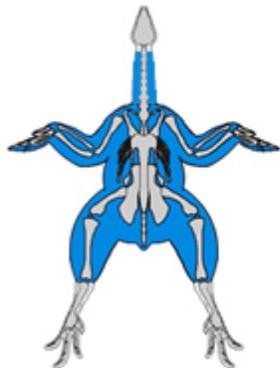
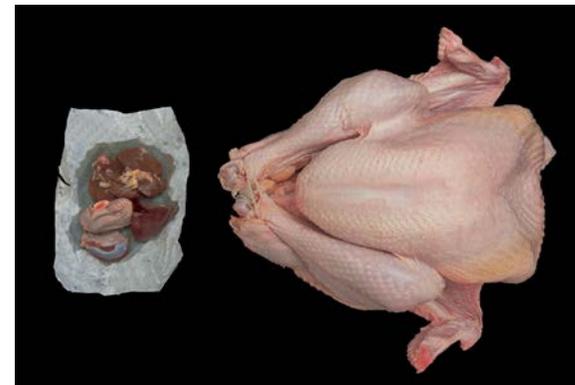


TURKEY – WHOLE BIRD

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added Ingrid.	Process.	Piece Weight (g)	Packaging Label	Pack Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	0	1	0	1								0										



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).



80101-11 Bone-in, Skin-on

Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
6. Deep Frozen

Production and Feeding Systems (Prod/Feed)

9. Other (Specify requirements in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over the product weight
2. Ingredients added 3-8% over the product weight
3. Ingredients added 8-10% over the product weight
4. Ingredients added 10-15% over the product weight
5. Ingredients added 15-20% over the product weight
6. Ingredients added greater than 20% over the product weight
9. Other

Processing Options (Process.)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

Internal Packaging (Packaging)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
09. Box/Carton

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) TKY71 80101-80402.doc]

98. Other

99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation tolerance in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)

Pack Options

0. Not Specified/Not Applicable
1. Contractual modifications specified

Country Designation

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

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.

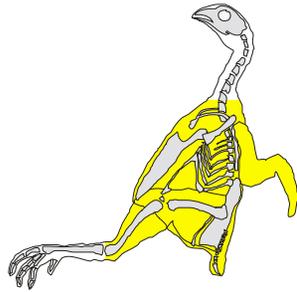
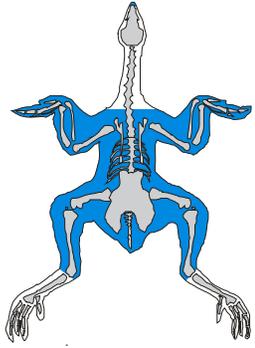
Whole Bird

White and Dark Meat

80101

TURKEY – WHOLE BIRD WITHOUT GIBLETS (W.O.G. / CANNER)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingrd.	Process.	Piece	Weight (g)	Packaging	Label	Pack	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country	Designation
8	0	1	0	2	1	1							0															



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.

80102-11 Bone-in, Skin-on



Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
6. Deep Frozen

Production and Feeding Systems (Prod/Feed)

9. Other (Specify requirements in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Added Ingredients (Added Ingrd.)

1. Ingredients added up to 3% over the product weight
2. Ingredients added 3-8% over the product weight
3. Ingredients added 8-10% over the product weight
4. Ingredients added 10-15% over the product weight
5. Ingredients added 15-20% over the product weight
6. Ingredients added greater than 20% over the product weight
9. Other

Processing Options (Process.)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

Internal Packaging (Packaging)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
09. Box/Carton

98. Other

99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation tolerance in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)

Pack Options

0. Not Specified/Not Applicable
1. Contractual modifications specified

Country Designation

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

Whole Bird w/out Giblets

80102

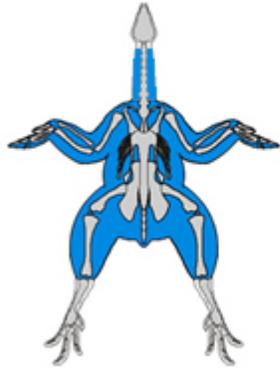
White and Dark Meat

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – TWO-PIECE CUT-UP

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Added	Piece	Pack	Pack	Package	Weight	(kg)	SC	SC	Weight	(kg)	Pack	Country	Designation
8	0	2	0	2	1	1																						



Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

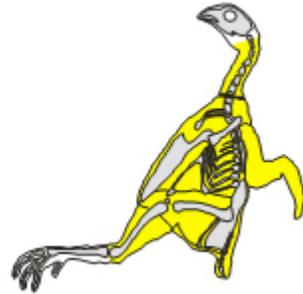
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO₂
4. Hard Chilled (Mid Temp)
5. Frozen
6. Deep Frozen

Production and Feeding Systems (Prod/Feed)

9. Other (Specify requirements in additional product options)



A “2-piece cut-up” bird is produced by splitting a whole bird without giblets (80101) end to end through the back and breast to produce approximately equal left and right halves. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

80202-11 Bone-in, Skin-on

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Product Options

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over the product weight
2. Ingredients added 3-8% over the product weight
3. Ingredients added 8-10% over the product weight
4. Ingredients added 10-15% over the product weight
5. Ingredients added 15-20% over the product weight
6. Ingredients added greater than 20% over the product weight
9. Other

Processing Options (Process.)

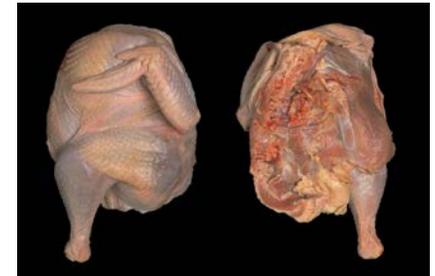
0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

Internal Packaging (Packaging)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
09. Box/Carton



98. Other

99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation tolerance in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)

Pack Options

0. Not Specified/Not Applicable
1. Contractual modifications specified

Country Designation

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

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) TKY71 80101-80402.doc]

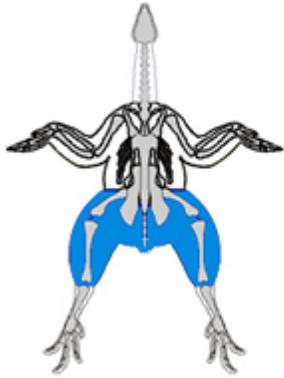
Two-Piece Cut-up

White and Dark Meat

80202

TURKEY – BACK HALF (SADDLE)

Species	Product	Bone Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Process.	Piece	Pack	Weight (g)	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country	Designation
8	0401	11									0														



A "back half" is produced by cutting a whole bird without giblets (80102) 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.



