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Evaluation of Further – Processed Poultry Meat Products **Practice Set 2 Answers**

FFA Poultry CDE

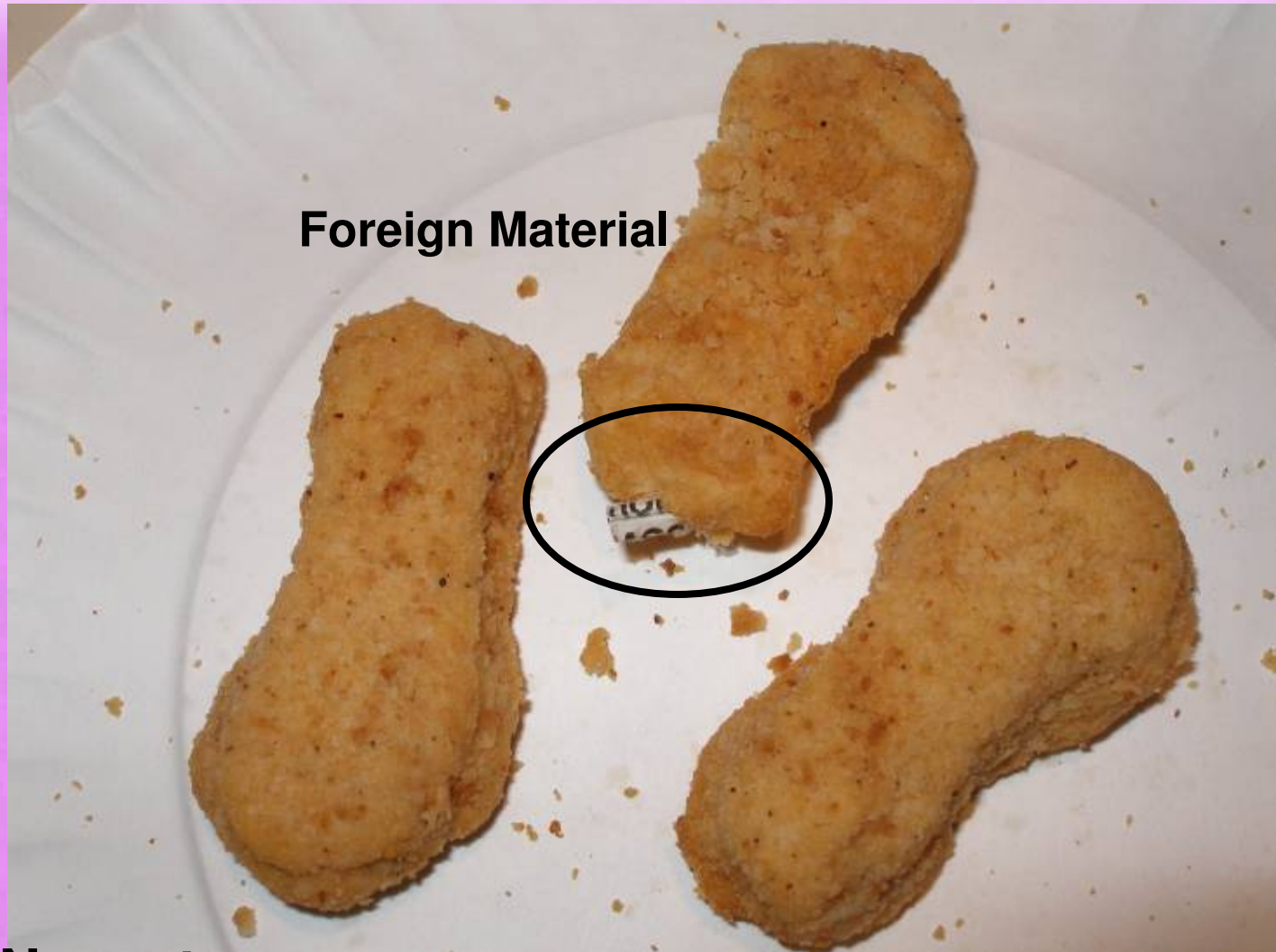
January 2007

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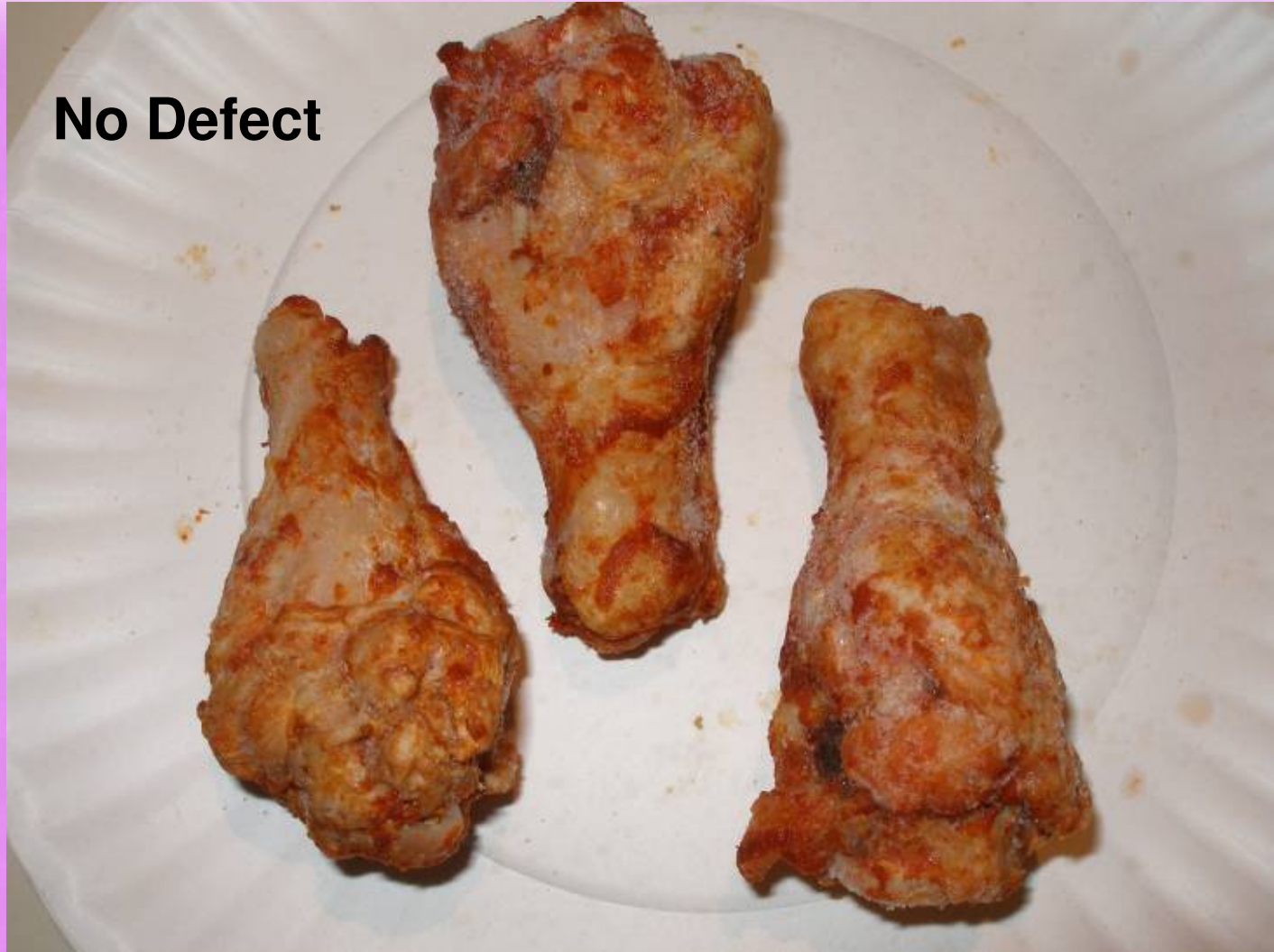


