



United States  
Department of  
Agriculture

Marketing and  
Regulatory  
Programs

Agricultural  
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Poultry  
Programs

AMS 71

# U.S. Trade Descriptions for Poultry

**Giblets (W.O.G.)**

Port g. Slag	Product Weight (kg)	Port Options	Intern. Pack	Intern. Pack Label Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack Options

A "whole bird without giblets" consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present.

**70102-11 Bone-in, Skin-on, White or Yellow**  
**70102-12 Bone-in, Skinless**

**State of Refrigeration (Refrig.)**

1. Chilled
2. Chilled, Ice Packed
3. Hard Chilled
4. Frozen

**Production and Feeding Systems**  
(Prod/Feed)

1. Traditional
2. Free-Range
3. Free-Range/Pasture-Raised

**Additional Product Options** (Prod. Options)

1. Contractual modifications specified

**Internal Package** (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
99. No internal package

**Internal Package Labeling** (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

**Country Code for Labeling**  
(Country Labeled For)  
(Insert 3-digit country code from list of ISO Country Codes)

**Shipping Container Weight (SC Weight)**  
(Insert 5-digit (2000.00) container weight in kilograms (Weight variation of plus 6% allowed)

**Additional Packaging Options**  
(Pack. Options)

1. Contractual modifications specified

**Notes**  
Piece weight of exported product is commonly specified in 100-gram increments.  
0 = Not Applicable or Not Specified

**Weight in kilo-**  
allowed

**Without Giblets (W.O.G.)**  
and Dark Meat



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# U.S. Trade Descriptions for Poultry (AMS 71)

## Part A. General Information

### 71.10 Title and Scope

(a) The title of this standard is the United States (U.S.) Trade Descriptions for Poultry. Trade descriptions included in this standard represent raw, ready-to-cook poultry products that are commonly traded in the United States of America (USA) or international markets that regularly trade with U.S. poultry producers. Use of these trade descriptions is voluntary. This standard will be maintained by the Agricultural Marketing Service (AMS) of the United States Department of Agriculture (USDA). To obtain copies of the standard or to view information about proposed or effective revisions to the standard, visit [www.ams.usda.gov/poultry/standards](http://www.ams.usda.gov/poultry/standards) on the Internet.

### 71.20 Purpose of Standard

(a) The purpose of this standard is to facilitate trade at the wholesale level by better communicating product and packaging specifications for raw poultry products among buyers, producers, and traders. The trade descriptions provide concise word and picture descriptions of product composition and define a coding system to precisely specify product and packaging characteristics. The producer should certify that delivered product satisfies all product and packaging characteristics specified by the buyer. For additional assurance that delivered product will meet the

purchaser's specified options, the buyer or seller optionally can use the services of USDA or another third party. When examinations are limited to final products, third parties will not normally be able to certify certain purchaser-specified options, specifically: production and feeding systems, slaughter system, and the adequacy of product labeling.

(b) The U.S. Trade Descriptions for Poultry differ from the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*), also maintained by USDA. The U.S. Standards and Grades for Poultry provide detailed requirements and procedures for assessing product quality for commonly traded poultry products. Products that meet these requirements can be certified by USDA, acting as an authoritative third party at the request of the buyer or seller, as meeting a specific grade such as Grade A. Only product that has been graded by USDA may be labeled with the USDA grade shield.

(c) The official names used in this standard are consistent with the standards for kinds and classes, and for cuts of raw poultry, maintained by the USDA Food Safety and Inspection Service (FSIS) in 9 CFR § 381.170. The official names may be used for guidance when preparing new labels for generic approval per 9 CFR § 381.133 or for approvals by FSIS when labels can not be generically approved, e.g.; labeling bearing foreign language, animal production claims, or nutrient content claims. Common names (shown in parentheses after the official name) are

not approved for use on labels. All packages and shipping containers for domestic or export sale must meet the applicable FSIS and country-of-destination labeling requirements. To learn more about FSIS labeling requirements, visit the FSIS Labeling Additives Policy Division on the Internet at [www.fsis.usda.gov/oppde/larc/index.htm](http://www.fsis.usda.gov/oppde/larc/index.htm). When exporting poultry products, discuss specific labeling requirements with the producer, or visit the FSIS export library on the Internet at [www.fsis.usda.gov](http://www.fsis.usda.gov) for more information.

### 71.30 Minimum Requirements for Quality

Poultry products purchased under the U.S. Trade Descriptions will be:

- (1) free of foreign materials (e.g., glass, paper, rubber, metal);
- (2) free of viscera, trachea, esophagus, mature reproductive organs, lungs, and oil glands, unless otherwise specified;

- (3) free of offensive odors and slimy or slippery skin;
- (4) free of fecal material;
- (5) free of improper or incomplete bleeding (e.g. reddened feather follicles); and
- (6) practically free of feathers.

### 71.40 Trade Description Grid

(a) By inserting the appropriate codes in the poultry trade description grid below, buyers and sellers can concisely and accurately define product and packaging specifications for products to be traded. The product specification grid can be used with or without the packaging specification grid. Purchaser specified options for chicken products are described in Section 71.110. Examples of chicken product trade descriptions and completed grid format are in Section 71.130.

Product Specification Grid														Packaging Specification Grid									
Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options		

## 71.50 Explanation of Trade Description Style Page

**Grid** – Used to define attributes of product to be traded by entering the applicable values from the PSO list. The first 19 blocks define product attributes, and if used, the second 18 blocks define packaging and packing attributes. Enter a “0” when an attribute is not of sufficient importance to be defined or is not applicable. Values are pre-printed in the grid when only one PSO is valid for a style.

**Name** – Species and product style name (common name shown in parenthesis).

**Diagrams** – Shows portion of bird used to produce the product style. The one or two most descriptive views (dorsal [blue], lateral [yellow], or ventral [orange]) for the style are shown. Dark black lines are used to show separate parts.

**Bone/Skin Style Options** – Shows commonly available style options for bone-in, boneless, skin-on, and skinless product. Check with producer if you wish to purchase an option shown on the master PSO list (see 71.110 (c)) but not listed here.

**Narrative Description** – Explains what the product style consists of, how it is prepared, what elements are removed, and what elements may or may not be present. The description describes one way to accurately produce the style. Other production methods yielding equivalent results may be used.

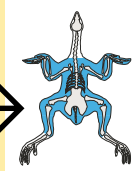
**Photograph** – Shows appearance of typical product. Photos do not represent a specific quality level, just the general appearance of the product.

**Notes** – Provides additional detail about the style or indicates additional production options that may be specified as an additional product or packaging option.

**Product Identification** – Shows five-digit style number, official style name, common name(s) in parentheses, and type of meat. Official style names may be used as guidance when preparing shipping and retail labels.

**CHICKEN – Whole Bird Without Giblets (W.O.G.)**

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Post Slaughter Processing	Product Weight (kg)	Intern. Pack.	Intern. Pack. Label	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	1	0	2	1											




**Bone**  
1. Bone-in

**Skin**  
1. Skin-on, White or Yellow  
2. Skinless  
3. Skin-on, White  
4. Skin-on, Yellow

**Class**  
1. Broiler/Fryer  
2. Roaster  
3. Heavy Fowl  
4. Light Fowl  
5. Capon  
6. Rooster  
7. Cornish Game Hen

**Quality Grade**  
1. #1 (Highest Quality/Grade)  
2. #2 (Second Quality/Grade Level)  
3. #3 (Third Quality/Grade Level)  
9. Line Run (Quality/Grade Not Assessed)

**Certification Requirements (Cert. Req.)**  
1. Quality Grade Certification  
2. Trade Description Certification  
3. Quality Grade and Trade Description Certification



A “whole bird without giblets” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present.

**70102-11 Bone-in, Skin-on, White or Yellow**  
**70102-12 Bone-in, Skinless**


**State of Refrigeration (Refrig.)**  
1. Chilled  
2. Chilled, Ice Packed  
3. Hard Chilled  
4. Frozen

**Production and Feeding Systems (Prod/Feed)**  
1. Traditional  
2. Free-Range  
3. Pastured/Pasture-Raised  
4. Organic  
5. Antibiotic-Free  
6. Other

**Slaughter System (Slaug.)**  
1. Traditional  
2. Kosher  
3. Halal  
4. Other

**Post Slaughter Processing (Post Slaug.)**  
1. Immersion Chilled  
2. Air Chilled  
3. Other

**Piece Weight**  
(Insert 4-digit (0000) piece weight in grams) (Weight variation of plus or minus 10% allowed)



**Additional Product Options (Prod. Options)**  
1. Contractual modifications specified

**Internal Package (Intern. Pack.)**  
01. Plastic Bag  
02. Plastic Bag, Heat-shrinkable, Vacuum packaged  
04. Bubble Bag, Portion control  
05. Plastic Bag, Modified atmosphere package  
06. Tray Pack  
99. No internal package

**Internal Package Labeling (Intern. Label)**  
1. Labeled (For sale in country specified in Country Code for Labeling)  
9. Not Labeled

**Pack Style**  
1. Bulk Pack

**Package Weight**  
(Insert 4-digit (00.00) package weight in kilograms) (Weight variation of plus 10% allowed (23% for packages with one piece))

**Shipping Container (SC)**  
1. Box, Unlined  
2. Box, Lined  
3. Box, Waxed  
4. Plastic Container, Returnable  
5. Bulk Bin, Non-Returnable  
6. Bulk Bin, Returnable

**Country Code for Labeling**  
(Country Labeled For) [Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight (SC Weight)**  
(Insert 5-digit (000.00) container weight in kilograms) (Weight variation of plus 6% allowed)

**Additional Packaging Options**  
(Pack. Options)  
1. Contractual modifications specified

**Notes**  
Piece weight of exported product is commonly specified in 100-gram increments.  
0 = Not Applicable or Not Specified

**Whole Bird without Giblets (W.O.G.)**  
White and Dark Meat  
**70102**

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**Purchaser Specified Options (PSOs)** – Shows product and packaging options commonly available for the product style. Options are defined in Section 71.110. Check with producer if you wish to purchase an option shown on the master PSO list (see 71.110 (c)) but not listed here.



## Part B. Trade Descriptions for Chicken

### 71.110 Purchaser Specified Options (PSOs) for Chicken

#### (a) Product Options

##### (1) Species:

**Chicken** [Coded as 7] – The domesticated bird, *Gallus domesticus*.

##### (2) Product:

A two-digit code that identifies the item to be traded (e.g., whole breast, wing, thigh, or liver). See individual product style pages for product code number.

##### (3) Style:

A two-digit code that identifies a marketable form of a product to be traded. Styles may differ in composition, cut and/or method of processing. See individual product style pages for style code number.

##### (4) Bone:

**(i) Bone-In** [Coded as 1] – Bones are not removed from the product.

**(ii) Boneless** [2] – All bones are removed from the product.

**(iii) Partially Boneless** [3] – Some, but not all bones are removed from the product.

##### (5) Skin:

**(i) Skin-On, White or Yellow** [Coded as 1] – Skin is not removed from the product, and the purchaser will accept product with whitish or yellowish skin color.

**(ii) Skinless** [2] - Skin is removed from the product.

**(iii) Skin-On, White** [3] - Skin is not removed from the product, and the purchaser requires a whitish skin color (see Figure 1).



**Figure 1:**  
*Whole Bird with  
White Skin*

**(iv) Skin-On, Yellow** [4]- Skin is not removed from the product, and the purchaser requires a yellowish skin color (see Figure 2).



**Figure 2:**  
*Whole Bird with  
Yellow Skin*



**(6) Class:**

**(i) Broiler/Fryer** [Coded as 1] – Young chickens that are usually 6 to 10 weeks of age with a dressed weight of 1.13 Kg. (2.50 Lbs.) or more.

**(ii) Roaster** [2] – Chickens that are usually 7 to 12 weeks of age with a dressed weight of 2.27 Kg. (5 Lbs.) or more.

**(iii) Heavy Fowl** [3] – Breeding hens and roosters, also called “baking hens,” that are usually more than 10 months of age with an approximate dressed weight of 1.81 Kg. (4 Lbs.).

**(iv) Light Fowl** [4] – Hens that produced table eggs, also called “stewing hens,” that are usually more than 10 months of age with an approximate dressed weight of 1.13 Kg. (2.50 Lbs.).

**(v) Capon** [5] – Neutered male chickens that are usually less than 4 months of age.

**(vi) Rooster** [6] – Mature male chickens that are usually more than 10 months of age with a dressed weight of 2.72 Kg. (6 Lbs.) or more.

**(vii) Cornish Game Hen** [7] – Young chickens that are usually less than 5 weeks of age with a dressed weight of 0.91 Kg. (2 Lbs.) or less.

**(7) Quality Level:**

**(i) #1** [Coded as 1] - Product is graded or evaluated to meet the highest level for quality designated by

the processor or, when quality grade certification is required, the highest level for quality designated by the authority named under “Additional product options.” For example, if United States Department of Agriculture (USDA) is named as the quality grade certification authority, product must meet the Grade A requirements established by USDA’s U.S. Classes, Standards, and Grades for Poultry [AMS § 70.220].

**(ii) #2** [2] - Product is graded or evaluated to meet the second level for quality designated by the processor or, when quality grade certification is required, the second level for quality designated by the authority named under “Additional product options.” For example, if USDA is named as the quality grade certification authority, product must meet the Grade B requirements established by USDA’s U.S. Classes, Standards, and Grades for Poultry [AMS § 70.221].

**(iii) #3** [3] - Product is graded or evaluated to meet the third level for quality designated by the processor or, when quality grade certification is required, the third level for quality designated by the authority named under “Additional product options.” For example, if USDA is named as the quality grade certification authority, product must meet the Grade C requirements established by USDA’s U.S. Classes, Standards, and Grades for Poultry [AMS § 70.222].

**(iv) Line Run** [9] - Product is not graded or evaluated by a plant or a conformity assessment authority to meet a standard for quality. Quality grade certification cannot be requested.

**(8) Certification Requirements:**

The purchaser may request third-party certification of the product's quality level (quality grade) and/or purchaser specified options (trade descriptions) by the authority designated in the "Additional product options" section. Only USDA can officially certify that products meet U.S. Grade A, B, or C requirements specified in the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*). USDA or other third parties may provide certification that the product meets processor-defined quality levels (e.g. quality level #1, #2, or #3) or other company specifications.

**(i) Quality Grade Certification Required** [Coded as 1] – A third party is to examine and certify the product as meeting the quality level requested. The name of the third-party certifying authority must be designated under "Additional product options."

**(ii) Trade Description Certification Required** [2] – A third party is to examine and certify the product as meeting the purchaser specified options defined by the trade description, except for quality level. The name of the third-party certifying authority must be designated under "Additional product options." Optionally, the specific purchaser specified options to be certified may be specified after the name of the third party certifying authority.

**(iii) Quality Grade and Trade Description Certification Required** [3] – A third party is to examine and certify the product as meeting the quality level and purchaser specified options defined by the

trade description. The name of the third-party certifying authority must be designated under "Additional product options." Optionally, the specific purchaser specified options to be certified may be specified after the name of the third party certifying authority.

**(9) Refrigeration:**

Meat may be presented chilled, chilled with ice or CO<sub>2</sub> packed in the container, hard chilled, frozen, frozen individually without ice glazing, or frozen individually with ice glazing. Product storage temperatures should be such throughout the supply chain to ensure uniform internal product temperatures as follows:

**(i) Chilled** [Coded as 1] - Internal product temperature is between –2.8 °C (27 °F) to 4.44 °C (40 °F) at all times following the post-slaughter chilling process.

**(ii) Chilled, Ice Packed** [2] - Product is packed in a container with ice (frozen water, not dry ice) to maintain the internal product temperature between –2.8 °C (27 °F) to 4.44 °C (40 °F) at all times following the post-slaughter chilling process.

**(iii) Chilled, CO<sub>2</sub>** [3] - Product is packaged (must be placed in an internal package) and packed in a container with solid carbon dioxide (dry ice) to maintain the internal product temperature between –2.8 °C (27 °F) to 4.44 °C (40 °F) at all times following the post-slaughter chilling process.

**(iv) Hard Chilled** [4] - Internal product temperature is between –18 °C (0 °F) to –2.8 °C (27 °F) at all times following the post-slaughter chilling process.

**(v) Frozen** [5] - Internal product temperature is –18 °C (0 °F) or lower (also known as “deep-frozen”) at all times after freezing.

**(vi) Frozen Individually, without Ice Glazing** [6] - Product is individually frozen so that the pieces do not stick together when packaged. Internal product temperature is –18 °C (0 °F) or lower at all times after freezing. This option is available for parts only.

**(vii) Frozen Individually, with Ice Glazing** [7] - Product is individually frozen and glazed with water to assist in protecting the individual pieces from freezer burn. Internal product temperature is –18 °C (0 °F) or lower at all times after freezing. This option is available for parts only.

#### **(10) Production and Feeding Systems:**

**(i) Traditional Production and Diet** [Coded as 1] - Birds are raised in heated and air-cooled growing houses and fed a precisely formulated high protein diet.

**(ii) Free-Range Production with Traditional Diet** [2] - Birds are raised in heated and air-cooled growing houses with access to the outdoors and fed a traditional high protein diet. Because birds have access to the outdoors, diet and bio-security are not precisely

controlled. Specific production requirements may need to be defined by buyer and seller.

**(iii) Pastured/Pasture-Raised Production with Traditional Diet** [3] - Birds are raised outdoors using movable enclosures located on grass and fed a traditional high-protein diet. Specific production requirements may need to be defined by buyer and seller.

**(iv) Traditional Production with Organic and/or Antibiotic-Free Systems** [4] – Birds are raised in heated and air-cooled growing houses and fed an organic diet (without hormones or non-organic additives) and/or raised without antibiotics (drugs that are intended to prevent or treat animal illnesses). Purchaser must specify system requirements under “Additional product options.”

**(v) Free-Range Production with Organic and/or Antibiotic-Free Systems** [5] - Birds are raised in heated and air-cooled growing houses with access to the outdoors and fed an organic diet (without hormones or non-organic additives) and/or raised without antibiotics (drugs that are intended to prevent or treat animal illnesses). Purchaser must specify system requirements under “Additional product options.”

**(vi) Pastured Production with Organic and/or Antibiotic-Free Systems** [6] - Birds are raised outdoors using movable enclosures located on grass and fed an organic diet (without hormones or non-organic additives) and/or raised without antibiotics (drugs

that are intended to prevent or treat animal illnesses). Purchaser must specify system requirements under "Additional product options."

**(vii) Other [9]** – Other production and feeding systems. Indicate production and feeding system to be used under "Additional Product options."

**(11) Slaughter System:**

**(i) Traditional** [Coded as 1] – Poultry products that are slaughtered and processed in accordance with industry-standard processing practices.

**(ii) Kosher [2]** - Poultry products that are certified as meeting Jewish dietary laws and standards regarding slaughter and processing.

**(iii) Halal [3]** - Poultry products that are certified as meeting Islamic dietary laws and standards regarding slaughter and processing.

**(iv) Other [9]** - Other slaughter and processing systems. Specify slaughter system to be used under "Additional product options."

**(12) Post Slaughter System:**

**(i) Immersion Chilled** [Coded as 1] – The product is chilled by immersing it in cold water immediately after slaughter. U.S. producers typically use immersion chilling.

**(ii) Air Chilled [2]** – The product is chilled by exposing it to cold air immediately after slaughter.

**(iii) Other [9]** – Other post slaughter processing. Specify post slaughter processing to be used under "Additional product options."

**(13) Piece Weight:**

The net weight in grams (1 Lb. = 453.6 g) of an individual product item expressed as four digits with no decimal places (0000 g). For large parts, specifically whole birds, cut-up birds, front halves, and back halves (701XX- 704XX), piece weights may range from 10% less to 10% more than the designated piece weight. For example, an order for 1361 g (3 Lb.) broiler/fryers may normally include chickens weighing between 1225 g (2.7 Lbs.) and 1497 g (3.3 Lbs.). For cut-up birds (702XX), piece weight is the net weight of the dressed bird before cutting. For small parts (705XX – 717XX) such as split breasts and wings, piece weights may range from 20% less to 20% more than the designated piece weight. The above weight tolerances shall be acceptable unless the buyer or seller specify a different piece weight tolerance as an additional packaging option.

**(14) Additional Product Options:**

**Contractual modifications specified** [Coded as 1] – Narrative statements provide additional product specifications (e.g., weight tolerances other than those specified in the PSO).

## **(b) Packaging Options**

### **(1) Internal Packaging:**

Consumer packaging material that is in direct contact with the product, and includes plastic bags, tray packs, chubs, and cups. For product without internal packaging (e.g., parts in bulk bins), specify “No internal package.” The internal packaging may also be referred to as a “primary” or “immediate” container.

**(a) Plastic Bag** [Coded as 01] - Container made from flexible, plastic-film or other polyethylene material used to enclose product. Bags may be closed by tying, wrapping, folding, clipping, taping, heat sealing, etc. Note that a plastic-film liner in a box is considered part of the shipping container and not an internal package.

**(b) Plastic Bag, Heat-shrinkable, Vacuum packaged** [02] - A plastic bag or other similar material that adheres to the product through the removal of air by vacuum and is heat-sealed.

**(c) Plastic Bag, Resealable** [03] – Container made from flexible, plastic-film or other polyethylene material used to enclose product. Bags have an interlocking seal that can be repeatedly opened and closed.

**(d) Bubble Pack, Portion Control** [04] – Container made from flexible, plastic-film or other polyethylene material used to enclose individual servings of product.

### **(e) Plastic Bag, Modified Atmosphere Package**

[05] - Container made from flexible, plastic-film or other polyethylene material used to enclose product. The container is filled with a gas to assist in maintaining product quality.

**(f) Tray Pack** [06] - A shallow, flat bottom container made of polystyrene or other similar plastic material. Product is placed in the tray over a moisture-absorbing pad and then over-wrapped with a plastic film that encloses the tray and the product.

### **(g) Tray Pack, Modified Atmosphere Package**

[07] - A shallow, flat bottom container made of polystyrene or other similar plastic material. Product is placed in the tray over a moisture-absorbing pad and over-wrapped with a plastic film that encloses the tray and the product. The over-wrapped package with product is then filled with a gas to assist in maintaining product quality.

**(h) Cup/Tub** [08] – Container made of paper, plastic, or other rigid, waterproof material with a flat bottom and a lid closure.

**(i) Box/Carton** [09] – Box or carton that may or may not be lined with a plastic-film or other polyethylene bag that holds product. The box or carton is closed using commercial methods such as taping or strapping. When selected, the purchaser must also specify the type of shipping container that the box or carton is packed in for final shipping.

