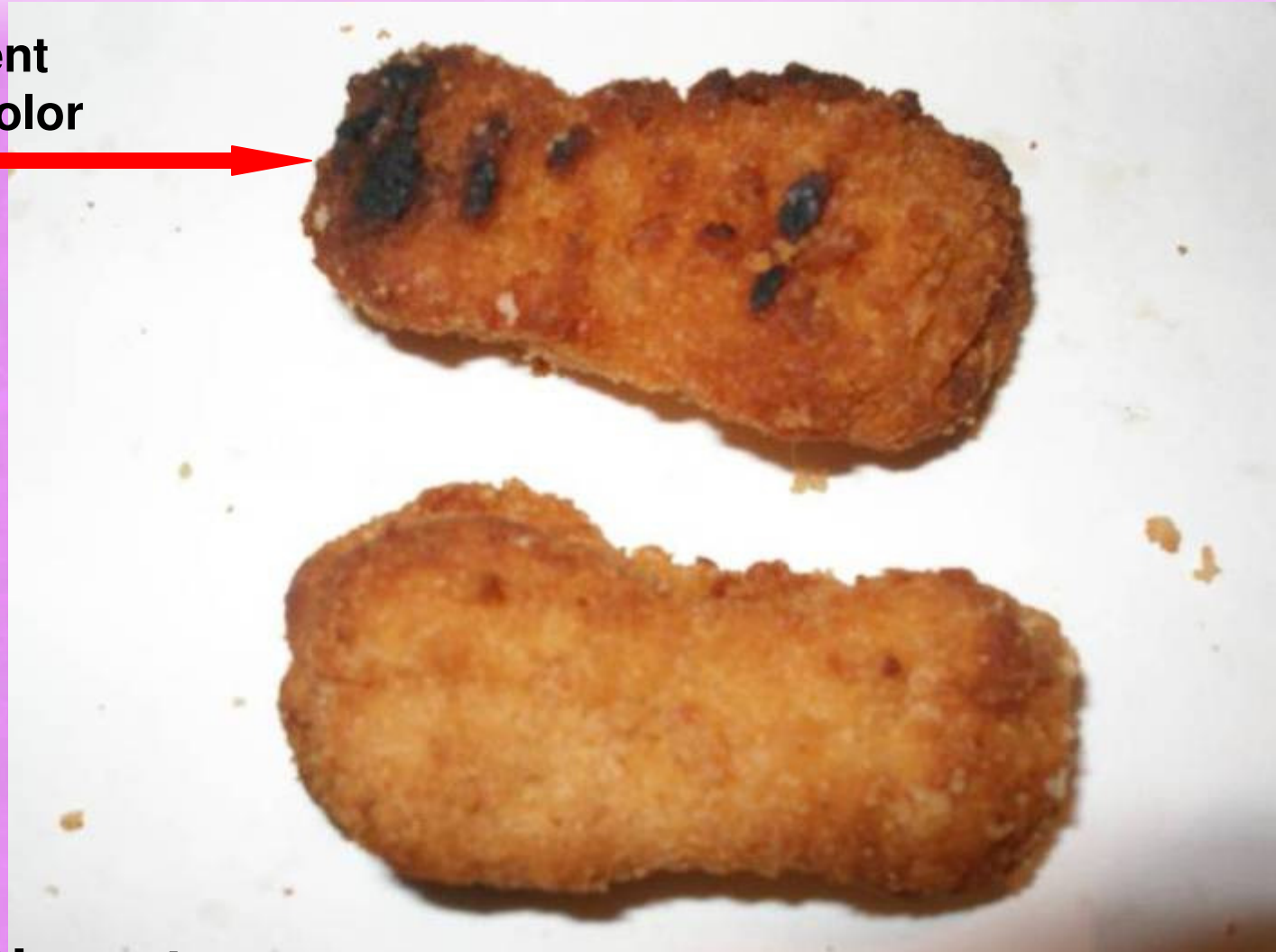
**Inconsistent  
Shape**

## **6. Chicken Nuggets**



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**Inconsistent  
Coating Color**