1. Chicken Nuggets



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No Defect

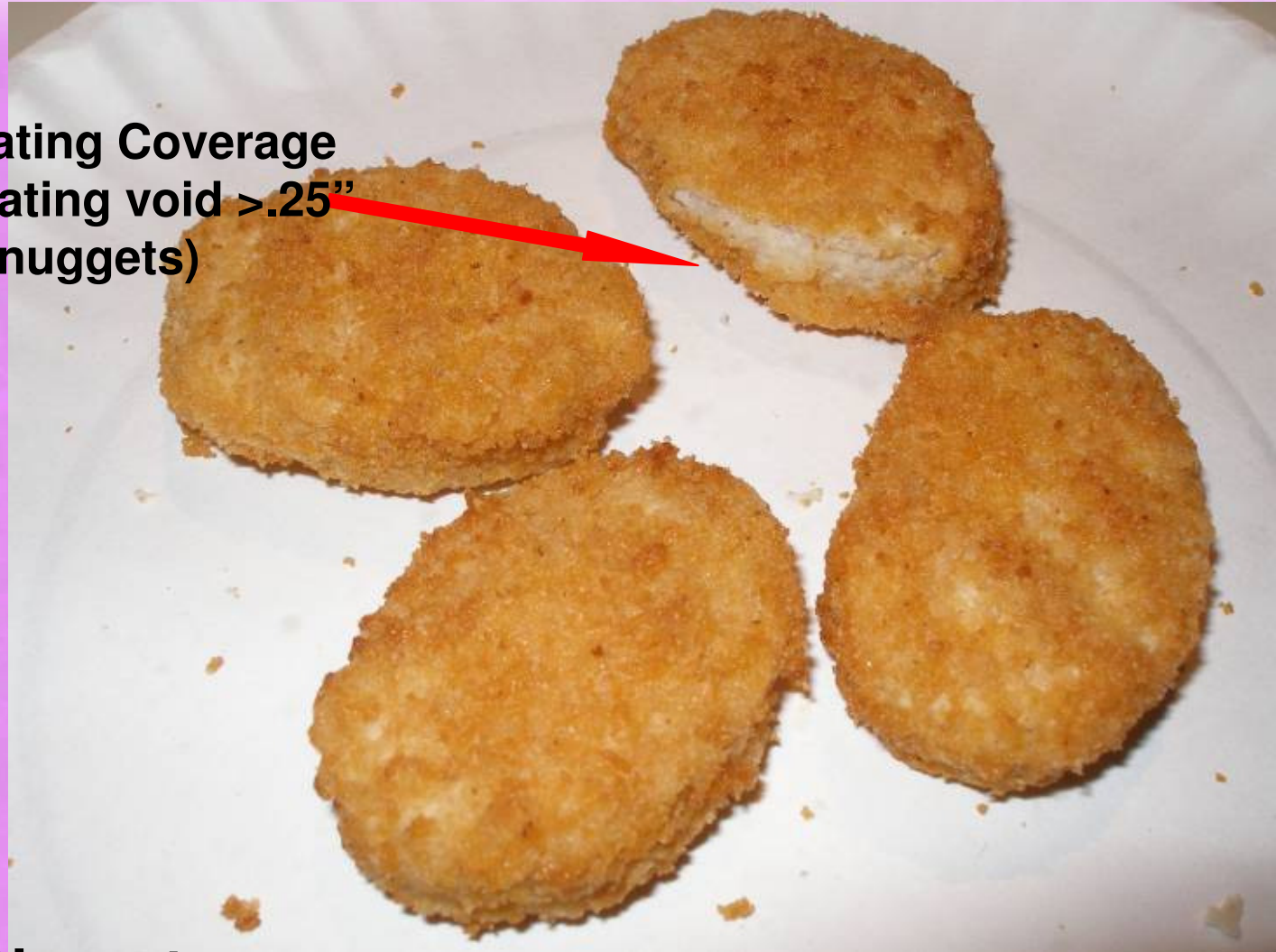


2. BBQ Wings



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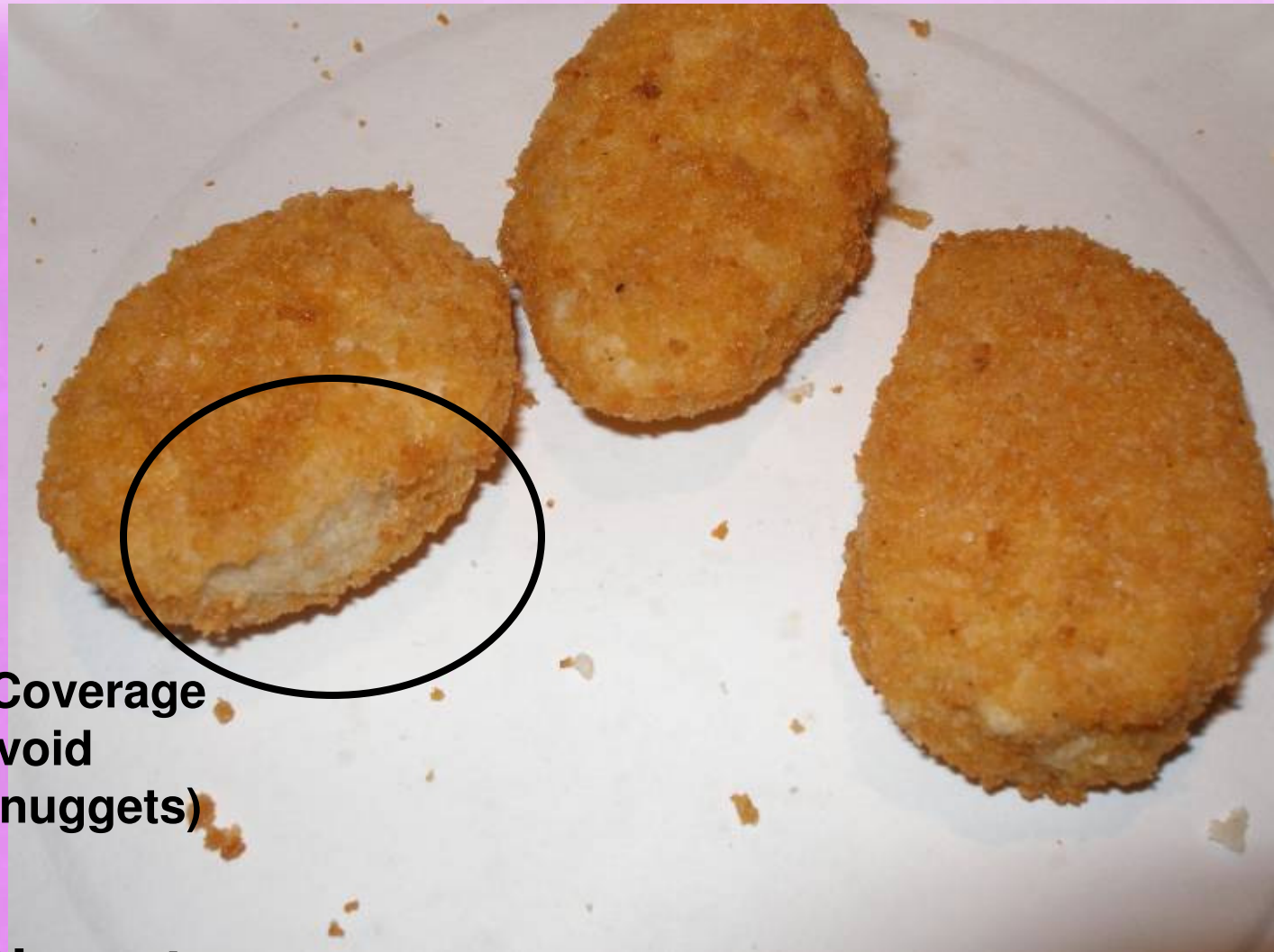
Coating Coverage
(coating void $>.25''$
on nuggets)



3. Chicken Nuggets



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**Coating Coverage
(coating void
>.25" on nuggets)**