**(j) Chubs** [10] – Tubular bag made from flexible, plastic-film or other polyethylene material that adheres to the product. Each end of the chub is closed by clipping, heat sealing, etc.

**(k) No Internal Package** [99] – Product is not individually packaged in a bag, tray, cup, or other packaging material (e.g., when product is packed directly in a shipping container [lined box, waxed box, bulk bin.]).

**(2) Internal Package Labeling:**

**(a) Labeled** [Coded as 1] - Internal packages are labeled for individual sale in the country identified by the “Country Code for Labeling” PSO. Labeling of internal packages must satisfy country of origin and country of destination labeling requirements.

**(b) Not Labeled** [9] - Internal packages are not labeled.

**(3) Pack Style:**

The arrangement of product in a package or shipping container.

**(a) Bulk Pack** [Coded as 1] - Product is placed in a container in no particular order (see Figure 3).

**(b) Layer Pack, Regular** [2] - Product is placed in a container in discernable layers, one on top of the other. Plastic film or other material may be used to separate product layers (see Figure 4).

**(c) Layer Pack, Honeycomb** [3] - Product (such as legs) is layered and neatly intertwined in the container by rotating adjacent product pieces 180 degrees. The honeycomb pack style differs from regular layer pack in that the honeycomb packed product intertwines or nests product from adjacent layers (see Figure 5).

**(d) Soldier Pack** [4] – Product, normally either left wings or right wings, is tightly arranged in an interlocking position to form rows in the container (see Figure 6).

**(e) Flat Pack** [5] - Product is packaged in plastic bags or other internal packaging in a thin height profile to maximize surface area and assist in quick freezing and quick thawing of the product. The individual bags are then packed in shipping containers in layers, one bag on top of the other.

**(f) Other** [9] – Other pack styles. Specify pack style to be used under “Additional product options.”

**(4) Package Weight:**

The net weight in kilograms (1 Lb. = 0.454 Kg.) of the product in the internal package expressed as four digits with two decimal places (00.00 Kg.). The weight of packaging materials is not included. Package weights may range from 10% more than the designated package weight or to 23% more than the designated package weight if the package contains only 1 piece (e.g., one whole bird in a plastic bag or one whole

### Purchaser Specified Options for Pack Style



**Figure 3.** *Bulk Pack (pack style coded as 1)*



**Figure 4.** *Layer Pack, Regular (pack style coded as 2)*



**Figure 5.** *Layer Pack, Honeycomb (pack style coded as 3)*



**Figure 6.** *Soldier Pack (pack style coded as 4)*



bird cut-up (702XX) in a tray pack). For example, an order for 0.91 Kg. (2 Lb.) packages of drumsticks may normally include packages weighing between 0.91 Kg. (2 Lbs.) and 1.00 Kg. (2.2 Lbs.). However, an order for 1.23 Kg. (2.7 Lb.) individually bagged whole birds may normally include packages weighing between 1.23 Kg. (2.7 Lb.) and 1.50 Kg. (3.3 Lbs.). The above weight tolerances shall be acceptable unless the buyer or seller specify a different package weight tolerance as an additional packaging option.

**(5) Shipping Container:**

The container used to protect and identify product during transportation. Shipping containers contain product or internal packages with product and are closed using commercial methods such as taping and strapping. Shipping containers may also be referred to as "secondary" containers.

**(a) Box, Unlined and Unwaxed** [Coded as 1] – Container made from corrugated paper (see Figure 7).

**(b) Box, Lined and Unwaxed** [2] – Corrugated paper container that has a plastic-film bag lining the inside of the container (see Figure 8).

**(c) Box, Unlined and Waxed** [3] – Corrugated paper box impregnated and/or coated with wax to waterproof the container (see Figure 9).

**(d) Plastic Container, Returnable** [4] – A plastic container that is recovered by the processor after delivery. This shipping container is normally used for chilled product and may be referred to as a "tote" (see Figure 10).

**(e) Bulk Bin, Non-Returnable** [5] - A large corrugated paper container that is not recovered by the processor after delivery, which may or may not be wax impregnated or lined with a plastic-film bag. This shipping container is typically shipped on a wood pallet and is normally used for chilled product (see Figure 11).

**(f) Bulk Bin, Returnable** [6] - A large plastic container that is recovered by the processor after delivery. This shipping container is normally used for chilled product (see Figure 12).

**(6) Country of Code for Labeling:**

The 3-digit International Organization for Standardization (ISO) country code (see Appendix A) for the country where the product will be distributed to consumers or further processed. Labeling of shipping containers must satisfy country of origin and country of destination labeling requirements.

## Purchaser Specified Options for Shipping Container



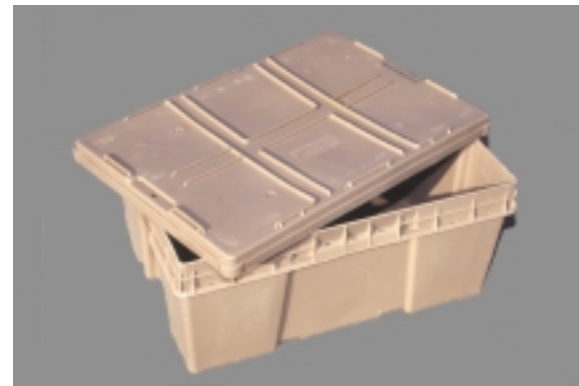
**Figure 7.** *Box, Unlined and Unwaxed (SC coded as 1)*



**Figure 8.** *Box, Lined and Unwaxed (SC coded as 2)*



**Figure 9.** *Box, Unlined and Waxed (SC coded as 3)*



**Figure 10.** *Plastic Container, Returnable (SC coded as 4)*

## Purchaser Specified Options for Shipping Container (Continued)



**Figure 11.** Bulk Bin, Non-Returnable (SC coded as 5)



**Figure 12.** Bulk Bin, Returnable (SC coded as 6)

### (7) Shipping Container Weight:

The net weight in kilograms (1 Lb. = 0.454 Kg.) of the product in the shipping container expressed as five digits with two decimal places (000.00 Kg.). The weight of packaging and shipping materials is not included. Shipping container weights may range from the designated shipping container weight to 6% more than the designated shipping container weight. For example, an order for 18.16 Kg. [40 Lbs.] boxes may normally include boxes weighing between 18.16 Kg. [40 Lbs.] and 19.25 Kg. [42.4 Lbs.]. The above weight tolerances shall be acceptable unless the buyer or seller specify a different shipping container weight tolerance as an additional packaging option.

### (8) Additional Packaging Options:

**Contractual modifications specified** [Coded as 1] - Narrative statements provide additional package and packaging specifications (e.g., strapping or additional shipping container closure methods, special package or shipping container requirements, or weight tolerances other than those specified in the PSO).

## (c) Master List of Purchaser Specified Options (PSOs) for Chicken

### Bone

1. Bone-in
2. Boneless
3. Partially Boneless

### Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

### Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

### Quality Level (Quality)

1. #1 (Highest Quality/Grade Level)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

### Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

### Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet

### 3. Pastured/Pasture-Raised Production with Traditional Diet

4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

### Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other (Specify in Additional Product Options)

### Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other (Specify in Additional Product Options)

### Piece Weight

[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

### Additional Product Options (Prod. Options)

1. Contractual modifications specified

### Internal Packaging (Internal Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub

### 09. Box/Carton (shipping container required)

10. Chub
99. No internal package

### Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not labeled

### Pack Style (Pack Style)

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

### Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed [plus 23% for packages with one piece or one bird cut-up])

### Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

### Country Code for Labeling (Country Labeled For)

[Insert 3-digit ISO country code]

### Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Packaging Options (Pack. Option)

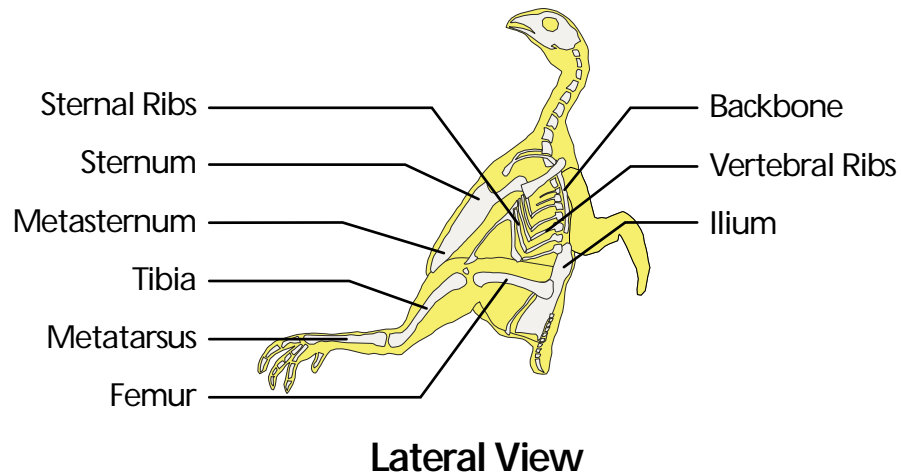
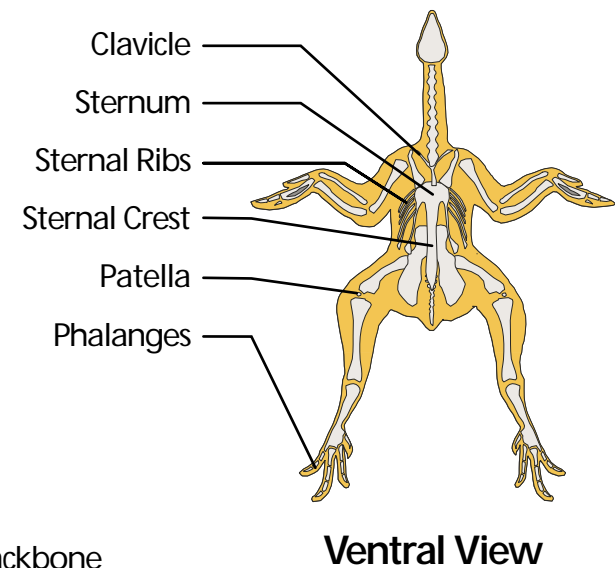
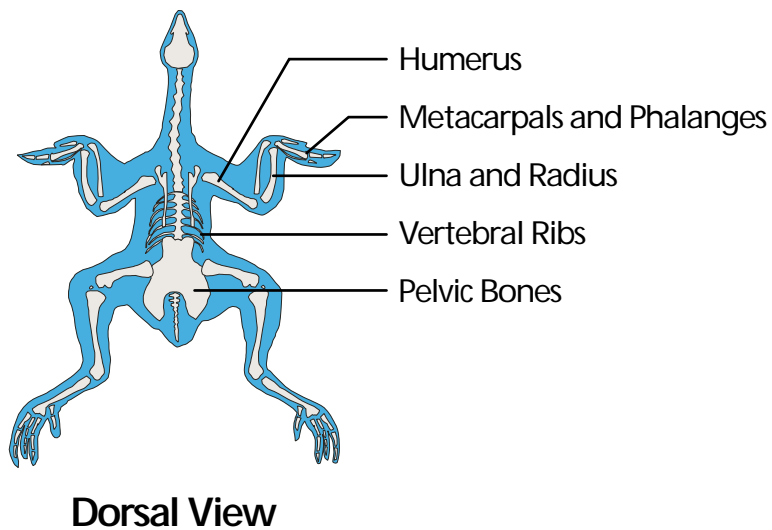
1. Contractual modifications specified

0 = Not Applicable or Not Specified

## 71.120 Skeletal Diagrams for Chicken

Two of the three skeletal diagrams of a whole chicken shown below are used to illustrate the composition of each whole-muscle product style. These three diagrams show the major bones of the chicken in dorsal or back

view (in blue), ventral or breast view (in orange), and lateral or side view (in yellow). The shaded areas of views for a particular product style represents the portion of the chicken included in that style.



## 71.130 Example Trade Descriptions for Chicken

### (a) Example Trade Description for Ordering Whole Birds

**Product Description:** Frozen, white-skin, U.S. Grade A frying chickens with giblets. Each chicken must weigh 2.5 to 3 Lbs., be individually packaged in plastic-film bags, and

be labeled for sale in the United States. The packages should be packed in an unlined box, and each box should weigh 40 Lbs.

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options										
7	0	1	0	1	1	1	1	5	0	0	0	1	2	7	0	1	0	1	1	4	1	8	4	0	0	1	8	1	6	0
Product Requirements													Packaging Requirements																	

70101 **Species, Product, Style:** Chicken, Whole Bird (with giblets)

1 **Bone:** Bone-in

3 **Skin:** Skin-on, White

1 **Class:** Broiler/Fryer

1 **Quality Level:** (#1) U.S. Grade A

1 **Certification Requirements:** Quality Grade Certification

5 **Refrigeration:** Frozen

0 **Production and Feeding Systems:** (Not specified)

0 **Slaughter System:** (Not specified)

0 **Post Slaughter Processing:** (Not specified)

1270 **Piece Weight:** Specify 1270 g (2.8 Lbs.) to define a range of 1143 - 1397 g (2.52 - 3.08 Lbs.) using a tolerance of plus or minus 10%

1 **Additional Product Options:** Grade certification by the United States Department of Agriculture (USDA)

01 **Internal Packaging:** Plastic Bag

1 **Internal Labeling:** Labeled

0 **Pack Style:** (Not specified)

01.14 **Package Weight:** Specify 01.14 Kg. (2.52 Lbs.) to allow the lightest package to equal to lightest piece weight, indicating each package is to contain 1 piece. Using the tolerance of plus 23% allowed for packages with only 1 piece, the heaviest package may equal 1.41 Kg. (3.10 Lbs.)

1 **Shipping Container:** Box, Unlined and Unwaxed

840 **Country Code for Labeling:** Labeled for sale in the United States (ISO country code for U.S. is 840)

018.16 **Shipping Container Weight:** Specify 18.16 Kg. (40.0 Lbs.) to allow the lightest package to equal 18.16 Kg. (40 Lbs.), and the heaviest package to equal 19.24 Kg. (42.4 Lbs.) using the tolerance of plus 6 percent.

0 **Additional Packaging Options:** (Not specified)

## (b) Example Trade Description for Ordering Bulk Parts

**Product Description:** Chilled fryer chicken leg quarters without tail, with white or yellow skin, line run, and

kosher certified. Packed in 2000 Lb., non-returnable bulk bin with ice for processing in the United States.

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)					Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)			SC	Country Labeled For			SC Weight (kg)			Pack. Options					
7	0	9	0	2	1	1	1	9	0	2	0	2	0	0	0	0	0	0	9	9	0	1	0	0	0	0	5	8	4	0	9	0	8	0	0	0
Product Requirements																		Packaging Requirements																		

70902 **Species, Product, Style:** Chicken leg quarter without tail

1 **Bone:** Bone-in

1 **Skin:** Skin-on, white or yellow

1 **Class:** Broiler/Fryer

9 **Quality Level:** Line Run

0 **Certification Requirements:** (Not specified)

2 **Refrigeration:** Chilled, Ice Packed

0 **Production and Feeding Systems:** (Not specified)

2 **Slaughter System:** Kosher

0 **Post Slaughter Processing:** (Not specified)

0000 **Piece Weight:** (Not specified)

0 **Additional Product Options:** (Not specified)

99 **Internal Packaging:** No internal package

0 **Internal Labeling:** Not applicable

1 **Pack Style:** Bulk Pack

00.00 **Package Weight:** Not applicable

5 **Shipping Container:** Bulk Bin, Non-returnable

840 **Country Code for Labeling:** Labeled for processing in the United States (ISO country code for U.S. is 840)

908.00 **Shipping Container Weight:** Specify 908.00 Kg. (2000 Lbs.) to allow the lightest package to equal 908 Kg. (2000 Lbs.), and the heaviest package to equal 962.48 Kg. (2122 Lbs.) using the tolerance of plus 6 percent.

0 **Additional Packaging Options:** (Not specified)



### (c) Example Trade Description for Ordering a Product Combination

**Product Description:** Chilled pasture-raised broiler/fryer chicken gizzards, hearts, and livers, Kosher certified, in

individually labeled 3-Lb. tubs, 10 tubs of product in each 30-Lb. box. For sale in Canada.

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)					Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)			SC	Country Labeled For				SC Weight (kg)			Pack. Options			
7	4	0	0	2	0	0	1	0	0	1	3	2	0	0	0	0	1	0	8	1	0	0	1	3	6	1	1	2	4	0	1	3	6	2	0
Product Requirements																	Packaging Requirements																		

- 74002 **Species, Product, Style:**  
3-Product Combination: Chicken Gizzards, Livers, Hearts
- 0 **Bone:** Not applicable
- 0 **Skin:** Not applicable
- 1 **Class:** Broiler/Fryer
- 0 **Quality Level:** (Not specified)
- 0 **Certification Requirements:** (Not specified)
- 1 **Refrigeration:** Chilled
- 3 **Production and Feeding Systems:** Pasture-raised
- 2 **Slaughter System:** Kosher
- 0 **Post Slaughter Processing:** Not applicable
- 0000 **Piece Weight:** Not applicable
- 1 **Additional Product Options:** Products to be packed are gizzards (71901), livers (72001), and hearts (72101) in approximately equal numbers.

- 08 **Internal Packaging:** Cup/Tub
- 1 **Internal Labeling:** Labeled
- 0 **Pack Style:** (Not specified)
- 01.36 **Package Weight:** Specify 01.36 Kg. (3 Lbs.) to allow the lightest tub to equal 1.36 Kg. (3 Lbs.) and the heaviest tub to equal 1.50 Kg. (3.30 Lbs.) using the tolerance of plus 10%
- 1 **Shipping Container:** Unlined and Unwaxed Box
- 124 **Country Code for Labeling:** Labeled for sale in Canada (ISO country code for Canada is 124)
- 013.62 **Shipping Container Weight:** Specify 13.62 Kg. (30 Lbs.) to allow the lightest box to equal 13.62 Kg. (30 Lbs.) and the heaviest box to equal 14.43 Kg. (31.8 Lbs.) using the tolerance of plus 6%
- 0 **Additional Packaging Options:** (Not specified)

### (d) Example Trade Description for Ordering Chicken Paws

**Product Description:** Frozen, processed, medium broiler/fryer paws, highest quality, packaged in individually labeled 5-Lb. bags. Packed in boxes with a net weight of

40 Lbs. USDA certification required. Labeled for sale in Hong Kong.

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)				Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)			SC	Country Labeled For		SC Weight (kg)			Pack. Options					
7	1	8	0	1	1	1	2	5	0	0	0	0	0	2	9	1	0	1	1	0	0	2	2	7	1	3	4	4	0	1	8	1	6	0
Product Requirements																Packaging Requirements																		

- 71801 **Species, Product, Style:** Paws, processed
- 1 **Bone:** Bone-in
- 1 **Skin:** Skin-on
- 1 **Class:** Broiler/Fryer
- 1 **Quality Level:** (Highest quality) #1
- 2 **Certification Requirements:** Trade description certification
- 5 **Refrigeration:** Frozen
- 0 **Production and Feeding Systems:** (Not specified)
- 0 **Slaughter System:** (Not specified)
- 0 **Post Slaughter Processing:** Not applicable
- 0029 **Piece Weight:** Specify 0029 g, average weight, to get 14 to 17 medium-size paws per pound
- 1 **Additional Product Options:** Trade description certification by USDA

- 01 **Internal Packaging:** Plastic bag
- 1 **Internal Labeling:** Labeled
- 0 **Pack Style:** (Not specified)
- 02.27 **Package Weight:** Specify 02.27 Kg. (5 Lbs.) to allow the lightest bag to equal 2.27 Kg. (5 Lbs.) and the heaviest bag to equal 2.50 Kg. (5.5 Lbs.) using the tolerance of plus 10%
- 1 **Shipping Container:** Unlined and Unwaxed Box
- 344 **Country Code for Labeling:** Labeled for sale in Hong Kong (ISO country code for Hong Kong is 344)
- 018.16 **Shipping Container Weight:** Specify 18.16 Kg. (40 Lbs.) to allow the lightest box to equal 18.16 Kg. (40 Lbs.) and the heaviest box to equal 19.25 Kg. (42.4 Lbs.) using the tolerance of plus 6%
- 0 **Additional Packaging Options:** (Not specified)

## 71.140 Major List of Trade Descriptions for Chicken

The following chicken products and product styles are defined in this standard.

