U.S. Trade Descriptions for Poultry

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

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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 on the Internet.

(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.

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 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. 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 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.
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.

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

Refrigeration:
Meat may be presented chilled, chilled with ice or CO₂ 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, CO₂ [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, dipping, 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 dipping, 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)

(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, CO2
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

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.

**Product Requirements**

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Additional Product Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>7 0 1 0 1</td>
<td>1 3 1 1 1 5 0 0 0 1 2 7 0 1</td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

**Packaging Requirements**

<table>
<thead>
<tr>
<th>Internal Packaging</th>
<th>Internal Labeling</th>
<th>Pack Style</th>
<th>Package Weight</th>
<th>Country Code for Labeling</th>
<th>Shipping Container</th>
<th>Shipping Container Weight</th>
<th>Additional Packaging Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>01</td>
<td>1</td>
<td>0</td>
<td>01.14</td>
<td>840</td>
<td>Box, Unlined and Unwaxed</td>
<td>18.16 Kg. (40 Lbs.)</td>
<td>(Not specified)</td>
</tr>
</tbody>
</table>

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)
### Product Requirements

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

<table>
<thead>
<tr>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality Level</th>
<th>Certification Requirements</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Additional Product Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bone-in</td>
<td>Skin-on, white or yellow</td>
<td>Broiler/Fryer</td>
<td>Line Run</td>
<td>(Not specified)</td>
<td>Chilled, Ice Packed</td>
<td>(Not specified)</td>
<td>Kosher</td>
<td>(Not specified)</td>
<td>(Not specified)</td>
<td>(Not specified)</td>
</tr>
</tbody>
</table>

**Certification Requirements:** (Not specified)

**Refrigeration:** Chilled, Ice Packed

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

**Slaughter System:** Kosher

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

**Piece Weight:** (Not specified)

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

### Packaging Requirements

**Internal Packaging:** No internal package

**Internal Labeling:** Not applicable

**Pack Style:** Bulk Pack

**Package Weight:** Not applicable

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

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

**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.

**Additional Packaging Options:** (Not specified)
### Product Requirements

<table>
<thead>
<tr>
<th>Product</th>
<th>Species</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Additional Product Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>74002</td>
<td>Species, Product, Style:</td>
<td>3-Product Combination: Chicken Gizzards, Livers, Hearts</td>
<td>0</td>
<td>0</td>
<td>1</td>
<td>Broiler/Fryer</td>
<td>Chilled</td>
<td>Pasture-raised</td>
<td>Kosher</td>
<td>Not applicable</td>
<td>Not applicable</td>
<td>Products to be packed are gizzards (71901), livers (72001), and hearts (72101) in approximately equal numbers.</td>
</tr>
<tr>
<td></td>
<td>Bone</td>
<td>Not applicable</td>
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<td>Skin</td>
<td>Not applicable</td>
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<tr>
<td></td>
<td>Class</td>
<td>Broiler/Fryer</td>
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<td>Quality</td>
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<td></td>
<td>Refrigeration</td>
<td>Chilled</td>
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<tr>
<td></td>
<td>Production and Feeding Systems</td>
<td>Pasture-raised</td>
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<tr>
<td></td>
<td>Slaughter System</td>
<td>Kosher</td>
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<td>Post Slaughter Processing</td>
<td>Not applicable</td>
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<tr>
<td></td>
<td>Piece Weight</td>
<td>Not applicable</td>
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</tbody>
</table>

### Packaging Requirements

<table>
<thead>
<tr>
<th>Internal Packaging</th>
<th>Internal Labeling</th>
<th>Pack Style</th>
<th>Package Weight</th>
<th>Shipping Container</th>
<th>Country Code for Labeling</th>
<th>Shipping Container Weight</th>
<th>Additional Packaging Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cup/Tub</td>
<td>Labeled</td>
<td>(Not specified)</td>
<td>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%</td>
<td>Unlined and Unwaxed Box</td>
<td>Labeled for sale in Canada (ISO country code for Canada is 124)</td>
<td>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%</td>
<td>(Not specified)</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>01.36</td>
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</tr>
</tbody>
</table>

**Product Description:** Chilled pasture-raised broiler/fryer chicken gizzards, hearts, and livers, Kosher certified, individually labeled 3-Lb. tubs, 10 tubs of product in each 30-Lb. box. For sale in Canada.
(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.

### Product Requirements

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig.</th>
<th>Prod.</th>
<th>Slaug.</th>
<th>Slaug.</th>
<th>Prod. Weight (g)</th>
<th>Prod. Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>71801</td>
<td></td>
<td></td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0029</td>
<td>1</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Certificate Requirements</th>
<th>Trade description certification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Certification Requirements</td>
<td>Trade description certification</td>
</tr>
<tr>
<td>Refrigeration</td>
<td>Frozen</td>
</tr>
<tr>
<td>Production and Feeding Systems</td>
<td>(Not specified)</td>
</tr>
<tr>
<td>Slaughter System</td>
<td>(Not specified)</td>
</tr>
<tr>
<td>Post Slaughter Processing</td>
<td>Not applicable</td>
</tr>
<tr>
<td>Piece Weight</td>
<td>Specify 0029 g, average weight, to get 14 to 17 medium-size paws per pound</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Additional Product Options</th>
<th>Trade description certification by USDA</th>
</tr>
</thead>
</table>

### Packaging Requirements

<table>
<thead>
<tr>
<th>Internal Packaging</th>
<th>Plastic bag</th>
</tr>
</thead>
<tbody>
<tr>
<td>Internal Labeling</td>
<td>Labeled</td>
</tr>
<tr>
<td>Pack Style</td>
<td>(Not specified)</td>
</tr>
<tr>
<td>Package Weight</td>
<td>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%</td>
</tr>
<tr>
<td>Shipping Container</td>
<td>Unlined and Unwaxed Box</td>
</tr>
<tr>
<td>Country Code for Labeling</td>
<td>Labeled for sale in Hong Kong (ISO country code for Hong Kong is 344)</td>
</tr>
<tr>
<td>Shipping Container Weight</td>
<td>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%</td>
</tr>
<tr>
<td>Additional Packaging Options</td>
<td>(Not specified)</td>
</tr>
</tbody>
</table>
71.140 Major List of Trade Descriptions for Chicken
The following chicken products and product styles are defined in this standard.

<table>
<thead>
<tr>
<th>Code</th>
<th>Product</th>
<th>Code</th>
<th>Product Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>01</td>
<td>Whole Bird</td>
<td>7020</td>
<td>10-Piece Cut-Up</td>
</tr>
<tr>
<td>02</td>
<td>Cut-Up</td>
<td>7021</td>
<td>2-Piece Cut-Up (Split Bird)</td>
</tr>
<tr>
<td>03</td>
<td>Front Half</td>
<td>7022</td>
<td>4-Piece Cut-Up (Quartered Bird)</td>
</tr>
<tr>
<td>04</td>
<td>Back Half</td>
<td>7023</td>
<td>6-Piece Cut-Up</td>
</tr>
<tr>
<td>05</td>
<td>Breast Quarter</td>
<td>7024</td>
<td>8-Piece Cut-Up, Traditional</td>
</tr>
<tr>
<td>06</td>
<td>Whole Breast</td>
<td>7025</td>
<td>8-Piece Cut-Up, Non-Traditional</td>
</tr>
<tr>
<td>07</td>
<td>Split Breast</td>
<td>7026</td>
<td>9-Piece Cut-Up, Traditional</td>
</tr>
<tr>
<td>08</td>
<td>Tenderloin</td>
<td>7027</td>
<td>9-Piece Cut-Up, Country-Cut</td>
</tr>
<tr>
<td>09</td>
<td>Leg Quarter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Leg</td>
<td></td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>Thigh</td>
<td></td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>Drum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>Wing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>Back</td>
<td></td>
<td></td>
</tr>
<tr>
<td>15</td>
<td>Reserved (for Tail)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>Neck</td>
<td></td>
<td></td>
</tr>
<tr>
<td>17</td>
<td>Reserved (for Head)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>18</td>
<td>Paws/Feet</td>
<td></td>
<td></td>
</tr>
<tr>
<td>19</td>
<td>Gizzards</td>
<td></td>
<td></td>
</tr>
<tr>
<td>20</td>
<td>Livers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>21</td>
<td>Hearts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>22</td>
<td>Testes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>23</td>
<td>Skin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>24</td>
<td>Abdominal Fat</td>
<td></td>
<td></td>
</tr>
<tr>
<td>40</td>
<td>Product Combinations</td>
<td></td>
<td></td>
</tr>
<tr>
<td>50</td>
<td>Mechanically Separated Chicken</td>
<td></td>
<td></td>
</tr>
<tr>
<td>51</td>
<td>Seasoned Mechanically Separated Chicken</td>
<td></td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>Reserved (for Ground Chicken)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Code</th>
<th>Product</th>
<th>Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>7101</td>
<td>Whole Leg</td>
<td></td>
</tr>
<tr>
<td>7102</td>
<td>Whole Leg w/Abdominal Fat</td>
<td></td>
</tr>
<tr>
<td>7110</td>
<td>Thigh</td>
<td></td>
</tr>
<tr>
<td>7112</td>
<td>Bone-in Thigh w/Back Portion (Thigh Quarter)</td>
<td></td>
</tr>
<tr>
<td>7113</td>
<td>Boneless Trimmed Thigh</td>
<td></td>
</tr>
<tr>
<td>7120</td>
<td>Drumstick</td>
<td></td>
</tr>
<tr>
<td>7122</td>
<td>Slant-Cut Drumstick</td>
<td></td>
</tr>
<tr>
<td>7130</td>
<td>Whole Wing</td>
<td></td>
</tr>
<tr>
<td>7132</td>
<td>1st &amp; 2nd Segment Wing (V-Wing)</td>
<td></td>
</tr>
</tbody>
</table>

