

*2008 Supplement to RTC Carcass Grading-Parts included
FFA Class #4- Carcass and/or parts grading
-use USDA Bulletin #31 as reference-*

1. *Protruding Bone- automatic "C"*
2. *NG (non gradable carcass-part)*
 - a) *missing meat/cut on back past hip joints*
 - b) *any missing meat on leg (thigh or drumstick) or breast*
 - *look for cross section of cut on meat, not smooth*
 - *special places to look.... on tip of keelor front of breast*
3. *Broken bones (between the joint)*
 - 0= "A"
 - 1= "B"
 - 2 or more= "C"
4. *Disjointed bones (in the joints)*
 - 1= "A"
 - 2= "B"
 - 3= "C"
5. *Exposed flesh*
 - *two parts/places*
 - a) *breast and leg (drumstick and thigh)*
 - b) *elsewhere- back or wing*

BREAST-LEG

*"A"- none except small tear broilers (1/4") and turkeys (1/2")
(do not dock for turkey popup button or popup button holes)*

ELSEWHERE

<i>"A"</i>	<i>"B"</i>
<i>1 1/2" on a 2-6# carcass..... up to 1/3 area</i>	
<i>2" on a 6-16" turkey hen carcass.....up to 1/3 area</i>	
<i>3" on a 16# plus carcass.....up to 1/3 area</i>	

"C"- any part of carcass with over 1/3 exposed flesh

6. *Parts grading in Class #4- (usually five in National CDE)*
 - *all factors same as carcass except: (Ohio now using this option)*
 - a) *1 broken parting in bone = "C", not a "B" as in carcass grading*
 - b) *allow 1" trim or less (exposed flesh on edge of part as in carcass)*
 - c) *remember if a part is skinless & boneless part, do not downgrade*

Do not worry about any of the other factors, on USDA charts

