POULTRY NATURAL PROPORTION GUIDELINES

Policy

This instruction describes the certification guidelines of poultry and poultry products in “Natural Proportion” if stated in the specification.

Procedure

When stated in a specification that product must be prepared in natural proportion the applicant must have established control procedures, processing sequence, product flow, and methods handling white and dark parts or meat to ensure the following:

1. The natural percentage of white and dark parts or meat is maintained.
2. No white part or meat is removed for other uses.
3. No dark meat is added from other sources.

These procedures and methods must be reviewed and found acceptable by supervisory personnel of the Grading Division, before they can be used.

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