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Evaluation of Further –
Processed Poultry Meat Products
Practice Set 3 Answers

FFA Poultry CDE
January 2007
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Kansas State University



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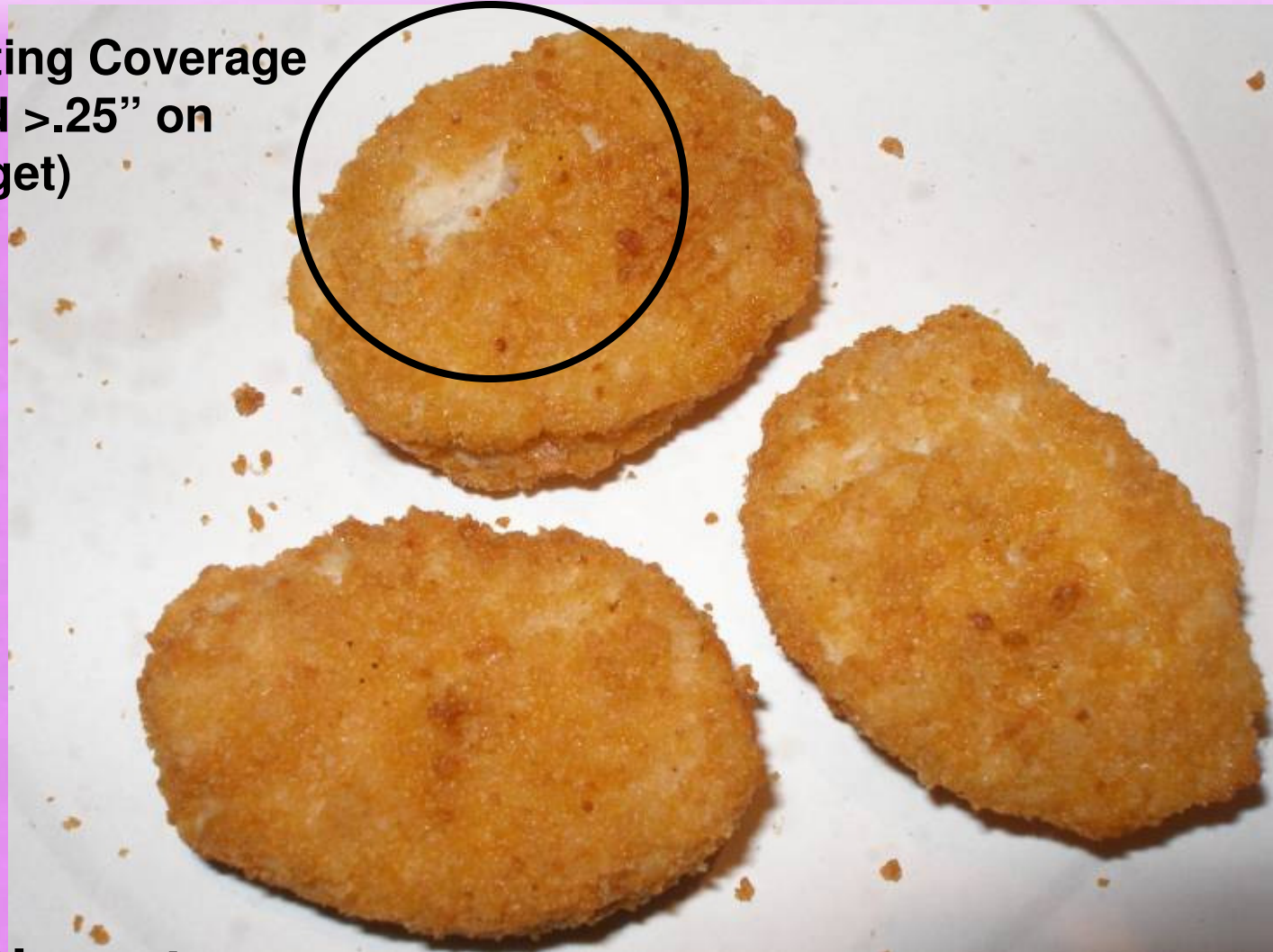