Code	Product
01	Whole Bird
02	Cut-Up
03	Front Half
04	Back Half
05	Breast Quarter
06	Whole Breast
07	Split Breast
08	Tenderloin
09	Leg Quarter
10	Leg
11	Thigh
12	Drum
13	Wing
14	Back
15	Reserved (for Tail)
16	Neck
17	Reserved (for Head)
18	Paws/Feet
19	Gizzards
20	Livers
21	Hearts
22	Testes
23	Skin
24	Abdominal Fat
40	Product Combinations
50	Mechanically Separated Chicken
51	Seasoned Mechanically Separated Chicken
52	Reserved (for Ground Chicken)

Code	Product Style
70101	Whole Bird
70102	Whole Bird w/out Giblets (W.O.G.)
70201	2-Piece Cut-Up (Split Bird)
70202	4-Piece Cut-Up (Quartered Bird)
70203	6-Piece Cut-Up
70204	8-Piece Cut-Up, Traditional
70205	8-Piece Cut-Up, Non-Traditional
70206	9-Piece Cut-Up, Traditional
70207	9-Piece Cut-Up, Country-Cut

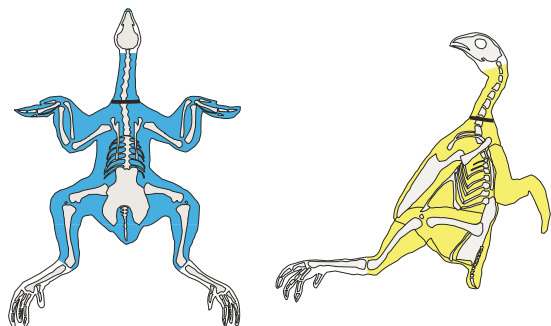
Code	Product Style
70208	10-Piece Cut-Up
70301	Front Half
70302	Front Half w/out Wings
70401	Back Half
70402	Back Half w/out Tail
70501	Breast Quarter
70502	Breast Quarter w/out Wing
70601	Whole Breast w/Ribs & Tenderloins
70602	Bone-in Whole Breast w/Ribs and Wings
70603	Boneless Whole Breast w/Rib Meat, w/out Tenderloins
70604	Boneless Whole Breast w/Tenderloins
70605	Boneless Whole Breast w/out Tenderloins
70701	Bone-in Split Breast w/Ribs
70702	Bone-in Split Breast w/Ribs & Wing
70703	Boneless Split Breast w/Rib Meat
70704	Boneless Split Breast w/out Rib Meat
70705	Partially Boneless Split Breast w/Rib Meat & 1st Wing Segment
70801	Tenderloin
70802	Tenderloin w/Tendon Clipped
70901	Leg Quarter
70902	Leg Quarter w/out Tail
70903	Leg Quarter w/out Tail or Abdominal Fat
70904	Long-Cut Drumstick and Thigh Portion w/Back
71001	Whole Leg
71002	Whole Leg w/Abdominal Fat
71101	Thigh
71102	Bone-in Thigh w/Back Portion (Thigh Quarter)
71103	Boneless Trimmed Thigh
71201	Drumstick
71202	Slant-Cut Drumstick
71301	Whole Wing
71302	1st & 2nd Segment Wing (V-Wing)

Code	Product Style
71303	2nd & 3rd Segment Wing (2-Joint Wing)
71304	1st Segment Wing (Wing Drummette)
71305	2nd Segment Wing (Wing Flat)
71306	3rd Segment Wing (Wing Tip)
71307	1st Segment & 2nd Segment Wings (Disjointed Wings)
71401	Stripped Lower Back
71402	Lower Back
71403	Upper Back
71404	Whole Back
71601	Neck
71801	Processed Paws
71802	Processed Feet
71803	Unprocessed Paws
71804	Unprocessed Feet
71901	Gizzards, Processed
72001	Livers
72101	Hearts
72201	Testes (Fries, Testicles)
72301	Breast Skin
72302	Thigh/Leg Skin
72303	Body Skin
72401	Abdominal Fat (Leaf Fat)
74001	2-Product Combinations
74002	3-Product Combinations
74003	4-Product Combinations
75001	Mechanically Separated Chicken (MSC), Over 20% Fat
75002	MSC, 15-20% Fat
75003	MSC, Under 15% Fat
75004	Mechanically Separated Chicken w/out Skin, Under 15% Fat
75101	Seasoned Mechanically Separated Chicken (Seasoned MSC), Over 20% Fat
75102	Seasoned MSC, 15-20% Fat
75103	Seasoned MSC, Under 15% Fat
75104	Seasoned Mechanically Separated Chicken w/out Skin, Under 15% Fat

## **71.150 Trade Descriptions for Chicken**

# CHICKEN – Whole Bird

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	1	0	1																		



A “whole bird” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present. The gizzard, heart, liver, and neck with or without skin (giblet pack) are included as separate parts (see Notes).

**70101-11 Bone-in, Skin-on, White or Yellow**  
**70101-12 Bone-in, Skinless**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
 (Weight variation of plus or minus 10% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Package (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed (23% for packages with one piece))

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
 [Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
 1. Contractual modifications specified

## Notes

The giblets will be: (1) stuffed inside the bird, (2) packaged (in paper or plastic) with the bird, or (3) wrapped (in paper or plastic) and stuffed inside the bird. Some giblet packs may not have an equal number of organs. Piece weight of exported product is commonly specified in 100-gram increments.

0 = Not Applicable or Not Specified

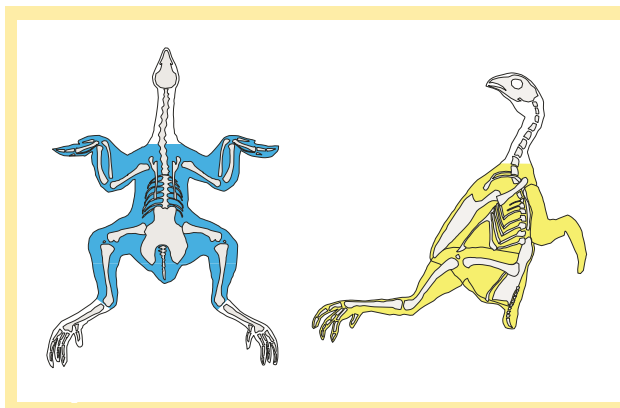
**Whole Bird**

White and Dark Meat 🐔

**70101**

# CHICKEN – Whole Bird Without Giblets (W.O.G.)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	1	0	2	1																



A “whole bird without giblets” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present.

**70102-11 Bone-in, Skin-on, White or Yellow**  
**70102-12 Bone-in, Skinless**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
 (Weight variation of plus or minus 10% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Package (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
05. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed (23% for packages with one piece))

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
 [Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

- (Pack. Options)
1. Contractual modifications specified

## Notes

Piece weight of exported product is commonly specified in 100-gram increments.

0 = Not Applicable or Not Specified

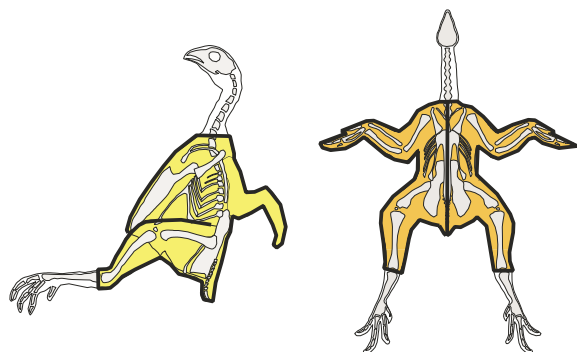
**Whole Bird without Giblets (W.O.G.)**

White and Dark Meat 🐔

**70102**

# CHICKEN – Two-Piece Cut-Up (Split Bird)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	2	0	1	1																



A “2-piece cut-up chicken” is produced by splitting a whole bird without giblets (70102) end to end through the back and breast to produce approximately equal left and right carcass halves. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

**70201-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Package (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one half of a cut-up bird, 10% for packages with more than two or more halves)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

0 = Not Applicable or Not Specified

## 2-Piece Cut-Up (Split Bird)

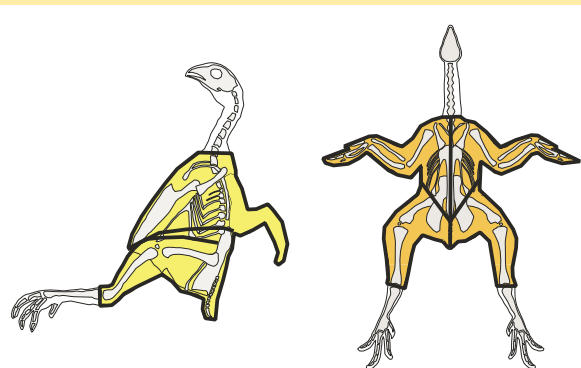
White and Dark Meat 🐔

# 70201



# CHICKEN – Four-Piece Cut-Up (Quartered Bird)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	2	0	2	1																



A "4-piece cut-up chicken" is produced by cutting a whole bird without giblets (70102) into 2 breast quarters with wings attached and 2 leg quarters. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

**70202-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Package (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

0. Not applicable

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

0 = Not Applicable or Not Specified

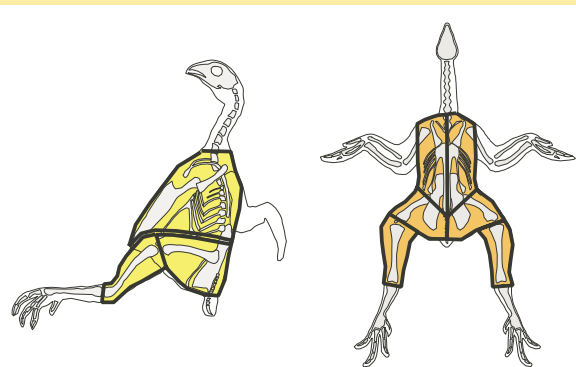
## 4-Piece Cut-Up (Quartered Bird)

White and Dark Meat 🐔

# 70202

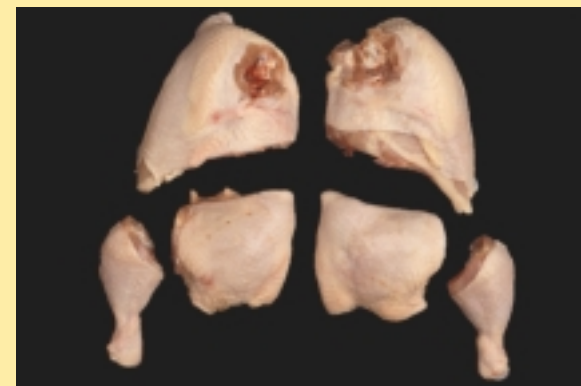
# CHICKEN – Six-Piece Cut-Up

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	2	0	3	1															



A “6-piece cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 2 split breasts with back and rib portions, 2 drumsticks, and 2 thighs with back portion. The wings are removed. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

**70203-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Package (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

0. Not applicable

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

0 = Not Applicable or Not Specified

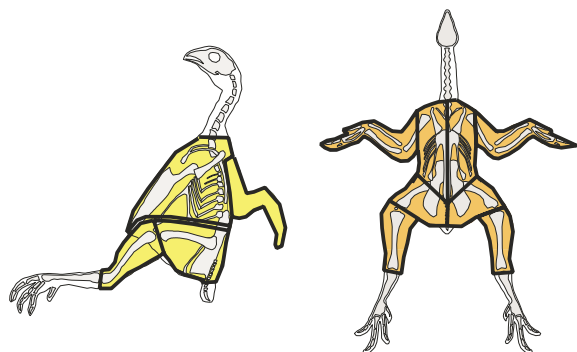
**6-Piece Cut-Up**

White and Dark Meat 🐔🐔

**70203**

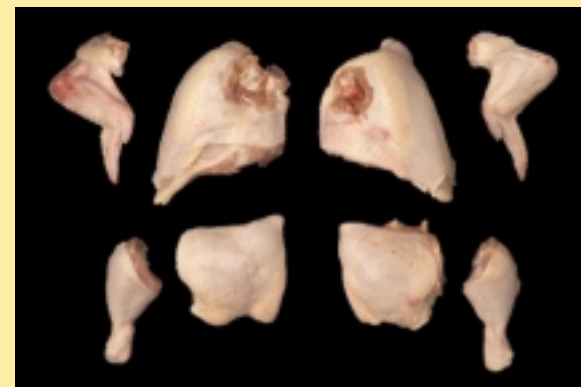
# CHICKEN – Eight-Piece Cut-Up, Traditional

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	2	0	4	1															



An “8-piece traditional cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

**70204-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Package (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

0. Not applicable

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

0 = Not Applicable or Not Specified

**8-Piece Traditional Cut-Up**  
White and Dark Meat 🐔🐔

**70204**

# CHICKEN - Eight Piece Cut-Up, Non-Traditional

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	2	0	5	1							1									

Diagram not applicable.

An "8-piece traditional cut-up chicken" is produced by cutting a whole bird without giblets (70102) into the eight pieces specified by the buyer or seller. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

Photo not applicable.

**70205-11 Bone-in, Skin-on, White or Yellow**

## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaughter)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Package (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

0. Not applicable

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

## Notes

The buyer or seller must specify how the product is to be cut up.

0 = Not Applicable or Not Specified

**8-Piece Non-Traditional Cut-Up**  
White and Dark Meat 🐔🐓

# 70205

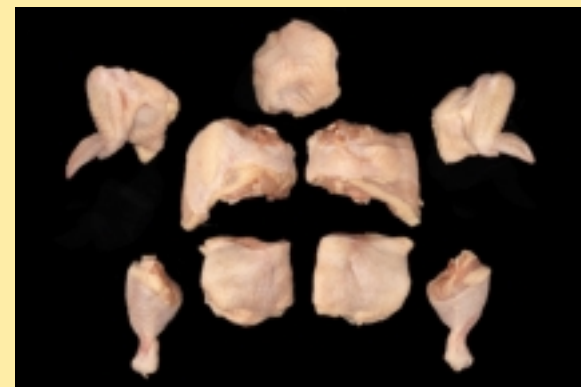
# CHICKEN – Nine-Piece Cut-Up, Traditional

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	2	0	6	1																



A “9-piece traditional cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 1 breast portion containing the clavicle, 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

**70206-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Package (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

0. Not applicable

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

0 = Not Applicable or Not Specified

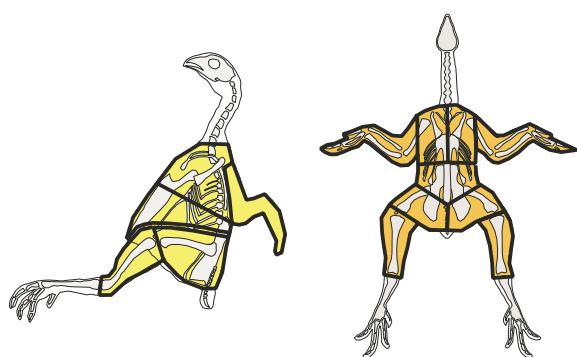
**9-Piece Traditional Cut-Up**  
White and Dark Meat 🐔

**70206**



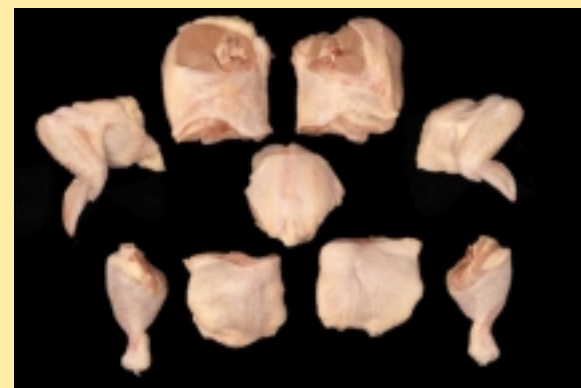
# CHICKEN – Nine-Piece Cut-Up, Country-Cut

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	2	0	7	1																



A “9-piece country-cut cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 1 lower breast portion, 2 upper split breast portions (with back and rib portions), 2 drumsticks, 2 thighs with back portion, and 2 wings. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

**70207-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Package (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

0. Not applicable

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

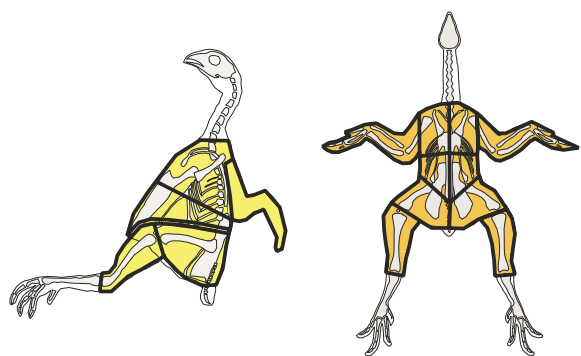
0 = Not Applicable or Not Specified

**9-Piece Country-Cut Cut-Up**  
White and Dark Meat 🐔

**70207**

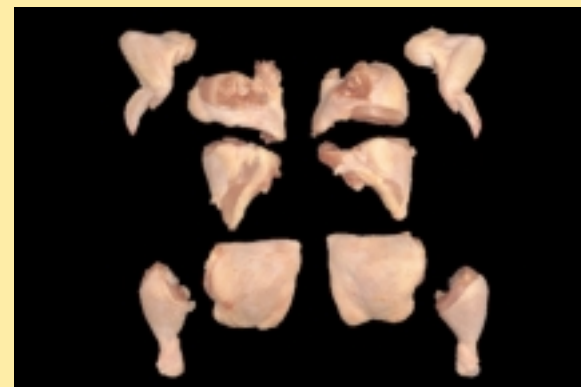
# CHICKEN – Ten-Piece Cut-Up

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	2	0	8	1																	



A “10-piece cut-up chicken” is produced by cutting a whole bird without giblets (70102) into 4 equal breast portions with back and ribs, 2 thighs with back portion, 2 drumsticks, and 2 wings. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

**70208-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

## Internal Package (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

0. Not applicable

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

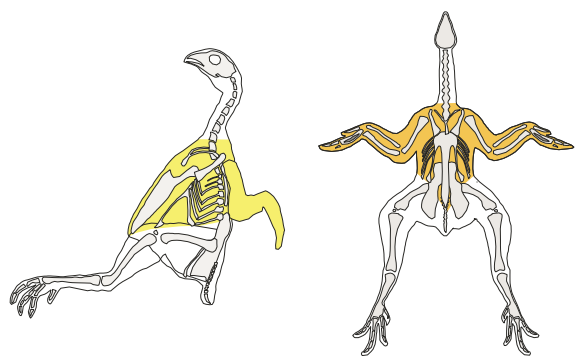
(Pack. Options)

1. Contractual modifications specified

0 = Not Applicable or Not Specified

# CHICKEN – Front Half

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	3	0	1	1																	



A “front half” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The front half consists of a full breast with the adjacent back portion and both wings attached.

**70301-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
6. Rooster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 10% allowed)

## Internal Package (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

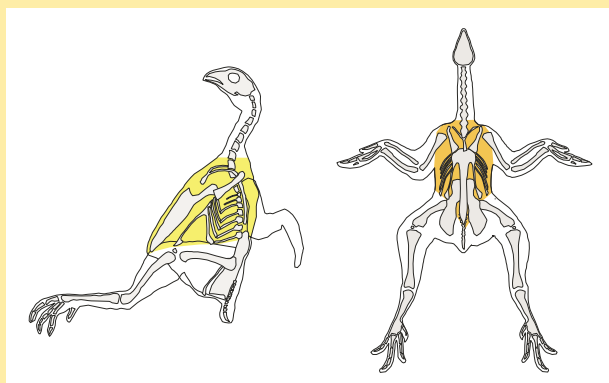
(Pack. Options)  
1. Contractual modifications specified

0 = Not Applicable or Not Specified



# CHICKEN – Front Half without Wings

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	3	0	2	1																	



A “front half without wings” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and removing the wings. The front half without wings consists of a full breast with the adjacent back portion.

**70302-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
6. Rooster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 10% allowed)

## Internal Package (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
09. Box/Carion
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

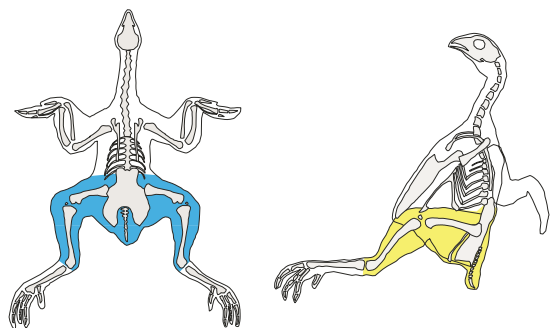
0 = Not Applicable or Not Specified

**Front Half without Wings**  
White Meat ♡

**70302**

# CHICKEN – Back Half (Saddle)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	4	0	1	1																



A “back half” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half consists of both legs with the adjoining portion of the back, adjacent abdominal fat, and tail.

**70401-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
6. Rooster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 10% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

0 = Not Applicable or Not Specified

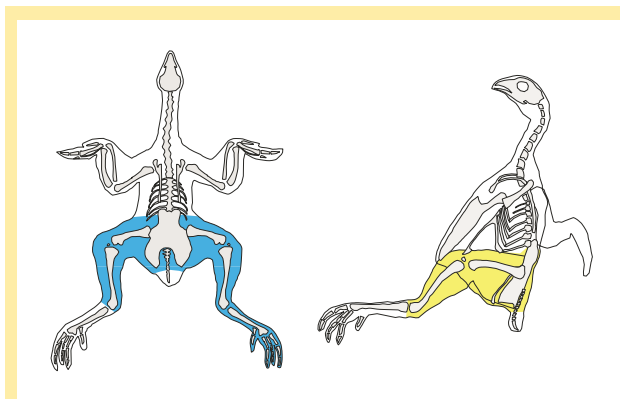
**Back Half (Saddle)**

Dark Meat 🍗

**70401**

# CHICKEN – Back Half without Tail (Saddle)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Pack Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	4	0	2	1																



A “back half without tail” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half without tail consists of both legs with the adjoining portion of the back and adjacent abdominal fat.

**70402-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 10% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms]  
(Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms]  
(Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

## Notes

The purchaser should note that both the back half (70401) and back half without tail (70402) are commonly called “saddles.”

0 = Not Applicable or Not Specified

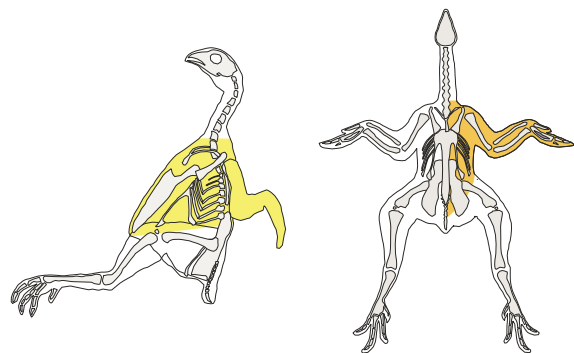
**Back Half without Tail (Saddle)**

Dark Meat 🍗

**70402**

# CHICKEN – Breast Quarter

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	5	0	1	1																



A “breast quarter” is produced by cutting a front half (70301) along the sternum and back into two approximately equal portions. The breast quarter consists of half of a breast with the attached wing and a portion of the back.

**70501-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

## Notes

A split breast with wing without the attached back portion is available as style 70702, bone-in split breast with wing.

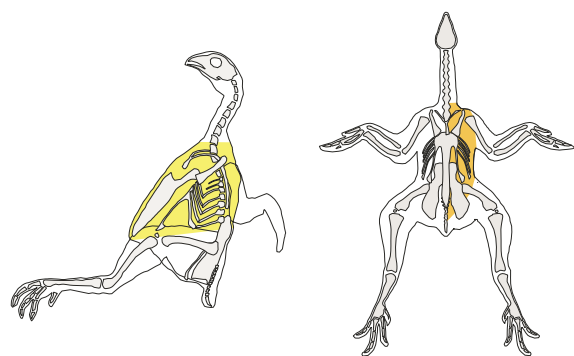
0 = Not Applicable or Not Specified

**Breast Quarter**  
White Meat ♡

**70501**

# CHICKEN – Breast Quarter without Wing (Split Breast with Back Portion)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	5	0	2	1																



A “breast quarter without wing” is produced by cutting a front half without wings (70302) along the sternum and back into two approximately equal portions. The breast quarter without wing consists of half of a breast with a portion of the back.

**70502-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaughter)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms]  
(Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms]  
(Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

## Notes

A split breast without back portion is available as style 70701, split breast with rib meat.

