

# 4-H Poultry Judging Summary

## Exterior Quality

Table 1. Summary of USDA Standards for the Exterior Quality of Table Eggs.			
FACTOR	GRADE		
	AA or A	B	Dirty/Reject
Stain	Clean, but - May show small specks, stains or cage marks that do not detract from general clean appearance of the egg - May show traces of processing oil	Slight or moderate localized stains less than 1/32 <sup>nd</sup> of shell OR Slight or moderate scattered stains less than 1/16 <sup>th</sup> of shell	Prominent stains OR Slight or moderate stains covering more than 1/32 <sup>nd</sup> if localized and 1/16 <sup>th</sup> of the shell if scattered
Adhering dirt or foreign material	None	None	Adhering dirt or foreign material (1.0 mm in area or greater)
Egg shape	Approximately the usual egg shape	Unusually or decidedly misshapen	
Shell texture	May have rough areas and small calcium deposits that do not materially affect shape or strength	Extremely rough areas that may be faulty in soundness or strength. May have large calcium deposits.	
Ridges	Slight ridges that do not materially affect shape or strength	May have pronounced ridges	
Shell thickness	Free of thin spots	May have pronounced thin spots	
Body checks	Absence of body checks	May show pronounced body checks	

## Ready to Cook

Table 1. Summary of specifications of quality for individual carcasses of ready-to-cook poultry.				
Factor	A Quality		B Quality	C Quality
Exposed flesh, based on carcass weight <sup>1</sup>				
<b>Minimum</b>	<b>Maximum</b>	<b>Breast and Legs<sup>2</sup></b>	<b>Elsewhere<sup>2</sup></b>	
None	2 lbs	1/4"	1"	<ul style="list-style-type: none"> <li>• All parts</li> <li>• One-third of flesh exposed on each part of carcass, provided meat yield not appreciably affected</li> </ul>
Over 2 lbs	6 lbs	1/4"	1 1/2"	
Over 6 lbs	16 lbs	1/2"	2"	
Over 16lbs		1/2"	3"	
Disjointed bones	• 1 disjointed		<ul style="list-style-type: none"> <li>• 2 disjointed</li> <li>OR</li> <li>• 1 non-protruding broken and 1 disjointed</li> <li>OR</li> <li>• 1 non-protruding broken and 1 disjointed</li> </ul>	• No limit
Broken bones	• None			<ul style="list-style-type: none"> <li>• No limit</li> <li>• Any protruding broken bones</li> </ul>
Missing parts	<ul style="list-style-type: none"> <li>• Wing tips and/or</li> <li>• tail removed at the base</li> </ul>		<ul style="list-style-type: none"> <li>• Wing(s) to the second joint.</li> <li>• Back area not wider than base of tail and extending less than halfway between base of tail and hip joints</li> </ul>	<ul style="list-style-type: none"> <li>• Entire wing(s)</li> <li>• Back area not wider than base of tail extending to area beyond halfway to hip joint</li> </ul>

<sup>1</sup> Longest length of cut and total area for tears and missing skin based on the whole part.

<sup>2</sup> For purposes of definition, the parts of the carcass shall be each wing and leg, entire breast and entire back (Figure 3).

Figure 17. The parts of an avian egg.

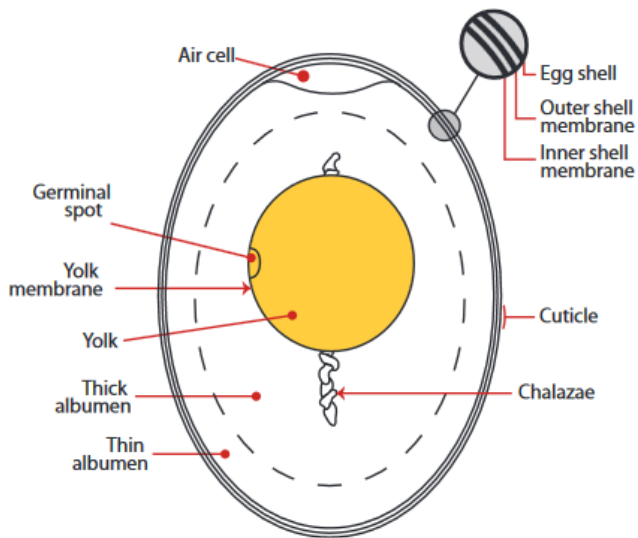


Figure 21. Official egg air-cell gauge used to determine the grade of an egg based on quality of interior contents.