1. Chicken Tenders



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Coating Coverage
(void $>.25''$ on
nugget)

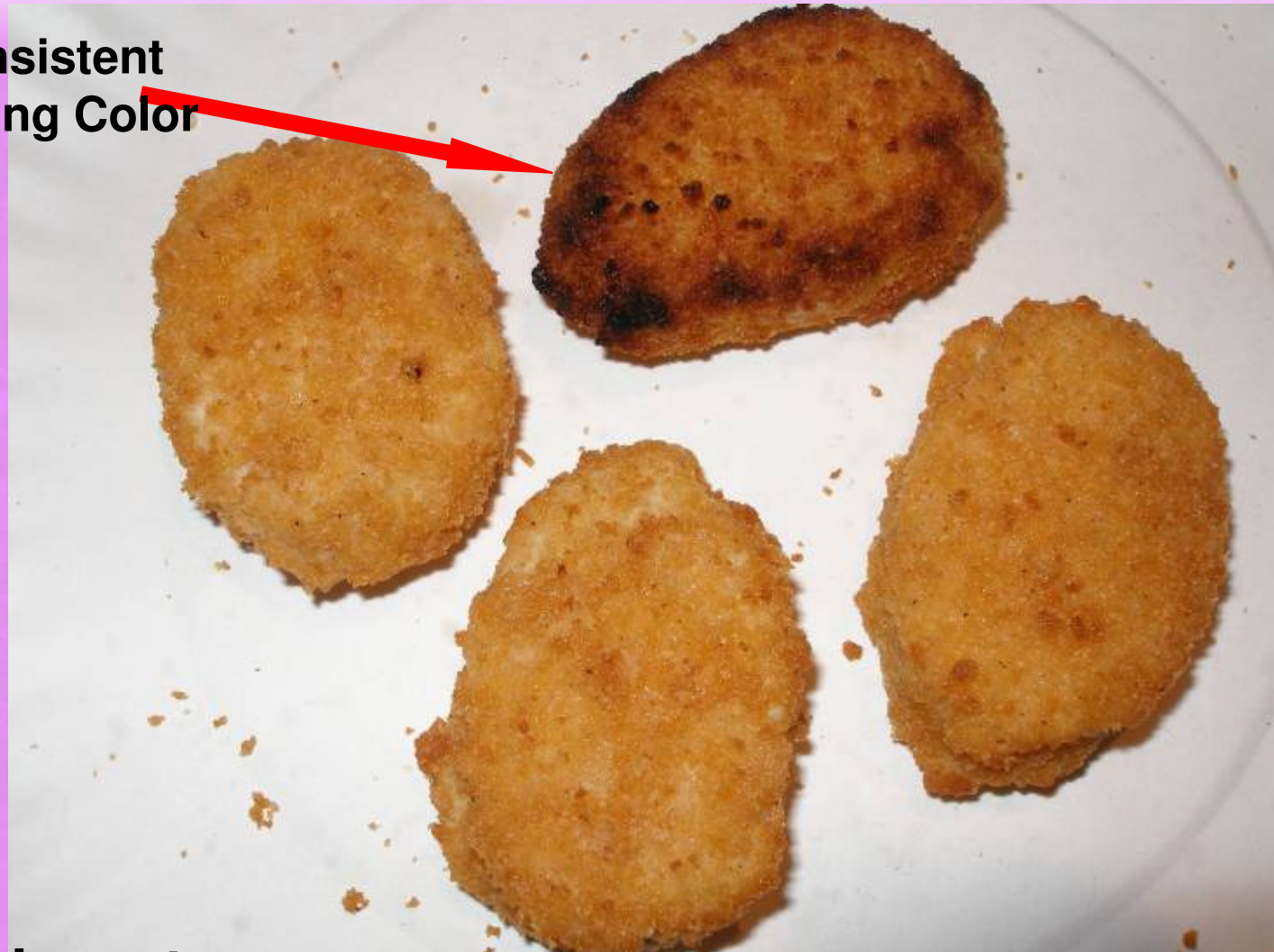


2. Chicken Nuggets



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**Inconsistent
Coating Color**