4. Chicken Nuggets



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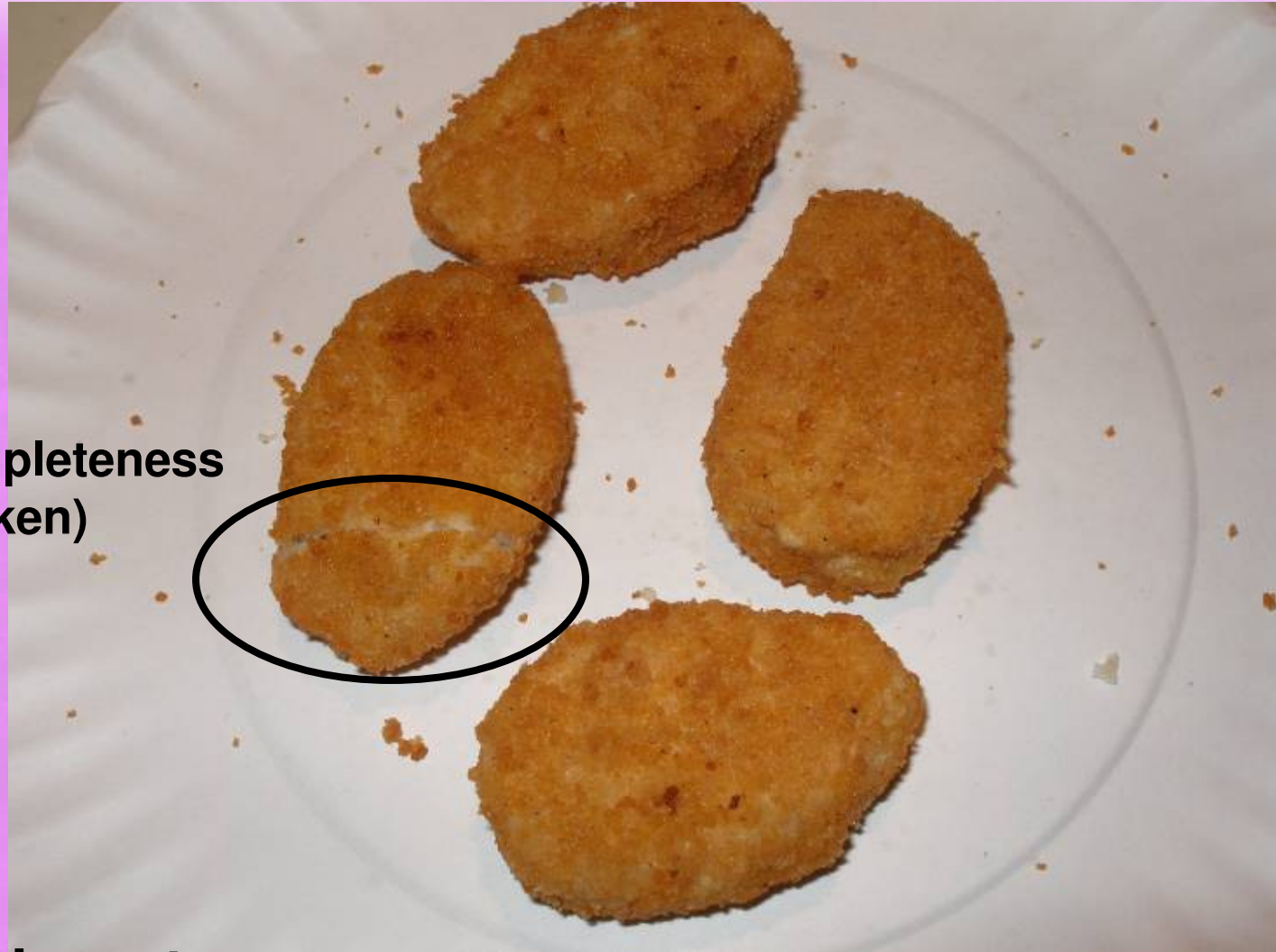


5. Chicken Patties



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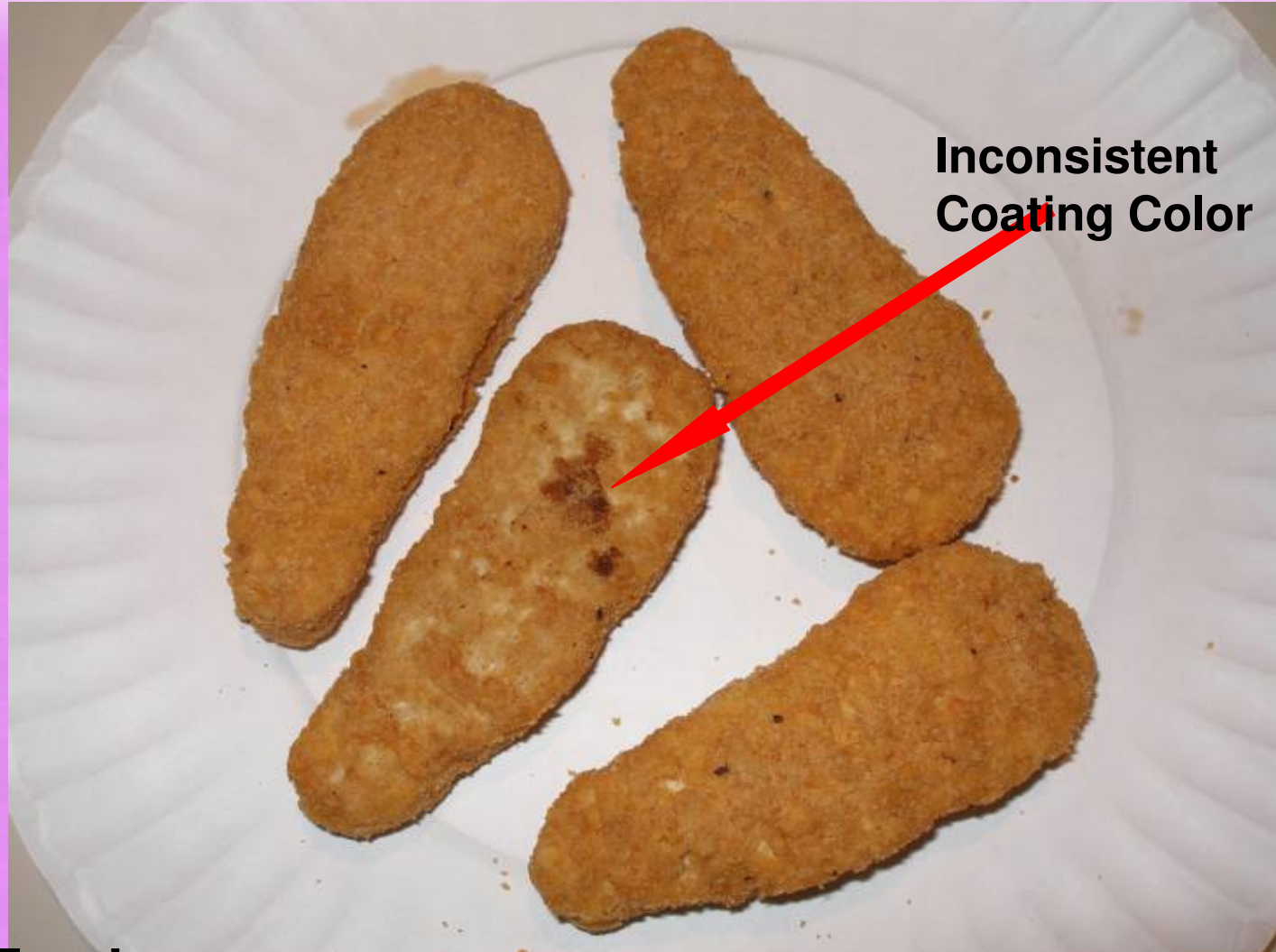
**Completeness
(broken)**