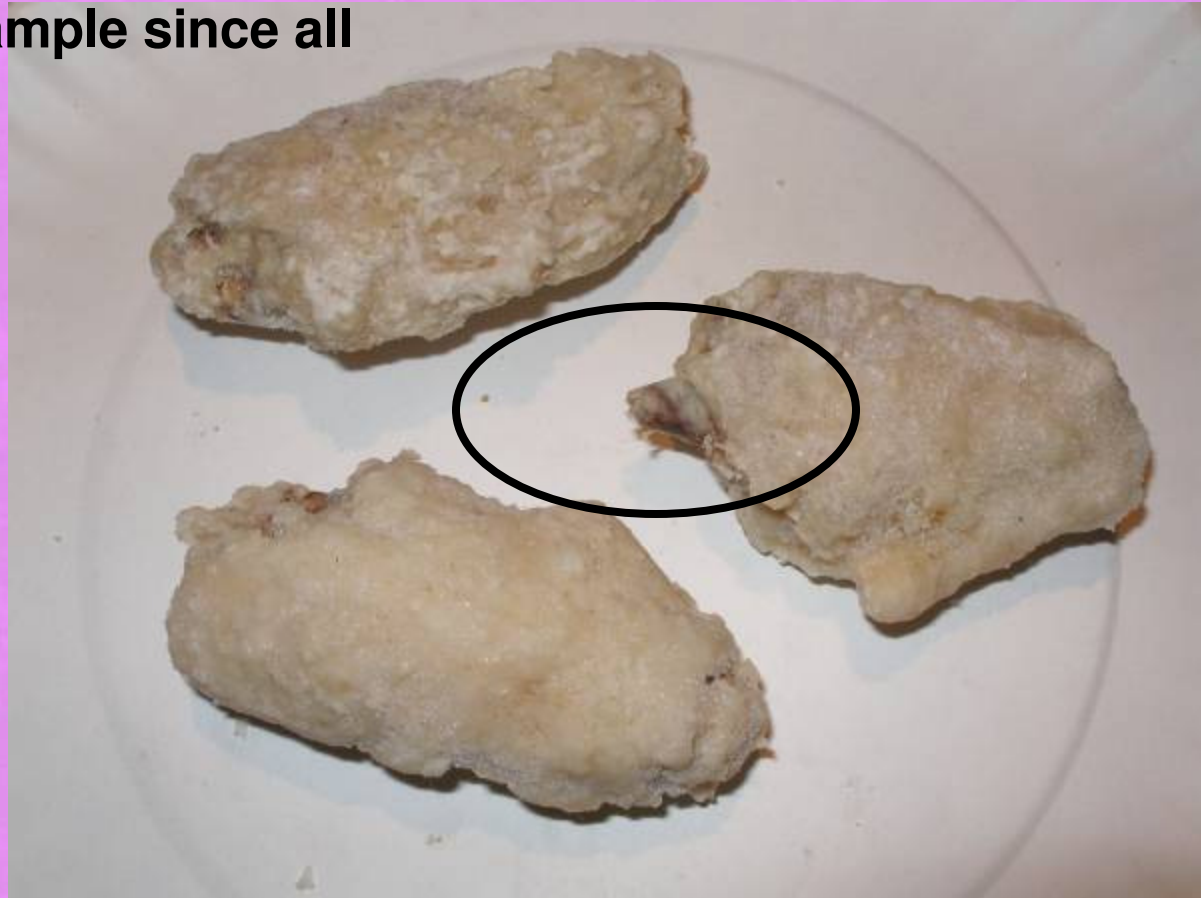
## 7. Chicken Nuggets





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Miscut wing (color is not an issue with this sample since all the wings match)



