POULTRY PRODUCTS DICE SIZED & PERCENTAGE WHITE VS. DARK

Policy

This procedure describes poultry dice size and percentage white vs. dark if stated in the specification.

Procedure

I. Diced

Whenever dice size is specified, determine compliance based on measurement of the settings on the dicing equipment. Product specifications, which include maximums for fines and irregular pieces, normally will reference the maximum percentage of these attributes as determined on a U.S. Standard sieve of a specified size (i.e., U.S. Standard 0.75-inch sieve). Determine compliance with these requirements online.

A. Size

1. Select a primary container after filling during each sampling interval.

2. Shake the contents of the primary bag to distribute the fines throughout the package. Select a two-pound sample from the primary container and pour it onto the screens. Lightly shake the sieve forward and backward for approximately thirty seconds causing the product to sift through the screens.

3. Weigh and record the weight of product remaining on the sieve. If the sample must be divided in half to accommodate a smaller sieve (i.e., 8 inch) test each half separately. Determine the percentage of fines for each portion and average the results for both.

4. Reject product failing specified requirements.

B. Percentage White vs. Dark Meat

Determine compliance for percentage of white and dark meat in diced or similar size-reduced products for non-natural proportion as follows:

1. For online determination of white and dark meat, each sampling interval select a 2-pound sample. Sort the dark pieces out of each sample. After removal of the dark pieces, weigh the remaining product and determine the percentage for each sample.

2. Accept the production representing the sampling period when the average for each sample meets specification requirements.
3. Management may request a stationary lot re-examination of any sublot that fails the online check. Stationary lot procedures may also be used when performing a lot examination of previously accepted product at locations away from the point of initial inspection as follow:

a. Sample size shall be as required in 7 CFR Part 70.10 of the poultry grading regulations. Examine a 0.50-pound sample from each container in the sample as required and average the results for all samples examined.

b. Accept the lot when the average for all samples meets specification requirements.

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