U.S. Trade Descriptions for Poultry - August 2000
71.150 Trade Descriptions for Chicken
### CHICKEN - Whole Bird

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<td>70101</td>
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</tbody>
</table>

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)
4. 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, C0
- 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
7. 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
- 03. Plastic Bag, Modified atmosphere package
- 04. Tray Pack
- 05. Tray Pack, Modified atmosphere package
- 06. 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 (000.00) package weight in kilograms] (Weight variation of plus 10% allowed (23% for packages with one piece))

**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.)

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)
4. 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, CO2
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
7. Other

**Slaughter System (Slaug.)**
1. Traditional
2. Kosher
3. Halal
4. Line Run (Quality/Grade Not Assessed)

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

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

**Internal Package (Intern. Pack.)**
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packed
3. Bubble Pack, Portion control
4. Plastic Bag, Modified atmosphere package
5. Tray Pack
6. Tray Pack, Modified atmosphere package
7. Other

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

**Pack Style**
1. Bulk Pack
2. Other

**Package Weight**
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)

**Other 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

---

**U.S. Trade Descriptions for Poultry - August 2000**
### CHICKEN - Two-Piece Cut-Up (Split Bird)

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Certification</th>
<th>Post Slaughter</th>
<th>Internal Package</th>
<th>Country Code for Labeling</th>
</tr>
</thead>
<tbody>
<tr>
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</tbody>
</table>

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**

### Production and Feeding Systems
- Traditional Production and Diet
- Free-Range Production with Traditional Diet
- Pastured/Pasture-Raised Production with Traditional Diet
- Traditional Production with Organic and/or Antibiotic-Free Systems
- Free-Range Production with Organic and/or Antibiotic-Free Systems
- Pastured Production with Organic and/or Antibiotic-Free Systems
- Other

### Slaughter System
- Traditional
- Kosher
- Halal
- Other

### Post Slaughter Processing
- Immersion Chilled
- Air Chilled
- 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
- Contractual modifications specified

### Internal Package
- Plastic Bag
- Plastic Bag, Heat-shrinkable, Vacuum packaged
- Plastic Bag, Modified atmosphere package
- Tray Pack
- Tray Pack, Modified atmosphere package
- No internal package

### Internal Package Labeling
- Labeled (for sale in country specified in Country Code for Labeling)
- Not Labeled

### Pack Style
- Bulk Pack
- Layer Pack, Regular
- Layer Pack, Honeycomb
- Other

### Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Packaging Options
- Contractual modifications specified

0 = Not Applicable or Not Specified

---

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

White and Dark Meat

---

**U.S. Trade Descriptions for Poultry - August 2000**
### CHICKEN - Four-Piece Cut-Up (Quartered Bird)

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<tr>
<td>70202</td>
<td>11</td>
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<td>White or Yellow</td>
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</tbody>
</table>

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
2. Skin-on, White
3. 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
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 (0000) package weight in kilograms] (Weight variation of plus 20% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

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

#### Shipping Container Weight (SC Weight)
[Insert 4-digit (0000) 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**

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

<table>
<thead>
<tr>
<th>Bone</th>
<th>Skin-on, White or Yellow</th>
<th>Class</th>
<th>Quality Level</th>
<th>Certification Requirement</th>
<th>Refrigeration</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Production and Feeding Systems</th>
<th>Internal Package</th>
<th>Country Code for Labeling</th>
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<td>1</td>
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<td>1</td>
<td>Traditional</td>
<td>Immersion Chilled</td>
<td>Traditional Production and Diet</td>
<td>Plastic Bag</td>
<td>70102</td>
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</table>

### Additional Product Options

1. Contractual modifications specified

---

**Country Code for Labeling**

(Country Labeled For)

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

**Shipping Container Weight**

(SC Weight)

[Insert 4-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

---

**Production and Feeding Systems**

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
7. Other

**Internal Package**

1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Plastic Bag, Resealable
4. Plastic Bag, Modified atmosphere package
5. Tray Pack
6. Tray Pack, Modified atmosphere package

**Internal Package Labeling**

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 (000.00) 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**

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

---

**Packaging and Feeding Systems**

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
7. Other

**Certification Requirements**

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

---

**Refrigeration**

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

---

**Piece Weight**

[Insert 4-digit (00000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

---

**U.S. Trade Descriptions for Poultry - August 2000**

---

**6-Piece Cut-Up**

White and Dark Meat
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

8-Piece Traditional Cut-Up
White and Dark Meat
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.

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

Diagram not applicable.  Photo not applicable.
### CHICKEN - Nine-Piece Cut-Up, Traditional

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig.</th>
<th>Prod/Feed</th>
<th>Post</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack</th>
<th>Label</th>
<th>Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack. Options</th>
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</tbody>
</table>

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
2. Skin-on, White
3. Skin-on, Yellow

**Class**
1. Broiler/Fryer
2. Roaster

**Quality Level** (Quality)
1. #1 (Highest Quality/Grade Level)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
4. 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
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

**Internal Package** (Intern. Pack.)
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Plastic Bag, Resealable
4. Plastic Bag, Modified atmosphere package
5. Tray Pack
6. Tray Pack, Modified atmosphere package
7. No internal package

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

**Slaughter System** (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

**Post Slaughter Processing**
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

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

**Pack Style**
1. Not applicable

**Package Weight**
[Insert 4-digit (0000) 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)

**9-Piece Traditional Cut-Up**

**White and Dark Meat**

---

U.S. Trade Descriptions for Poultry - August 2000
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
### CHICKEN - Ten-Piece Cut-Up

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Cert.</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig.</th>
<th>Prod/Feed</th>
<th>Post</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack.</th>
<th>Intern. Label</th>
<th>Pack</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
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</tbody>
</table>

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
- 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 (0000) 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)

**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

---

**10-Piece Cut-Up**

White and Dark Meat

---

70208
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
**CHICKEN - Front Half without Wings**

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Certification</th>
<th>Production and Feeding Systems</th>
<th>Internal Package</th>
<th>Country Code for Labeling</th>
<th>Shipping Container Weight</th>
<th>Additional Packaging Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN</td>
<td>Front Half without Wings</td>
<td>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.</td>
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</tr>
</tbody>
</table>

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

**Production and Feeding Systems**
- Traditional Production and Diet
- Free-Range Production with Traditional Diet
- Pastured/Pasture-Raised Production with Traditional Diet
- Traditional Production with Organic and/or Antibiotic-Free Systems
- Free-Range Production with Organic and/or Antibiotic-Free Systems
- Pastured Production with Organic and/or Antibiotic-Free Systems
- Other

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

**Internal Package Labeling**
- Labeled (for sale in country specified in Country Code for Labeling)
- Not Labeled

**Pack Style**
- 01. Bulk Pack
- Other

**Additional Packaging Options**
- Contractual modifications specified

0 = Not Applicable or Not Specified

70302
**CHICKEN – Back Half (Saddle)**

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig</th>
<th>Prod/Feed</th>
<th>Slaug</th>
<th>Post Slaug</th>
<th>Product Weight (g)</th>
<th>Prod Options</th>
<th>Intern. Pack</th>
<th>Intern. Label</th>
<th>Package Weight (kg)</th>
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<th>Country Labeled For</th>
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</tbody>
</table>

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**

### 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
7. 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)

### 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 (0000) package weight in kilograms] (Weight variation of plus 10% allowed)

### 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

---

**Dark Meat**

**Back Half (Saddle)**

U.S. Trade Descriptions for Poultry - August 2000
CHICKEN - Back Half without Tail (Saddle)

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

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

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 (0000.00) 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

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

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**

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

### U.S. Trade Descriptions for Poultry - August 2000
### U.S. Trade Descriptions for Poultry - August 2000

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

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<thead>
<tr>
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</table>

**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
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.)
0. 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 (0000.00) 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

---

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

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.