0 = Not Applicable or Not Specified

**Breast Quarter without Wing  
(Split Breast with Back Portion)**

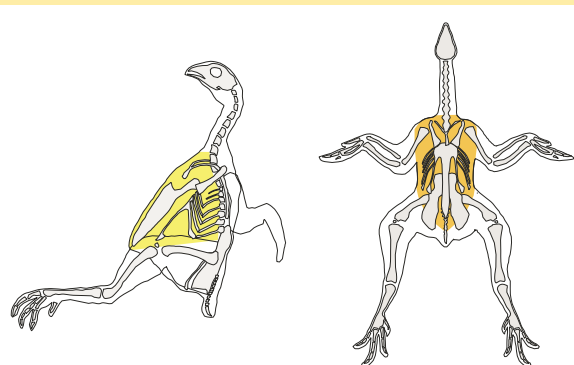
White Meat 🐔

**70502**



# CHICKEN – Whole Breast with Ribs and Tenderloins

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	6	0	1																	



A “whole breast with ribs and tenderloins” is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and tenderloins consists of the entire breast with rib meat and tenderloins.

**70601-11 Bone-in, Skin-on, White or Yellow**

**70601-12 Bone-in, Skinless**

**70601-21 Boneless, Skin-on, White or Yellow**

**70601-22 Boneless, Skinless**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaughter)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
5. Flat Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

## Notes

Styles 70601-21, 70601-22, 70601-23, and 70601-24 are not available in U.S. Grades B or C.

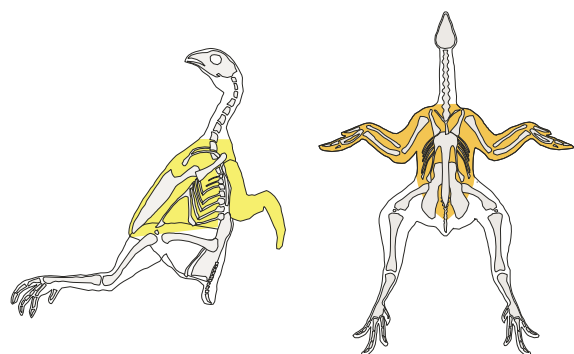
0 = Not Applicable or Not Specified

**Whole Breast with  
Ribs and Tenderloins**  
White Meat ♡

**70601**

# CHICKEN – Bone-In Whole Breast with Ribs and Wings

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	6	0	2	1																



A “bone-in whole breast with ribs and wings” is produced from a front half (70301) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and wings consists of the entire breast with ribs, tenderloins, and wings.

**70602-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
09. Box/Carton
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

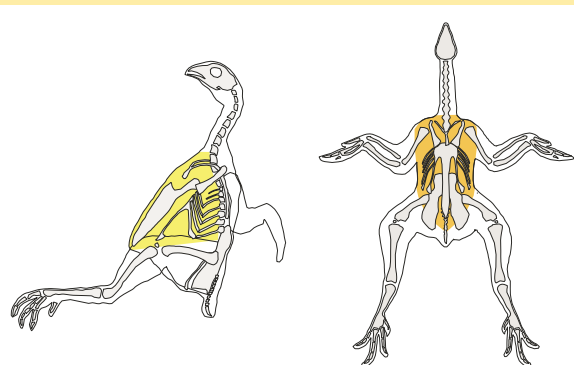
0 = Not Applicable or Not Specified

**Bone-In Whole Breast  
with Ribs and Wings**  
White Meat

**70602**

# CHICKEN – Boneless Whole Breast with Rib Meat, without Tenderloins

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	6	0	3	2																	



A “boneless whole breast with rib meat, without tenderloins” is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, tenderloins, neck skin, and bones are removed. The boneless whole breast with rib meat, without tenderloins consists of an entire boneless breast with rib meat.

**70603-21 Boneless, Skin-on, White or Yellow**  
**70603-22 Boneless, Skinless**



## Bone

2. Boneless

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
 (Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Flat Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms]  
 (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
 [Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms]  
 (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
 1. Contractual modifications specified

## Notes

This product is not available in U.S. Grades B or C. A boneless whole breast with rib meat and tenderloin is available as style 70601-2.

0 = Not Applicable or Not Specified

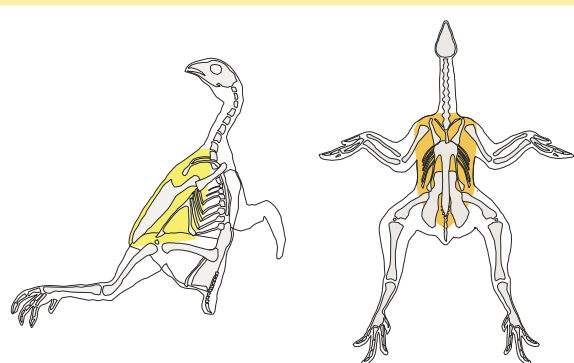
**Boneless Whole Breast  
 with Rib Meat, without Tenderloins**  
 White Meat ♡

**70603**



# CHICKEN – Boneless Whole Breast with Tenderloins

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	6	0	4	2																



A “boneless whole breast with tenderloins” is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, neck skin, and bones are removed. The boneless whole breast with tenderloins consists of an entire boneless breast with tenderloins.

**70604-21 Boneless, Skin-on, White or Yellow**  
**70604-22 Boneless, Skinless**



## Bone

2. Boneless

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
 (Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
5. Flat Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms]  
 (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
 [Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms]  
 (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
 1. Contractual modifications specified

## Notes

This product is not available in U.S. Grades B or C.

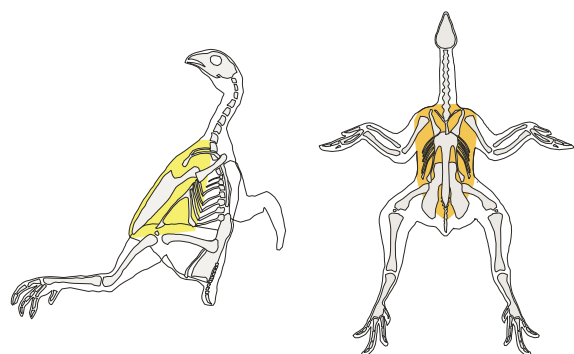
0 = Not Applicable or Not Specified

**Boneless Whole Breast  
 with Tenderloins**  
 White Meat ♀

**70604**

# CHICKEN – Boneless Whole Breast without Tenderloins

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	6	0	5	2																



A “boneless whole breast without tenderloins” is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, tenderloins, neck skin, and bones are removed. The boneless whole breast without tenderloins consists of an entire boneless breast without the tenderloins.

**70605-21 Boneless, Skin-on, White or Yellow**  
**70605-22 Boneless, Skinless**



## Bone

2. Boneless

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
 (Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
5. Flat Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms]  
 (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
 [Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms]  
 (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
 1. Contractual modifications specified

## Notes

This product is not available in U.S. Grades B or C.

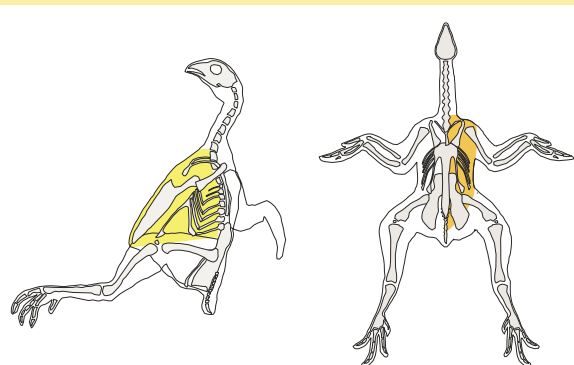
0 = Not Applicable or Not Specified

**Boneless Whole Breast  
 without Tenderloins**  
 White Meat ♡

**70605**

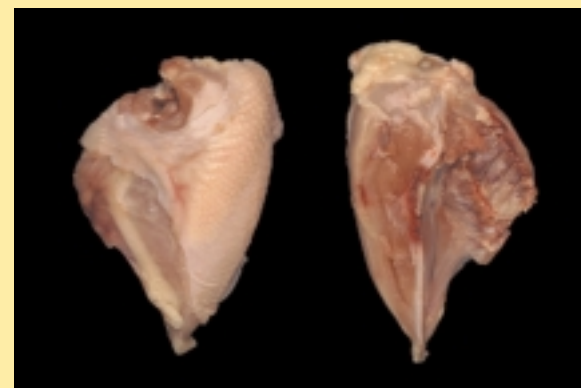
# CHICKEN – Bone-In Split Breast with Ribs

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	7	0	1	1																



A “bone-in split breast with ribs” is produced by cutting a bone-in whole breast with ribs and tenderloins (70601) into two approximately equal portions along the center of the sternum. A bone-in split breast with ribs consists of one-half of a whole breast with the attached rib meat, tenderloin, and bones (see Notes).

**70701-11 Bone-in, Skin-on, White or Yellow**  
**70701-12 Bone-in, Skinless**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
 (Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms]  
 (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
 [Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms]  
 (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
 1. Contractual modifications specified

## Notes

A bone-in split breast with ribs is also called a “bone-in breast half with rib meat” if the breast is equally divided. A split breast with attached back portion is available as style 70502, breast quarter without wing.

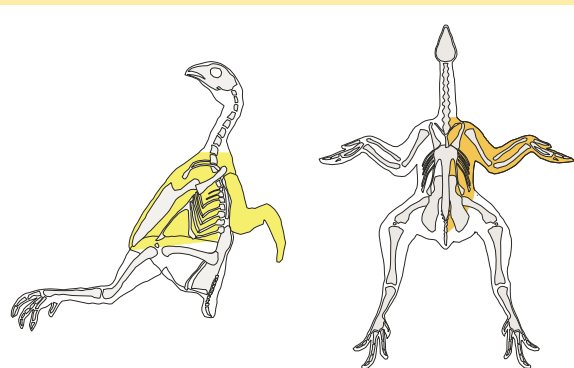
0 = Not Applicable or Not Specified

**Bone-In Split Breast with Ribs**  
 White Meat 🐔

# 70701

# CHICKEN – Bone-In Split Breast with Ribs and Wing

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	7	0	2	1																



A “bone-in split breast with ribs and wing” is produced by cutting a bone-in whole breast with ribs and wings (70602) into two approximately equal portions along the center of the sternum. A split breast with ribs and wing consists of one-half of a whole breast with the attached rib meat, wing, tenderloin, and bones (see Notes).

**70702-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

## Notes

A bone-in split breast with ribs and wing is also called a “bone-in breast half with wing” if the breast is equally divided. A split breast with wing and attached back portion is available as style 70501, breast quarter.

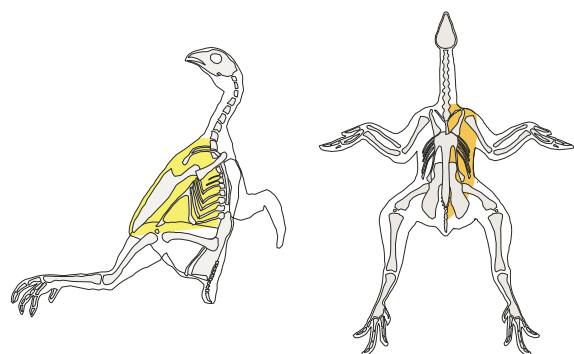
0 = Not Applicable or Not Specified

**Bone-In Split Breast  
with Ribs and Wing**  
White Meat

**70702**

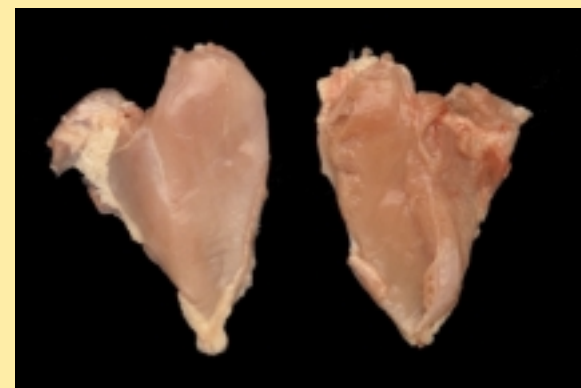
# CHICKEN – Boneless Split Breast with Rib Meat

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	7	0	3	2																



A “boneless split breast with rib meat” is produced by cutting a bone-in whole breast with ribs and tenderloins (70601) into two approximately equal portions along the center of the sternum. The bones are removed. A boneless split breast with rib meat consists of one-half of a whole breast with the attached rib meat. The tenderloin may or may not be present.

**70703-21 Boneless, Skin-on, White or Yellow**  
**70703-22 Boneless, Skinless**



## Bone

2. Boneless

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaughter)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
 (Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
5. Flat Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms]  
 (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms]  
 (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

## Notes

A boneless split breast with rib meat is also called a “boneless breast half with rib meat” if the breast is equally divided. This product is not available in U.S. Grades B or C.

0 = Not Applicable or Not Specified

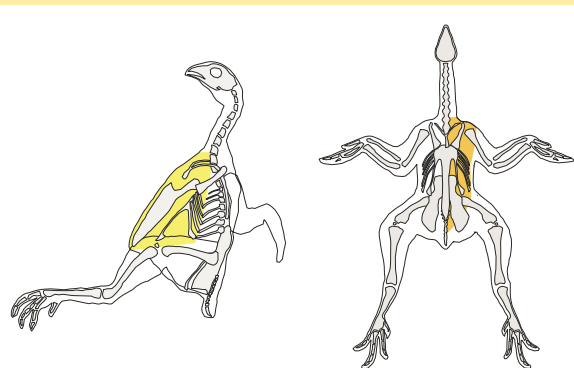
**Boneless Split Breast  
 with Rib Meat**  
 White Meat ♡

**70703**



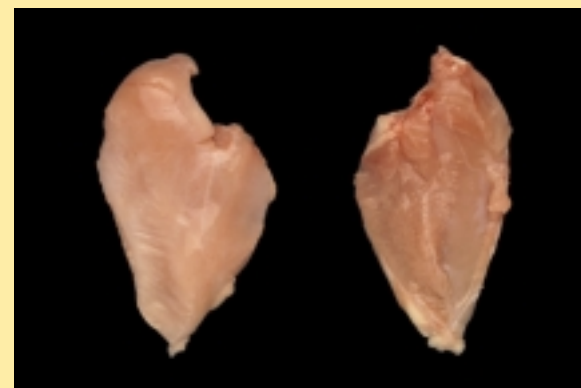
# CHICKEN – Boneless Split Breast without Rib Meat

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	7	0	4	2																	



A “boneless split breast without rib meat” is produced by cutting a bone-in whole breast with ribs and tenderloins (70601) into two approximately equal portions along the center of the sternum. The rib meat and bones are removed. A boneless split breast without rib meat consists of one-half of a whole breast. The tenderloin may or may not be present.

**70704-21 Boneless, Skin-on, White or Yellow**  
**70704-22 Boneless, Skinless**



## Bone

2. Boneless

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
 (Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
5. Flat Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms]  
 (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
 [Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms]  
 (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
 1. Contractual modifications specified

## Notes

A boneless split breast without rib meat is also called a “boneless breast half” if the breast is equally divided. This product is not available in U.S. Grades B or C.

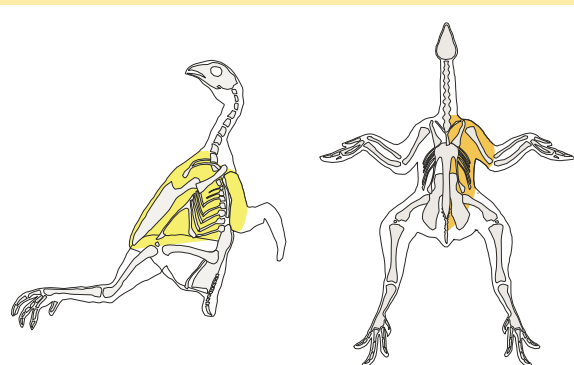
0 = Not Applicable or Not Specified

**Boneless Split Breast  
 without Rib Meat**  
 White Meat ♡

**70704**

# CHICKEN – Partially Boneless Split Breast with Rib Meat and First Wing Segment (Airline Breast, French Cut)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack. Label	Intern. Pack. Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	7	0	5	3													



A “partially boneless split breast with rib meat and first segment wing” is produced by cutting a bone-in whole breast with ribs and wings (70602) into two approximately equal portions along the center of the sternum, and removing the second and third wing segments and the breast bones. A partially boneless split breast with rib meat and the first segment wing consists of one-half of a whole breast with rib meat and the first segment of the wing (with humerus bone). The tenderloin may or may not be present.

## 70705-31 Partially Boneless, Skin-on, White or Yellow



### Bone

3. Partially Boneless

### Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

### Class

1. Broiler/Fryer
2. Roaster

### Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

### Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

### Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

### Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

### Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

### Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 20% allowed)

### Additional Product Options (Prod. Options)

1. Contractual modifications specified

### Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Box/ Carton
99. No internal package

### Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

### Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

### Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

### Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

### Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

### Notes

This product is not available in U.S. Grades B or C.

0 = Not Applicable or Not Specified

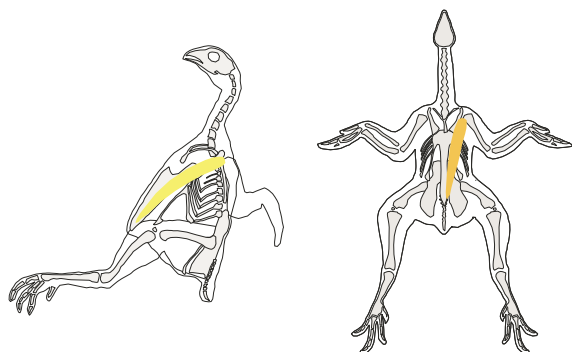
## Partially Boneless Split Breast with Rib Meat and First Wing Segment (Airline Breast, French Cut)

White Meat ♡

# 70705

# CHICKEN – Tenderloin

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	8	0	1	2	2	1				0	0	0	0							



A “tenderloin” is produced by separating the inner pectoral muscle from the breast and the sternum. The tenderloin consists of a single intact muscle with the embedded tendon.

**70801-22 Boneless, Skinless**



## Bone

2. Boneless

## Skin

2. Skinless

## Class

1. Broiler/Fryer

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaughter)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
5. Flat Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

1. Contractual modifications specified

## Notes

The tenderloin is not available: (1) as a bone-in or skin-on part, or (2) in U.S. Grades B or C.

0 = Not Applicable or Not Specified

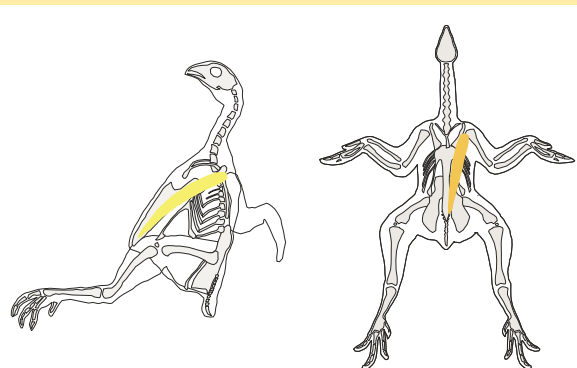
**Tenderloin**  
White Meat ♡

**70801**



# CHICKEN – Tenderloin with Tendon Clipped (Clipped Tenderloin)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Pack Label	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	8	0	2	2	2	1					0	0	0	0						



A “tenderloin with tendon clipped” is produced by separating the inner pectoral muscle from the breast and the sternum. The protruding portion of the tendon is removed. The tenderloin with tendon clipped consists of a single intact muscle.

**70802-22 Boneless, Skinless**



## Bone

2. Boneless

## Skin

2. Skinless

## Class

1. Broiler/Fryer

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
5. Flat Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

1. Contractual modifications specified

## Notes

The tenderloin with tendon clipped is not available: (1) as a bone-in or skin-on part, or (2) in U.S. Grades B or C.

0 = Not Applicable or Not Specified

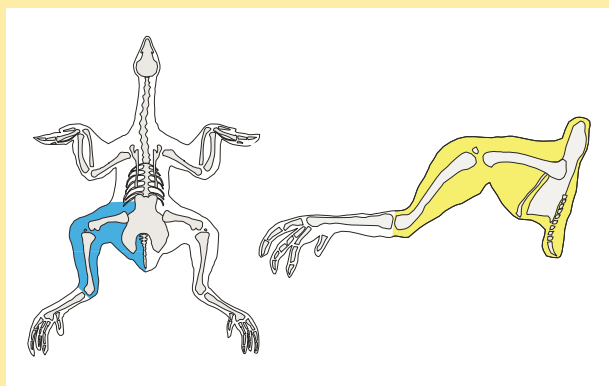
**Tenderloin with Tendon Clipped  
(Clipped Tenderloin)**

White Meat ♡

**70802**

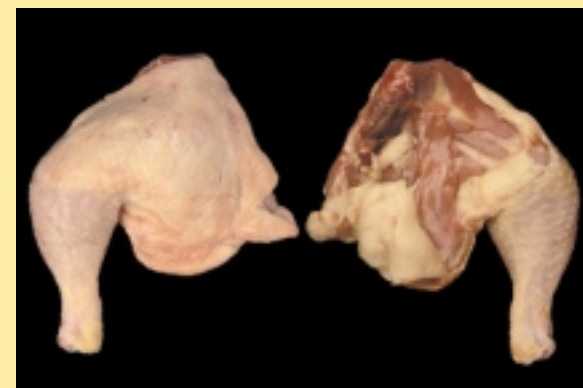
# CHICKEN – Leg Quarter

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	9	0	1	1																



A “leg quarter” is produced by cutting a back half (70401) along the center of the backbone into two approximately equal parts. The leg quarter consists of an intact part that includes the drumstick, thigh with adjoining portion of the back, abdominal fat, and tail.

**70901-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

## Notes

The leg quarter is commonly layer packed in boxes.

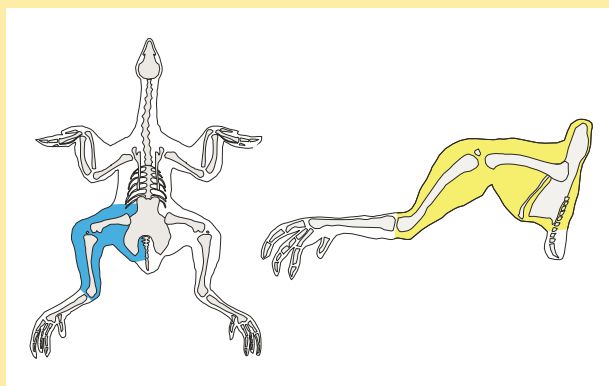
0 = Not Applicable or Not Specified

**Leg Quarter**  
Dark Meat 🍗

**70901**

# CHICKEN – Leg Quarter without Tail

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	9	0	2	1																	



A “leg quarter without tail” is produced by cutting a back half without tail (70402) along the center of the backbone into two approximately equal parts. The leg quarter without tail consists of an intact part that includes the drumstick, thigh with adjoining portion of the back, and abdominal fat.