6. Chicken Nuggets



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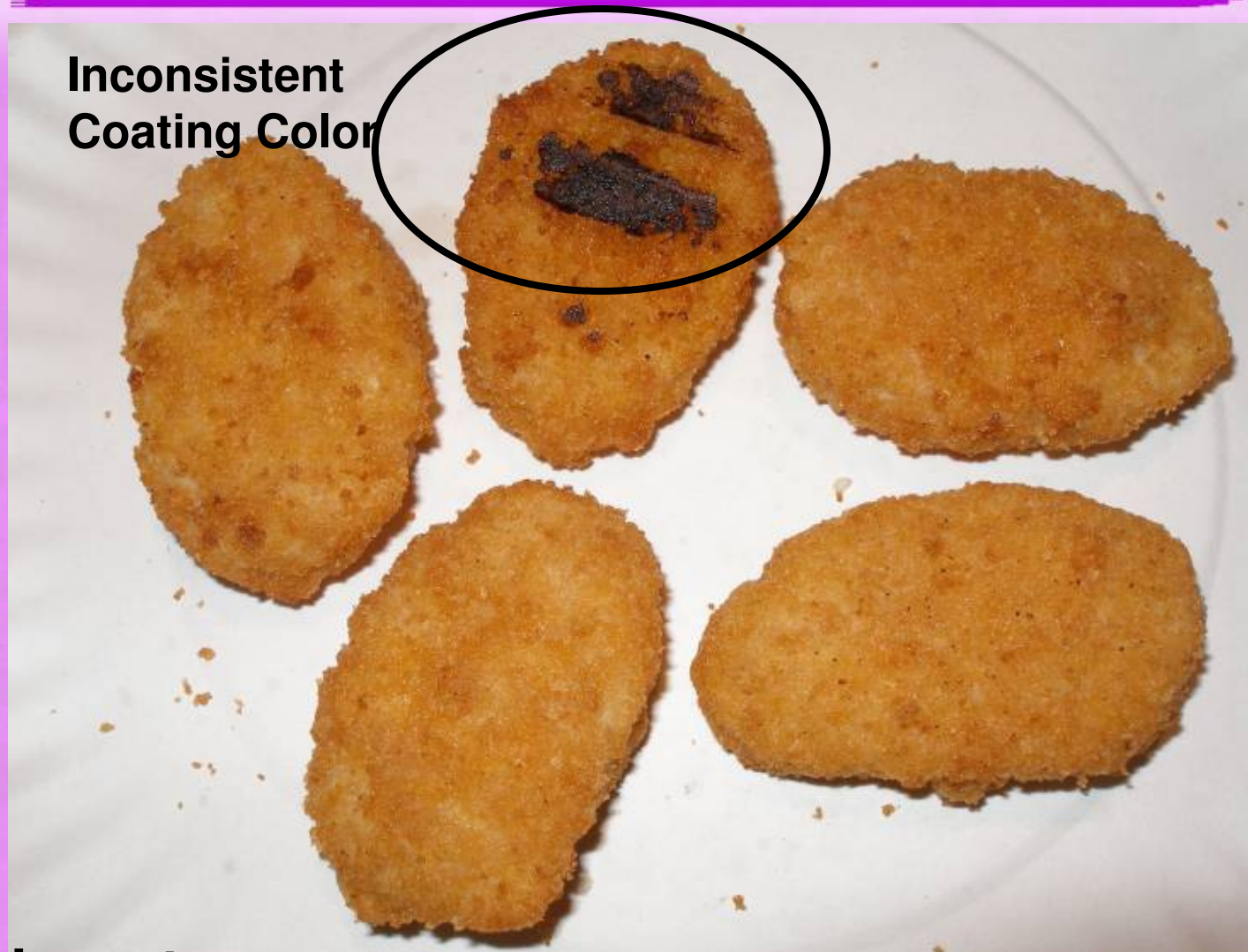
**Inconsistent
Coating Color**

