STANDARD YIELD

Purpose

The purpose of this Instruction is to set forth policies and procedures for the certification of United States Department of Agriculture (USDA) donated poultry products using the Standard Yield Program. The U.S. Department of Agriculture (USDA) purchases large quantities of poultry and poultry products as part of their price support and surplus-removal programs. These products are donated to recipient agencies through the Food Distribution Program of the Food and Nutrition Service (FNS). While some poultry items provided by USDA are ready-to-use, many are supplied in bulk, such as whole carcass turkeys, chickens, and various cut-up parts. In order to make efficient use of these poultry products, recipient agencies enter into processing agreements with processors to convert the donated poultry into convenient and usable end items.

Policy

FNS regulations (CFR 7, Part 250, Section 30) require that all processing of donated poultry products be performed under the AMS certification service in plants operating under Federal Inspection (or State equivalent). Additionally, QAD policy is to ensure USDA donated product is properly handled, processed according to specification, and traceable from raw material supplier to school district.

Procedure

Product shall be examined and certified in accordance with Option 2 coverage. Coverage will be limited to applicable items listed in this section unless additional or expanded coverage is listed on the EPDS or attachments. Any additional verification must be fully explained in detail in order to be verified. Items listed and not fully explained will not be verified until questions concerning them have been resolved.

Frozen parts or meat may be used for reprocessing SY and GMR when (1) the parts or meat is derived from bulk commodities purchased by USDA, (2) labeled as to kind and class of poultry and accurately identified so time in storage can be determined, (3) packaged to protect against quality deterioration during storage, (4) frozen to 0 ºF (-17.8 ºC) within 72 hours, and (5) held in frozen (0 ºF/-17.8 ºC or below) storage no more than 90 days. Additionally, each processor must develop a written quality plan that documents the control procedures for the frozen parts or meat. The documented plan must be approved by National Poultry Supervisor prior to use of frozen parts or meat in reprocessing donated commodities.

Under the Standard Yield Option, a fixed or standard de-boning yield has been established for bulk pack chicken (small or large), bone-in chicken parts and turkeys using current industry practices and available data.

I. Established Yields for Poultry

A. Bone-In Chicken

If processors and recipient agencies include bone-in products, the following standard yields shall be used for a standard 8-piece cut utilizing the entire carcass.

Bone-In Chicken

Breast -	41 %	-14,760 pounds
Thighs -	26 %	-9,360 pounds
Drums -	16 %	-5,760 pounds
Wings -	13 %	-4,680 pounds
	96 %	34,560 pounds

B. Chicken Parts

If processors and recipient agencies utilize Bone-in chicken whole legs, thighs or drums, the following standard yields shall be present in the finished products offered on the End Product Data Schedule (EPDS):

Standard Yield for Bulk Whole Legs

B/S Thigh	-	32%	-	11,520 pounds
B/S Drum	-	22%	-	7,920 pounds
Dark Trim	-	2%	-	720 pounds
Skin	-	7%	-	2,520 pounds
		63%		22,680 pounds

Standard Yield for Bulk Thighs

Thigh	-	50%	-	18,000 pounds
Dark Trim	-	4%	-	1,440 pounds
Skin	-	8%	-	2,880 pounds
		62%		22,320 pounds

Standard Yield for Bulk Drums

Drums	-	57%	-	20,520 pounds
Skin	-	8%	-	2,520 pounds
		64%		23,040 pounds

C. Boneless Chicken and Turkey

Under Standard Yield, each purchase unit delivery to a processor for conversion under the State Processing Program must yield a total of 26,640 pounds of boneless chicken or 30,960 pounds of boneless turkey. Unless adjustments are made, the following component parts and standard yields must be present in the finished products offered on the End Product Data Schedule (EPDS):

Boneless Chicken (Large or Small)

Boneless Breasts W/Tenderloins	-	Minimum	25 %	-	9,000 pounds
White Trim Meat	-	Maximum	2 %	-	720 pounds
Boneless Thighs	-	Minimum	13 %	-	4,680 pounds
Boneless Drums	-	Minimum	9 %	-	3,240 pounds
Dark Trim Meat	-	Maximum	1 %	-	360 pounds
Boneless Wings	-	Maximum	8 %	-	2,880 pounds
Mechanically Separated Meat (MSM)	-	Maximum	8 %	-	2,880 pounds
Skin	-	Maximum	8 %	-	2,880 pounds
			74 %	-	26,640 pounds