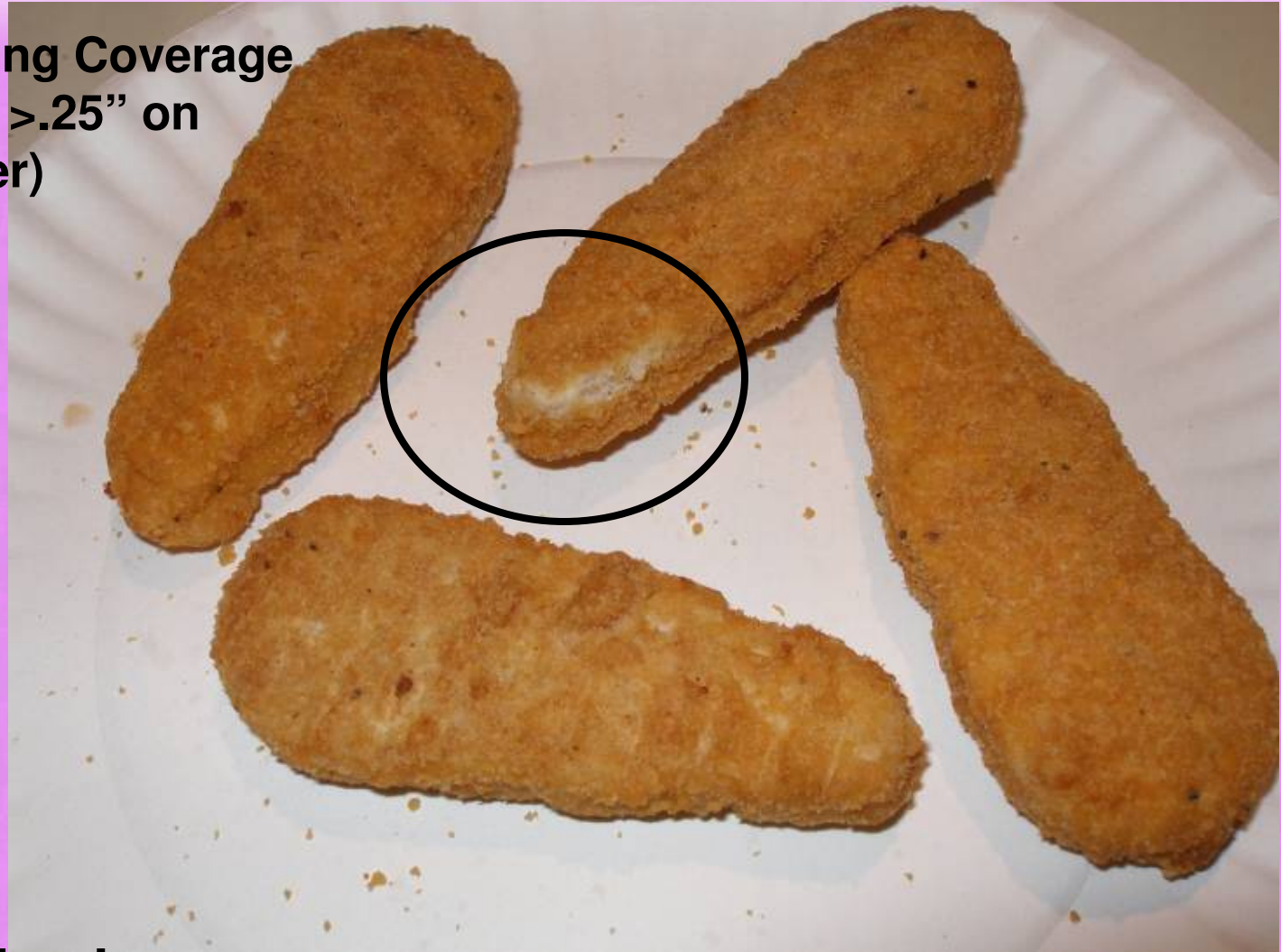


3. Chicken Nuggets



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Coating Coverage
(void >.25" on
tender)



