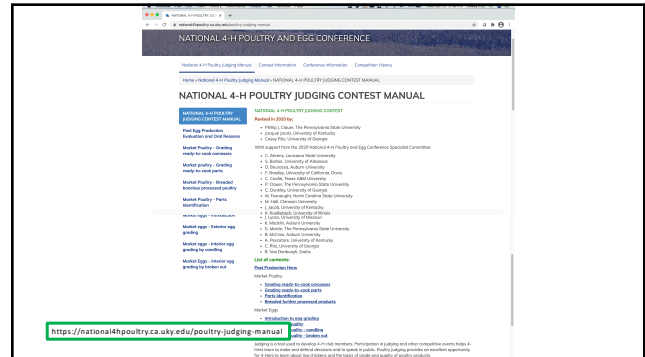


# National 4-H Poultry Judging - New Manual -

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## Why change the manual?

- Update terminology, descriptions, areas of emphasis
- Align with current USDA grading and marketing standards for the poultry industry
  - Trade descriptions
  - Shell eggs
  - Ready-to-cook products
- Include products that are readily available to consumers
  - Further processed products (i.e. boneless breaded product)
- Align more closely with Collegiate and FFA poultry judging
- Allow specialist committee unrestricted access to manual proofs

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## National vs. Georgia Contests

- National contest only:
  - No identification of name/club/state
  - No written test
  - 15 classes
- Georgia Area/State contests:
  - Club shirts and other identification is welcome
  - Written test class included in contests
  - 10-12 classes currently

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## Past Production Hen Changes

- Terminology
- Priorities

1. The **past production** factor of **pigment loss** is the best indicator of the number of eggs each hen has laid. This signifies which hen has had the longest period(s) of continuous egg production.
2. **Current production** factors indicate the hen's current rate of egg production which is determined by the traits of **abdominal capacity**, **abdominal fat condition**, and **molt**.
3. Health and vigor are indicated by the shape and brightness of the eye, the **proportional shape** of the head, and the condition of the comb and wattles. Health and vigor are **NOT** used in placing the hens, but are suggested as describing factors when giving reasons.

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## Past Production Hen Changes

- The specific order of importance for factors when placing hens are:
  1. Pigment Loss
  2. Abdominal Capacity
  3. Abdominal Fat Condition – (new to some)
  4. Molt



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## Ready-to-Cook Grading Changes

- Carcass Grading
  - "Injection marination is a common practice for many poultry processors. **Marination injection marks should be discounted if they appear on carcasses and parts within a contest.** The presence of the marks will be announced by the contest officials during the contest orientation."
  - Addition of a "No Grade" scoring designation
  - Removal of 16+ lb. RTC category from the national contest

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## No Grade

- "A trim is when meat is removed. Trims that do not exceed 1/8 inch in thickness (approximately the thickness of a nickel coin) and the area of 0.75 inches in diameter (approximately the size of a quarter coin) do not affect the grade. **Any time meat is removed from the breast and legs of the carcass that exceeds these parameters, the carcass would be marked as a NO GRADE.**" This includes breast/keel tip trim.
- Missing leg(s) are marked as No Grade (new to 4-H), while missing wing segments keep previous grade descriptions, e.g., Missing flat is Grade B and missing drumette is Grade C. If breast meat trim occurs with the missing drumette, than the carcasses becomes No Grade.

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## Processing Cuts

Processing cuts near the vent and/or breast opening less than 1-inch beyond the opening are acceptable and should not be considered in grading the carcass. If a processing cut is larger than 1-inch, downgrade the carcass to a Grade B.

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## Ready-to-Cook Grading Changes

- Parts Grading (**new class**)
  - Same grade categories as carcasses

FACTOR	A Quality	B Quality	C Quality	No Grade
All Parts* 2-6 lb. 6-16 lb. > 16 lb.	1/8 inch 1/8 inch 1/8 inch	1/2 of the flesh on each part	A moderate amount of meat may be trimmed around the edge of a part to remove defects.	Appreciable amount of flesh removed from any part in which the normal meat yield is materially affected (1/2 inch deep and size of a quarter coin or larger)
Disjointed and broken bones	Thighs with back, legs, leg quarters may have femur disjointed from hip joint	Wings may be disjointed	No limit	

\* For all parts, trimming of skin along the edge is allowed, provided that at least 75% of the normal skin cover associated with the part remains attached, and the remaining skin uniformly covers the outer surface and does not distract from the appearance of the part.

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## Ready-to-Cook Grading Changes

- Parts Grading
  - Parts that can be used for grading include:
    - Breast Quarter
    - Breast Quarter without Wing
    - Leg Quarter
    - Whole Leg
    - Thigh
    - Thigh with Back
    - Drumstick
    - Whole Wing
    - Wing Drumette
    - Wing Flat

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## Parts Identification



Whole Breast	Boneless Thigh
Breast with Ribs	Drumstick
Breast Quarter	Boneless Drumstick
Breast Quarter without Wing	Whole Wing
Split Breast	Wing Drumette
Boneless Breast	Wing Flat
Boneless Split Breast	Back
Breast Tenderloin	Neck
Leg Quarter	Paws
Whole Leg	Gizzard
Thigh with Back	Liver
Thigh	Heart



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### Shell Egg Grading Changes

- Interior Quality (Candling and Broken-out)
  - "Loss" terminology – replaces "Inedible" grade
- Eggs should be held from the small end during candling.



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### Shell Egg Grading Changes

- Exterior Quality
  - Any shell color can be used in a contest
  - Shell color does not affect the quality of the egg and is not a factor in U.S. standards and grades.

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### Shell Egg Grading Changes

- Exterior Quality
  - Any shell color can be used in a contest
  - Addition of "Loss" category
    - Checked eggs (cracked)
    - Leaker eggs (will not be used in a contest)



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### Boneless Breaded Products Grading

- Boneless breaded products (**new class**)
- Criteria for evaluation:
  1. Coating defects
  2. Consistency of shape/size
  3. Cluster/aggregation of products
  4. Completeness of products
  5. Evidence of foreign material
- Multiple factors may be present



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### Boneless Breaded Products Grading

- Scoring during a contest
  - Check all that apply for each item – simple y/n
  - Don't need to rank based on severity
  - 5 categories – two points each



Category	Yes	No
Coating Defect		
Consistency of size/shape		
Cluster/Aggregation		
Completeness		
Foreign Material		

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### National Contest

- Classes 1-5
  - 3 hen classes
  - 2 sets of reasons
- Class 6 – RTC Broilers (2-6 lbs.)
- Class 7 – RTC Roasters (>6-16 lbs.)
- Class 8 – RTC Parts
- Class 9 – BB Products
- Class 10 – Parts ID
- Classes 11-12 – Egg Candling
- Classes 13-14 – Egg Exterior Quality
- Class 15 – Broken out eggs

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## Questions?

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