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

---

70502
**CHICKEN - Whole Breast with Ribs and Tenderloins**

<table>
<thead>
<tr>
<th>Species</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig.</th>
<th>Prod/Feed</th>
<th>Post Slaug</th>
<th>Product Weight (g)</th>
<th>Intern. Pack</th>
<th>Label</th>
<th>Package/Weight (kg)</th>
<th>SC</th>
<th>Cert. Req.</th>
<th>Prod/Feed</th>
<th>Pack Style</th>
<th>Package Weight (kg)</th>
<th>SC Weight (kg)</th>
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</tbody>
</table>

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**

**Species**: Chicken

**Style**: Whole Breast with Ribs and Tenderloins

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

**Refrigeration**: 1. Chilled
   2. Chilled, Ice Packed
   3. Chilled, CO
   4. Hard Chilled
   5. Frozen
   6. Frozen, Individually, without Ice Glazing
   7. Frozen, Individually, with Ice Glazing

**Production and Feeding Systems**: 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**: 1. Traditional
   2. Kosher
   3. Halal
   9. Other

**Post Slaugbroting Processing**: 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)

**Internal Packaging**: 1. Plastic Bag
   2. Plastic Bag, Heat-shrinkable, Vacuum packaged
   3. Plastic Bag, Modified atmosphere package
   4. Tray Pack
   5. Tray Pack, Modified atmosphere package
   9. No internal package

**Internal Package Labeling**: 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 or 10% allowed)

**Country Code for Labeling**: (Country Labeled For)

**Shipping Container Weight**: (SC Weight)

**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.

U.S. Trade Descriptions for Poultry - August 2000
### U.S. Trade Descriptions for Poultry - August 2000

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

<table>
<thead>
<tr>
<th>Species</th>
<th>Product Style</th>
<th>Bone Skin</th>
<th>Class Quality</th>
<th>Refrig</th>
<th>Prod. Options</th>
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</table>

**Production and Feeding Systems (Prod/Feed)**
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastrami/Pasteur-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. Pastrami Production with Organic and/or Antibiotic-Free Systems
7. Other

**Internal Packaging (Intern. Pack.)**
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Bubble Pack, Portion control
04. Plastic Bag, Modified atmosphere package
05. Tray Pack
06. Tray Pack, Modified atmosphere package
07. Box/Carton
08. No internal package

**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 20% allowed)

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

**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
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

**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 (00000) 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**

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.

**White Meat**

**Bone-In Whole Breast with Ribs and Wings**
CHICKEN - Boneless Whole Breast with Rib Meat, without Tenderloins

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
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**

**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
7. Other

**Internal Packaging** (Intern. Pack.)
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Plastic Bag, Resealable
4. Bubble Pack, Portion control
5. Plastic Bag, Modified atmosphere package
6. Tray Pack
7. Tray Pack, Modified atmosphere package
8. No internal package

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

**Pack Style**
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Flat Pack
5. Other

**Package Weight**
Insert 4-digit (0000) 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

**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
CHICKEN - Boneless Whole Breast without Tenderloins

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

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

0 = Not Applicable or Not Specified
### CHICKEN - Bone-In Split Breast with Ribs

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig.</th>
<th>Prod/Feed</th>
<th>Post Slaug</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack</th>
<th>Intern. Label</th>
<th>Pack</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
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</thead>
<tbody>
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<td>11</td>
<td></td>
<td>Bone-in</td>
<td>Skin-on, White or Yellow</td>
<td>Class</td>
<td>Quality</td>
<td>Refrig.</td>
<td>Prod/Feed</td>
<td>Post Slaug</td>
<td>Product Weight (g)</td>
<td>Prod. Options</td>
<td>Intern. Pack</td>
<td>Intern. Label</td>
<td>Pack</td>
<td>Package Weight (kg)</td>
<td>SC</td>
<td>Country Labeled For</td>
<td>SC Weight (kg)</td>
<td>Pack Options</td>
</tr>
</tbody>
</table>

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

---

**Production and Feeding Systems**

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
7. Other

**Certification Requirements**

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

**Refrigeration**

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

**Slaughter System**

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

**Post Slaughter Processing**

1. Immersion Chilled
2. Air Chilled
3. Other

**Piece Weight**

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

**Additional Product Options**

1. Contractual modifications specified

---

**Internal Packaging**

1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Bubble Pack, Portion control
4. Plastic Bag, Modified atmosphere package
5. Tray Pack
6. Tray Pack, Modified atmosphere package
7. No internal package

**Internal Package Labeling**

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

**Pack Style**

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

**Package Weight**

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

**Shipping Container**

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

---

**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

---

**U.S. Trade Descriptions for Poultry - August 2000**

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**Bone-In Split Breast with Ribs**

**White Meat**

---

**Country Code for Labeling**

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

**Shipping Container Weight**

[Insert 3-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

**Additional Packaging Options**

1. Contractual modifications specified

---

**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.**

---

**70701**
### CHICKEN - Bone-In Split Breast with Ribs and Wing

|---------|---------|-------|------|------|-------|---------|--------|-------|------|------------|-------------------|--------------|---------------|-------|-------|---------------------|-----------|----|---------------------|--------------|-----------|
| CHICKEN | Bone-In | Split Breast | with Ribs and Wing | White Meat | 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

**Production and Feeding Systems**
- Traditional Production and Diet
- Free-Range Production with Traditional Diet
- Pastured/Pasture-Raised Production with Traditional Diet
- Traditional Production with Organic and/or Antibiotic-Free Systems
- Free-Range Production with Organic and/or Antibiotic-Free Systems
- Pastured Production with Organic and/or Antibiotic-Free Systems
- Other

**Slaughter System**
- Traditional
- Kosher
- Halal
- Other

**Post Slaughter Processing**
- Immersion Chilled
- Air Chilled
- Other

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

**Internal Packaging**
- 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. No internal package

**Internal Package Labeling**
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 (000.00) package weight in kilograms] (Weight variation of plus 10% allowed)

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

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

**Additional Packaging Options**
- Contractual modifications specified

**Shipping Container**
- 01. Box, Unlined and Unwaxed
- 02. Box, Lined and Unwaxed
- 03. Box, Unlined and Waxed
- 04. Plastic Container, Returnable
- 05. Bulk Bin, Non-Returnable
- 06. Bulk Bin, Returnable

**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
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**

---

**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
CHICKEN - Boneless Split Breast without Rib Meat

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

<table>
<thead>
<tr>
<th>Bone</th>
<th>Production and Feeding Systems</th>
</tr>
</thead>
<tbody>
<tr>
<td>2. Boneless</td>
<td>1. Traditional Production and Diet</td>
</tr>
<tr>
<td>Skin</td>
<td>2. Free-Range Production with Traditional Diet</td>
</tr>
<tr>
<td>1. Skin-on, White or Yellow</td>
<td>3. Pastured/Pasture-Raised Production with Traditional Diet</td>
</tr>
<tr>
<td>3. Skinless</td>
<td>4. Traditional Production with Organic and/or Antibiotic-Free Systems</td>
</tr>
<tr>
<td>4. Skin-on, Yellow</td>
<td>5. Free-Range Production with Organic and/or Antibiotic-Free Systems</td>
</tr>
<tr>
<td>Class</td>
<td>6. Pastured Production with Organic and/or Antibiotic-Free Systems</td>
</tr>
<tr>
<td>1. Broiler/Fryer</td>
<td>7. Other</td>
</tr>
<tr>
<td>2. Roaster</td>
<td>8. Other</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Quality Level</th>
<th>Certification Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. #1 (Highest Quality/Grade)</td>
<td>1. Quality Grade Certification</td>
</tr>
<tr>
<td>2. #2 (Second Quality/Grade Level)</td>
<td>2. Trade Description Certification</td>
</tr>
<tr>
<td>9. Line Run (Quality/Grade Not Assessed)</td>
<td>3. Quality Grade and Trade Description Certification</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Refrigeration</th>
<th>Post Slaughter Processing</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Chilled</td>
<td>1. Immersion Chilled</td>
</tr>
<tr>
<td>2. Chilled, Ice Packed</td>
<td>2. Air Chilled</td>
</tr>
<tr>
<td>3. Chilled, CO</td>
<td>9. Other</td>
</tr>
<tr>
<td>4. Hard Chilled</td>
<td>5. Other</td>
</tr>
<tr>
<td>5. Frozen</td>
<td>6. Frozen, Individually, without Ice Glazing</td>
</tr>
<tr>
<td>6. Frozen, Individually, with Ice Glazing</td>
<td>7. Frozen</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Internal Packaging</th>
<th>Internal Package Labeling</th>
</tr>
</thead>
<tbody>
<tr>
<td>01. Plastic Bag</td>
<td>1. Labeled (For sale in country specified in Country Code for Labeling)</td>
</tr>
<tr>
<td>05. Plastic Bag, Modified atmosphere package</td>
<td>06. Tray Pack</td>
</tr>
<tr>
<td>07. Modified atmosphere package</td>
<td>7. Two-Piece Tray Pack</td>
</tr>
<tr>
<td>99. No internal package</td>
<td>8. Modified atmosphere package</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pack Style</th>
<th>Package Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Bulk Pack</td>
<td>[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)</td>
</tr>
<tr>
<td>2. Layer Pack, Regular</td>
<td>[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)</td>
</tr>
<tr>
<td>3. Layer Pack, Honeycomb</td>
<td></td>
</tr>
<tr>
<td>5. Flat Pack</td>
<td></td>
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<tr>
<td>9. Other</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Shipping Container</th>
<th>Additional Packaging Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Box, Unlined and Unwaxed</td>
<td>1. Contractual modifications specified</td>
</tr>
<tr>
<td>2. Box, Lined and Unwaxed</td>
<td></td>
</tr>
<tr>
<td>3. Box, Unlined and Waxed</td>
<td></td>
</tr>
<tr>
<td>4. Plastic Container, Returnable</td>
<td></td>
</tr>
<tr>
<td>5. Bulk Bin, Non-Returnable</td>
<td></td>
</tr>
<tr>
<td>6. Bulk Bin, Returnable</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Product Options</th>
<th>Package Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Contractual modifications specified</td>
<td>0. Contractual modifications specified</td>
</tr>
</tbody>
</table>