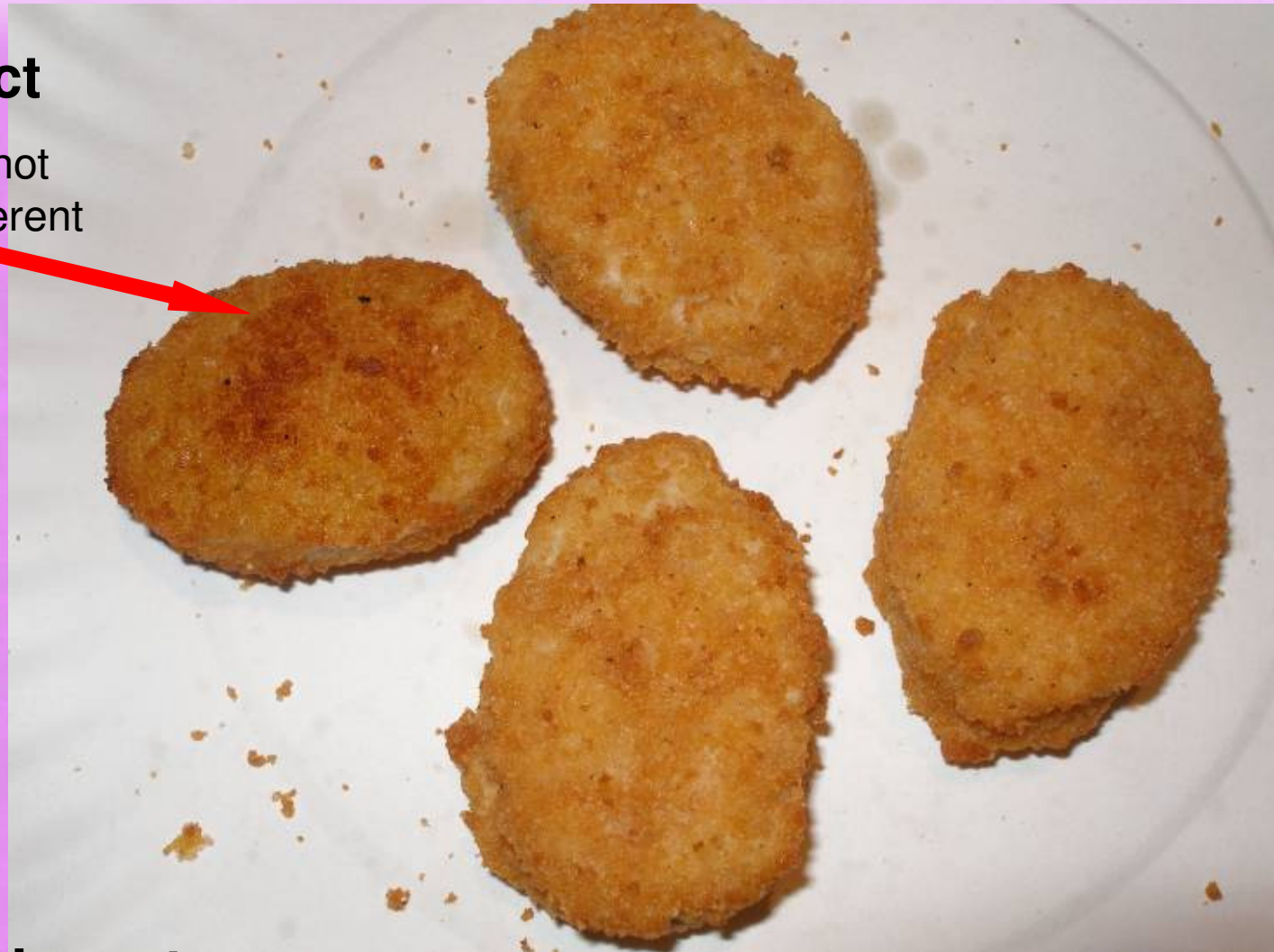
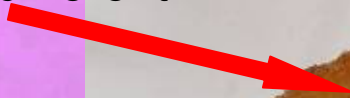
4. Chicken Tenders