80401-11 Bone-in, Skin-on

Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
6. Deep Frozen

Production and Feeding Systems (Prod/Feed)

9. Other (Specify requirements in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Product Options

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over the product weight
2. Ingredients added 3-8% over the product weight
3. Ingredients added 8-10% over the product weight
4. Ingredients added 10-15% over the product weight
5. Ingredients added 15-20% over the product weight
6. Ingredients added greater than 20% over the product weight
9. Other

Processing Options (Process.)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

Internal Packaging (Packaging)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
09. Box/Carton

98. Other
99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation tolerance in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)

Pack Options

0. Not Specified/Not Applicable
1. Contractual modifications specified

Country Designation

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

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) TKY71 80101-80402.doc]

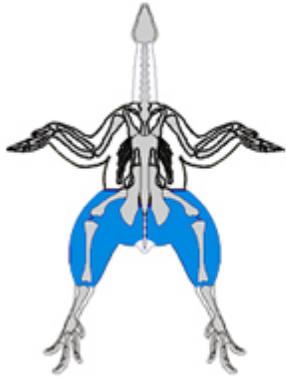
Back Half

80401

Dark meat

TURKEY – BACK HALF WITHOUT TAIL (SADDLE WITHOUT TAIL)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	0402	1	1									0															



A “back half without tail” is produced by cutting a whole bird without giblets (80102) 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.

80402-11 Bone-in, Skin-on

Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
6. Deep Frozen

Production and Feeding Systems (Prod/Feed)

9. Other (Specify requirements in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Product Options

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over the product weight
2. Ingredients added 3-8% over the product weight
3. Ingredients added 8-10% over the product weight
4. Ingredients added 10-15% over the product weight
5. Ingredients added 15-20% over the product weight
6. Ingredients added greater than 20% over the product weight
9. Other

Processing Options (Process.)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

Internal Packaging (Packaging)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
09. Box/Carton



98. Other

99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation tolerance in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)

Pack Options

0. Not Specified/Not Applicable
1. Contractual modifications specified

Country Designation

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

Notes

The purchaser should note that both the back half (80401) and back half without tail (80402) are commonly called “saddles.”

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

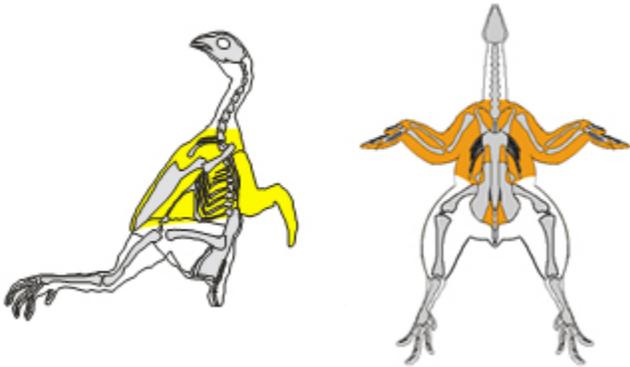
EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) TKY71 80101-80402.doc]

**Back Half without Tail
(Saddle without Tail)**

80402

TURKEY – BONE-IN WHOLE BREAST WITH BACK, RIBS, AND WINGS (FRONT HALF)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Ingrd.	Process.	Piece	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country	Designation
8	0	6	0	1	1	1							0														



Bone

- 1. Bone-in

Skin

- 1. Skin-on

Class

- 1. Young
- 2. Young Hen
- 3. Young Tom
- 4. Yearling
- 5. Mature/Breeder
- 6. Breeder Hen
- 7. Breeder Tom

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)

Conformity (Confm.)

- 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 (Mid Temp)
- 5. Frozen
- 6. Deep Frozen

Production and Feeding Systems (Prod/Feed)

- 9. Other (Specify requirements in additional product options)

A “bone-in whole breast with back, ribs, and wings” is produced by cutting a whole bird without giblets (80102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The neck skin is removed. The bone-in whole breast with back, ribs, and wings consists of a full breast with the adjacent back portion and both wings attached.

80601-11 Bone-in, Skin-on

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

- 1. Immersion Chilled
- 2. Air Chilled
- 3. Air-Spray Chilled
- 4. Irradiation
- 9. Other

Additional Product Options (Prod. Opt.)

- 1. Contractual modifications specified

Added Ingredients (Added Ingrd.)

- 1. Ingredients added up to 3% over the product weight
- 2. Ingredients added 3-8% over the product weight
- 3. Ingredients added 8-10% over the product weight
- 4. Ingredients added 10-15% over the product weight
- 5. Ingredients added 15-20% over the product weight
- 6. Ingredients added greater than 20% over the product weight
- 9. Other

Processing Options (Process.)

- 0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

Internal Packaging (Packaging)

- 01. Plastic Bag
- 02. Plastic Bag, Heat-shrinkable, Vacuum packaged
- 09. Box/Carton
- 98. Other
- 99. No internal package



Package Labeling (Pack. Label)

- 1. Labeled (For sale in country specified in Country Designation)
- 9. Not Labeled

Pack Style

- 0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation tolerance in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)

Pack Options

- 0. Not Specified/Not Applicable
- 1. Contractual modifications specified

Country Designation

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

**Bone-in Whole Breast
with Back, Ribs, and Wings
(Front Half)**

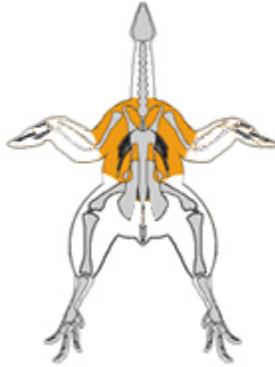
80601

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – BONE-IN WHOLE BREAST WITH BACK, RIBS, AND FIRST SEGMENT WINGS

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Prod. Opt.	Added Ingrid.	Process.	Piece Weight (g)	Packaging Label	Pack Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	0602	1	1									0										



A “bone-in whole breast with back, ribs, and first segment wings” is produced by cutting a whole bird without giblets (80102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The wings are cut between the first and second segment joints leaving the first segment wings attached. The second segment wing, third segment wing, and neck skin are removed. The bone-in whole breast with back, ribs, and first segment wings consists of a full breast with the adjacent back portion and both first segment wings attached.