7. Chicken Tenders



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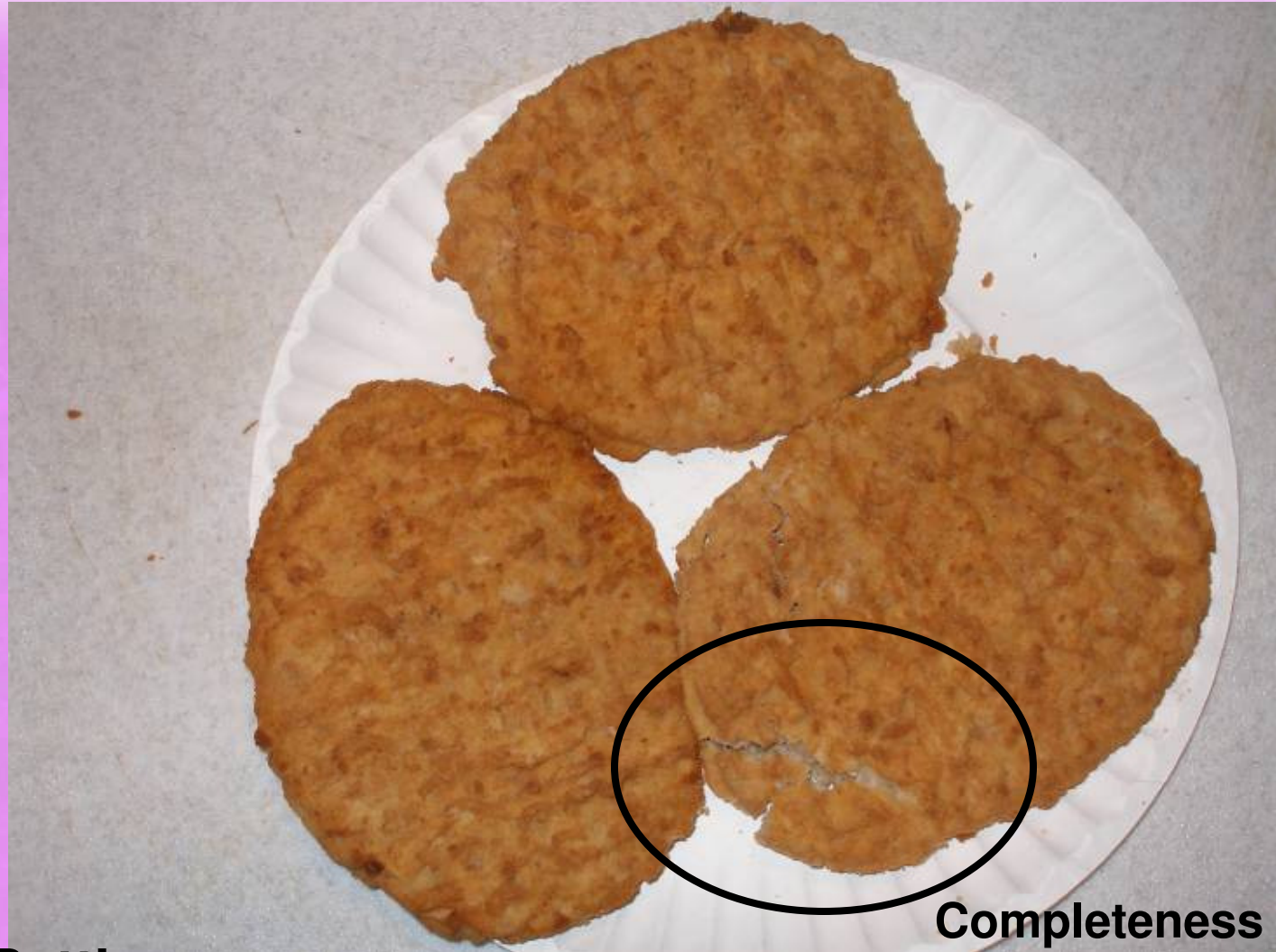
Inconsistent
Coating Color