Boneless Turkey

Boneless Breasts W/Tenderloins	-	Minimum	30 %	-	10,800 pounds
White Trim Meat	-	Maximum	2 %	-	720 pounds
Boneless Thigh Meat	-	Minimum	13 %	-	4,680 pounds
Boneless Drum Meat	-	Minimum	11 %	-	3,960 pounds
Dark Trim Meat	-	Maximum	2 %	-	720 pounds
Boneless Wing Meat	-	Maximum	8 %	-	2,880 pounds
Mechanically Separated Meat (MSM)	-	Maximum	13 %	-	4,680 pounds
Skin	-	Maximum	7 %	-	2,520 pounds
			86 %	-	30,960 pounds

The carcass frames used to produce MSM will be considered a by-product and therefore not required in the formulation. If the frames are not used in the finished products and are destroyed, the total standard yield will be reduced to *66* percent for chicken and 73 percent for turkey. To ensure accountability, USDA graders will monitor frame disposal. All other yields representing each component part are required in the formulation to provide the total standard yield.

If the frames are used to produce finished products for recipients, used for commercial products, or sold, the standard yield of 74 percent for chicken and 86 percent for turkey must be used.

D. Replacement of Meat or Parts

1. Replacement of Standard Yield components at a ratio of 1:1 basis

Similar to the guaranteed minimum return program, the primal parts (breasts and thighs)

cannot be replaced during processing. However, the remaining components may be adjusted provided the standard yield representing that part is replaced with additional breast, thigh, drum, or trim meat. If adjustments are made to the component yields for parts such as wings, trim, etc., the amount and type meat used for replacement must be shown. Since all the component parts must be accounted for, the buy-back or credit options do not apply to the Standard Yield Option. All parts must be replaced as follows:

Adjusted Part		Replacement Part
Drums	-	Breast or Thigh Meat
White Trim Meat	-	Breast Meat
Dark Trim Meat	-	Breast, Thigh or Drum Meat, White trim
Wing Meat	-	Breast and *Breast Trim Meat
MSM	-	Breast, Thigh, Drum or Trim Meat
Skin	-	Breast, Thigh, Drum, Trim Meat or MSM

*Replacement boneless/skinless breast trim meat must be derived from portion control processing of whole muscle breast/tenderloins meat.

2. Replacement of Standard Yield Components at a ratio of **1:10 basis
   ** (1 pound boneless/skinless meat for every 10 pounds of skin/MSM)

Adjusted Part		Replacement Part
MSM	-	Breast, Thigh, Drum, and *Breast Trim Meat
Skin	-	Breast, Thigh, Drum, and *Breast Trim Meat

*Replacement boneless/skinless breast trim meat must be derived from portion control processing of whole muscle breast/tenderloins meat.

E. End Product Data Schedules (EPDS)

All EPDS's used under the Standard Yield Option must be approved by AMS Livestock, Poultry and Seed Program's, QAD prior to submission to the state agency for approval. The current Standard Yield EPDS and associated instructions (**Exhibit 2**) distributed by the American Commodities Distribution Association shall be used.

The Standard Yield EPDS will show a guaranteed number of finished cases or pounds that represent the total meat block plus ingredients. Formulations will be verified by National Staff to determine the guaranteed number of finished cases or pounds are accurate. Since a guaranteed number of cases are required to be delivered for each purchase unit, rework products no longer need to be tracked during production and storage.

Each EPDS must clearly demonstrate that the total meat block representing a 36,000-pound purchase unit(s) is accounted for. Specifically, the type and amount of meat used

for each formulation must be listed. When decimal numbers result from formula calculations, each value must be rounded up to the next pound or case to ensure that each recipient receives their entitlement. Once completed, the total meat block used to produce a company's product mix should equate to the standard yield for a purchase unit or multiples thereof. Additionally, the EPDS must show how each component part is used in the formulation to achieve the total yield. Any changes made to product formulations will require preparation and approval of a new EPDS.