**70902-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

## Notes

The leg quarter without tail is commonly layer packed in boxes.

0 = Not Applicable or Not Specified

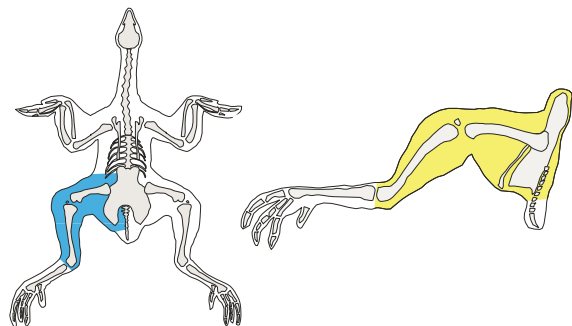
**Leg Quarter without Tail**

Dark Meat 🍗

**70902**

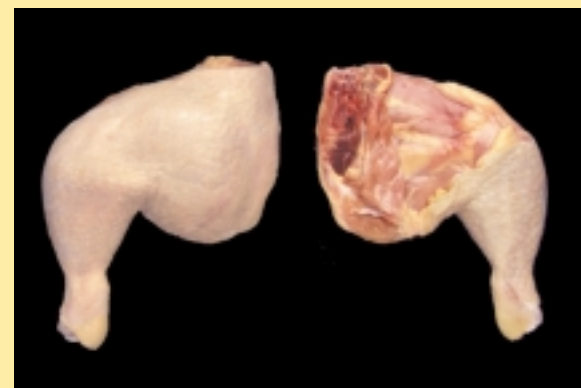
# CHICKEN – Leg Quarter without Tail or Abdominal Fat

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	9	0	3	1																



A “leg quarter without tail or abdominal fat” is produced by cutting a back half without tail (70402) along the center of the backbone into two approximately equal parts and removing the abdominal fat. The leg quarter without tail or abdominal fat consists of an intact part that includes the drumstick and thigh with adjoining portion of the back.

**70903-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

## Notes

The leg quarter without tail or abdominal fat is commonly layer packed in boxes.

0 = Not Applicable or Not Specified

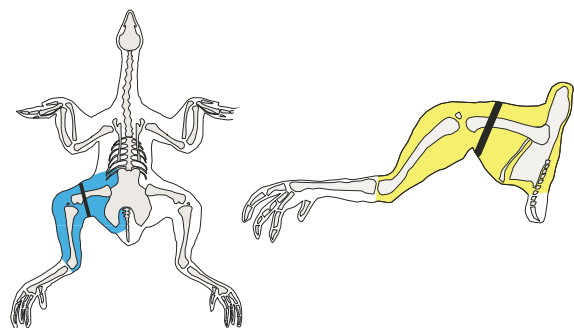
**Leg Quarter without Tail  
or Abdominal Fat**

Dark Meat 🍗

**70903**

# CHICKEN – Long-Cut Drumstick and Thigh Portion with Back (Long-Cut Drum and Thigh Portion)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	0	9	0	4	1																



A “long-cut drumstick and thigh portion with back” is produced by cutting a leg quarter with-out tail (70902) through the thigh nearly parallel with the plane of the backbone just above the condyle. The long-cut drumstick and thigh portion with back consists of two parts: a drumstick with a portion of the thigh attached and the remaining thigh with the back portion and abdominal fat attached.

**70904-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

## Quality Level (Quality)

9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

## Notes

This product is normally produced for export markets, and is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

**Long-Cut Drumstick and Thigh Portion with Back**  
**(Long-Cut Drum and Thigh Portion)**

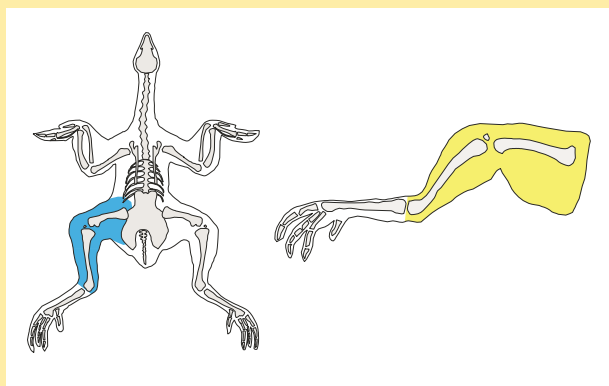
Dark Meat 🍗

**70904**



# CHICKEN – Whole Leg

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	0	0	1																	



A “whole leg” is produced by separating a leg from a back half (70401) between the junction of the femur and pelvic bone. The abdominal fat and back are removed. Skin may or may not be trimmed. The whole leg consists of the thigh and drumstick.

- 71001-11 Bone-in, Skin-on, White or Yellow**
- 71001-12 Bone-in, Skinless**
- 71001-21 Boneless Skin-on, White or Yellow**
- 71001-22 Boneless, Skinless**



## Bone

1. Bone-in
2. Boneless

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
7. Cornish Game Hen

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled

## 5. Frozen

6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

## Notes

This product is typically used for consumer trade and commonly layer packed in boxes. Piece weight of exported product is commonly specified in 100-gram increments. Styles 71001-21, 71001-22, 71001-23, and 71001-24 are not available in U.S. Grades B or C.

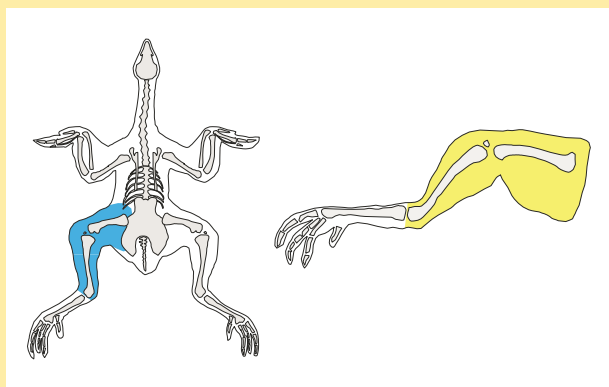
0 = Not Applicable or Not Specified

**Whole Leg**  
Dark Meat 🍗

**71001**

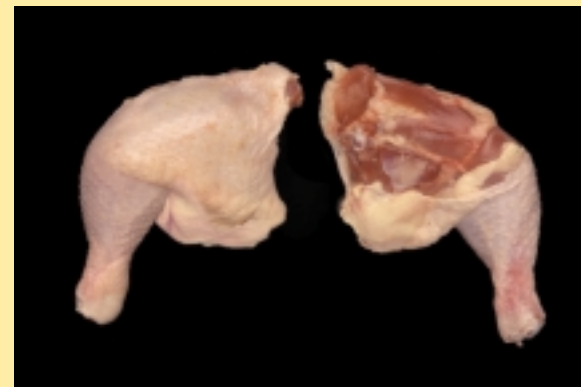
# CHICKEN – Whole Leg with Abdominal Fat (Half Saddle without Back)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	0	0	2	1																



A “whole leg with abdominal fat” is produced by separating a leg from a back half (70401) between the junction of the femur and pelvic bone and removing the back. The whole leg with abdominal fat consists of the drumstick and thigh with associated skin and abdominal fat.

**71002-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
7. Cornish Game Hen

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaughter)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms]  
(Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms]  
(Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

## Notes

This product is typically used for further processing. Piece weight of exported product is commonly specified in 100-gram increments. This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

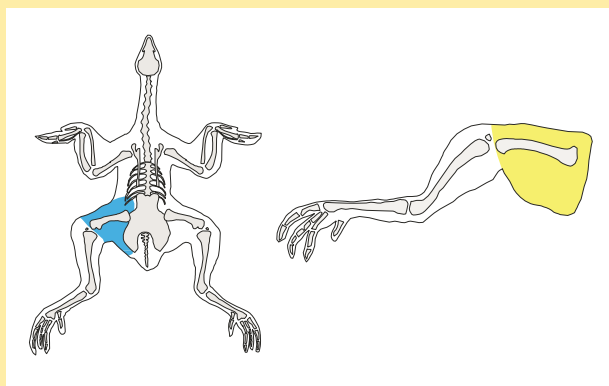
**Whole Leg with Abdominal Fat  
Half Saddle without Back**

Dark Meat 🍗

**71002**

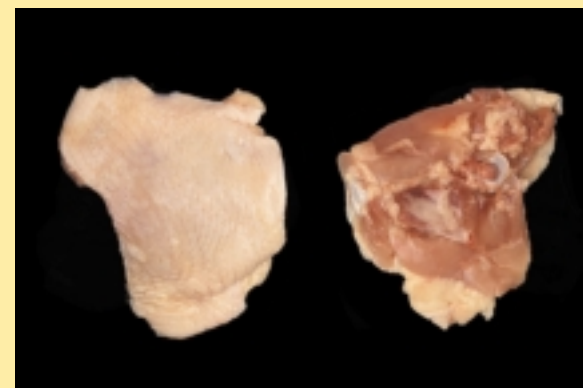
# CHICKEN – Thigh

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	1	0	1																		



A “thigh” is produced by cutting a whole leg (71001) at the joint between the tibia and the femur. The drumstick and patella are removed. The thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present.

- 71101-11 Bone-in, Skin-on, White or Yellow**
- 71101-12 Bone-in, Skinless**
- 71101-21 Boneless, Skin-on, White or Yellow**
- 71101-22 Boneless, Skinless**



## Bone

1. Bone-in
2. Boneless

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms]  
(Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms]  
(Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

## Notes

Styles 71101-21, 71101-22, 71101-23, and 71101-24 are not available in U.S. Grades B or C.

0 = Not Applicable or Not Specified

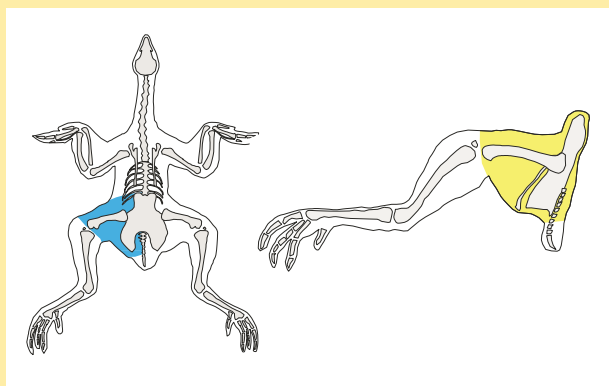
**Thigh**  
Dark Meat 🍗

# 71101



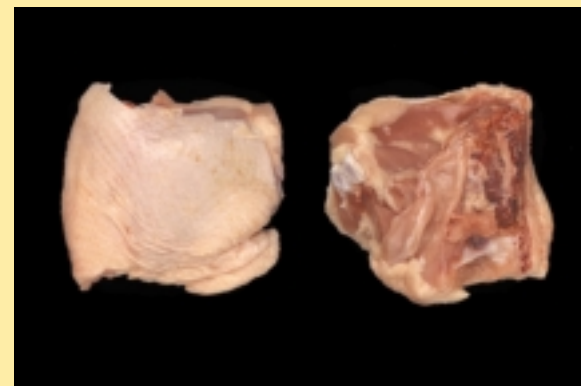
# CHICKEN – Bone-in Thigh with Back Portion (Thigh Quarter)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	1	0	2	1																



A “thigh with back portion” is produced by cutting a leg quarter (70901) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The thigh with back portion consists of the thigh, attached back portion, and associated fat. The tail and meat adjacent to the ilium (oyster meat) may or may not be present.

**71102-11 Bone-in, Skin-on, White or Yellow**  
**71102-12 Bone-in, Skinless**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
 (Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

0 = Not Applicable or Not Specified

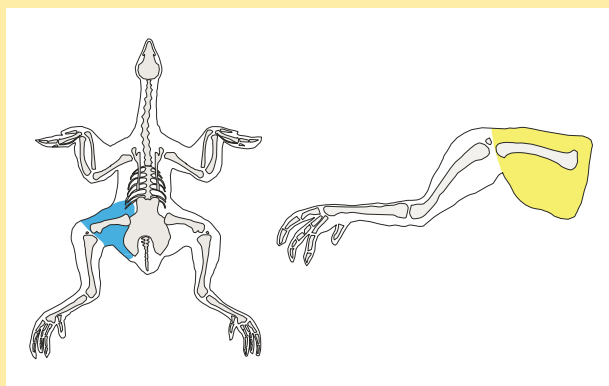
**Bone-in Thigh with Back Portion (Thigh Quarter)**

Dark Meat 🍗

**71102**

# CHICKEN – Boneless Thigh, Trimmed

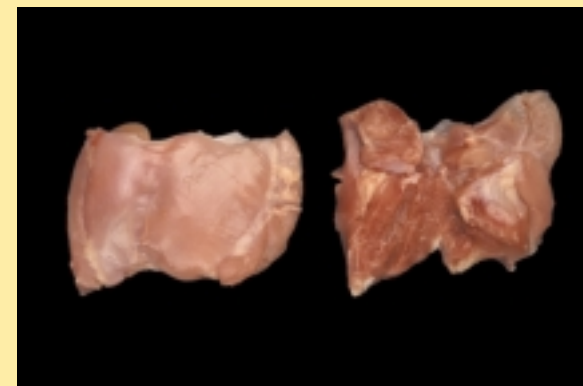
Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	1	0	3	2																



A “boneless trimmed thigh” is produced by cutting a whole leg (71001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, and nearly all visible fat are removed. The boneless trimmed thigh consists of the thigh meat. The meat adjacent to the ilium (oyster meat) may or may not be present.

**71103-21 Boneless, Skin-on, White or Yellow**

**70103-22 Boneless, Skinless**



## Bone

2. Boneless

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

## Notes

The traditional boneless thigh is available as style 71101.

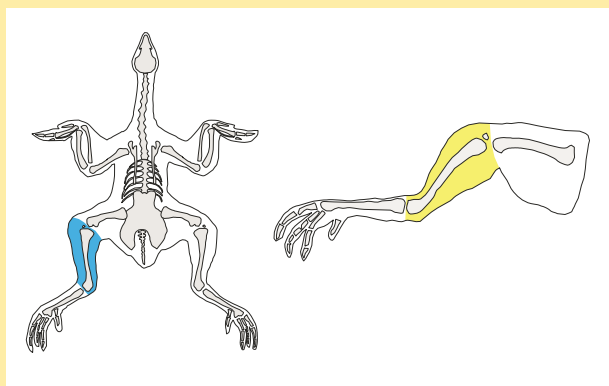
0 = Not Applicable or Not Specified

**Boneless Trimmed Thigh**  
Dark Meat 🍗

**71103**

# CHICKEN – Drumstick (Drum)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	2	0	1																	



A “drumstick” is produced by cutting a whole leg (71001) through the joint between the tibia and the femur. The thigh is removed. The drumstick consists of the drumstick and patella.

- 71201-11 Bone-in, Skin-on, White or Yellow**
- 71201-12 Bone-in, Skinless**
- 71201-21 Boneless, Skin-on, White or Yellow**
- 71201-22 Boneless, Skinless**



## Bone

1. Bone-in
2. Boneless

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

## Notes

Styles 71201-21, 71201-22, 71201-23, and 71201-24 are not available in U.S. Grades B or C.

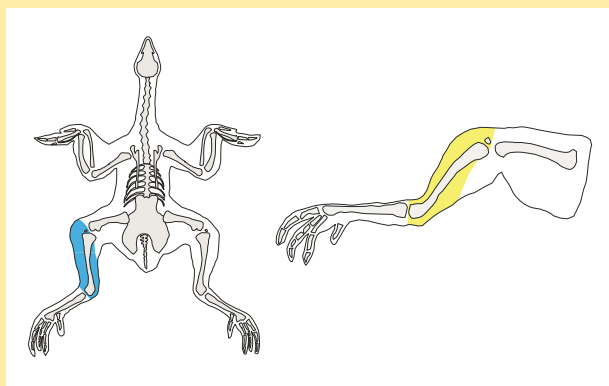
0 = Not Applicable or Not Specified

**Drumstick (Drum)**  
Dark Meat 🍗

**71201**

# CHICKEN – Slant-Cut Drumstick (Drum Portion)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	2	0	2	1																



A “slant-cut drumstick” is produced by cutting a whole leg (71001) along the tibia of the drumstick and through the joint between the tibia and the femur. The thigh and a portion of the meat on one side of the drumstick are removed. The slant-cut drumstick consists of the drumstick and the patella (see Notes).

**71202-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification Required

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) piece weight in grams before cutting] (Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

## Notes

The slant-cut drumstick (71202) is generated during the thigh deboning process. The slant-cut drumstick is different from a mis-cut drumstick, also known as a “drum portion,” which has a perpendicular cut through the condyle of the tibia. Style 71202 is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

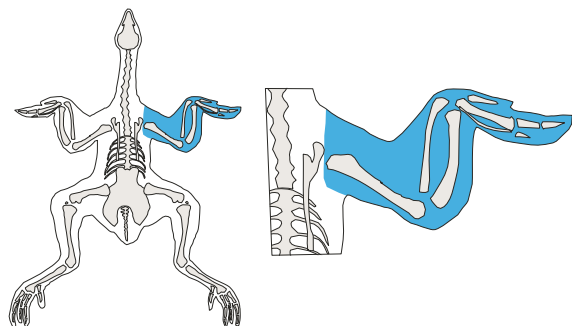
**Slant-Cut Drumstick (Drum Portion)**

Dark Meat 🍗

**71202**

# CHICKEN – Wing, Whole

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	3	0	1	1																



A “whole wing” is produced by cutting the wing from a whole bird without giblets (70102) at the joint between the humerus and the backbone. The wing consists of: the first segment (drum-mette) containing the humerus that attaches the wing to the body, second segment (flat) containing the ulna and radius, and the third segment (tip) containing the metacarpals and phalanges.

**71301-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaughter)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) product weight in grams]  
Suggested piece weight for approximate wing count per pound:  
0074 - Small wings (5-8 pieces)  
0102 - Medium wings (4-5 pieces)  
0170 - Jumbo wings (2-4 pieces)  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms]  
(Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms]  
(Weight variation of plus 6% allowed)

## Additional Options (Add. Options)

1. No modifications to descriptions
2. Contractual modifications specified

0 = Not Applicable or Not Specified

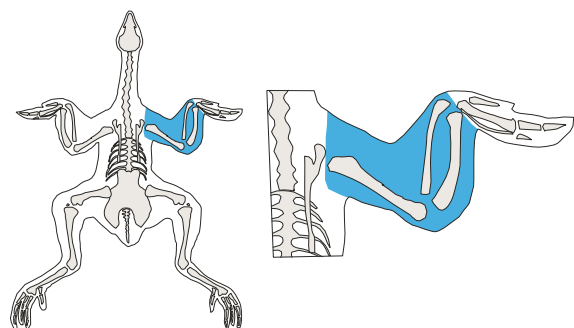
**Whole Wing**  
White Meat

**71301**



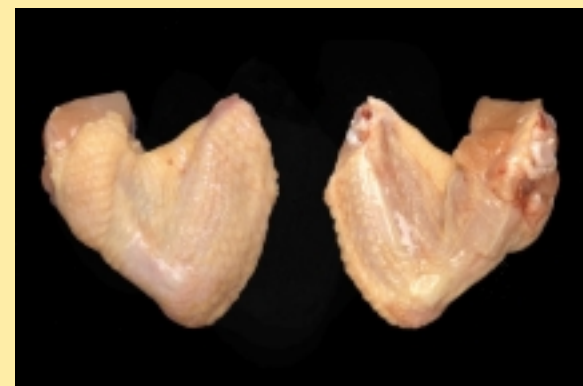
# CHICKEN – First and Second Segment Wing (V-Wing)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	3	0	2	1						0 0 0 0										



A “first and second segment wing” is produced by cutting a whole wing (71301) between the second and third wing segment. The third segment (tip) is removed. The first and second segment wing consists of: the segment containing the humerus that attaches the wing to the body (drummette), and the segment containing the ulna and radius (flat).

**71302-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

1. No modifications to descriptions
2. Contractual modifications specified

## Notes

Specifying roaster or heavy fowl under Class will result in larger first and second segment wings. Style 71302 differs from the “turkey v-wings,” which consist of the second and third wing segments.

0 = Not Applicable or Not Specified

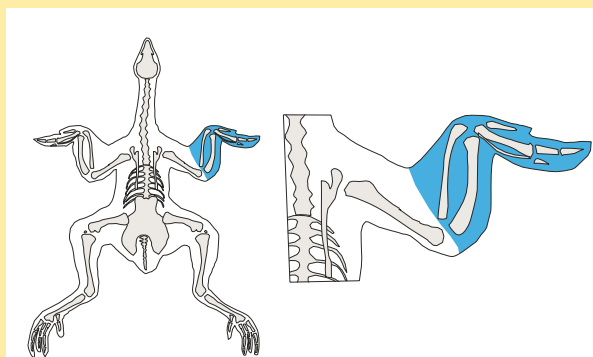
**First and Second Segment Wing  
(V-Wing)**  
White Meat

**71302**



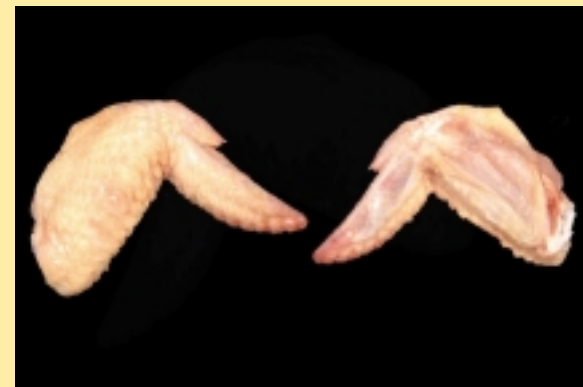
# CHICKEN – Second and Third Segment Wing (2-Joint Wing, Wing Portion)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	3	0	3	1						0 0 0 0										



A “second and third segment wing” is produced by cutting a whole wing (71301) between the first and second wing segment. The first segment (drummette) is removed. The second and third segment wing consists of: the segment containing the ulna and radius (flat), and the segment containing the metacarpals and phalanges (tip).

**71303-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

## Notes

Specifying roaster or heavy fowl under Class will result in larger second and third segment wings.