80602-11 Bone-in, Skin-on

Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
6. Deep Frozen

Production and Feeding Systems (Prod/Feed)

9. Other (Specify requirements in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Opt.)

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over the product weight
2. Ingredients added 3-8% over the product weight
3. Ingredients added 8-10% over the product weight
4. Ingredients added 10-15% over the product weight
5. Ingredients added 15-20% over the product weight
6. Ingredients added greater than 20% over the product weight
9. Other

Processing Options (Process.)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

Internal Packaging (Packaging)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
09. Box/Carton



98. Other
99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation tolerance in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual modifications specified

Country Designation

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

**Bone-in Whole Breast with Back,
Ribs, and First Wing Segments**

80602

White Meat

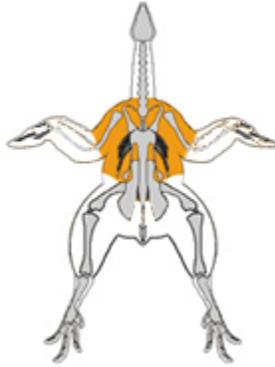
0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02)TKY71 806

TURKEY – BONE-IN WHOLE BREAST WITH BACK, RIBS, AND BONELESS FIRST SEGMENT WING MEAT

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Post Slaug.	Rsvd.	Prod. Opt.	Added Ingrid.	Process.	Piece Weight (g)	Packaging	Pack Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	0603	1	1									0											



A “bone-in whole breast with back, ribs, and boneless first segment wing meat” is produced from a bone-in whole breast with back, ribs, and first segment wings (80602), and removing the bones from the first segment wings (humerus). The neck skin is removed. The bone-in whole breast with back, ribs, and boneless first segment wing meat consists of a full breast with the adjacent back portion and the boneless first segment wing meat is attached.

80603-31 Partially Boneless, Skin-on

Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
6. Deep Frozen

Production and Feeding Systems (Prod/Feed)

9. Other (Specify requirements in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (prod. Opt.)

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over the product weight
2. Ingredients added 3-8% over the product weight
3. Ingredients added 8-10% over the product weight
4. Ingredients added 10-15% over the product weight
5. Ingredients added 15-20% over the product weight
6. Ingredients added greater than 20% over the product weight
9. Other

Processing Options (Process.)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

Internal Packaging (Packaging)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
09. Box/Carton
98. Other
99. No internal package

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02)TKY71 80601-8



Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation tolerance in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual modifications specified

Country Designation

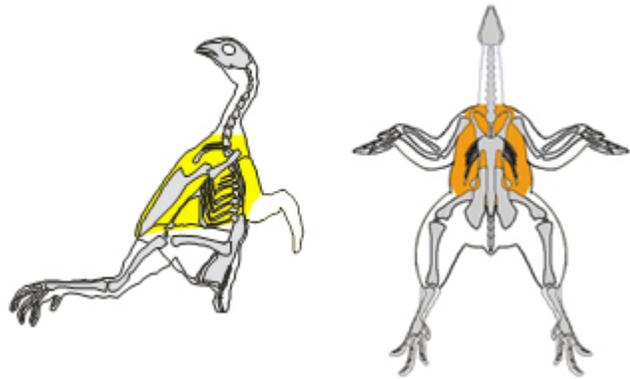
[Insert 3-digit country code from list of ISO Country Codes].

**Bone-in Whole Breast with Back,
Ribs, & Boneless 1st Segment
Wing Meat**

80603

TURKEY – BONE-IN WHOLE BREAST WITH BACK AND RIBS

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	0	6	0	4	1	1							0															



A “bone-in whole breast with back and ribs” is produced from a bone-in whole breast with back, ribs, and wings (80601), and removing the wings. The neck skin is removed. The bone-in whole breast with back and ribs consists of a full breast with the adjacent back portion and the ribs are attached.

80604-11 Bone-in, Skin-on
80604-12 Bone-in, Skinless

Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
6. Deep Frozen

Production and Feeding Systems (Prod/Feed)

9. Other (Specify requirements in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over the product weight
2. Ingredients added 3-8% over the product weight
3. Ingredients added 8-10% over the product weight
4. Ingredients added 10-15% over the product weight
5. Ingredients added 15-20% over the product weight
6. Ingredients added greater than 20% over the product weight
9. Other

Processing Options (Process.)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

Internal Packaging (Packaging)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
09. Box/Carton



98. Other

99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation tolerance in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)

Pack Options (Pack Opt.0)

0. Not Specified/Not Applicable
1. Contractual modifications specified

Country Designation

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

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02)TKY71 80601-80616.doc]

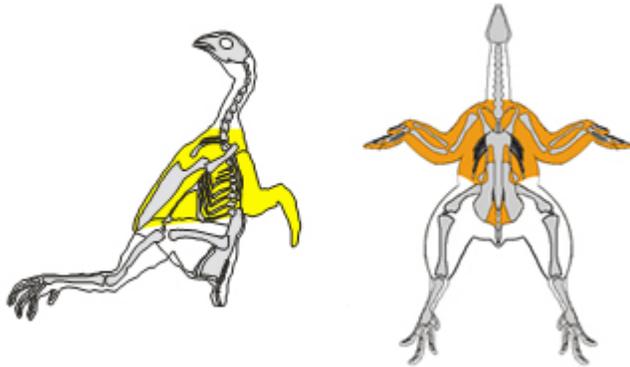
**Bone-in Whole Breast
with Back and Ribs**

80604

White Meat

TURKEY – BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND WINGS

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Process.	Piece	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country	Designation
8	0611	1										0													



A “bone-in whole breast without back, with ribs and wings” is produced from a bone-in whole breast with back, ribs, and wings (80601) and 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 bone-in whole breast without back, with ribs and wings consists of the entire breast without the back and the ribs and wings are attached.

80611-11 Bone-in, Skin-on
80611-12 Bone-in, Skinless



Bone

1. Bone-in

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
6. Deep Frozen

Production and Feeding Systems (Prod/Feed)

9. Other (Specify requirements in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over the product weight
2. Ingredients added 3-8% over the product weight
3. Ingredients added 8-10% over the product weight
4. Ingredients added 10-15% over the product weight
5. Ingredients added 15-20% over the product weight
6. Ingredients added greater than 20% over the product weight
9. Other

Processing Options (Process.)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

Internal Packaging (Packaging)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
09. Box/Carton

98. Other

99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation tolerance in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual modifications specified

Country Designation

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

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02)TKY71

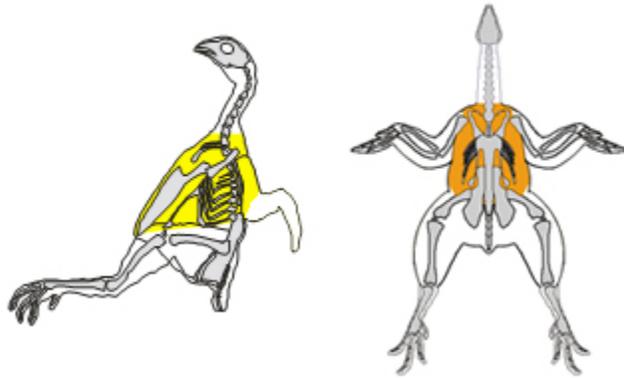
**Bone-In Whole Breast without Back,
with Ribs and Wings**

80611

White Meat

TURKEY – BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND FIRST SEGMENT WING

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Packaging	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	0612	1										0																



Bone

1. Bone-in

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
6. Deep Frozen

Production and Feeding Systems (Prod/Feed)

9. Other (Specify requirements in additional product options)

A “bone-in whole breast without back, with ribs and first segment wings” is produced from a bone-in whole breast without back, with ribs and wings (80611) and cutting the wings between the first and second joints leaving the first wing segment attached. The second segment wing, third segment wing, and neck skin are removed. The bone-in whole breast without back, with ribs and first segment wings consists of the entire breast without the back and the ribs and both first segment wings are attached.