Boneless Split Breast without Rib Meat

White Meat 💥

U.S. Trade Descriptions for Poultry - August 2000
**CHICKEN - Partially Boneless Split Breast with Rib Meat and First Wing Segment**

*(Airline Breast, French Cut)*

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<thead>
<tr>
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<td>31</td>
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</tr>
</tbody>
</table>

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
2. Skin-on, White
3. 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)
4. 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
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
7. 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 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. Bubble Pack, Portion control
04. Plastic Bag, Modified atmosphere package
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Box/Carton
09. No internal package

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

**Pack. Style**
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
6. Other

**Package Weight**
[Insert 4-digit (0000) package weight in kilograms]
(Weight variation of plus 10% allowed)

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

**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)

**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

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, CO2
    - 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

- **Internal Packaging:**
  - (Intern. Pack.)
    - 01. Plastic Bag
    - 02. Plastic Bag, Heat-shrinkable, Vacuum packed
    - 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:**
  - (Pack. 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 with Tendon Clipped (Clipped Tenderloin)**

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**
### CHICKEN - Leg Quarter

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refriger</th>
<th>Prodig</th>
<th>Feed</th>
<th>Slaug</th>
<th>Pack</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack</th>
<th>Intern. Label</th>
<th>Pack Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
<th>Country Code for Labeling</th>
<th>Shipping Container Weight</th>
<th>Additional Packaging Options</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>U.S. Trade Descriptions for Poultry - August 2000</td>
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</tbody>
</table>

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
2. Skin-on, White
3. 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)
4. 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

#### 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
7. 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 20% allowed)

#### Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packed
03. Bubble Pack, Portion control
04. Plastic Bag, Modified atmosphere package
05. Tray Pack
06. Tray Pack, Modified atmosphere package
07. No internal package

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

#### Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Other

#### Package Weight
[Insert 4-digit (0000) 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

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

#### 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
### CHICKEN - Leg Quarter without Tail

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Internal Package Options</th>
<th>Internal Package Weight (kg)</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>70902</td>
<td>1</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Notes
- 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**

### 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
7. 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 20% allowed)

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

### Internal Packaging (Intern. Pack.)
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Bubble Pack, Portion control
4. Plastic Bag, Modified atmosphere package
5. Tray Pack
6. Tray Pack, Modified atmosphere package
7. Other

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

### Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Other

### Package Weight
[Insert 4-digit (0000) 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**

---

U.S. Trade Descriptions for Poultry - August 2000
### CHICKEN - Leg Quarter without Tail or Abdominal Fat

#### Species: CHICKEN

**Product Style:** 70903-1

#### Certification Requirements (Cert. Req.)
- Quality Grade Certification
- Trade Description Certification
- Quality Grade and Trade Description Certification

#### Refrigeration (Refrig.)
- Chilled
- Chilled, Ice Packed
- Chilled, CO
- Hard Chilled
- Frozen
- Frozen, Individually, without Ice Glazing
- Frozen, Individually, with Ice Glazing

#### Production and Feeding Systems (Prod/Feed)
- Traditional Production and Diet
- Free-Range Production with Traditional Diet
- Pastured/Pasture-Raised Production with Traditional Diet
- Traditional Production with Organic and/or Antibiotic-Free Systems
- Free-Range Production with Organic and/or Antibiotic-Free Systems
- Pastured Production with Organic and/or Antibiotic-Free Systems
- Other

#### Slaughter System (Slaug.)
- Traditional
- Kosher
- Halal
- Other

#### Post Slaughter Processing (Post Slaug.)
- Immersion Chilled
- Air Chilled
- Other

#### Piece Weight

**[Insert 4-digit (0000) piece weight in grams]**

(Weight variation of plus or minus 20% allowed)

#### Internal Packaging (Intern. Pack.)
- Plastic Bag
- Plastic Bag, Heat-shrinkable, Vacuum packaged
- Bubble Pack, Portion control
- Plastic Bag, Modified atmosphere package
- Tray Pack
- Tray Pack, Modified atmosphere package
- No internal package

#### Internal Package Labeling (Intern. Label)
- Labeled (For sale in country specified in Country Code for Labeling)
- Not Labeled

#### Pack Style
- Bulk Pack
- Layer Pack, Regular
- Layer Pack, Honeycomb
- Other

#### Package Weight

**[Insert 4-digit (000.00) package weight in kilograms]**

(Weight variation of plus 10% allowed)

#### Shipping Container (SC)
- Box, Unlined and Unwaxed
- Box, Lined and Unwaxed
- Box, Unlined and Waxed
- Plastic Container, Returnable
- Bulk Bin, Non-Returnable
- Bulk Bin, Returnable

#### 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
A "long-cut drumstick and thigh portion with back" is produced by cutting a leg quarter without 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, CO2
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)

**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.
### CHICKEN - Whole Leg

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig.</th>
<th>Proof</th>
<th>Post</th>
<th>Slaug.</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack</th>
<th>Label</th>
<th>Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>71001-11</td>
<td>Bone-in, Skin-on, White or Yellow</td>
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<tr>
<td>71001-12</td>
<td>Bone-in, Skinless</td>
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<tr>
<td>71001-21</td>
<td>Boneless Skin-on, White or Yellow</td>
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<tr>
<td>71001-22</td>
<td>Boneless, Skinless</td>
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</tbody>
</table>

**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
3. Cornish Game Hen

**Quality Level (Quality)**
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
4. 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
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
7. 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 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. Bubble Pack, Portion control
04. Plastic Bag, Modified atmosphere package
05. Tray Pack
06. 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 (000.00) 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
## CHICKEN - Whole Leg with Abdominal Fat (Half Saddle without Back)

### Production and Feeding Systems
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
7. Other

### Certification Requirements
1. Trade Description Certification

### Refrigeration
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

### Bone
1. Bone-in

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

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

### 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 20% allowed)

### Internal Packaging (Intern. Pack.)
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum bagged
3. Bubble Pack, Portion control
4. Plastic Bag, Modified atmosphere package
5. Tray Pack
6. Tray Pack, Modified atmosphere package
7. No internal package

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

### Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Other

### Package Weight
[Insert 4-digit (000.00) package weight in kilograms] (Weight variation of plus 6% 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]