0 = Not Applicable or Not Specified

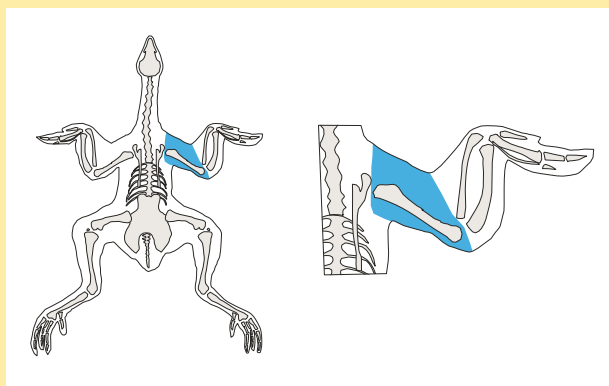
**Second and Third Segment Wing  
(2-Joint Wing, Wing Portion)**

White Meat ♡

**71303**

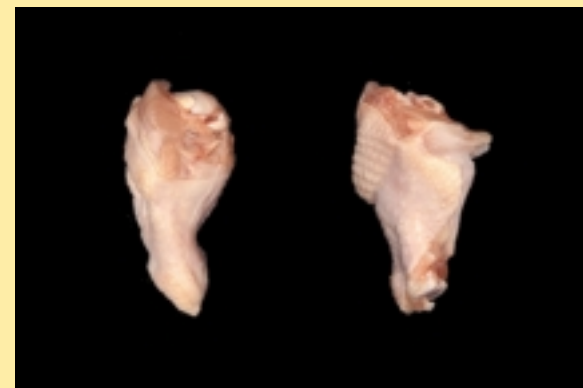
# CHICKEN – First Segment Wing (Wing Drummette)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	3	0	4	1																



A “first segment wing” is produced by cutting a whole wing (71301) between the first and second segments. The second and third segments (flat and tip) are removed. The first segment wing consists of the first segment containing the humerus that attaches the wing to the body.

**71304-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) product weight in grams]  
Suggested piece weight for approximate drummette count per pound:  
0011 - Small drummettes (35-55 pieces)  
0015 - Medium drummettes (29-34 pieces)  
0016 - Jumbo drummettes (27-29 pieces)  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

- (Pack. Options)
1. Contractual modifications specified

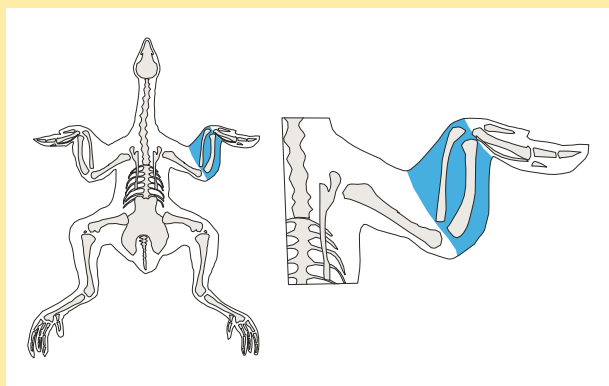
0 = Not Applicable or Not Specified

**First Segment Wing  
(Wing Drummette)**  
White Meat ♡

**71304**

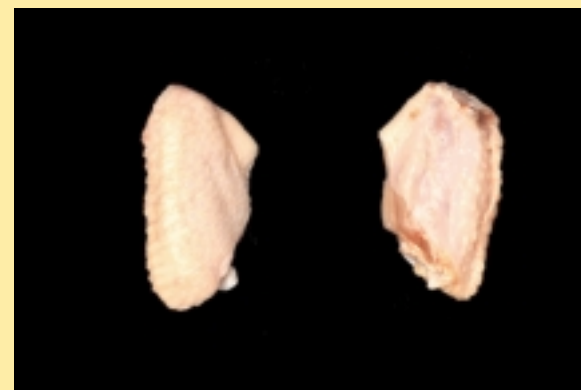
# CHICKEN – Second Segment Wing (Wing Flat, Mid-Joint)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	3	0	5	1																



A “second segment wing” is produced by cutting a whole wing (71301) between the first and second segments and the second and third segments. The first and third segments (drumette and tip) are removed. The second segment wing consists of the second segment containing the ulna and radius.

**71305-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaughter)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

[Insert 4-digit (0000) product weight in grams]  
Suggested piece weight for approximate flat count per pound:  
0028 - Small flats (13-19 pieces)  
0015 - Medium flats (10-13 pieces)  
0016 - Jumbo flats (8-10 pieces)  
(Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

1. Contractual modifications specified

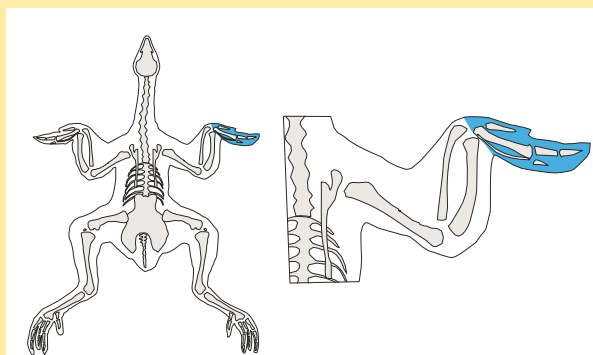
0 = Not Applicable or Not Specified

**Second Segment Wing  
(Wing Flat, Mid-Joint)**  
White Meat ♡

**71305**

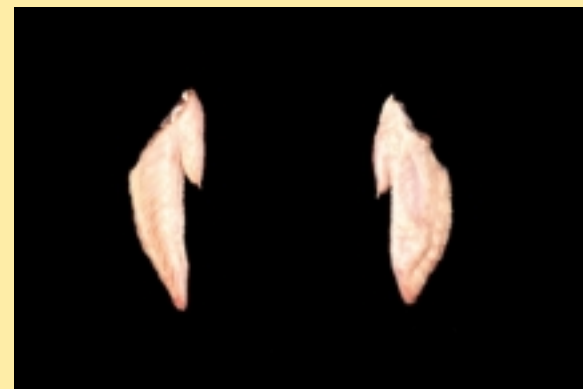
# CHICKEN – Third Segment Wing (Wing Tip, Flipper)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	3	0	6	1						0 0 0 0										



A “third segment wing” is produced by cutting a whole wing (71301) between the second and third segments. The first and second segments (drumette and flat) are removed. The third segment wing consists of the third segment containing the metacarpals and phalanges.

**71306-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaughter)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

## Notes

Specifying roaster or heavy fowl under Class will result in larger wing tips. This product is not available in U.S. Grades A, B, or C.

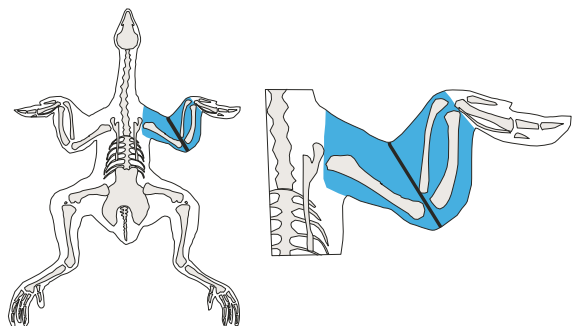
0 = Not Applicable or Not Specified

**Third Segment Wing  
(Wing Tip, Flipper)**  
White Meat

**71306**

# CHICKEN – First Segment and Second Segment Wings (Disjointed Wings)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	3	0	7	1						0 0 0 0										



“First segment and second segment wings” are produced by cutting a whole wing (71301) between the second and third segments. The third segment (tip) is removed. The joint between the first and second segments is then cut to separate the first and second segments (drummette and flat). First segment and second segment wings consists of approximate equal numbers of first and second segments packaged together.

**71307-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

## Notes

Specifying roaster or heavy fowl under Class will result in larger first segment and second segment wings.

0 = Not Applicable or Not Specified

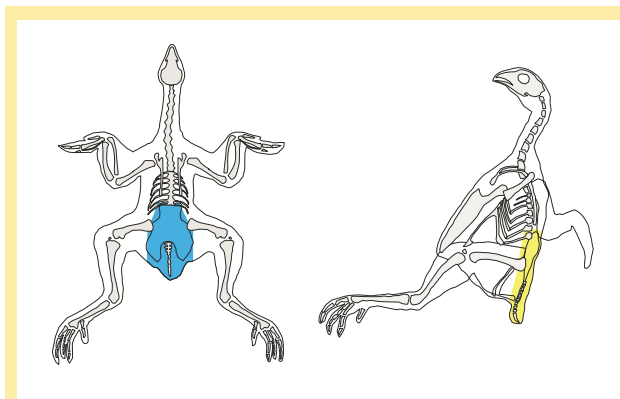
**First Segment and Second Segment Wings (Disjointed Wings)**  
White Meat ♡

**71307**



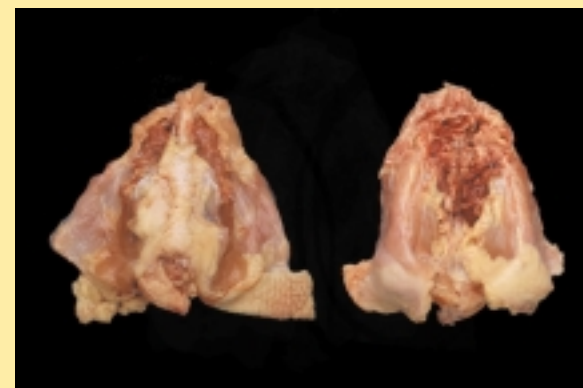
# CHICKEN – Stripped Lower Back

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	4	0	1							0 0 0 0										



A “stripped lower back” is produced by cutting along the pelvic bones to separate the legs from the back half (70401). The stripped lower back consists of the lower backbone, ilium, and pelvic bones with most, if not all, of the meat and skin removed. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

**71401-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
06. Tray Pack
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

## Notes

The stripped lower back is generated during the mechanical separation of the legs from the saddle and is readily available. This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

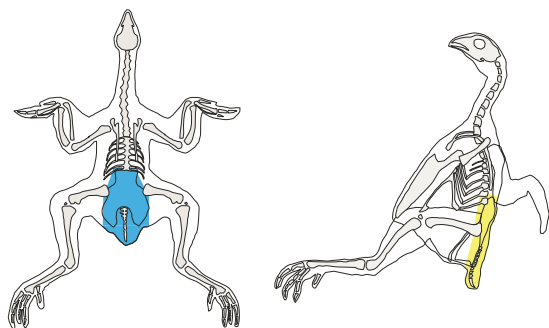
**Stripped Lower Back**  
Dark Meat 🍗

**71401**



# CHICKEN – Lower Back

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	4	0	2	1							0 0 0 0										



A “lower back” is produced by cutting a back half (70401) through the joint between the femur the pelvic bone to remove each of the legs. The lower back consists of the lower back-bone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

**71402-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
06. Tray Pack
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

## Notes

The lower back is not as widely available as style 71401, the stripped lower back. This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

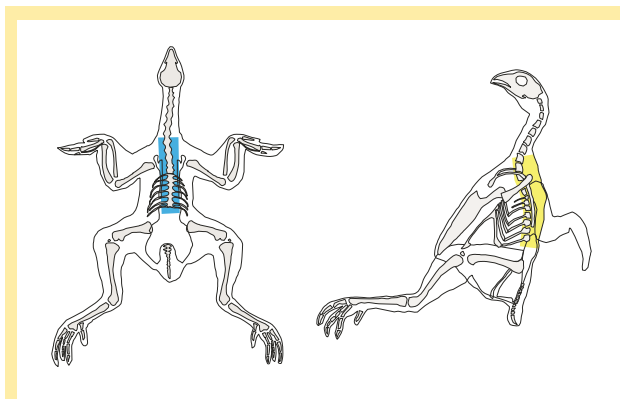
**Lower Back**

Dark Meat 🍗

**71402**

# CHICKEN – Upper Back

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Pack Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	4	0	3	1							0 0 0 0										



An “upper back” is produced by cutting a front half without wings (70302) along each side of the backbone to remove the breast and vertebral ribs. The upper back consists of the upper backbone (approximately 1.6 cm (5/8 inch) in width) with attached meat and skin.

**71403-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
06. Tray Pack
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

## Notes

This product is not available in U.S. Grades A, B, or C.

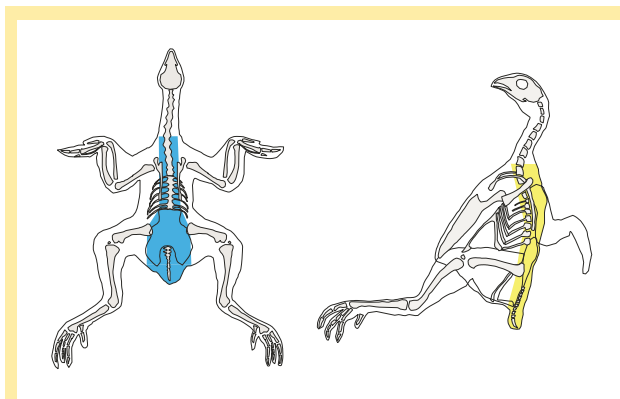
0 = Not Applicable or Not Specified

**Upper Back**  
White Meat ♡

**71403**

# CHICKEN – Whole Back

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Pack Label	Intern. Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	4	0	4	1							0 0 0 0										



A “whole back” is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the junction of the neck. A cut is then made parallel along each side of the backbone through the vertebral ribs down to the base of the ilium, and along the outer edge of the pelvic bones. The whole back consists of the entire backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

**71404-11 Bone-in, Skin-on, White or Yellow**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
06. Tray Pack
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

## Notes

The whole back is not as widely available as style 71401, the stripped lower back.

0 = Not Applicable or Not Specified

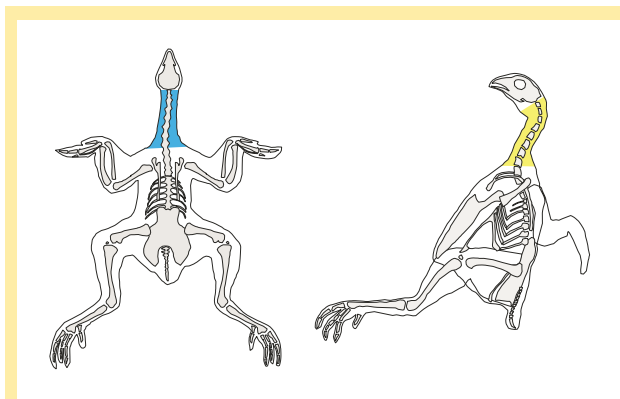
**Whole Back**

White and Dark Meat 🐔

**71404**

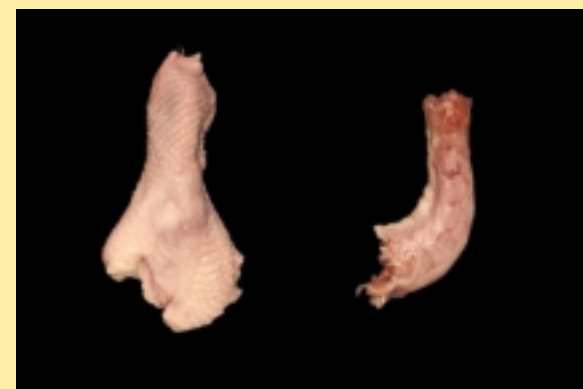
# CHICKEN – Neck

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Pack Label	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	6	0	1	1		0	9				0	0	0	0						



A "neck" is produced by cutting the neck from the carcass at the shoulder joint and removing the head. The neck consists of the neck bones with attached meat and skin.

**71601-11 Bone-in, Skin-on, White or Yellow**  
**71601-12 Bone-in, Skinless**



## Bone

1. Bone-in

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

0. Not applicable (processors choice)

## Quality Level (Quality)

9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
06. Tray Pack
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

## Notes

Photo shows neck with skin on at left, and without skin at right.

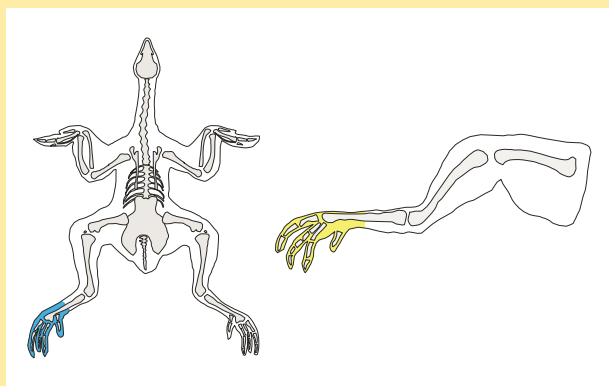
0 = Not Applicable or Not Specified

Neck

71601

# CHICKEN – Paws, Processed

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	8	0	1	1			5	0	0	0	0										



A “processed paw” is produced by cutting a carcass leg through the metatarsus approximately at the metatarsal spur. The nails, thin yellow epidermal skin covered the paw, and carcass are removed. A processed paw consists of a portion of the metatarsus and four digits (phalanges) with attached meat and skin.

## 71801-11 Bone-in, Skin-on



### Bone

1. Bone-in

### Skin

1. Skin-on

### Class

1. Broiler/Fryer

### Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)

2. Trade Description Certification

### Refrigeration (Refrig.)

5. Frozen

### Production and Feeding Systems

- (Prod/Feed)
0. Not applicable

### Slaughter System (Slaug.)

0. Not applicable

### Post Slaughter Processing (Post Slaug.)

0. Not applicable

### Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
Suggested piece weight for approximate paw count per pound:

- 0023 g - Small paws (17-22 pieces)
- 0029 g - Medium paws (14-17 pieces)
- 0036 g - Large paws (11-14 pieces)
- 0048 g - Jumbo paws (8-11 pieces)

(Weight variation of plus or minus 20% allowed)

### Additional Product Options (Prod. Options)

1. Contractual modifications

### Internal Packaging (Intern. Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Box/Carton
99. No internal package

### Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

### Pack Style

1. Bulk Pack
9. Other

### Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

### Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable

### Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Packaging Options

- (Pack. Options)
1. Contractual modifications specified

### Notes

Typically packed for export. Export certificate stating the product is edible can be provided for quality level #1. This product is not available in U.S. Grades A, B, or C.

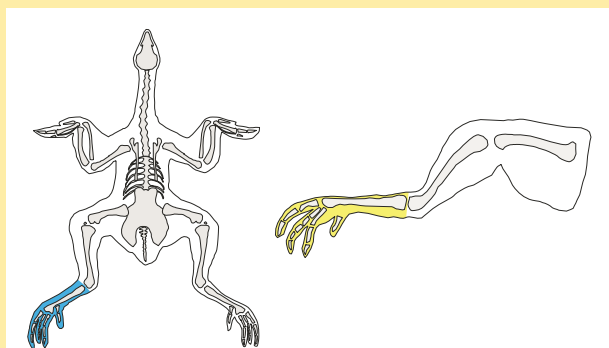
0 = Not Applicable or Not Specified

Processed Paws

71801

# CHICKEN – Feet, Processed

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options		
7	1	8	0	2	1	1			5	0	0	0	0	0	0	0	0						



A “processed foot” is produced by cutting a carcass leg at the joints between the metatarsus and the tibia. The carcass is removed. The nails and thin yellow epidermal skin covering the foot may or may not be removed. A processed foot consists of the metatarsus and four digits (phalanges) with attached meat and skin.

**71802-11 Bone-in, Skin-on**



## Bone

1. Bone-in

## Skin

1. Skin-on

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification

## Refrigeration (Refrig.)

5. Frozen

## Production and Feeding Systems

- (Prod/Feed)
0. Not applicable

## Slaughter System (Slaug.)

0. Not applicable

## Post Slaughter Processing (Post Slaug.)

0. Not applicable

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Box/Carton
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

- [Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable

## Country Code for Labeling

- (Country Labeled For)
- [Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

- [Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

- (Pack. Options)
1. Contractual modifications specified

## Notes

- Typically packed for export. Export certificate stating the product is edible can not be provided. Specifying roaster under Class will result in larger feet. This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

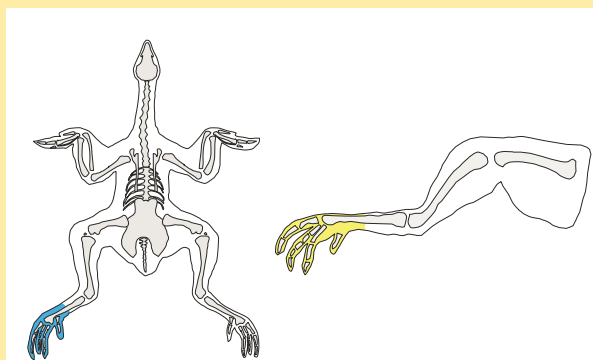
Processed Feet

71802



# CHICKEN – Paws, Unprocessed

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	8	0	3	1	1		5	0	0	0	0	0									



An “unprocessed paw” is produced by cutting a carcass leg at the joint between the metatarsus approximately at the metatarsal spur. The carcass is removed. A paw consists of a portion of the metatarsus and four digits (phalanges), with attached meat and skin. The nails, thin yellow epidermal skin covering the foot are not removed.

**71803-11 Bone-in, Skin-on**



## Bone

1. Bone-in

## Skin

1. Skin-on

## Class

1. Broiler/Fryer

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification

## Refrigeration (Refrig.)

5. Frozen

## Production and Feeding Systems

- (Prod/Feed)
0. Not applicable

## Slaughter System (Slaug.)

0. Not applicable

## Post Slaughter Processing (Post Slaug.)

0. Not applicable

## Piece Weight

[Insert 4-digit (0000) piece weight in grams]  
Suggested piece weight for approximate paw count per pound:

- 0023 g - Small paws (17-22 pieces)
  - 0029 g - Medium paws (14-17 pieces)
  - 0036 g - Large paws (11-14 pieces)
  - 0048 g - Jumbo paws (8-11 pieces)
- (Weight variation of plus or minus 20% allowed)

## Additional Product Options (Prod. Options)

1. Contractual modifications

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Box/Carton
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

- (Pack. Options)
1. Contractual modifications specified

## Notes

Typically packed for export. Certificate stating the product is edible can not be provided. This product is not available in U.S. Grades A, B, or C.