80612-11 Bone-in, Skin-on

80612-12 Bone-in, Skinless

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Added Ingredients (Added Ingred.)

1. Ingredients added up to 3% over the product weight
2. Ingredients added 3-8% over the product weight
3. Ingredients added 8-10% over the product weight
4. Ingredients added 10-15% over the product weight
5. Ingredients added 15-20% over the product weight
6. Ingredients added greater than 20% over the product weight
9. Other

Processing Options (Process.)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

Internal Packaging (Packaging)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
09. Box/Carton



98. Other

99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation tolerance in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual modifications specified

Country Designation

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

**Bone-In Whole Breast without Back,
with Ribs and 1st Wing Segments**

80612

White Meat

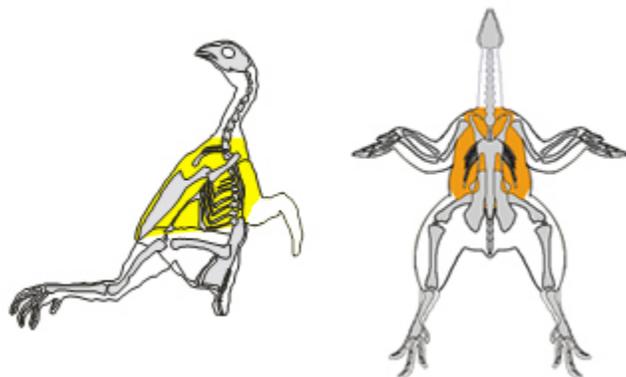
0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02)TKY71

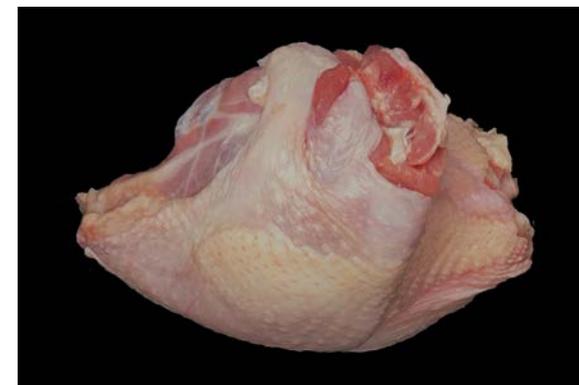
TURKEY – BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND BONELESS FIRST SEGMENT WING MEAT

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Packaging	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	0	6	1	3	1								0															



A “bone-in whole breast without back, with ribs and boneless first segment wings” is produced from bone-in whole breast without back, with ribs and first segment wings (80612) and removing the bone from the first wing segment (humerus). The neck skin is removed. The bone-in whole breast without back, with ribs and boneless first segment wings consists of the entire breast without the back and the ribs and boneless first segment wing meat are attached.

80613-11 Bone-in, Skin-on
80613-12 Bone-in, Skinless



- Bone**
 1. Bone-in
- Skin**
 1. Skin-on
 2. Skinless
- Class**
 1. Young
 2. Young Hen
 3. Young Tom
 4. Yearling
 5. Mature/Breeder
 6. Breeder Hen
 7. Breeder Tom
- 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)
- Conformity (Confm.)**
 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 (Mid Temp)
 5. Frozen
 6. Deep Frozen
- Production and Feeding Systems (Prod/Feed)**
 9. Other (Specify requirements in additional product options)

- Slaughter System (Slaug.)**
 1. Traditional
 2. Kosher
 3. Halal
 9. Other
- Post Slaughter Processing (Post Slaug.)**
 1. Immersion Chilled
 2. Air Chilled
 3. Air-Spray Chilled
 4. Irradiation
 9. Other
- Additional Product Options (Prod. Options)**
 1. Contractual modifications specified
- Added Ingredients (Added Ingred.)**
 1. Ingredients added up to 3% over the product weight
 2. Ingredients added 3-8% over the product weight
 3. Ingredients added 8-10% over the product weight
 4. Ingredients added 10-15% over the product weight
 5. Ingredients added 15-20% over the product weight
 6. Ingredients added greater than 20% over the product weight
 9. Other
- Processing Options (Process.)**
 0. Not Applicable
- Piece Weight**
 [Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation tolerance in additional product options)
- Internal Packaging (Packaging)**
 01. Plastic Bag
 02. Plastic Bag, Heat-shrinkable, Vacuum packaged
 09. Box/Carton

98. Other
 99. No internal package
- Package Labeling (Pack. Label)**
 1. Labeled (For sale in country specified in Country Designation)
 9. Not Labeled
- Pack Style**
 0. Not Applicable
- Package Weight**
 [Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation tolerance in additional product options)
- 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
- Shipping Container Weight (SC Weight)**
 [Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)
- Pack Options (Pack Opt.)**
 0. Not Specified/Not Applicable
 1. Contractual modifications specified
- Country Designation**
 [Insert 3-digit country code from list of ISO Country Codes]

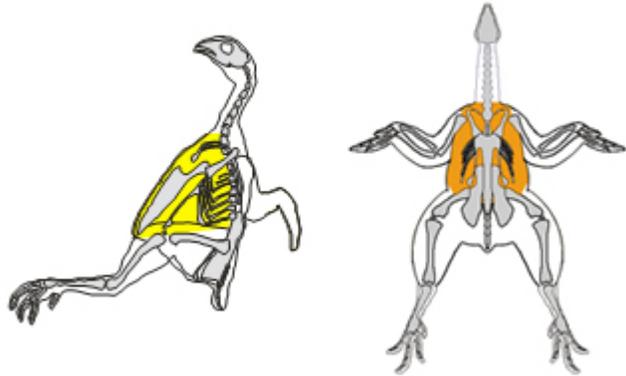
0 = Not Specified or Not Applicable

**Bone-In Whole Breast without Back,
 with Ribs and Boneless 1st Segment Wing
 Meat**

80613

TURKEY – BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Process.	Piece	Weight (g)	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	0	6	1	4	-	1							0														



A "bone-in whole breast without back, with ribs" is produced from a bone-in whole breast without back, with ribs and wings (80611), and removing the wings. The neck skin is removed. The bone-in whole breast without back, with ribs consists of the entire breast without the back and the ribs and tenderloins are attached.