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No Defect

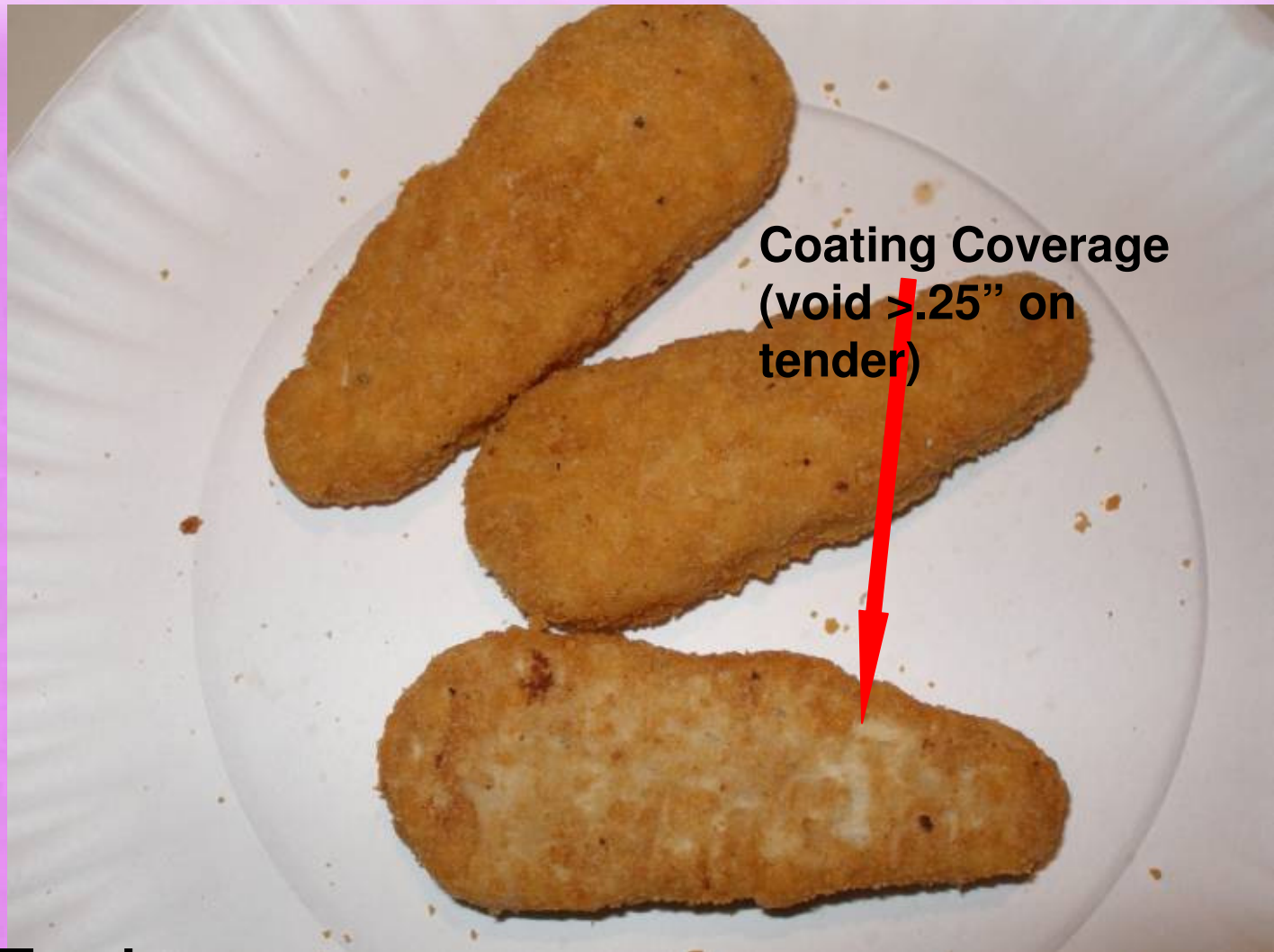
Darker, but not
materially different