### 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.

### Whole Leg with Abdominal Fat
Half Saddle without Back

Dark Meat

- **71002**
### CHICKEN - Thigh

**Species:** CHICKEN  
**Product:** Thigh  
**Style:**  

<table>
<thead>
<tr>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality Level</th>
<th>Refrigeration</th>
<th>Certification Requirements</th>
<th>Production and Feeding Systems</th>
<th>Internal Packaging</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Package Weight</th>
<th>Country Code for Labeling</th>
<th>Shipping Container Weight</th>
<th>Additional Packaging Options</th>
<th>Notes</th>
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<tbody>
<tr>
<td>71001</td>
<td>11</td>
<td>1. Bone-in, Skin-on, White or Yellow</td>
<td>1. #1 (Highest Quality/Grade)</td>
<td>1. Chilled, Ice Packed</td>
<td>1. Quality Grade Certification</td>
<td>1. Traditional Production and Diet</td>
<td>01. Plastic Bag</td>
<td>1. Traditional</td>
<td>1. Immersion Chilled</td>
<td>[Insert 4-digit (0000) package weight in kilograms] (Weight variation of plus 10% allowed)</td>
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<tr>
<td>71101</td>
<td>12</td>
<td>2. Bone-in, Skinless</td>
<td>2. #2 (Second Quality/Grade Level)</td>
<td>2. Chilled, Ice Packed</td>
<td>2. Trade Description Certification</td>
<td>2. Free-Range Production with Traditional Diet</td>
<td>02. Plastic Bag, Heat-shrinkable, Vacuum packaged</td>
<td>2. Kosher</td>
<td>2. Air Chilled</td>
<td>[Insert 4-digit (00.00) container weight in kilo-grams] (Weight variation of plus 6% allowed)</td>
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<td>5. Frozen, Individually, with Ice Glazing</td>
<td>5. Trade Description Certification</td>
<td>5. Frozen, Individually, without Ice Glazing</td>
<td>5. Trade Description Certification</td>
<td>5. Pastured Production with Organic and/or Antibiotic-Free Systems</td>
<td>05. Plastic Bag, Modified atmosphere package</td>
<td>5. Other</td>
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</tbody>
</table>

**Notes:**  
0 = Not Applicable or Not Specified

**Thigh**  
Dark Meat

71101
### Bone-in Thigh with Back Portion (Thigh Quarter)

**Species:** CHICKEN

<table>
<thead>
<tr>
<th>Product Options</th>
<th>Intern. Pack</th>
<th>Intern. Label</th>
<th>Pack Style</th>
<th>Package Weight (g)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
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<tbody>
<tr>
<td>71102-11</td>
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</tbody>
</table>

**Country Code for Labeling**

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

**Shipping Container Weight (SC Weight)**

[Insert 4-digit (000.00) container weight in kilograms] (Weight variation of plus 10% allowed)

**Additional Packaging Options**

(Pack. Options)

1. Contractual modifications specified

0 = Not Applicable or Not Specified

---

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**
### CHICKEN – Boneless Thigh, Trimmed

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<tbody>
<tr>
<td>71103-21</td>
<td>Boneless, Skin-on, White or Yellow</td>
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<tr>
<td>7103-22</td>
<td>Boneless, Skinless</td>
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</tbody>
</table>

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**

**7103-22 Boneless, Skinless**
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
### CHICKEN - Slant-Cut Drumstick (Drum Portion)

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Cert. Req.</th>
<th>Refriger</th>
<th>Prod/Feed</th>
<th>Post Slaug.</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack</th>
<th>Pack. Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
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<tbody>
<tr>
<td>71202</td>
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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

**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.

---

**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
7. 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 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
04. Plastic Bag, Modified atmosphere package
05. Tray Pack
06. 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 (000.00) 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

---

**Bone**
1. Bone-in

**Skin**
1. Skin-on, White or Yellow
2. Skin-on, White
3. 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, CO2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

---

**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
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 (drummette) 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, Loin  
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 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 (000.00) package weight in kilogram]  
(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 kilogram]  
(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

---

U.S. Trade Descriptions for Poultry - August 2000
### CHICKEN - First and Second Segment Wing (V-Wing)

<table>
<thead>
<tr>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Post Slaughter Processing</th>
<th>Slaughter System</th>
<th>Production and Feeding Systems</th>
<th>Internal Packaging</th>
<th>Internal Package Labeling</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>Package Weight (kg)</th>
<th>Shipping Container Weight (SC Weight)</th>
<th>Additional Packaging Options</th>
<th>Pack Options</th>
</tr>
</thead>
</table>

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).

#### 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.

#### First and Second Segment Wing (V-Wing)

White Meat

---

**U.S. Trade Descriptions for Poultry - August 2000**
### CHICKEN - Second and Third Segment Wing (2-Joint Wing, Wing Portion)

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<tr>
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</tbody>
</table>

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

#### 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
7. 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
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)
2. Not Labeled

#### Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Other

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

#### 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**
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**
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 (drummette 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
### CHICKEN - Third Segment Wing (Wing Tip, Flipper)

<table>
<thead>
<tr>
<th></th>
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</tr>
</tbody>
</table>

**Production and Feeding Systems**
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
7. 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**
0000. Not applicable

**Internal Packaging** (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Re-sealable
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)

**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)

A “third segment wing” is produced by cutting a whole wing (71301) between the second and third segments. The first and second segments (drummette 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
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

---

U.S. Trade Descriptions for Poultry - August 2000
### CHICKEN - First Segment and Second Segment Wings (Disjointed Wings)

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality Level</th>
<th>Refrigeration</th>
<th>Certification Requirements</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Additional Product Options</th>
<th>Country Code for Labeling</th>
<th>Shipping Container Weight</th>
<th>Additional Packaging Options</th>
<th>Notes</th>
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<tbody>
<tr>
<td>71307-11</td>
<td>Bone-in, Skin-on, White or Yellow</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1. #1 (Highest Quality/Grade)</td>
<td>1. Chilled</td>
<td></td>
<td></td>
<td>0000. Not applicable</td>
<td>1. Contractual modifications</td>
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<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**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
- 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

**Internal Packaging (Intern. Pack.)**
- 01. Plastic Bag
- 02. Plastic Bag, Heat-shrinkable, Vacuum packaged
- 03. Plastic Bag, Resealable
- 05. Plastic Bag, Modified atmosphere package
- 09. 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 (000.00) 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

**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

---

**U.S. Trade Descriptions for Poultry - August 2000**
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
2. Skin-on, White
3. 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. Line Run (Quality/Grade Not Assessed)

### Certification Requirements (Cert. Req.)
1. Trade Description Certification

### Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO2
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
7. 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
0000. Not applicable

### Internal Packaging (Intern. Pack.)
1. Plastic Bag
2. Tray Pack
3. Other

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

### 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
[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
## CHICKEN – Lower Back

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 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.

### 71402-11 Bone-in, Skin-on, White or Yellow

<table>
<thead>
<tr>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality Level</th>
<th>Production and Feeding Systems</th>
<th>Slaughter System</th>
<th>Certification Requirements</th>
<th>Refrigeration</th>
<th>Piece Weight</th>
<th>Additional Product Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>#1</td>
<td>#1</td>
<td>#1</td>
<td>#1</td>
<td>Traditional Production and Diet</td>
<td>Traditional</td>
<td>Trade Description Certification</td>
<td>Chilled, Ice Packed</td>
<td>0000.00</td>
<td>Contractual modifications specified</td>
</tr>
</tbody>
</table>

### 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.

---

**Certification Requirements**

1. Trade Description Certification
2. Trade Description Certification
3. Trade Description Certification
4. Trade Description Certification
5. Trade Description Certification
6. Trade Description Certification
7. Trade Description Certification
8. Trade Description Certification
9. Trade Description Certification

---

### Country Code for Labeling

[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
2. Contractual modifications specified
3. Contractual modifications specified
4. Contractual modifications specified
5. Contractual modifications specified
6. Contractual modifications specified
7. Contractual modifications specified
8. Contractual modifications specified
9. Contractual modifications specified

### Pack Style

1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Regular
4. Layer Pack, Regular
5. Layer Pack, Regular
6. Layer Pack, Regular
7. Layer Pack, Regular
8. Layer Pack, Regular
9. Layer Pack, Regular

### Internal Packaging (Intern. Pack.)

1. Plastic Bag
2. Tray Pack
3. Tray Pack
4. Tray Pack
5. Tray Pack
6. Tray Pack
7. Tray Pack
8. Tray Pack
9. Tray Pack

### Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
2. Labeled (For sale in country specified in Country Code for Labeling)
3. Labeled (For sale in country specified in Country Code for Labeling)
4. Labeled (For sale in country specified in Country Code for Labeling)
5. Labeled (For sale in country specified in Country Code for Labeling)
6. Labeled (For sale in country specified in Country Code for Labeling)
7. Labeled (For sale in country specified in Country Code for Labeling)
8. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

### 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
7. Bulk Bin, Returnable
8. Bulk Bin, Returnable
9. Bulk Bin, Returnable

---

### Piece Weight

0000.00

### Additional Product Options (Prod. Options)

1. Contractual modifications specified
2. Contractual modifications specified
3. Contractual modifications specified
4. Contractual modifications specified
5. Contractual modifications specified
6. Contractual modifications specified
7. Contractual modifications specified
8. Contractual modifications specified
9. Contractual modifications specified

---

**Lower Back**

Dark Meat

---

**71402**
### CHICKEN - Upper Back

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

**Certification Requirements**
- 2. Trade Description Certification

**Refrigeration**
- 1. Chilled
- 2. Chilled, Ice Packed
- 3. Chilled, CO2
- 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