80614-11 Bone-in, Skin-on
80614-12 Bone-in, Skinless



Bone

1. Bone-in

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
6. Deep Frozen

Production and Feeding Systems (Prod/Feed)

9. Other (Specify requirements in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over the product weight
2. Ingredients added 3-8% over the product weight
3. Ingredients added 8-10% over the product weight
4. Ingredients added 10-15% over the product weight
5. Ingredients added 15-20% over the product weight
6. Ingredients added greater than 20% over the product weight
9. Other

Processing Options (Process.)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

Internal Packaging (Packaging)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
09. Box/Carton

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) TKY,

98. Other
99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation tolerance in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual medications specified

Country Designation

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

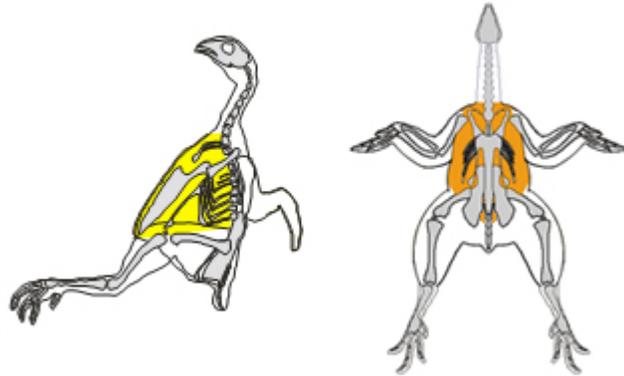
**Bone-In Whole Breast without Back
With Ribs**

80614

White Meat

TURKEY –WHOLE BREAST WITHOUT BACK OR RIBS, WITH TENDERLOINS

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country	Designation
8	0	6	1	5	1								0													



Bone

1. Bone-in

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
6. Deep Frozen

Production and Feeding Systems (Prod/Feed)

9. Other (Specify requirements in additional product options)

A “whole breast without back or ribs, with tenderloins” is produced from a bone-in whole breast without back, with ribs and wings (80611), and removing the ribs and wings. The bones (as applicable) and neck skin are removed. The whole breast without back or ribs, with tenderloins consists of an entire breast without the back, ribs or wings and the tenderloins are attached.

80615-11 Bone-in, Skin-on

80615-12 Bone-in, Skinless

80615-21 Boneless, Skin-on

80615-22 Boneless, Skinless

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over the product weight
2. Ingredients added 3-8% over the product weight
3. Ingredients added 8-10% over the product weight
4. Ingredients added 10-15% over the product weight
5. Ingredients added 15-20% over the product weight
6. Ingredients added greater than 20% over the product weight
9. Other

Processing Options (Process.)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

Internal Packaging (Packaging)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
09. Box/Carton



98. Other

99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation tolerance in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual Modifications specified

Country Designation

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

**Whole Breast without Back or Ribs,
with Tenderloins**

80615

White Meat

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02)TKY7

TURKEY –BONELESS WHOLE BREAST WITHOUT BACK, RIBS, OR TENDERLOINS (BREAST MEAT)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	0	6	1	6	-	2																						



A “boneless whole breast without back, ribs, or tenderloins” is produced from a bone-in whole breast without back, with ribs and wings (80611), and removing the wings. The bones, tenderloins, and neck skin are removed. The boneless whole breast without back, ribs, or tenderloins consists of intact boneless breast meat.

80616-21 Boneless, Skin-on
80616-22 Boneless, Skinless



Bone

2. Boneless

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

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. Deep Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other (Specify in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Added Ingredients (Added Ingred.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation in additional product options)

Internal Packaging (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. Box-Carton
98. Other
99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation in additional product options)

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual Modifications specified

Country Designation

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

Notes

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

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) TKY71 81

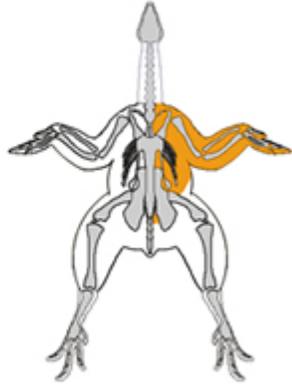
**Boneless Whole Breast
without Back, Ribs, or Tenderloins**

80616

White Meat

TURKEY – BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS, AND WING (HOTEL STYLE SPLIT BREAST)

Species	Product	Bone Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Process.	Piece	Weight (g)	Packaging	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	0	7	0	1	-	1								0													



A "bone-in split breast with back portion, ribs, and wing" is produced by cutting a bone-in whole breast with back, ribs, and wings (80601) into two approximately equal portions along the center of the sternum. The bone-in split breast with back, ribs, and wing consists of one-half of a whole breast with the back, ribs, wing, tenderloin, and bones are attached.

80701-11 Bone-in, Skin-on
80701-12 Bone-in, Skinless

Bone

1. Bone-in

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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, CO₂
4. Hard Chilled (Mid Temp)
5. Frozen
6. Deep Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other (Specify in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation in additional product options)

Internal Packaging (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. Box/Carton
98. Other
99. No internal package

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY
 EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02:8/3/02) [TK*]



Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation in additional product options)

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual Modifications specified

Country Designation

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

Notes

A bone-in split breast with back, ribs, and wing is also called a "bone-in breast half with wing" or "breast quarter." A split breast without the back attached is available as a boneless part, style 80711 boneless split breast without back, with rib meat and tenderloin.

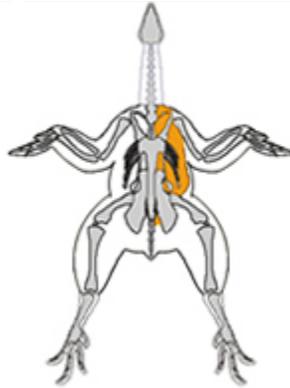
**Bone-In Split Breast
 with Back, Ribs, and Wing**

80701

White Meat

TURKEY – BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS, AND FIRST SEGMENT WING

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Process.	Piece	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country	Designation
8	0	7	0	2	-	1							0												



A "bone-in split breast with back portion, ribs, and first segment wing" is produced by cutting a bone-in whole breast with back, ribs, and first segment wings (80602) into two approximately equal portions along the center of the sternum. The bone-in split breast with back portion, ribs, and first segment wing consists of one-half of a bone-in whole breast with back portion and the ribs and first segment wing are attached.