5. Chicken Nuggets



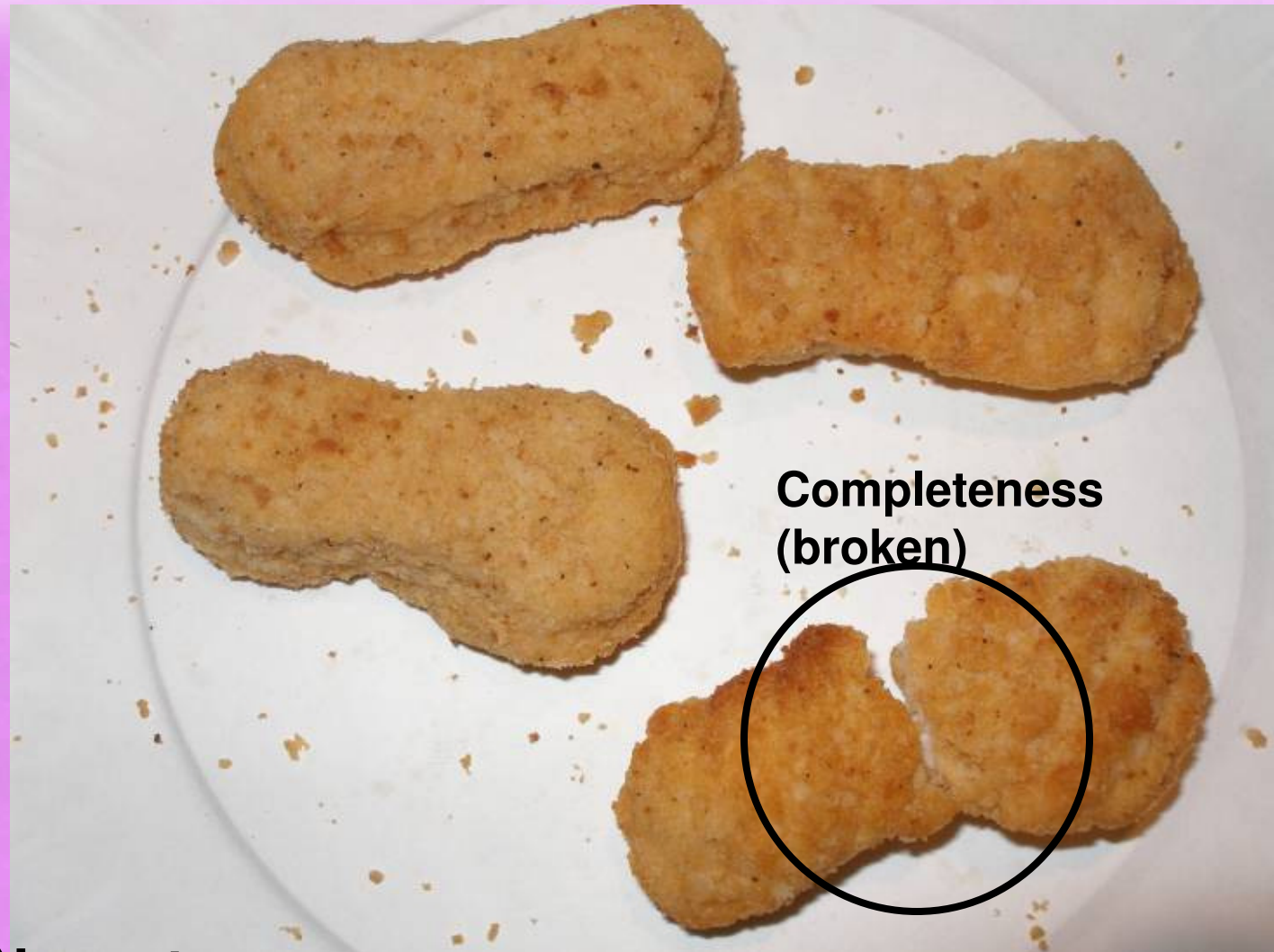
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6. Chicken Tenders