**Pack Style**
- 1. Bulk Pack
- 9. Other

**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

**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)

**Notes**
- This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

---

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

**Certification Requirements**
- 2. Trade Description Certification

**Refrigeration**
- 1. Chilled
- 2. Chilled, Ice Packed
- 3. Chilled, CO2
- 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
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

U.S. Trade Descriptions for Poultry - August 2000

Whole Back
White and Dark Meat

71404
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
## CHICKEN - Paws, Processed

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality Level</th>
<th>Certification Requirements</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Pack Style</th>
<th>Package Weight</th>
<th>Shipping Container</th>
<th>Country Code for Labeling</th>
<th>Additional Packaging Options</th>
<th>Additional Product Options</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN</td>
<td>71801</td>
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<td></td>
<td>11</td>
<td>1 (Highest Quality/Grade)</td>
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<td></td>
<td>1. Bulk Pack</td>
<td>1. Insert 4-digit</td>
<td>1. Box, Unlined and Unwaxed</td>
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<td>1. Contractual modifications</td>
<td>1. Contractual modifications</td>
<td>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.</td>
</tr>
</tbody>
</table>

### A “processed paw” is produced by cutting a car cass leg through the metatarsus approximately at the metatarsal spur. The nails, thin yellow epidermal skin covered the paw, and car cass 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**

- **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

### Processed Paws 71801
# CHICKEN - Feet, Processed

<table>
<thead>
<tr>
<th></th>
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<td>0</td>
</tr>
</tbody>
</table>

- **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.)
  - 1. 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 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 (000.00) package weight in kilograms (Weight variation of plus 10% allowed)

- **Shipping Container Weight** (SC Weight)
  - Insert 5-digit (0000.00) 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 certificates 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.

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**

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**Processed Feet**

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U.S. Trade Descriptions for Poultry - August 2000

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**71802**
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

Notes
Typically packed for export. Certificate stating the product is edible cannot be provided. This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified
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 (pha-
langes) with attached meat and skin. The nails
and thin yellow epidermal skin covering the foot
are not removed.

71804-11 Bone-in, Skin-on
<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Cert. Req.</th>
<th>Proof</th>
<th>Post Slaug.</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack</th>
<th>Pack Style</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
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</table>

**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)**

**Production and Feeding Systems**
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**
1. Traditional
2. Kosher
3. Halal
9. Other

**Post Slaughter Processing**
0. Not applicable

**Piece Weight**
0000. Not applicable

**Internal Packaging**
0. 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)

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

**Shipping Container 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

**Processed Gizzards**

U.S. Trade Descriptions for Poultry - August 2000

71901
**CHICKEN - Livers**

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)**

<table>
<thead>
<tr>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig.</th>
<th>Prod/Feed</th>
<th>Post Slaug.</th>
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<th>Prod. Options</th>
<th>Intern. Pack.</th>
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**Production and Feeding Systems**
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
7. Other

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

**Post Slaughter Processing**
0. Not applicable

**Piece Weight**
0000. Not applicable

**Internal Packaging**
1. Plastic Bag
2. Plastic Bag, Re-sealable
3. Tray Pack
4. Cup/Tub

**Internal Package Labeling**
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**
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**
[Insert 3-digit country code from list of ISO Country Codes]

**Shipping Container 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 - Hearts**

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)**

<table>
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<tr>
<th>Species</th>
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<th>Style</th>
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<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Reffrig.</th>
<th>Proof</th>
<th>Pack</th>
<th>Post Slaug.</th>
<th>Product Weight (g)</th>
<th>Prod. Options</th>
<th>Intern. Pack</th>
<th>Intern. Label</th>
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<th>Country Labeled For</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
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</tr>
</tbody>
</table>

**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
7. Other

**Slaughter System (Slaug.)**
1. Traditional
2. Kosher
3. Halal
4. 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, Re-sealable
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)

**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

---

**72101 - Hearts**

U.S. Trade Descriptions for Poultry - August 2000
### CHICKEN - Testes (Fries, Testicles)

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Certification Requirements</th>
<th>Quality Level</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Internal Packaging</th>
<th>Slaughter System</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight</th>
<th>Additional Product Options</th>
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<tbody>
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<td>00</td>
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<td>0</td>
<td>2 - Trade Description Certification</td>
<td>6 - Rooster</td>
<td>1 - Chilled</td>
<td>1 - Traditional Production and Diet</td>
<td>1 - Labeled (For sale in country specified in Country Code for Labeling)</td>
<td>1 - Traditional</td>
<td>0 - Not applicable</td>
<td>0.0000</td>
<td>1 - Contractual modifications</td>
</tr>
</tbody>
</table>

*“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)

**Internal organ (diagram not applicable).**

**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
### U.S. Trade Descriptions for Poultry - August 2000

#### Breast Skin

<table>
<thead>
<tr>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Certification Requirements</th>
<th>Slaughter System</th>
<th>Production and Feeding Systems</th>
<th>Internal Packaging</th>
<th>Country Code for Labeling</th>
<th>Shipping Container Weight</th>
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</tbody>
</table>

**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**

**Diagram not applicable.**
**CHICKEN - Thigh/Leg Skin**

"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 Slaug.)
- 0. Not applicable

**Piece Weight**
0000. Not applicable

**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
CHICKEN - Body Skin

“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.
CHICKEN - Abdominal Fat (Leaf Fat)

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.
### CHICKEN - Two-Product Combinations (2-Product Combo)

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Cert. Req.</th>
<th>Refrig.</th>
<th>PACK</th>
<th>Weight (g)</th>
<th>Product Options</th>
<th>Intern</th>
<th>Pack</th>
<th>Label</th>
<th>Style</th>
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<th>SC</th>
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</table>

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.

**Diagram not applicable.**

**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)
  4. 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, O&D
  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. P astured/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
  7. 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**
  000.00. Not applicable

- **Additional Product Options** (Prod. Options)
  1. Contractual modifications specified
  2. Transport modifications specified
  3. Product trade description codes, ratio(s), and other information.

- **Internal Packaging** (Intern. Pack.)
  1. Plastic Bag
  2. Plastic Bag, Heat-shrinkable, Vacuum packed
  3. Plastic Bag, Resealable
  4. Plastic Bag, Modified atmosphere package
  5. Tray Pack
  6. Tray Pack, Modified atmosphere package
  7. Cup/Tub
  8. Box/Carton (shipping container required)
  9. Chub
  10. No internal package

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

- **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)

- **Other Packaging Options**
  1. Contractual modifications specified

0 = Not Applicable or Not Specified

2-Product Combinations

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**2-Product Combinations**

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**U.S. Trade Descriptions for Poultry - August 2000**
CHICKEN - Three-Product Combinations (3-Product Combo)

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.

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.

Diagram not applicable.

Picture not applicable.
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.

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.

**Diagram not applicable.**

**Picture not applicable.**
### CHICKEN - Mechanically Separated Chicken, Over 20% Fat (MSC Over 20%)

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</table>

#### Notes
- 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 percent (see Notes).

#### U.S. Trade Descriptions for Poultry - August 2000

**Mechanically Separated Chicken**

**Over 20% Fat**

White and Dark Meat 🍗

**75001**
**CHICKEN - Mechanically Separated Chicken, 15-20% Fat (MSC 20% and Down)**

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</tr>
</tbody>
</table>

**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**

**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
  7. Other

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

**Post Slaughter Processing** (Post Slaug.)
- (Post Slaug.)
  1. Not applicable

**Internal Packaging** (Intern. Pack.)
- (Intern. Pack.)
  1. Plastic Bag
  99. No internal package

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

**Pack Style**
- (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)
- (SC)
  1. 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)
- (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

U.S. Trade Descriptions for Poultry - August 2000
### CHICKEN - Mechanically Separated Chicken, Under 15% Fat (MSC 15% and Down)

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Certification Requirements</th>
<th>Production and Feeding Systems</th>
<th>Internal Packaging</th>
<th>Slaughter System</th>
<th>Pack Style</th>
<th>Country Code for Labeling</th>
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<td>CERT. Req.</td>
<td>PROOF Req.</td>
<td>Post Slaug.</td>
<td>Product Weight (g)</td>
<td>Prod. Options</td>
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<td>Label</td>
<td>Pack Style</td>
<td>Package Weight (kg)</td>
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<td>Country Labeled For</td>
<td>SC Weight (kg)</td>
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</table>

**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 Slaug. Processing** (Post Slaug.)
- 0. Not applicable

**Piece Weight**
- 0000. Not applicable

**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 ISOCountry 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%)

<table>
<thead>
<tr>
<th>Species</th>
<th>Product Style</th>
<th>Bone Skin</th>
<th>Class Quality</th>
<th>Certification Requirements</th>
<th>Production and Feeding Systems</th>
<th>Post Slaughter Processing</th>
<th>Country for Labeling</th>
<th>Shipping Container Weight</th>
<th>Additional Packaging Options</th>
<th>Notes</th>
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<td>Boneless</td>
<td>White Skin</td>
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<td>Traditional Production and Diet</td>
<td>Not applicable</td>
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<td></td>
<td>1. Contractual modifications specified</td>
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**“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 randidity. 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