F. Boneless Meat Processing

The processor must notify the USDA grader prior to beginning of any standard yield processing. If the original product is substituted with a boneless meat block, the replacement load used to derive the Standard Yield meat block will not be checked for grade, net weight, or weight range in the whole carcass form. Instead, equivalency will be determined by examining the meat block for quality defects as listed and assuring the standard yield meat block has been satisfied. A statement indicating that boneless meat complying with the Standard Yield Option criteria shall be entered in the remarks section of the PY-210P certificate covering delivery of the load. If the original product is not substituted, it is not necessary to regrade the boneless meat derived from the previously graded carcasses provided adequate controls are in place (e.g. a production line dedicated to only reprocessed products) to assure that boneless meat product added to the formulas meets the defect requirements in the table below. The following quality factors have been developed for assessing meat quality:

Organoleptic and Defect Requirements for Chicken and Turkey Meat and Skin

General Requirements	Defects	
	Chicken Meat and Skin	**Turkey Meat and Skin**
Organoleptic:	**The meat is** rancid; has fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine, other foreign or off odors; contains foreign materials (e.g., glass, paper, rubber, metal); shows evidence of mishandling or deterioration; does not have a bright color or and shows evidence of dehydration or freezing and thawing. Meat or skin that does not meet the definition of ready-to-cook.	
Meat: (Excluding trim, wings, and MSM)	Fatty blubber and spongy fat from the crop cavity on breast meat, or areas of discoloration as described below. The meat contains blood clots. Bruises, which exceed an area equivalent to a circle with a diameter of 0.50 inch. **Any discoloration, which exceeds an area equivalent to a circle with a diameter of 1.00 inch.** Slight discoloration is permitted, regardless of the area, provided the discoloration does not detract from the overall appearance of the meat.	Fatty blubber and spongy fat from the crop cavity on breast meat, or areas of discoloration as described below. The meat contains blood clots. Bruises, which exceed an area equivalent to a circle with a diameter of 0.625 (5/8") inch. **Any discoloration, which exceeds an area equivalent to a circle with a diameter of 1.25 (1¼) inch.** Slight discoloration is permitted, regardless of the area, provided the discoloration does not detract from the overall appearance of the meat.
Specific Requirements	**Defects**	
Skin:	More than 3 **Feathers** exceeding 0.50 inches. **Any discoloration, which exceeds an area equivalent to a circle with a diameter of 1.50 (1½) inches.** Slight discoloration is permitted, regardless of the area, provided the discoloration does not detract from the overall appearance.	More than 3 **Feathers** exceeding 0.75 inch. **Any discoloration, which exceeds an area equivalent to a circle with a diameter of 1.75 (1¾) inches.** Slight discoloration is permitted, regardless of the area, provided the discoloration does not detract from the overall appearance.
Trim:	**Cartilage (gristle) and tendons** that are soft-like in texture that extends more than 0.50" in length beyond the meat tissue. **Bruises or blood clots, darkened colored veins or arteries** that exceed 0.25" in diameter or exceed 0.30" in length. **Moderate discoloration** that exceeds 0.50" in diameter.	
Wings	**Cartilage (gristle) and tendons** that are soft-like in texture that extends more than 0.50" in length beyond the meat tissue. **Bruises or blood clots, darkened colored veins or arteries** that exceed 0.25" in diameter or exceed 0.30" in length. **Moderate discoloration** that exceeds 0.50" in diameter.	
Breasts:	**A whole Breast** with more than ¾ of the meat missing (½ of a half breast).	
Tenderloins	**Tenderloin** with more than ½ of the meat missing.	
Thighs and Drums	**Thighs or Drums** with more than ½ of the meat missing.	

Except for domestic origin, USDA graders will not monitor the slaughter and carcass deboning since certified boneless meat is being used. The processor must notify the grader prior to beginning of formulation. Once the meat is ready for batching, the grader will examine the meat for the above referenced quality defects using Poultry Programs' Sample Plan Level 2. Alternatively, the meat may be examined during deboning using on-line procedures.

Product that fails to meet the quality requirements will not be eligible for the State Processing Program. The firm must simply continue to process until the guaranteed number of finished cases or pounds as stated on the EPDS have been satisfied. As a result, all rework, condemnation, and processing loss will be eliminated. Once the meat has been examined and accepted, the product will be monitored through packing. As provided under FNS regulations, this requirement will continue to prevent economic fraud through diversion or replacement with product of lower economic value.