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7. Chicken Nuggets



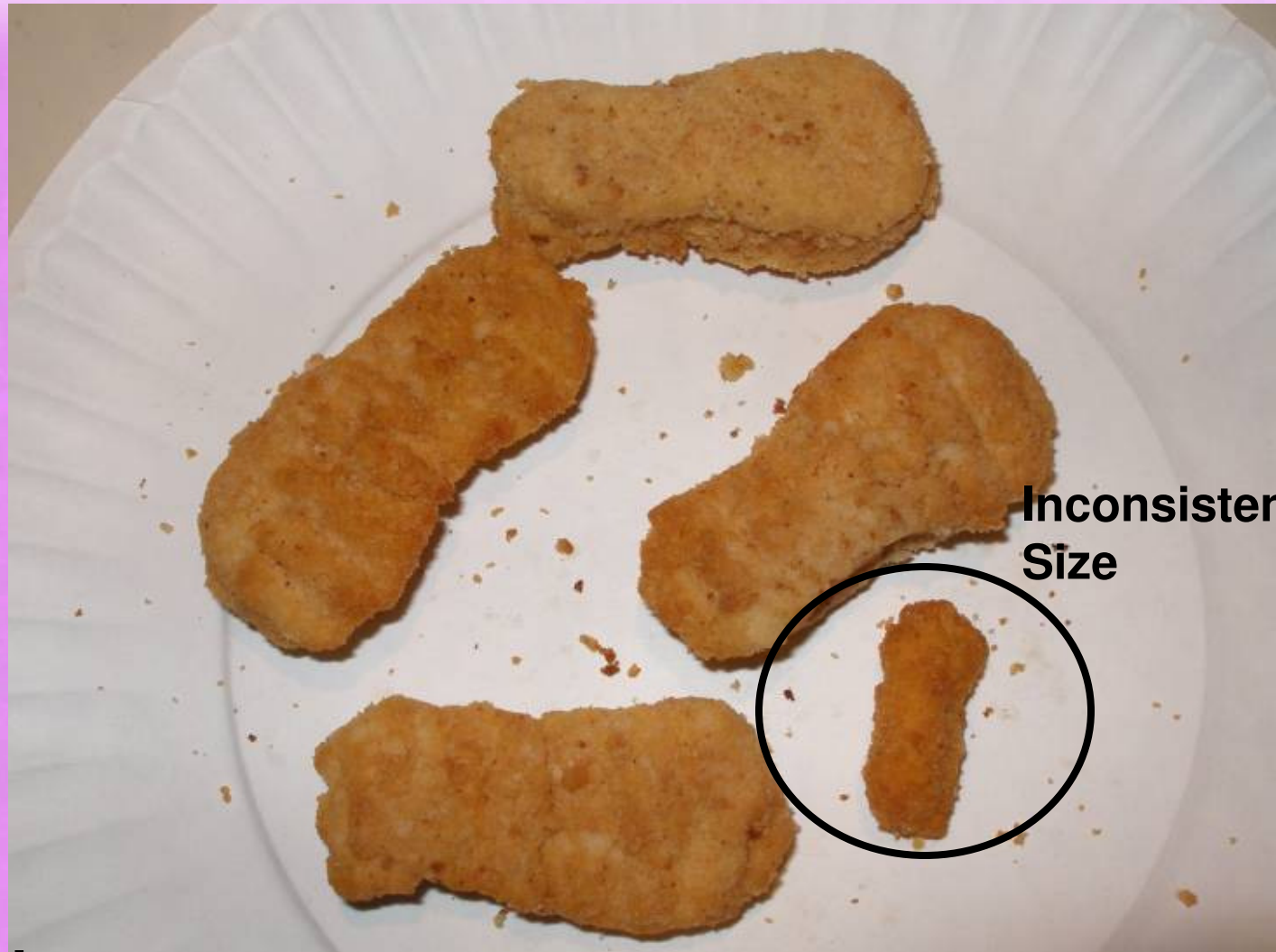
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8. BBQ Wings