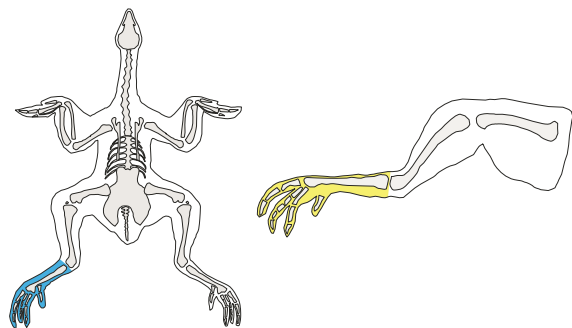
0 = Not Applicable or Not Specified

Unprocessed Paws

71803

# CHICKEN – Feet, Unprocessed

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	8	0	4	1	1			5	0	0	0	0									



An “unprocessed foot” is produced by cutting a carcass leg at the joint between the metatarsus and the tibia. The carcass is removed. A foot consists of the metatarsus and four digits (phalanges) with attached meat and skin. The nails and thin yellow epidermal skin covering the foot are not removed.

**71804-11 Bone-in, Skin-on**



## Bone

1. Bone-in

## Skin

1. Skin-on

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification

## Refrigeration (Refrig.)

5. Frozen

## Production and Feeding Systems

(Prod/Feed)

0. Not applicable

## Slaughter System (Slaug.)

0. Not applicable

## Post Slaughter Processing (Post Slaug.)

0. Not applicable

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Box/Carton
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

## Notes

Typically packed for export. Export certificate stating that the product is edible can not be provided. Specifying roaster under Class will result in larger feet. This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

Unprocessed Feet

71804

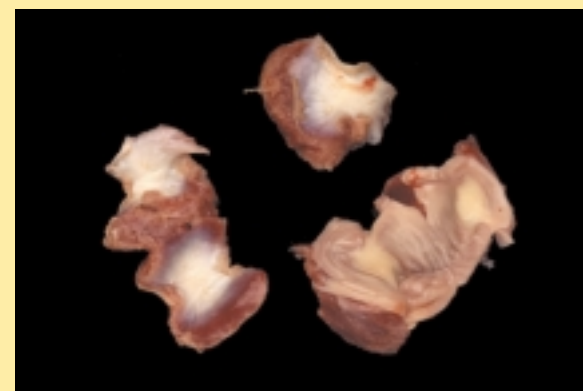
# CHICKEN – Gizzards, Processed

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	1	9	0	1	0	0		9			0	0	0	0	0						

**Internal organ  
(diagram not applicable).**

The “gizzard” is removed from a carcass body cavity. Gizzards are mechanically cut and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.

**71901-00 Bone/skin (not applicable)**



## Bone

0. Not applicable

## Skin

0. Not applicable

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
4. Hard Chilled
5. Frozen

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaughter)

0. Not applicable

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Cup/Tub
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

0 = Not Applicable or Not Specified

**Processed Gizzards**

**71901**

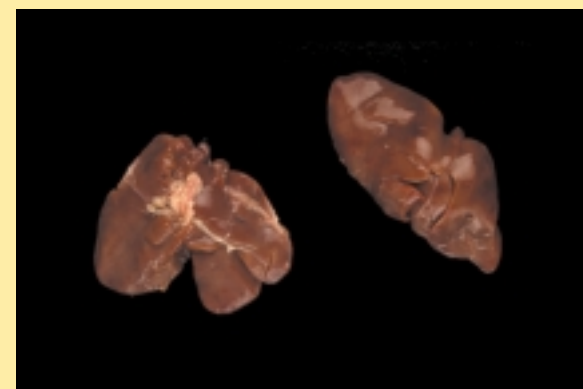
# CHICKEN – Livers

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	2	0	0	1	0	0					0	0	0	0	0						

**Internal organ**  
(diagram not applicable).

The “liver” is removed from a carcass body cavity. The bile sac (gall bladder) is removed. The liver consists of a smooth brownish to reddish colored organ with one or more lobes that is irregular in shape and size.

**72001-00 Bone/skin (not applicable)**



## Bone

0. Not applicable

## Skin

0. Not applicable

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
4. Hard Chilled
5. Frozen

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaughter)

0. Not applicable

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Cup/Tub

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

0 = Not Applicable or Not Specified

**Livers**

**72001**

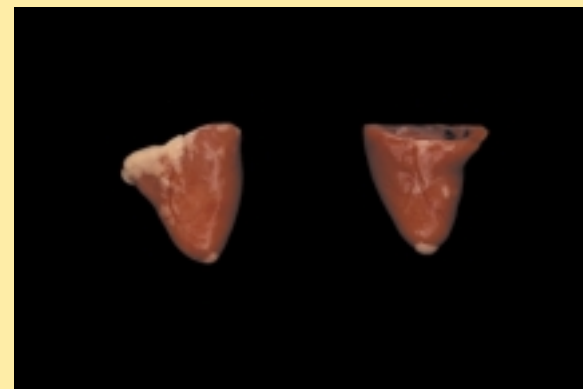
# CHICKEN – Hearts

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options		
7	2	1	0	1	0	0		9				0	0	0	0	0							

**Internal organ**  
(diagram not applicable).

The “heart” is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are removed. The heart consists of a muscular organ that circulates blood.

**72101-00 Bone/skin (not applicable)**



## Bone

0. Not applicable

## Skin

0. Not applicable

## Class

1. Broiler/Fryer
2. Roaster

## Quality Level (Quality)

9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
4. Hard Chilled
5. Frozen

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional with Organic and/or Antibiotic Free
5. Free-Range with Organic and/or Antibiotic Free
6. Pastured with Organic and/or Antibiotic Free
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

0. Not applicable

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Cup/Tub

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

0 = Not Applicable or Not Specified

Hearts

72101

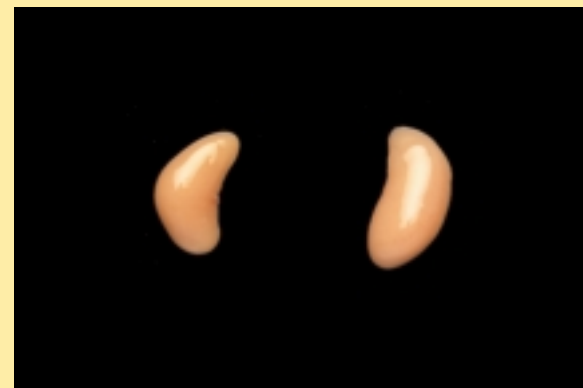
## CHICKEN – Testes (Fries, Testicles)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	2	2	0	1	0	0	6	9					0	0	0	0	0				

**Internal organ**  
(diagram not applicable).

“Testes” are removed from a carcass body cavity. Testes consist of membrane-covered, bean-shaped bodies that are the male chicken reproductive organs.

**72201-00 Bone/skin (not applicable)**



### Bone

0. Not applicable

### Skin

0. Not applicable

### Class

6. Rooster

### Quality Level (Quality)

9. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)

2. Trade Description Certification

### Refrigeration (Refrig.)

1. Chilled
4. Hard Chilled
5. Frozen

### Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

### Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

### Post Slaughter Processing (Post Slaughter)

0. Not applicable

### Piece Weight

0000. Not applicable

### Additional Product Options (Prod. Options)

1. Contractual modifications

### Internal Packaging (Intern. Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
08. Cup/Tub

### Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

### Pack Style

1. Bulk Pack
9. Other

### Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

### Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed

### Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

0 = Not Applicable or Not Specified

**Testes (Fries, Testicles)**

**72201**



# CHICKEN – Breast Skin

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	2	3	0	1	2		0	9				0	0	0	0	0						

Diagram not applicable.

“Breast skin” consists of the exterior layer of tissue that encloses the breast area from a carcass, whole breast, or split breast. The neck skin is not present.

**72301-21 Boneless, Skin, White or Yellow**



## Bone

- 2. Boneless

## Skin

- 1. Skin, White or Yellow
- 3. Skin, White
- 4. Skin, Yellow

## Class

- 0. Not applicable

## Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

## Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled
- 5. Frozen

## Production and Feeding Systems (Prod/Feed)

- 1. Traditional Production and Diet
- 2. Free-Range Production with Traditional Diet
- 3. Pastured/Pasture-Raised Production with Traditional Diet
- 4. Traditional Production with Organic and/or Antibiotic-Free Systems
- 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
- 6. Pastured Production with Organic and/or Antibiotic-Free Systems
- 9. Other

## Slaughter System (Slaug.)

- 1. Traditional
- 2. Kosher
- 3. Halal
- 9. Other

## Post Slaughter Processing (Post Slaug.)

- 0. Not applicable

## Piece Weight

- 0000. Not applicable

## Additional Product Options (Prod. Options)

- 1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

- 01. Plastic Bag
- 99. No internal package

## Internal Package Labeling (Intern. Label)

- 1. Labeled (For sale in country specified in Country Code for Labeling)
- 9. Not Labeled

## Pack Style

- 1. Bulk Pack
- 9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 4. Plastic Container, Returnable
- 5. Bulk Bin, Non-Returnable
- 6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

- (Pack. Options)
- 1. Contractual modifications specified

0 = Not Applicable or Not Specified

**Breast Skin**

**72301**

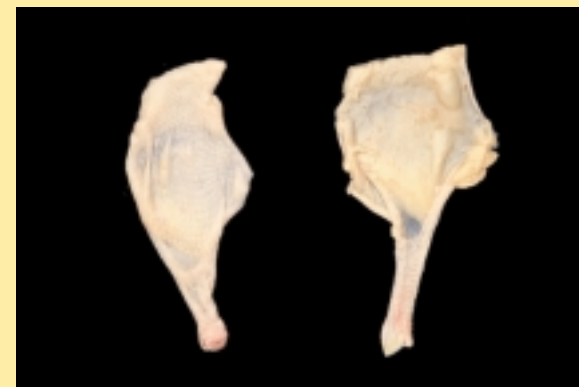
# CHICKEN – Thigh/Leg Skin

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Pack Label	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	2	3	0	2	2		0	9			0	0	0	0	0					

“Thigh/leg skin” consists of the exterior layer of tissue that encloses the thigh or leg area of a carcass, back half, or leg.

**72302-21 Boneless, Skin, White or Yellow**

Diagram not applicable.



## Bone

- 2. Boneless

## Skin

- 1. Skin, White or Yellow
- 3. Skin, White
- 4. Skin, Yellow

## Class

- 0. Not applicable

## Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

## Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled
- 5. Frozen

## Production and Feeding Systems

(Prod/Feed)

- 1. Traditional Production and Diet
- 2. Free-Range Production with Traditional Diet
- 3. Pastured/Pasture-Raised Production with Traditional Diet
- 4. Traditional Production with Organic and/or Antibiotic-Free Systems
- 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
- 6. Pastured Production with Organic and/or Antibiotic-Free Systems
- 9. Other

## Slaughter System (Slaug.)

- 1. Traditional
- 2. Kosher
- 3. Halal
- 9. Other

## Post Slaughter Processing (Post Slaughter)

- 0. Not applicable

## Piece Weight

- 0000. Not applicable

## Additional Product Options (Prod. Options)

- 1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

- 01. Plastic Bag
- 99. No internal package

## Internal Package Labeling (Intern. Label)

- 1. Labeled (For sale in country specified in Country Code for Labeling)
- 9. Not Labeled

## Pack Style

- 1. Bulk Pack
- 9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 4. Plastic Container, Returnable
- 5. Bulk Bin, Non-Returnable
- 6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

- 1. Contractual modifications specified

0 = Not Applicable or Not Specified

Thigh/Leg Skin

72302

# CHICKEN – Body Skin

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	2	3	0	3	2		0	9				0	0	0	0	0						

“Body skin” consists of the exterior layer of tissue that encloses the entire carcass, excluding the neck area.

**72303-21 Boneless, Skin, White or Yellow**

Diagram not applicable.



## Bone

- 2. Boneless

## Skin

- 1. Skin, White or Yellow
- 3. Skin, White
- 4. Skin, Yellow

## Class

- 0. Not applicable

## Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

## Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled
- 5. Frozen

## Production and Feeding Systems

(Prod/Feed)

- 1. Traditional Production and Diet
- 2. Free-Range Production with Traditional Diet
- 3. Pastured/Pasture-Raised Production with Traditional Diet
- 4. Traditional Production with Organic and/or Antibiotic-Free Systems
- 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
- 6. Pastured Production with Organic and/or Antibiotic-Free Systems
- 9. Other

## Slaughter System (Slaug.)

- 1. Traditional
- 2. Kosher
- 3. Halal
- 9. Other

## Post Slaughter Processing (Post Slaug.)

- 0. Not applicable

## Piece Weight

- 0000. Not applicable

## Additional Product Options (Prod. Options)

- 1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

- 01. Plastic Bag
- 99. No internal package

## Internal Package Labeling (Intern. Label)

- 1. Labeled (For sale in country specified in Country Code for Labeling)
- 9. Not Labeled

## Pack Style

- 1. Bulk Pack
- 9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 4. Plastic Container, Returnable
- 5. Bulk Bin, Non-Returnable
- 6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

- 1. Contractual modifications specified

0 = Not Applicable or Not Specified

**Body Skin**

**72303**

# CHICKEN – Abdominal Fat (Leaf Fat)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	2	4	0	1	2	2	0	9			0	0	0	0	0						

Chicken “abdominal fat” consists of a mass of adipose tissue located in the abdominal cavity adjacent to the pelvic bones.

**72401-22 Boneless, Skinless**

Diagram not applicable.



## Bone

- 2. Boneless

## Skin

- 2. Skinless

## Class

- 0. Not applicable

## Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

## Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled
- 5. Frozen

## Production and Feeding Systems (Prod/Feed)

- 1. Traditional Production and Diet
- 2. Free-Range Production with Traditional Diet
- 3. Pastured/Pasture-Raised Production with Traditional Diet
- 4. Traditional Production with Organic and/or Antibiotic-Free Systems
- 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
- 6. Pastured Production with Organic and/or Antibiotic-Free Systems
- 9. Other

## Slaughter System (Slaug.)

- 1. Traditional
- 2. Kosher
- 3. Halal
- 9. Other

## Post Slaughter Processing (Post Slaughter)

- 0. Not applicable

## Piece Weight

- 0000. Not applicable

## Additional Product Options (Prod. Options)

- 1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

- 01. Plastic Bag
- 99. No internal package

## Internal Package Labeling (Intern. Label)

- 1. Labeled (For sale in country specified in Country Code for Labeling)
- 9. Not Labeled

## Pack Style

- 1. Bulk Pack
- 9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 4. Plastic Container, Returnable
- 5. Bulk Bin, Non-Returnable
- 6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container Weight (SC Weight)**  
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

- (Pack. Options)
- 1. Contractual modifications specified

0 = Not Applicable or Not Specified

**Abdominal Fat (Leaf Fat)**

**72401**

## CHICKEN – Two-Product Combinations (2-Product Combo)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	4	0	0	1							0	0	0	0	1						

Diagram not applicable.

A “two-product combination” consists of two chicken parts (e.g., drumsticks and thighs) or products (e.g., gizzards and livers) that are packaged together or packed in the same package or shipping container.

Specify “1” in the additional product/packaging option sections. Indicate the product trade description code for each product to be delivered. Also, include the product ratio (e.g., 2 drumsticks per 1 thigh, or equal proportions (1:1) of gizzards and livers). See example trade description in Section 71.130.

Picture not applicable.

### Bone

1. Bone-in
2. Boneless
3. Partially Boneless

### Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

### Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

### Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

### Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

### Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

### Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

### Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

### Piece Weight

0000. Not applicable

### Additional Product Options (Prod. Options)

1. Contractual modifications specified [Indicate product trade description codes, ratio(s), and other information.]

### Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
99. No internal package

### Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

### Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

### Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

### Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

### Country of Destination

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Packaging Options

- (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

## 2-Product Combinations

# 74001

## CHICKEN – Three-Product Combinations (3-Product Combo)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	4	0	0	2								0 0 0 0	1									

A “three-product combination” consists of three chicken parts (e.g., drumsticks, thighs, and wings) or products (e.g., necks, gizzards, and livers) that are packaged together or packed in the same package or shipping container.

Diagram not applicable.

Specify “1” in the additional product/packaging option sections. Indicate the product trade description code for each product to be delivered. Also, include the product ratio (e.g., 2 drumsticks and 2 wings per 1 thigh, or equal proportions (1:1:1) of necks, gizzards and livers). See example trade description in Section 71.130.

Picture not applicable.

### Bone

1. Bone-in
2. Boneless
3. Partially Boneless

### Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

### Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

### Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

### Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

### Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

### Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

### Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

### Piece Weight

0000. Not applicable

### Additional Product Options (Prod. Options)

1. Contractual modifications specified  
[Indicate product trade description codes, ratio(s), and other information.]

### Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
99. No internal package

### Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

### Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

### Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

### Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

### Country of Destination

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

0 = Not Applicable or Not Specified

## 3-Product Combinations

# 74002



# CHICKEN – Four-Product Combinations (4-Product Combo)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	4	0	0	3							0	0	0	0	1						

A “four-product combination” consists of four chicken parts (e.g., breast, drumsticks, thighs, and wings) or products (e.g., necks, gizzards, livers, and hearts) that are packaged together or packed in the same package or shipping container.

Diagram not applicable.

Specify “1” in the additional product/packaging option sections. Indicate the product trade description code for each product to be delivered. Also, include the product ratio (e.g., equal proportions (1:1:1:1) of breasts, drumsticks, thighs, and wings.) See example trade description in Section 71.130.

Picture not applicable.

## Bone

1. Bone-in
2. Boneless
3. Partially Boneless

## Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

## Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

## Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

## Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications specified [Indicate product trade description codes, ratio(s), and other information.]

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country of Destination

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)  
1. Contractual modifications specified

0 = Not Applicable or Not Specified

## 4-Product Combinations

# 74003

# CHICKEN – Mechanically Separated Chicken, Over 20% Fat (MSC Over 20%)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	5	0	0	1	2	1	0	9				0	0	0	0	0						

Diagram not applicable.

“Mechanically separated chicken, over 20% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated chicken, over 20% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat greater than 20 per cent (see Notes).

**75001-21 Boneless, with Skin**



## Bone

- 2. Boneless

## Skin

- 1. With Skin

## Class

- 0. Not applicable

## Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

## Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled
- 5. Frozen

## Production and Feeding Systems

(Prod/Feed)

- 1. Traditional Production and Diet
- 2. Free-Range Production with Traditional Diet
- 3. Pastured/Pasture-Raised Production with Traditional Diet
- 4. Traditional Production with Organic and/or Antibiotic-Free Systems
- 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
- 6. Pastured Production with Organic and/or Antibiotic-Free Systems
- 9. Other

## Slaughter System (Slaug.)

- 1. Traditional
- 2. Kosher
- 3. Halal
- 9. Other

## Post Slaughter Processing (Post Slaug.)

- 0. Not applicable

## Piece Weight

- 0000. Not applicable

## Additional Product Options (Prod. Options)

- 1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

- 01. Plastic Bag
- 99. No internal package

## Internal Package Labeling (Intern. Label)

- 1. Labeled (For sale in country specified in Country Code for Labeling)
- 9. Not Labeled

## Pack Style

- 1. Bulk Pack
- 9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable
- 6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

- 1. Contractual modifications specified

## Notes

Purchaser may specify “1” under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used.

0 = Not Applicable or Not Specified

**Mechanically Separated Chicken**  
**Over 20% Fat**  
 White and Dark Meat 🐔🐔

**75001**

# CHICKEN – Mechanically Separated Chicken, 15-20% Fat (MSC 20% and Down)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	5	0	0	2	2	1	0	9				0	0	0	0	0						

Diagram not applicable.

“Mechanically separated chicken, 15-20% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated chicken, 15-20% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat greater than 15 percent and less than 20 percent.

**75002-21 Boneless, with Skin**



## Bone

- 2. Boneless

## Skin

- 1. With Skin

## Class

- 0. Not applicable

## Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

## Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled
- 5. Frozen

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

- 0. Not applicable

## Piece Weight

- 0000. Not applicable

## Additional Product Options (Prod. Options)

- 1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

- 01. Plastic Bag
- 99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

- 1. Bulk Pack
- 9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

- 1. Contractual modifications specified

## Notes

Purchaser may specify “1” under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used.

0 = Not Applicable or Not Specified

**Mechanically Separated Chicken**

**15-20% Fat**

White and Dark Meat 🐔🐔

**75002**

# CHICKEN – Mechanically Separated Chicken, Under 15% Fat (MSC 15% and Down)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Pack Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	5	0	0	3	2	1	0	9				0	0	0	0	0						

Diagram not applicable.

“Mechanically separated chicken, under 15% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated chicken, under 15% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat 15 percent or less.

**75003-21 Boneless, with Skin**



## Bone

- 2. Boneless

## Skin

- 1. With Skin

## Class

- 0. Not applicable

## Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

## Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled
- 5. Frozen

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

- 0. Not applicable

## Piece Weight

- 0000. Not applicable

## Additional Product Options (Prod. Options)

- 1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

- 01. Plastic Bag
- 99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

- 1. Bulk Pack
- 9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

- 1. Contractual modifications specified

## Notes

Purchaser may specify “1” under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used.

0 = Not Applicable or Not Specified

**Mechanically Separated Chicken**  
**Under 15% Fat**  
 White and Dark Meat 🐔🐔

**75003**

# CHICKEN – Mechanically Separated Chicken Without Skin, Under 15% Fat (Mechanically Separated Meat (MSM))

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	5	0	0	4	2	2	0	9			0	0	0	0	0						

Diagram not applicable.

“Mechanically separated chicken without skin, under 15% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The skin, kidneys, sex glands are removed prior to mechanical separation. Mechanically separated chicken without skin, under 15% fat, consists of meat that is paste-like in consistency with the percentage of fat less than 15 percent.

**75004-22 Boneless, without Skin**



## Bone

- 2. Boneless

## Skin

- 2. Without Skin

## Class

- 0. Not applicable

## Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

## Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled
- 5. Frozen

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaughter)

- 0. Not applicable

## Piece Weight

- 0000. Not applicable

## Additional Product Options (Prod. Options)

- 1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

- 01. Plastic Bag
- 99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

- 1. Bulk Pack
- 9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

- 1. Contractual modifications specified

0 = Not Applicable or Not Specified

**Mechanically Separated Chicken  
without Skin, Under 15% Fat**

White and Dark Meat 🐔🐔

**75004**

# CHICKEN – Seasoned Mechanically Separated Chicken, Over 20% Fat (Seasoned MSC Over 20%)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	5	1	0	1	2	1	0	9				0	0	0	0	0						

Diagram not applicable.

“Seasoned mechanically separated chicken, over 20% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Seasonings and stabilizers are added for flavor, to preserve color, and deter rancidity. Seasoned mechanically separated chicken, over 20% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat greater than 20 percent (see Notes).