### 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
7. Other

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

### Internal Packaging (Intern. Pack.)
01. Plastic Bag
09. 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 (000.00) 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]

### 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)

<table>
<thead>
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<th>Product</th>
<th>Style</th>
<th>Bone</th>
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<th>Cert. Req.</th>
<th>Proof</th>
<th>Post Slaug.</th>
<th>Product Weight (g)</th>
<th>Intern. Pack.</th>
<th>Intern. Label</th>
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**Diagram not applicable.**

"Seasoned mechanically separated chicken, 15-20% fat" is produced by mechanically separating the meat from the bones of carcases 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 randicity. 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
- **Slaughter System** (Slaug.): 1. Traditional
- **Post Slaughter Processing** (Post Slaug.): 0. Not applicable
- **Piece Weight**: 0000. Not applicable
- **Production and Feeding Systems** (Prod/Feed): 1. Traditional Production and Diet
- **Internal Packaging** (Intern. Pack.): 01. Plastic Bag
- **Internal Package Labeling** (Intern. Label): 1. Labeled (For sale in country specified in Country Code for Labeling)
- **Pack Style**: 1. Bulk Pack
- **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
- **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

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**Seasoned Mechanically Separated Chicken, 15-20% Fat**

White and Dark Meat  🍚

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**U.S. Trade Descriptions for Poultry - August 2000**
### CHICKEN - Seasoned Mechanically Separated Chicken, Under 15% Fat (Seasoned MSC 15% and Down)

<table>
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<tr>
<th>Species</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig.</th>
<th>Intern.</th>
<th>Post Slaug.</th>
<th>Product Weight (g)</th>
<th>SC</th>
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<th>SC Weight (kg)</th>
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</tbody>
</table>

#### Internal Packaging (Intern. Pack.)
- 01. Plastic Bag
- 09. 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
- 01. Bulk Pack
- 09. Other

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

#### Shipping Container (SC)
- 02. Box, Lined and Unwaxed
- 03. Box, Unlined and Wax
- 05. Bulk Bin, Non-Returnable
- 06. 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**
### U.S. Trade Descriptions for Poultry - August 2000

#### Chicken - Seasoned Mechanically Separated Chicken Without Skin, Under 15% Fat

**(Seasoned Mechanically Separated Meat)**

- **Species: CHICKEN**
- **Product Options:**
  - 0 = Not Applicable or Not Specified
  - 1 = Contractual modifications specified

#### 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  

#### Internal Packaging

| Intern. Pack. | 0. 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

| Pack Style | 1. Bulk Pack  
|------------|----------------|  
| 9. Other  

#### Package Weight

| 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

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<td>070</td>
<td>Bosnia and Herzegovina</td>
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<td>258</td>
<td>French Polynesia</td>
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<td>072</td>
<td>Botswana</td>
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<td>Côte D’Ivoire</td>
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<td>Algeria</td>
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<td>Bouvet Island</td>
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<td>Croatia (local name: Hrvatska)</td>
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<td>Gabon</td>
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<td>American Samoa</td>
<td>076</td>
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<td>Andorra</td>
<td>086</td>
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Appendix B. Chicken Trade Description Worksheets
### Chicken Trade Description Worksheet

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<th>Slaughter System (Slaug.)</th>
<th>Post Slaughter Processing (Post Slaug.)</th>
<th>Piece Weight</th>
<th>Certification Requirements (Cert. Req.)</th>
<th>Additional Product Options (Prod. Options)</th>
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<th>Package Weight (kg)</th>
<th>Country Code for Labeling (Country Labeled For)</th>
<th>Shipping Container Weight (SC Weight)</th>
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#### Additional Product Options Narrative:

- **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)**:
  - Contractual modifications specified

#### Additional Package Options Narrative:

- **Pack Style**: Bulk Pack
- **Package Weight**: [Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

#### Source:
U.S. Trade Descriptions for Poultry - August 2000
### Chicken Trade Description Worksheet

#### Product Description Narrative:

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#### Additional Product Options Narrative:

#### Additional Package Options Narrative:

#### Source: U.S. Trade Descriptions for Poultry - August 2000
## Chicken Trade Description Worksheet

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<th>Additional Packaging Options</th>
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</thead>
<tbody>
<tr>
<td></td>
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<td></td>
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<td></td>
</tr>
</tbody>
</table>

### Additional Product Options Narrative:

#### 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
- Contractual modifications specified

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

#### Shipping Container Weight
- [Insert 5-digit (0000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

### Additional Package Options Narrative:

#### Internal Package Labeling
- Labeled (For sale in country specified in Country Code for Labeling)

#### Pack Style
- Bulk Pack

### Source: U.S. Trade Descriptions for Poultry - August 2000
# Chicken Trade Description Worksheet

## Product Description Narrative:

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Style</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Slaughter System</th>
<th>Pack Style</th>
<th>Country Labeled For</th>
<th>Country Code for Labeling</th>
<th>Package Weight</th>
<th>Shipping Container</th>
</tr>
</thead>
<tbody>
<tr>
<td>7</td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

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

### Additional Product Options Narrative:

### Additional Package Options Narrative:

### Source: U.S. Trade Descriptions for Poultry - August 2000
# Chicken Trade Description Worksheet

## Product Description Narrative:

<table>
<thead>
<tr>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Production and Feeding Systems</th>
<th>Slaughter System</th>
<th>Pack Style</th>
<th>Country Labeled For</th>
<th>Country Code for Labeling</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Bone-in</td>
<td>1. Skin-on, White or Yellow</td>
<td>1. Broiler/Fryer</td>
<td>#1 (Highest Quality/Grade)</td>
<td>Chilled</td>
<td>Traditional Production and Diet</td>
<td>Traditional</td>
<td>Bulk Pack</td>
<td>United States</td>
<td>100</td>
</tr>
<tr>
<td>2. Boneless</td>
<td>2. Skinless</td>
<td>2. Roaster</td>
<td>#2 (Second Quality/Grade Level)</td>
<td>Chilled, Ice Packed</td>
<td>Free-Range Production with Traditional Diet</td>
<td>Traditional</td>
<td>Layer Pack</td>
<td>Brazil</td>
<td>100</td>
</tr>
<tr>
<td></td>
<td>4. Skin-on, Yellow</td>
<td>4. Light Fowl</td>
<td>Line Run (Quality/Grade Not Assessed)</td>
<td>Hard Chilled</td>
<td>Pastured/Pasture-Raised Production with Traditional Diet</td>
<td>Pastured/Pasture-Raised</td>
<td>Cup/Tub</td>
<td>Japan</td>
<td>100</td>
</tr>
</tbody>
</table>

### Additional Product Options Narrative:

#### 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

1. Contractual modifications specified

#### Internal Packaging

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Paper 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 packaging

#### Additional Package Options

01. Contractual modifications specified

#### Package Weight

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

#### Shipping Container

01. Box, Unlined and Unwaxed
02. Box, Lined and Unwaxed
03. Box, Unlined and Waxed
04. Plastic Container, Returnable
05. Bulk Bin, Non-Returnable
06. Bulk Bin, Returnable

#### Country Code for Labeling

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

#### Shipping Container Weight

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

#### Additional Packaging Options

01. Contractual modifications specified

0 = Not Applicable or Not Specified

---

Source: U.S. Trade Descriptions for Poultry - August 2000
### 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
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
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

### Refrigeration
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO2
4. Hard Chilled
5. Frozen, Individually, without Ice Glazing
6. Frozen, Individually, with Ice Glazing

### Production and Feeding Systems
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
1. Traditional
2. Kosher
3. Halal
9. Other

### Post Slaughter Processing
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
1. Contractual modifications specified

### Internal Packaging
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, Modified atmosphere package
08. Cup/Tub
10. Box/Carton (shipping container required)
99. No internal package

### Internal Package Labeling
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. Soldier Pack
6. Flat Pack
9. Other

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

### Shipping Container
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Container, Reusable
4. Box, Container, Non-Returnable
5. Bulk Bin, Returnable
6. Bulk Bin, Non-Returnable