80702-11 Bone-in, Skin-on 80702-12 Bone-in, Skinless

Bone

1. Bone-in

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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, CO₂
4. Hard Chilled (Mid Temp)
5. Frozen
6. Deep Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other (Specify requirements in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

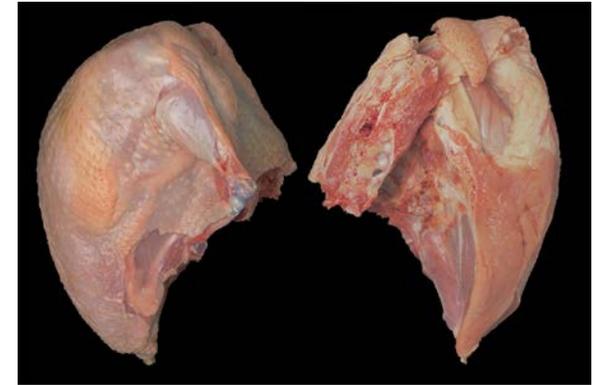
0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation in additional product options)

Internal Packaging (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. Box/Carton
98. Other
99. No internal package



Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation in additional product options)

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual Modifications specified

Country Designation

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

**Bone-In Split Breast with Back Portion,
Ribs, and 1st Segment Wing**

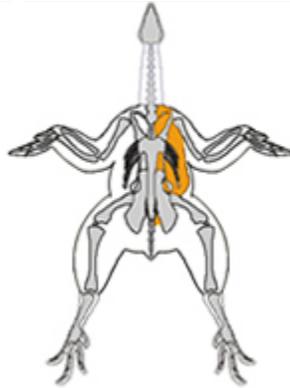
80702

White Meat

0 = Not Specified or Not Applicable

TURKEY – BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS, AND BONELESS FIRST SEGMENT WING

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	0	7	0	3	1								0															



A "bone-in split breast with back portion, ribs, and boneless first segment wing" is produced by cutting a bone-in whole breast with back, ribs, and boneless first segment wing (80603) into two approximately equal portions along the center of the sternum. The bone-in split breast with back portion, ribs, and boneless first segment wing consists of one-half of a whole breast with back and the ribs and boneless first segment wing are attached.

80703-11 Partially Boneless, Skin-on 80703-12 Partially Boneless, Skinless

Bone

1. Bone-in

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
6. Deep Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other (Specify in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation in additional product options)

Internal Packaging (Internal Pack.)

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



Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation in additional product options)

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual Modifications specified

Country Designation

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

**Bone-In Split Breast with Back Portion,
Ribs, and Boneless 1st Segment Wing**

80703

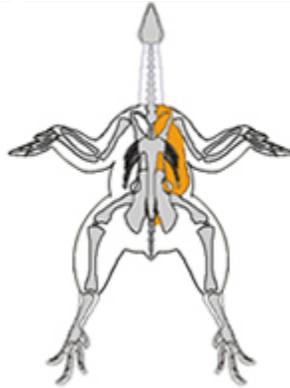
White Meat

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY
EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02:8/3/02) [TK]

TURKEY – BONE-IN SPLIT BREAST WITH BACK PORTION AND RIBS

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Pack	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	0	7	0	4	1								0																



A “bone-in split breast with back portion and ribs” is produced by cutting a bone-in split breast with back, ribs, and wing (80701) and removing wing. The bone-in split breast with back portion and ribs consists of one-half of a whole breast with the back, and the ribs, tenderloin, and bones are attached.

80704-11 Bone-in, Skin-on
80704-12 Bone-in, Skinless



Bone

1. Bone-in

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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, CO₂
4. Hard Chilled (Mid Temp)
5. Frozen
6. Deep Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other (Specify in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation in additional product options)

Internal Packaging (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. Box/Carton
98. Other
99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation in additional product options)

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual Modifications specified

Country Designation

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

**Bone-In Split Breast
with Back Portion and Ribs**

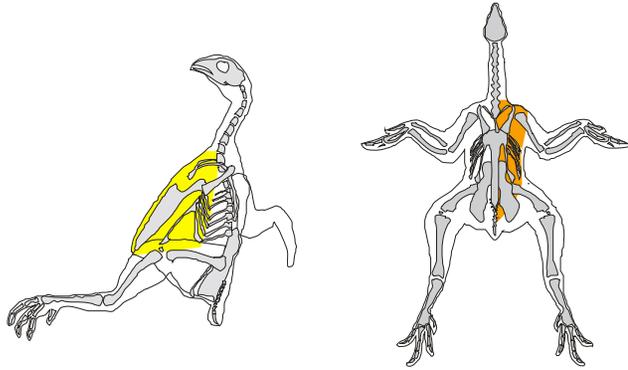
80704

White Meat

0 = Not Specified or Not Applicable

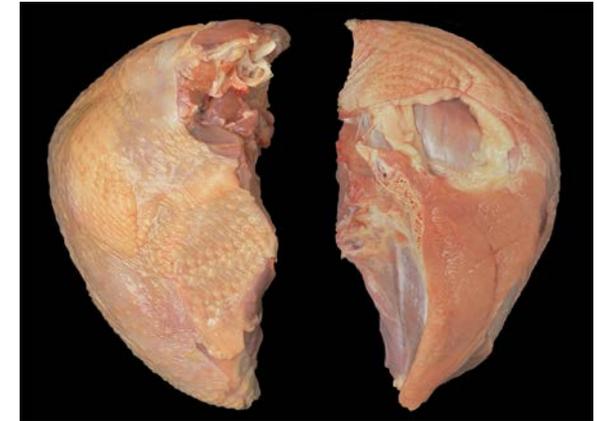
TURKEY – BONE-IN SPLIT BREAST WITH BACK PORTION, WITHOUT RIBS

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Process.	Piece	Pack	Weight (g)	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country
8	0705	1										0													



A "bone-in split breast with back portion, without ribs" is produced by cutting a bone-in whole breast with back, ribs, and wings (80601) into two approximately equal portions along the center of the sternum. The ribs and wings are removed. The bone-in split breast with back portion, without ribs consists of one-half of a bone-in whole breast with the back and the ribs are removed.