**75101-21 Boneless, with Skin**



## Bone

2. Boneless

## Skin

1. With Skin

## Class

0. Not applicable

## Quality Level (Quality)

9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

2. Trade Description Certification

## Refrigeration (Refrig.)

1. Chilled
4. Hard Chilled
5. Frozen

## Production and Feeding Systems

(Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

## Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

## Post Slaughter Processing (Post Slaug.)

0. Not applicable

## Piece Weight

0000. Not applicable

## Additional Product Options (Prod. Options)

1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

01. Plastic Bag
99. No internal package

## Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

## Pack Style

1. Bulk Pack
9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

1. Contractual modifications specified

## Notes

Purchaser may specify “1” under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used and/or specify a specific seasoning formulation.

0 = Not Applicable or Not Specified

**Seasoned Mechanically Separated  
Chicken, Over 20% Fat**  
White and Dark Meat 🐔🐔

# 75101



# CHICKEN – Seasoned Mechanically Separated Chicken, 15-20% Fat (Seasoned MSC 20% and Down)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	5	1	0	2	2	1	0	9			0	0	0	0	0	0					

Diagram not applicable.

“Seasoned mechanically separated chicken, 15-20% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Seasonings and stabilizers are added for flavor, to preserve color, and deter rancidity. Seasoned mechanically separated chicken, 15-20% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat greater than 15 percent and less than 20 percent.

**75102-21 Boneless, with Skin**



## Bone

- 2. Boneless

## Skin

- 1. With Skin

## Class

- 0. Not applicable

## Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

## Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled
- 5. Frozen

## Production and Feeding Systems

(Prod/Feed)

- 1. Traditional Production and Diet
- 2. Free-Range Production with Traditional Diet
- 3. Pastured/Pasture-Raised Production with Traditional Diet
- 4. Traditional Production with Organic and/or Antibiotic-Free Systems
- 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
- 6. Pastured Production with Organic and/or Antibiotic-Free Systems
- 9. Other

## Slaughter System (Slaug.)

- 1. Traditional
- 2. Kosher
- 3. Halal
- 9. Other

## Post Slaughter Processing (Post Slaug.)

- 0. Not applicable

## Piece Weight

- 0000. Not applicable

## Additional Product Options (Prod. Options)

- 1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

- 01. Plastic Bag
- 99. No internal package

## Internal Package Labeling (Intern. Label)

- 1. Labeled (For sale in country specified in Country Code for Labeling)
- 9. Not Labeled

## Pack Style

- 1. Bulk Pack
- 9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable
- 6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

- 1. Contractual modifications specified

## Notes

Purchaser may specify “1” under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used and/or specify a specific seasoning formulation.

0 = Not Applicable or Not Specified

**Seasoned Mechanically Separated  
Chicken, 15-20% Fat**  
White and Dark Meat 🐔🐔

**75102**

# CHICKEN – Seasoned Mechanically Separated Chicken, Under 15% Fat (Seasoned MSC 15% and Down)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	5	1	0	3	2	1	0	9				0	0	0	0	0						

Diagram not applicable.

“Seasoned mechanically separated chicken, 15% fat or less” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Seasonings and stabilizers are added for flavor, to preserve color, and deter rancidity. Seasoned mechanically separated chicken, under 15% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat 15 percent or less.

**75103-21 Boneless, with Skin**



## Bone

- 2. Boneless

## Skin

- 1. With Skin

## Class

- 0. Not applicable

## Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

## Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled
- 5. Frozen

## Production and Feeding Systems

(Prod/Feed)

- 1. Traditional Production and Diet
- 2. Free-Range Production with Traditional Diet
- 3. Pastured/Pasture-Raised Production with Traditional Diet
- 4. Traditional Production with Organic and/or Antibiotic-Free Systems
- 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
- 6. Pastured Production with Organic and/or Antibiotic-Free Systems
- 9. Other

## Slaughter System (Slaug.)

- 1. Traditional
- 2. Kosher
- 3. Halal
- 9. Other

## Post Slaughter Processing (Post Slaug.)

- 0. Not applicable

## Piece Weight

- 0000. Not applicable

## Additional Product Options (Prod. Options)

- 1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

- 01. Plastic Bag
- 99. No internal package

## Internal Package Labeling (Intern. Label)

- 1. Labeled (For sale in country specified in Country Code for Labeling)
- 9. Not Labeled

## Pack Style

- 1. Bulk Pack
- 9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable
- 6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

- 1. Contractual modifications specified

## Notes

Purchaser may specify “1” under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used and/or specify a specific seasoning formulation.

0 = Not Applicable or Not Specified

**Seasoned Mechanically Separated  
Chicken, Under 15% Fat**  
White and Dark Meat 🐔🐔

**75103**

# CHICKEN – Seasoned Mechanically Separated Chicken Without Skin, Under 15% Fat (Seasoned Mechanically Separated Meat)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7	5	1	0	4	2	2	0	9			0	0	0	0	0						

Diagram not applicable.

“Seasoned mechanically separated chicken without skin, less than 15% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The skin, kidneys and sex glands are removed prior to mechanical separation. Seasonings and stabilizers are added for flavor, to preserve color, and deter rancidity. Seasoned mechanically separated chicken without skin, less than 15% fat, consists of meat that is paste-like in consistency with the percentage of fat less than 15 percent.

**75104-22 Boneless, without Skin**



## Bone

- 2. Boneless

## Skin

- 2. Without Skin

## Class

- 0. Not applicable

## Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

## Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

## Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled
- 5. Frozen

## Production and Feeding Systems

(Prod/Feed)

- 1. Traditional Production and Diet
- 2. Free-Range Production with Traditional Diet
- 3. Pastured/Pasture-Raised Production with Traditional Diet
- 4. Traditional Production with Organic and/or Antibiotic-Free Systems
- 5. Free-Range Production with Organic and/or Antibiotic-Free Systems
- 6. Pastured Production with Organic and/or Antibiotic-Free Systems
- 9. Other

## Slaughter System (Slaug.)

- 1. Traditional
- 2. Kosher
- 3. Halal
- 9. Other

## Post Slaughter Processing (Post Slaughter)

- 0. Not applicable

## Piece Weight

- 0000. Not applicable

## Additional Product Options (Prod. Options)

- 1. Contractual modifications specified

## Internal Packaging (Intern. Pack.)

- 01. Plastic Bag
- 99. No internal package

## Internal Package Labeling (Intern. Label)

- 1. Labeled (For sale in country specified in Country Code for Labeling)
- 9. Not Labeled

## Pack Style

- 1. Bulk Pack
- 9. Other

## Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

## Shipping Container (SC)

- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable
- 6. Bulk Bin, Returnable

## Country Code for Labeling

(Country Labeled For)

[Insert 3-digit country code from list of ISO Country Codes]

## Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

## Additional Packaging Options

(Pack. Options)

- 1. Contractual modifications specified

## Notes

Purchaser may specify “1” under Additional Product Options and specify a specific seasoning formulation.

0 = Not Applicable or Not Specified

**Seasoned Mechanically Separated Chicken  
without Skin, Under 15% Fat**

White and Dark Meat 🐔

**75104**

## Appendix A. ISO Country Code List

Code	Country	Code	Country	Code	Country	Code	Country
004	Afghanistan	070	Bosnia and Herzegowina	188	Costa Rica	258	French Polynesia
008	Albania	072	Botswana	384	Cote D'ivoire	260	French Southern Territories
012	Algeria	074	Bouvet Island	191	Croatia (local name: Hrvatska)	266	Gabon
016	American Samoa	076	Brazil	192	Cuba	270	Gambia
020	Andorra	086	British Indian Ocean Territory	196	Cyprus	268	Georgia
024	Angola	096	Brunei Darussalam	203	Czech Republic	276	Germany
660	Anguilla	100	Bulgaria	208	Denmark	288	Ghana
010	Antarctica	854	Burkina Faso	262	Djibouti	292	Gibraltar
028	Antigua and Barbuda	108	Burundi	212	Dominica	300	Greece
032	Argentina	116	Cambodia	214	Dominican Republic	304	Greenland
051	Armenia	120	Cameroon	626	East Timor	308	Grenada
533	Aruba	124	Canada	218	Ecuador	312	Guadeloupe
036	Australia	132	Cape Verde	818	Egypt	316	Guam
040	Austria	136	Cayman Islands	222	El Salvador	320	Guatemala
031	Azerbaijan	140	Central African Republic	226	Equatorial Guinea	324	Guinea
044	Bahamas	148	Chad	232	Eritrea	624	Guinea-Bissau
048	Bahrain	152	Chile	233	Estonia	328	Guyana
050	Bangladesh	156	China	231	Ethiopia	332	Haiti
052	Barbados	162	Christmas Island	238	Falkland Islands (Malvinas)	334	Heard and Mc Donald Islands
112	Belarus	166	Cocos (Keeling) Islands	234	Faroe Islands	340	Honduras
056	Belgium	170	Colombia	242	Fiji	344	Hong Kong
084	Belize	174	Comoros	246	Finland	348	Hungary
204	Benin	178	Congo	250	France	352	Iceland
060	Bermuda	184	Cook Islands	249	France, Metropolitan	356	India
064	Bhutan			254	French Guiana	360	Indonesia
068	Bolivia						

## ISO Country Code List (continued)

Code	Country	Code	Country	Code	Country	Code	Country
364	Iran (Islamic Republic of)	442	Luxembourg	520	Nauru	642	Romania
368	Iraq	446	Macau	524	Nepal	643	Russian Federation
372	Ireland	807	Macedonia, the Former Yugoslav Republic of	528	Netherlands	646	Rwanda
376	Israel			530	Netherlands Antilles	659	Saint Kitts and Nevis
380	Italy	450	Madagascar	540	New Caledonia	662	Saint Lucia
388	Jamaica	454	Malawi	554	New Zealand	670	Saint Vincent and the Grenadines
392	Japan	458	Malaysia	558	Nicaragua	882	Samoa
400	Jordan	462	Maldives	562	Niger	674	San Marino
398	Kazakhstan	466	Mali	566	Nigeria	678	Sao Tome and Principe
404	Kenya	470	Malta	570	Niue	678	Saudi Arabia
296	Kiribati	584	Marshall Islands	574	Norfolk Island	686	Senegal
408	Korea, Democratic People's Republic of	474	Martinique	580	Northern Mariana Islands	690	Seychelles
410	Korea, Republic of	478	Mauritania	578	Norway	694	Sierra Leone
414	Kuwait	480	Mauritius	512	Oman	702	Singapore
417	Kyrgyzstan	175	Mayotte	586	Pakistan	703	Slovakia (Slovak Republic)
418	Lao People's Democratic Republic	484	Mexico	585	Palau	705	Slovenia
		583	Micronesia, Federated States of	591	Panama	090	Solomon Islands
428	Latvia	498	Moldova, Republic of	598	Papua New Guinea	706	Somalia
422	Lebanon	492	Monaco	600	Paraguay	710	South Africa
426	Lesotho	496	Mongolia	604	Peru	239	South Georgia and the South Sandwich Islands
430	Liberia	500	Montserrat	608	Philippines		
434	Libyan Arab Jamahiriya	504	Morocco	612	Pitcairn		
438	Liechtenstein	508	Mozambique	616	Poland		
440	Lithuania	104	Myanmar	620	Portugal		
		516	Namibia	630	Puerto Rico	724	Spain
				634	Qatar	144	Sri Lanka
				638	Reunion		

## ISO Country Code List (continued)

Code	Country	Code	Country
654	St. Helena	798	Tuvalu
666	St. Pierre and Miquelon	800	Uganda
736	Sudan	804	Ukraine
740	Suriname	784	United Arab Emirates
744	Svalbard and Jan Mayen Islands	826	United Kingdom
748	Swaziland	840	United States
752	Sweden	581	United States Minor Outlying Islands
756	Switzerland	858	Uruguay
760	Syrian Arab Republic	860	Uzbekistan
158	Taiwan, Province of China	548	Vanuatu
762	Tajikistan	336	Vatican City State (Holy See)
834	Tanzania, United Republic of	862	Venezuela
764	Thailand	704	Viet Nam
768	Togo	092	Virgin Islands (British)
772	Tokelau	850	Virgin Islands (U.S.)
776	Tonga	876	Wallis and Futuna Islands
780	Trinidad and Tobago	732	Western Sahara
788	Tunisia	887	Yemen
792	Turkey	891	Yugoslavia
795	Turkmenistan	180	Zaire
796	Turks and Caicos Islands	894	Zambia
		716	Zimbabwe



## **Appendix B. Chicken Trade Description Worksheets**

# Chicken Trade Description Worksheet

## Product Description Narrative:

## Additional Product Options Narrative:

## Additional Package Options Narrative:

Species	Product	Style	Bone	Skin	Class Quality	Cert. Req.	Refrig.	Prod/Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Pack Label Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7																		

### Bone

1. Bone-in
2. Boneless
3. Partially Boneless

### Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

### Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

### Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

### Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

### Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

### Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

### Post Slaughter Processing (Post Slaughter)

1. Immersion Chilled
2. Air Chilled
9. Other

### Piece Weight

[Insert 4-digit (0000) product weight in grams]  
(Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

### Additional Product Options (Prod. Options)

1. Contractual modifications specified

### Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
99. No internal package

### Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

### Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

### Package Weight

[Insert 4-digit (00.00) package weight in kilograms]  
(Weight variation of plus 10% allowed [plus 23% for packages with one piece or one bird cut-up])

### Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

### Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms]  
(Weight variation of plus 6% allowed)

### Additional Packaging Options

1. Contractual modifications specified

0 = Not Applicable or Not Specified

# Chicken Trade Description Worksheet

## Product Description Narrative:

## Additional Product Options Narrative:

## Additional Package Options Narrative:

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7																						

### Bone

1. Bone-in
2. Boneless
3. Partially Boneless

### Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

### Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

### Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

### Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

### Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

### Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

### Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

### Piece Weight

[Insert 4-digit (0000) product weight in grams]  
(Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

### Additional Product Options (Prod. Options)

1. Contractual modifications specified

### Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/ Carton (shipping container required)
10. Chub
99. No internal package

### Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

### Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

### Package Weight

[Insert 4-digit (00.00) package weight in kilograms]  
(Weight variation of plus 10% allowed [plus 23% for packages with one piece or one bird cut-up])

### Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

### Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms]  
(Weight variation of plus 6% allowed)

### Additional Packaging Options

1. Contractual modifications specified

0 = Not Applicable or Not Specified

# Chicken Trade Description Worksheet

## Product Description Narrative:

## Additional Product Options Narrative:

## Additional Package Options Narrative:

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Pack Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7																					

### Bone

1. Bone-in
2. Boneless
3. Partially Boneless

### Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

### Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

### Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

### Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

### Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

### Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

### Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

### Piece Weight

[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

### Additional Product Options (Prod. Options)

1. Contractual modifications specified

### Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/ Carton (shipping container required)
10. Chub
99. No internal package

### Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

### Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

### Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed [plus 23% for packages with one piece or one bird cut-up])

### Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

### Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Packaging Options

- (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

# Chicken Trade Description Worksheet

## Product Description Narrative:

## Additional Product Options Narrative:

## Additional Package Options Narrative:

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Pack Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7																					

### Bone

1. Bone-in
2. Boneless
3. Partially Boneless

### Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

### Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

### Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

### Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

### Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

### Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

### Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

### Piece Weight

[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

### Additional Product Options (Prod. Options)

1. Contractual modifications specified

### Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/ Carton (shipping container required)
10. Chub
99. No internal package

### Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

### Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

### Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed [plus 23% for packages with one piece or one bird cut-up])

### Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

### Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Packaging Options

- (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

# Chicken Trade Description Worksheet

## Product Description Narrative:

## Additional Product Options Narrative:

## Additional Package Options Narrative:

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Feed	Post Slaughter	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Pack Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7																					

### Bone

1. Bone-in
2. Boneless
3. Partially Boneless

### Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

### Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

### Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

### Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

### Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

### Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

### Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

### Piece Weight

[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

### Additional Product Options (Prod. Options)

1. Contractual modifications specified

### Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/ Carton (shipping container required)
10. Chub
99. No internal package

### Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

### Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

### Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed [plus 23% for packages with one piece or one bird cut-up])

### Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

### Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Packaging Options

- (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified



# Chicken Trade Description Worksheet

## Product Description Narrative:

## Additional Product Options Narrative:

## Additional Package Options Narrative:

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Pack Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
7																						

### Bone

1. Bone-in
2. Boneless
3. Partially Boneless

### Skin

1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

### Class

1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

### Quality Level (Quality)

1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)

1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

### Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO<sub>2</sub>
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

### Production and Feeding Systems (Prod/Feed)

1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

### Slaughter System (Slaug.)

1. Traditional
2. Kosher
3. Halal
9. Other

### Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

### Piece Weight

[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

### Additional Product Options (Prod. Options)

1. Contractual modifications specified

### Internal Packaging (Intern. Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
99. No internal package

### Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

### Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

### Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed [plus 23% for packages with one piece or one bird cut-up])

### Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

### Country Code for Labeling

(Country Labeled For)  
[Insert 3-digit country code from list of ISO Country Codes]

### Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Packaging Options

- (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

## Appendix C. NAMP Poultry Buyers Guide and U.S. Trade Description Cross-Reference for Chicken Products

Many of the poultry products highlighted in the U.S. Trade Descriptions (USTDs) are also illustrated and referenced in the North American Meat Processors Associations (NAMP) Poultry Buyers Guide, 1999. Following is a cross-reference of products to assist buyers and sellers that use both the NAMP guide and USTDs when buying and selling poultry:

### NAMP Poultry Guide Chicken Section

### U.S. Trade Descriptions for Poultry Chicken Products

NAMP Reference Number*	TD Style Number	Chicken Product
P1001	70101	Whole Bird (w/Giblets)
P1002	70102	Whole Bird w/out Giblets
P1008	70201	2-Piece Cut-Up
P1009	70202	4-Piece Cut-Up
No Reference	70203	6-Piece Cut-Up
P1005	70204	8-Piece Cut-Up, Traditional
NR	70205	8-Piece Cut-Up, Non-Traditional
P1006	70206	9-Piece, Traditional
NR	70207	9-Piece, Country Cut
P1007	70208	10-Piece Cut-Up
P1003	70301	Front Half
NR	70302	Front Half w/out Wings
P1004	70401	Back Half
NR	70402	Back Half w/out Tail
P1010	70501	Breast Quarter
P1011	70502	Breast Quarter w/out Wing
P1012	70601	Whole Breast w/Ribs and Tenderloin
No Reference	70602	Bone-in Whole Breast w/Ribs and Wings
No Reference	70603	Boneless Whole Breast w/Rib Meat, w/out Tenderloin
No Reference	70604	Boneless Whole Breast w/Tenderloins
No Reference	70605	Boneless Whole Breast w/out Tenderloins
P1013	No Reference	Bone-In (Whole) Breast w/out Ribs

\* The second digit identifies the poultry class with P10 = broiler/fryer, P11 = roaster, P12 = capon, P13 = fowl, P14 = poussin, and P15 = rock cornish game hen.

**NAMP****Reference  
Number\*****TD Style  
Number****Chicken Product**

P1014	70701	Bone-In Split Breast w/Ribs
No Reference	70702	Bone-In Split Breast w/Ribs and Wings
P1015	No Reference	Bone-In Breast Half w/out ribs
No Reference	70703	Boneless Split Breast w/Rib Meat
No Number	70704	Boneless Split Breast w/out Rib Meat
P1016	70705	Partially Boneless Split Breast w/Rib Meat and 1st Wing Segment
No Number	70801	Tenderloin
No Number	70802	Tenderloin w/Clipped Tendon
P1030	70901	Leg Quarter
No Reference	70902	Leg Quarter w/out Tail
NR	70903	Leg Quarter w/out Tail or Abdominal Fat
No Reference	70904	Long-Cut Drumstick and Thigh Portion w/Back
P1031	71001	Whole Leg
No Reference	71002	Whole Leg w/Abdominal Fat
P1033	71101	Thigh
P1034	71102	Bone-in Thigh w/Back Portion
No Reference	71103	Boneless Trimmed Thigh
P1035	71201	Drumstick
No Reference	71201	Slant-Cut Drumstick
P1036	71301	Whole Wing
No Reference	71302	1st and 2nd Segment Wing (V Wing)
P1040	71303	2nd and 3rd Segment Wing (2-Joint Wing)
P1037	71304	1st Segment Wing (Wing Drummette)
P1038	71305	2nd Segment Wing (Wing Flat)
P1039	71306	3rd Segment Wing (Wing Tip)
No Reference	71307	1st Segment and 2nd Segment Wings
No Reference	71401	Lower Back
No Reference	71402	Upper Back
P1041	71403	Whole Back
P1042	71601	Neck
P1043	74002	3-Product Combination: Giblets (Hearts, Gizzards, and Livers)
P1047	71801	Processed Feet
No Reference	71802	Unprocessed Feet

\* The second digit identifies the poultry class with P10 = broiler/fryer, P11 = roaster, P12 = capon, P13 = fowl, P14 = poussin, and P15 = rock cornish game hen.

**NAMP****Reference  
Number\*****TD Style  
Number****Chicken Product**

P1048	71803	Processed Paws
No Reference	71804	Unprocessed Paws
P1044	71901	Gizzards
P1045	72001	Livers
P1052	72101	Hearts
No Reference	72201	Testes
No Reference	72301	Breast Skin
No Reference	72302	Thigh/Leg Skin
No Reference	72303	Body Skin
No Reference	72401	Abdominal Fat
No Reference	74001	2-Product Combinations
No Reference	74002	3-Product Combinations
No Reference	74003	4-Product Combinations
No Reference	75001	Mechanically Separated Chicken (MSC), Over 20% Fat
No Reference	75002	MSC, 15-20% Fat
No Reference	75003	MSC, Under 15% Fat
No Reference	75004	MSC w/out Skin, Under 15% Fat
No Reference	75101	Seasoned MSC, Over 20% Fat
No Reference	75102	Seasoned MSC, 15-20% Fat
No Reference	75103	Seasoned MSC, Under 15% Fat
No Reference	75104	Seasoned MSC w/out Skin, Under 15% Fat
P1049	No Reference	Broiler Bones
No Number	75201	Ground Chicken
No Number	No Reference	Breast Meat Strips/Chicken Tenders
No Number	No Reference	Batter/Breaded Tenders
No Number	No Reference	Pulled Chicken
No Number	No Reference	Chicken Sausage
No Number	No Reference	Chicken Franks
No Number	No Reference	Chicken Rolls
No Number	No Reference	Breaded Nuggets
No Number	No Reference	Diced Chicken

\* The second digit identifies the poultry class with P10 = broiler/fryer, P11 = roaster, P12 = capon, P13 = fowl, P14 = poussin, and P15 = rock cornish game hen.