8. Chicken Nuggets



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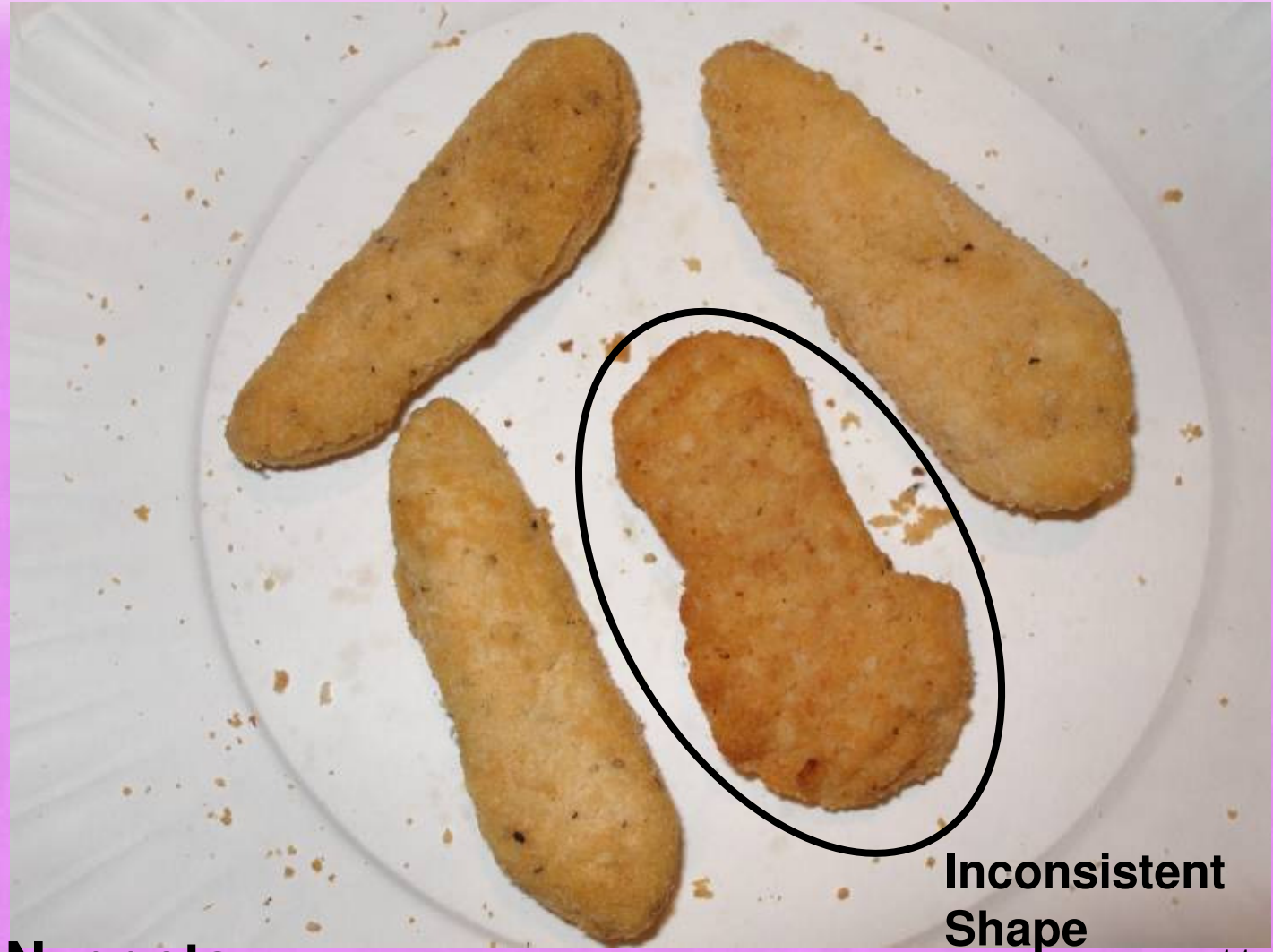
9. Chicken Patties

**Completeness
(broken)**

10



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**Inconsistent
Shape**

10. Chicken Nuggets