80705-11 Bone-in, Skin-on
80705-12 Bone-in, Skinless



Bone

1. Bone-in

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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 (Mid Temp)
5. Frozen
6. Deep Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other (Specify in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation in additional product options)

Internal Packaging (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. Box/Carton
98. Other
99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation in additional product options)

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual Modifications specified

Country Designation

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

Notes

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

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02:8/3/02) [TKY71 80701-80

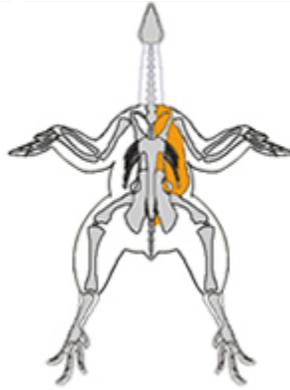
**Bone-In Split Breast
with Back Portion, without Ribs**

80705

White Meat

TURKEY – BONELESS SPLIT BREAST WITHOUT BACK PORTION OR RIB MEAT, WITH TENDERLOIN

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Ingrd.	Process.	Piece	Weight (g)	Packaging	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	0	7	1	1	2								0																	



A "boneless split breast without back portion or rib meat, with tenderloin" is produced by cutting a bone-in whole breast without back, with ribs and wings (80611) into two approximately equal portions along the center of the sternum and removing the ribs, wings, and bones. The boneless split breast without back portion or rib meat, with tenderloin consists of one-half of a boneless whole breast without back or rib meat and the tenderloin is attached.

80711-21 Boneless, Skin-on
80711-22 Boneless, Skinless



Bone

- 2. Boneless

Skin

- 1. Skin-on
- 2. Skinless

Class

- 1. Young
- 2. Young Hen
- 3. Young Tom
- 4. Yearling
- 5. Mature/Breeder
- 6. Breeder Hen
- 7. Breeder Tom

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 (Mid Temp)
- 5. Frozen
- 6. Deep Frozen
- 7. Frozen, Individually, without Ice Glazing
- 8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

- 9. Other (Specify requirements in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

- 1. Immersion Chilled
- 2. Air Chilled
- 3. Air-Spray Chilled
- 4. Irradiation
- 9. Other

Additional Product Options (Prod. Options)

- 1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

- 1. Ingredients added up to 3% over product weight
- 2. Ingredients added 3-8% over product weight
- 3. Ingredients added 8-10% over product weight
- 4. Ingredients added 10-15% over product weight
- 5. Ingredients added 15-20% over product weight
- 6. Ingredients added greater than 20% over product weight
- 9. Other

Processing Options (Process)

- 0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation in additional product options)

Internal Packaging (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. Box-Carton

98. Other

99. No internal package

Package Labeling (Pack. Label)

- 1. Labeled (For sale in country specified in Country Designation)
- 9. Not Labeled

Pack Style

- 0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation in additional product options)

Pack Options (Pack Opt.)

- 0. Not Specified/Not Applicable
- 1. Contractual Modifications specified

Country Designation

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

Notes

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

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

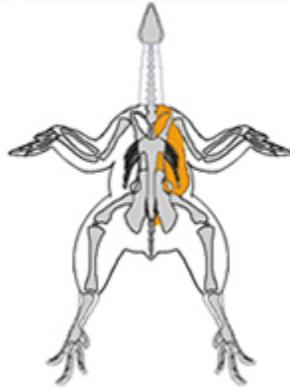
EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02:8/3/02) [TKY71 80701-80712.dc

**Boneless Split Breast
without Back Portion or Rib
meat, with Tenderloin**

80711

TURKEY – BONELESS SPLIT BREAST WITHOUT BACK PORTION OR RIB MEAT, WITHOUT TENDERLOIN

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Process.	Piece	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country	Designation
8	0712	1										0													



A "boneless split breast without back portion or rib meat, without tenderloin" is produced by cutting a bone-in whole breast without back, with ribs and wings (80611) into two approximately equal portions along the center of the sternum and removing the ribs, wings, bones, and tenderloin. The boneless split breast without back portion, tenderloin or rib meat consists of one-half of a whole breast without back, tenderloin or rib meat.

80712-21 Boneless, Skin-on
80712-22 Boneless, Skinless



Bone

2. Boneless

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

Quality Level (Quality)

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

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
6. Deep Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other (Specify requirements in additional product options)

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process)

0. Not Applicable

Piece Weight

[Insert 4-digit (000.0) piece weight in kilograms] (Specify weight variation in additional product options)

Internal Packaging (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. Box/Carton
98. Other
99. No internal package

Package Labeling (Pack. Label)

1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style

0. Not Applicable

Package Weight

[Insert 4-digit (00.00) package weight in kilograms] (Specify weight variation in additional product options)

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

Shipping Container Weight (SC Weight)

[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation in additional product options)

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual Modifications specified

Country Designation

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

**Boneless Split Breast without Back Portion
or Rib Meat, without Tenderloin**

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

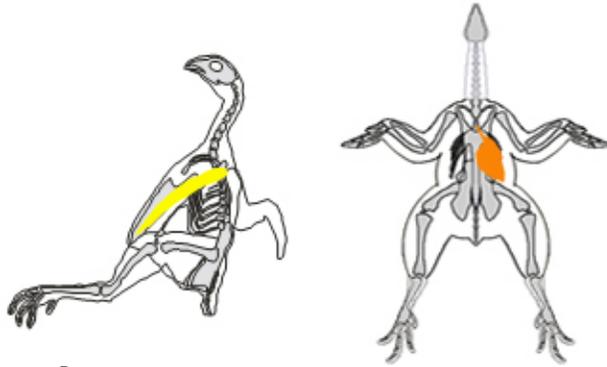
EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02:8/3/02) [TKY71 80701-80712.doc]

80712

White Meat

TURKEY – TENDERLOIN (TENDERLOIN WITH STRAP)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Post Slaug.	Rsvd.	Prod. Opt.	Added Ingrid.	Process.	Piece Weight (g)	Packaging Label	Pack Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	0	8	0	1	2	2						0										



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

80801-22 Boneless, Skinless

Bone

2. Boneless

Skin

2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

Quality Level (Quality)

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

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other (Specify in additional product options)

Slaughter System (Slaug.)

1. Traditional
2. Halal
3. Kosher
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)

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

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
09. Box-Carton
98. Other
99. No internal package



Package Labeling (Pack. Label)

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

Pack Style

1. Bulk Pack
2. Layer Pack
9. Other

Package Weight

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

Shipping Container (SC)

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

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
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.

TURKEY – TENDERLOIN WITH TENDON CLIPPED (CLIPPED TENDERLOIN)

Post Prod. Added Piece Pack

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

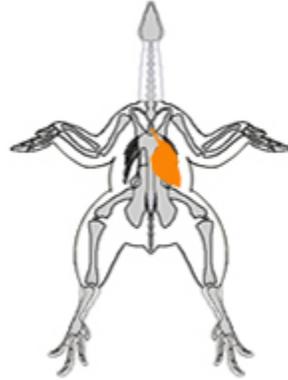
EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [TKY71 80801-81001]

Tenderloin
(Tenderloin with Strap)

80801

White Meat

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Ingred.	Process.	Weight (g)	Packaging	Label	Package Weight (kg)	SC	SC Weight (kg)	Opt.	Designation	
8	0	8	0	2								0											



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

80802-22 Boneless, Skinless

Bone

2. Boneless

Skin

2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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 (Mid Temp)
5. Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other (Specify in additional product options)

Slaughter System (Slaug.)