8. Breaded wings



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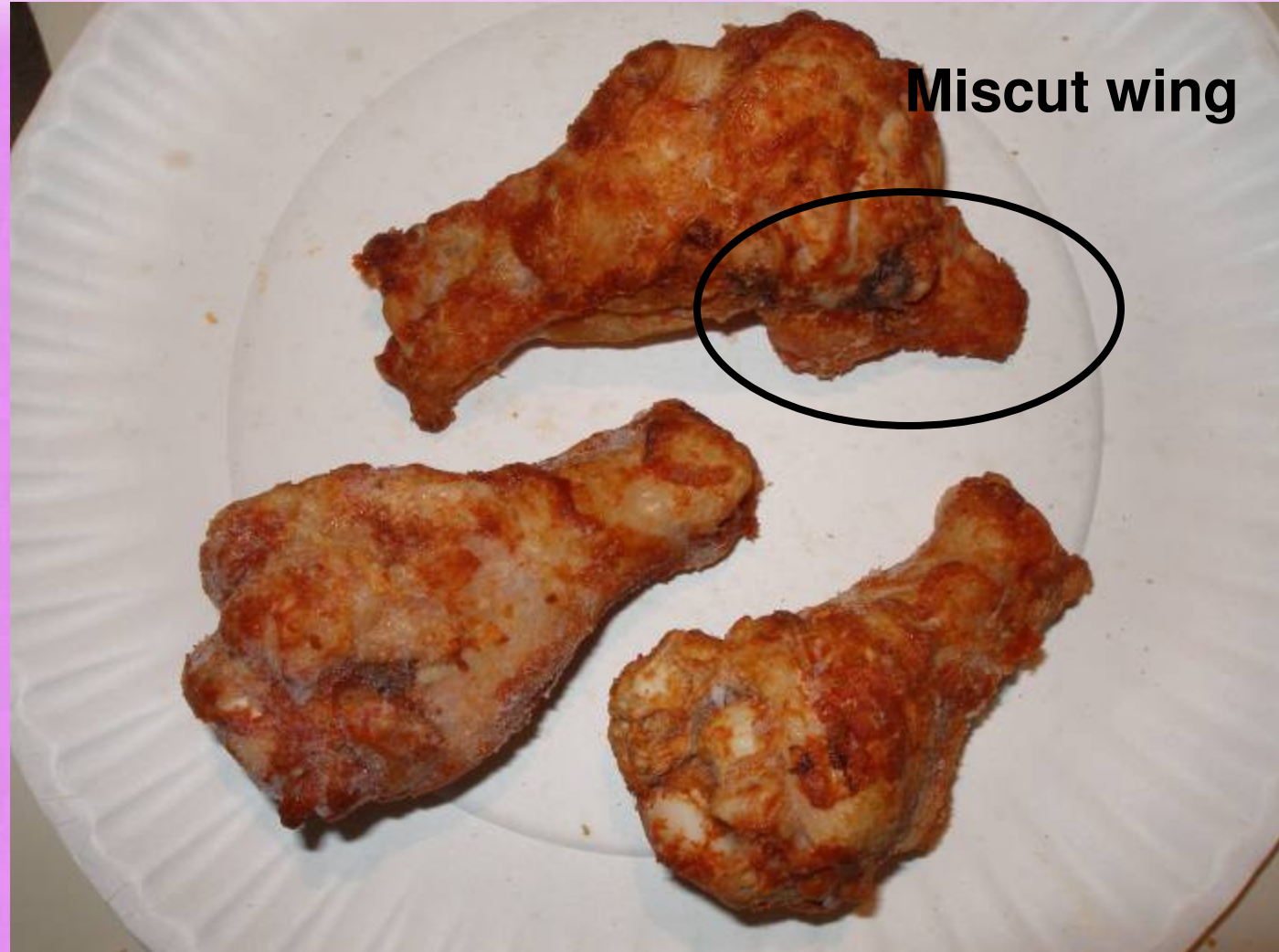


**No Defect (color is all the same on the plate, and shape/size issues DO NOT apply on wings!)**

## **9. Breaded wings**



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## 10. Chicken Wings