Evaluation of Further – Processed Poultry Meat Products

Practice Set 6 Answers

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

Inconsistent Coating Color (all are burned)
2. Chicken Patties

Completeness (broken)
3. BBQ Wings
4. Chicken Nuggets

Inconsistent Coating Color
5. Chicken Patties
6. Chicken Nuggets

Inconsistent Shape
7. Chicken Nuggets

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

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

9. Breaded wings
10. Chicken Wings