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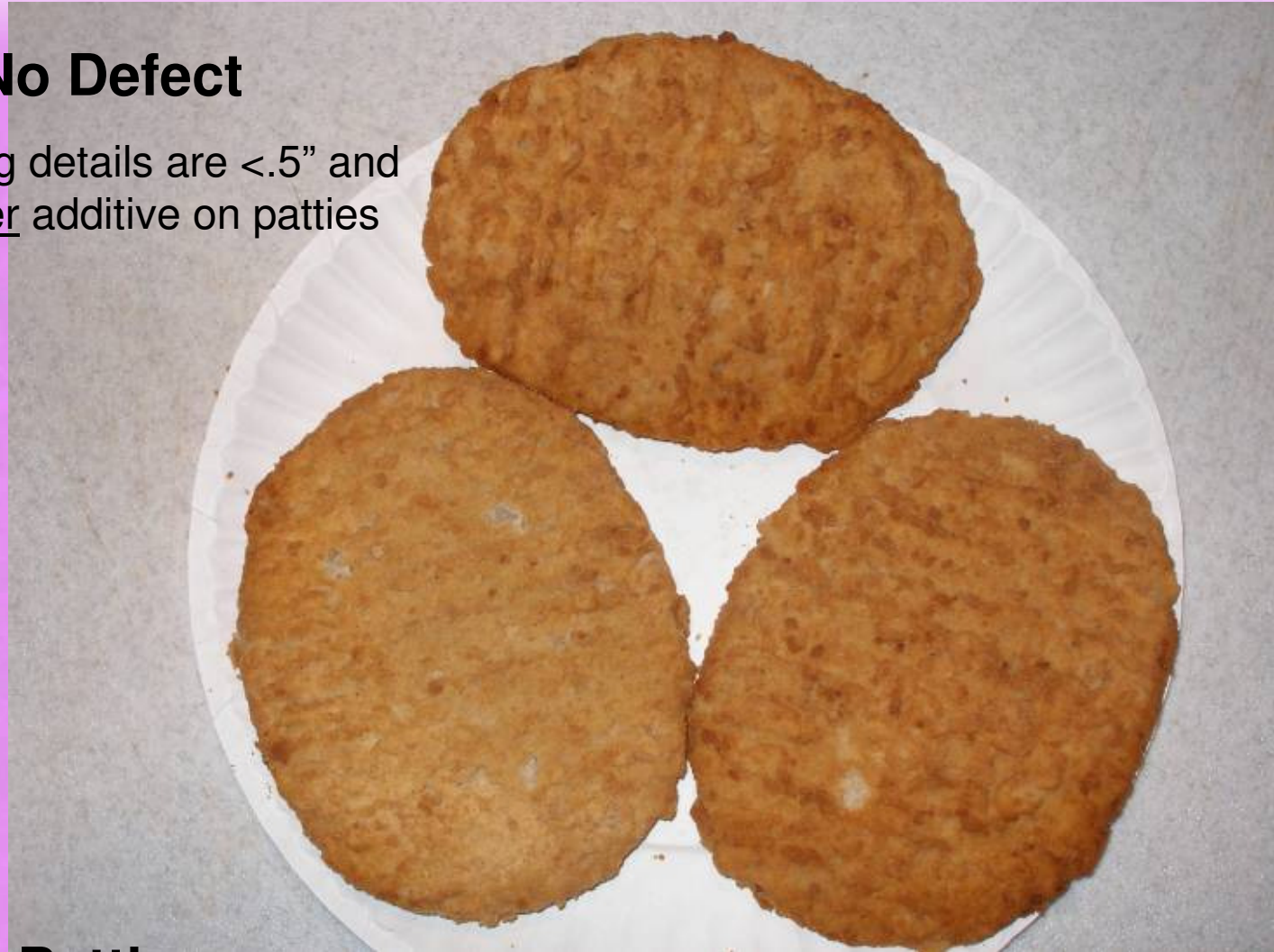
9. Chicken Nuggets



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No Defect

All coating details are $<.5''$ and are never additive on patties



10. Chicken Patties