### Country Code for Labeling
[Insert 3-digit country code from list of ISO Country Codes]

### Additional Packaging Options
1. Contractual modifications specified

---

**Source:** U.S. Trade Descriptions for Poultry - August 2000

**Chicken Trade Description Worksheet**
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:

<table>
<thead>
<tr>
<th>NAMP Poultry Guide</th>
<th>U.S. Trade Descriptions for Poultry</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Section</td>
<td>Chicken Products</td>
</tr>
<tr>
<td></td>
<td>TD Style</td>
</tr>
<tr>
<td></td>
<td>Number*</td>
</tr>
<tr>
<td></td>
<td>Number</td>
</tr>
<tr>
<td>P1001</td>
<td>70101</td>
</tr>
<tr>
<td>P1002</td>
<td>70102</td>
</tr>
<tr>
<td>P1008</td>
<td>70201</td>
</tr>
<tr>
<td>P1009</td>
<td>70202</td>
</tr>
<tr>
<td>No Reference</td>
<td>70203</td>
</tr>
<tr>
<td>P1005</td>
<td>70204</td>
</tr>
<tr>
<td>NR</td>
<td>70205</td>
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<td>P1006</td>
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<td>70208</td>
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<tr>
<td>P1003</td>
<td>70301</td>
</tr>
<tr>
<td>NR</td>
<td>70302</td>
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<tr>
<td>P1004</td>
<td>70401</td>
</tr>
<tr>
<td>NR</td>
<td>70402</td>
</tr>
<tr>
<td>P1010</td>
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<td>P1011</td>
<td>70502</td>
</tr>
<tr>
<td>P1012</td>
<td>70601</td>
</tr>
<tr>
<td>No Reference</td>
<td>70602</td>
</tr>
<tr>
<td>No Reference</td>
<td>70603</td>
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<tr>
<td>No Reference</td>
<td>70604</td>
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<td>70605</td>
</tr>
<tr>
<td>P1013</td>
<td>No Reference</td>
</tr>
</tbody>
</table>

* 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.
<table>
<thead>
<tr>
<th>NAMP Reference Number*</th>
<th>TD Style Number</th>
<th>Chicken Product</th>
</tr>
</thead>
<tbody>
<tr>
<td>P1014</td>
<td>70701</td>
<td>Bone-In Split Breast w/Ribs</td>
</tr>
<tr>
<td>No Reference</td>
<td>70702</td>
<td>Bone-In Split Breast w/Ribs and Wings</td>
</tr>
<tr>
<td>P1015</td>
<td>No Reference</td>
<td>Bone-In Breast Half w/out ribs</td>
</tr>
<tr>
<td>No Reference</td>
<td>70703</td>
<td>Boneless Split Breast w/Rib Meat</td>
</tr>
<tr>
<td>No Reference</td>
<td>70704</td>
<td>Boneless Split Breast w/out Rib Meat</td>
</tr>
<tr>
<td>P1016</td>
<td>70705</td>
<td>Partially Boneless Split Breast w/Rib Meat and 1st Wing Segment</td>
</tr>
<tr>
<td>No Number</td>
<td>70801</td>
<td>Tenderloin</td>
</tr>
<tr>
<td>No Reference</td>
<td>70802</td>
<td>Tenderloin w/Clipped Tendon</td>
</tr>
<tr>
<td>P1030</td>
<td>70801</td>
<td>Leg Quarter</td>
</tr>
<tr>
<td>No Reference</td>
<td>70902</td>
<td>Leg Quarter w/out Tail</td>
</tr>
<tr>
<td>NR</td>
<td>70903</td>
<td>Leg Quarter w/out Tail or Abdominal Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>70904</td>
<td>Long-Cut Drumstick and Thigh Portion w/Back</td>
</tr>
<tr>
<td>P1031</td>
<td>71001</td>
<td>Whole Leg</td>
</tr>
<tr>
<td>No Reference</td>
<td>71002</td>
<td>Whole Leg w/Abdominal Fat</td>
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<tr>
<td>P1033</td>
<td>71101</td>
<td>Thigh</td>
</tr>
<tr>
<td>P1034</td>
<td>71102</td>
<td>Bone-in Thigh w/Back Portion</td>
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<tr>
<td>No Reference</td>
<td>71103</td>
<td>Boneless Trimmed Thigh</td>
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<tr>
<td>P1035</td>
<td>71201</td>
<td>Drumstick</td>
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<tr>
<td>No Reference</td>
<td>71201</td>
<td>Slant-Cut Drumstick</td>
</tr>
<tr>
<td>P1036</td>
<td>71301</td>
<td>Whole Wing</td>
</tr>
<tr>
<td>No Reference</td>
<td>71302</td>
<td>1st and 2nd Segment Wing (V Wing)</td>
</tr>
<tr>
<td>P1040</td>
<td>71303</td>
<td>2nd and 3rd Segment Wing (2-Joint Wing)</td>
</tr>
<tr>
<td>P1037</td>
<td>71304</td>
<td>1st Segment Wing (Wing Drummette)</td>
</tr>
<tr>
<td>P1038</td>
<td>71305</td>
<td>2nd Segment Wing (Wing Flat)</td>
</tr>
<tr>
<td>P1039</td>
<td>71306</td>
<td>3rd Segment Wing (Wing Tip)</td>
</tr>
<tr>
<td>No Reference</td>
<td>71307</td>
<td>1st Segment and 2nd Segment Wings</td>
</tr>
<tr>
<td>No Reference</td>
<td>71401</td>
<td>Lower Back</td>
</tr>
<tr>
<td>No Reference</td>
<td>71402</td>
<td>Upper Back</td>
</tr>
<tr>
<td>P1041</td>
<td>71403</td>
<td>Whole Back</td>
</tr>
<tr>
<td>P1042</td>
<td>71601</td>
<td>Neck</td>
</tr>
<tr>
<td>P1043</td>
<td>74002</td>
<td>3-Product Combination: Giblets (Hearts, Gizzards, and Livers)</td>
</tr>
<tr>
<td>P1047</td>
<td>71801</td>
<td>Processed Feet</td>
</tr>
<tr>
<td>No Reference</td>
<td>71802</td>
<td>Unprocessed Feet</td>
</tr>
</tbody>
</table>

* 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.
<table>
<thead>
<tr>
<th>NAMP Reference Number*</th>
<th>TD Style Number</th>
<th>Chicken Product</th>
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</thead>
<tbody>
<tr>
<td>P1048</td>
<td>71803</td>
<td>Processed Paws</td>
</tr>
<tr>
<td>No Reference</td>
<td>71804</td>
<td>Unprocessed Paws</td>
</tr>
<tr>
<td>P1044</td>
<td>71901</td>
<td>Gizzards</td>
</tr>
<tr>
<td>P1045</td>
<td>72001</td>
<td>Livers</td>
</tr>
<tr>
<td>P1052</td>
<td>72101</td>
<td>Hearts</td>
</tr>
<tr>
<td>No Reference</td>
<td>72201</td>
<td>Testes</td>
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<tr>
<td>No Reference</td>
<td>72301</td>
<td>Breast Skin</td>
</tr>
<tr>
<td>No Reference</td>
<td>72302</td>
<td>Thigh/Leg Skin</td>
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<tr>
<td>No Reference</td>
<td>72303</td>
<td>Body Skin</td>
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<tr>
<td>No Reference</td>
<td>72401</td>
<td>Abdominal Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>74001</td>
<td>2-Product Combinations</td>
</tr>
<tr>
<td>No Reference</td>
<td>74002</td>
<td>3-Product Combinations</td>
</tr>
<tr>
<td>No Reference</td>
<td>74003</td>
<td>4-Product Combinations</td>
</tr>
<tr>
<td>No Reference</td>
<td>75001</td>
<td>Mechanically Separated Chicken (MSC), Over 20% Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>75002</td>
<td>MSC, 15-20% Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>75003</td>
<td>MSC, Under 15% Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>75004</td>
<td>MSC w/out Skin, Under 15% Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>75101</td>
<td>Seasoned MSC, Over 20% Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>75102</td>
<td>Seasoned MSC, 15-20% Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>75103</td>
<td>Seasoned MSC, Under 15% Fat</td>
</tr>
<tr>
<td>No Reference</td>
<td>75104</td>
<td>Seasoned MSC w/out Skin, Under 15% Fat</td>
</tr>
<tr>
<td>P1049</td>
<td>No Reference</td>
<td>Broiler Bones</td>
</tr>
<tr>
<td>No Number</td>
<td>75201</td>
<td>Ground Chicken</td>
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<tr>
<td>No Number</td>
<td>No Reference</td>
<td>Breast Meat Strips/Chicken Tenders</td>
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<tr>
<td>No Number</td>
<td>No Reference</td>
<td>Batter/Breaded Tenders</td>
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<td>Pulled Chicken</td>
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<td>No Reference</td>
<td>Chicken Sausage</td>
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<td>Chicken Franks</td>
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<td>No Reference</td>
<td>Chicken Rolls</td>
</tr>
<tr>
<td>No Number</td>
<td>No Reference</td>
<td>Breaded Nuggets</td>
</tr>
<tr>
<td>No Number</td>
<td>No Reference</td>
<td>Diced Chicken</td>
</tr>
</tbody>
</table>

* 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.