1. Traditional
2. Halal
3. Kosher
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)

Added Ingredients (Added Ingred.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

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
09. Box-Carton
98. Other
99. No internal package



Package Labeling (Pack. Label)

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

Pack Style

1. Bulk Pack
2. Layer 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
2. Box, Lined
3. Box, Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual Modifications specified

Notes

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

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

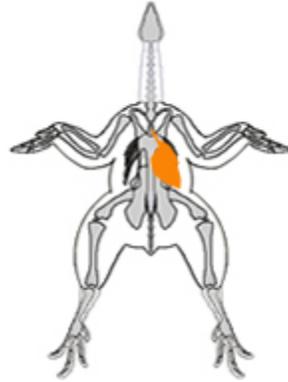
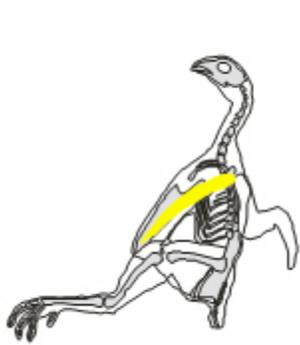
80802

White Meat

0 = Not Specified or Not Applicable

TURKEY – TENDERLOIN WITH TENDON REMOVED (DESTRAPPED TENDER)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Ingred.	Process.	Piece	Pack	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	0	8	0	3	-	2	2						0																	



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

80803-22 Boneless, Skinless

Bone

2. Boneless

Skin

2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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 (Mid Temp)
5. Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other (Specify in additional product options)

Slaughter System (Slaug.)

1. Traditional
2. Halal
3. Kosher
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)

Added Ingredients (Added Ingred.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

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
09. Box/Carton
98. Other
99. No internal package



Package Labeling (Pack. Label)

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

Pack Style

1. Bulk Pack
2. Layer 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
2. Box, Lined
3. Box, Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)

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

Shipping Container WEIGHT (SC Weight)

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

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual Modifications specified

Notes

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

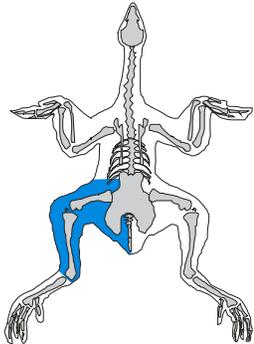
Tenderloin with Tendon Removed (Destrapped Tender)

80803

0 = Not Specified or Not Applicable

TURKEY – LEG QUARTER (HIND QUARTER WITH TAIL)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Ingrd.	Process.	Piece	Pack	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country	Designation
8	0	9	0	1	1	1							0													



Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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.)

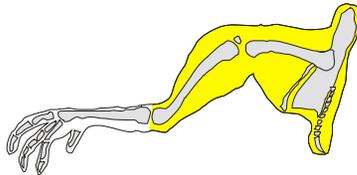
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO₂
4. Hard Chilled (Mid Temp)
5. Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other (Specify in additional product options)



A “leg quarter” is produced by cutting a back half (80401) 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 attached adjoining portion of the back, abdominal fat, and tail.

80901-11 Bone-in, Skin-on

Slaughter System (Slaug.)

1. Traditional
2. Halal
3. Kosher
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)

Added Ingredients (Added Ingrd.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

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
09. Box/Carton
98. Other
99. No internal package

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [TKY71 80801-81001.doc]



Package Labeling (Pack. Label)

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

Pack Style

1. Bulk Pack
2. Layer 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
2. Box, Lined
3. Box, Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual Modifications specified

Notes

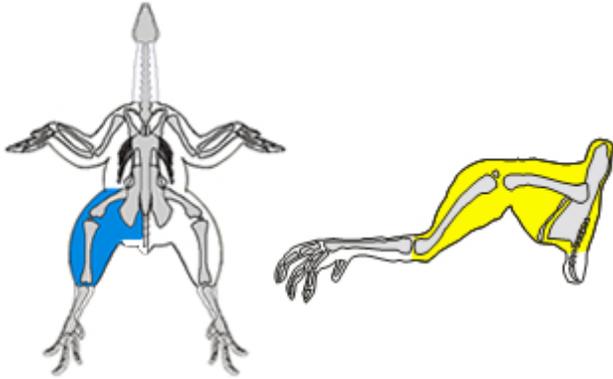
The leg quarter is commonly layer packed in boxes.

Leg Quarter
80901

Dark Meat

TURKEY – LEG QUARTER WITHOUT TAIL (HIND QUARTER WITHOUT TAIL)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Ingrd.	Process.	Piece	Weight (g)	Packag.	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	0	9	0	2	1	1							0																



Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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, CO₂
4. Hard Chilled (Mid Temp)
5. Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other (Specify in additional product options)

A "leg quarter without tail" is produced by cutting a back half without tail (80402) 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 attached adjoining portion of the back, and abdominal fat.

80902-11 Bone-in, Skin-on

Slaughter System (Slaug.)

1. Traditional
2. Halal
3. Kosher
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)

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

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
09. Box/Carton
98. Other
99. No internal package



Package Labeling (Pack. Label)

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

Pack STYLE

1. Bulk Pack
2. Layer 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
2. Box, Lined
3. Box, Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual Modifications specified

Notes

The le

Leg Quarter without Tail

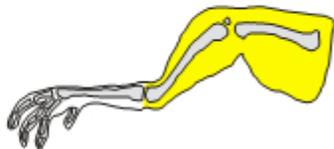
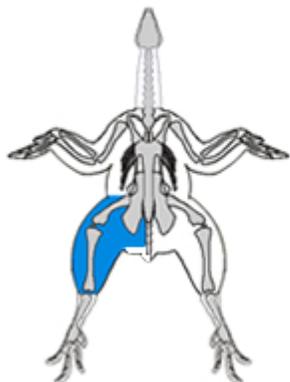
80902

Dark Meat

0 = Not Specified or Not Applicable

TURKEY – WHOLE LEG

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	1	0	0	1								0																



A “whole leg” is produced by separating a leg from a back half (80401) between the junction of the femur and pelvic bone. The abdominal fat and back are removed. Skin may or may not be trimmed. The whole leg consists of the thigh and drumstick attached.

- 81001-11 Bone-in, Skin-on
- 81001-12 Bone-in, Skinless
- 81001-21 Boneless, Skin-on
- 81001-22 Boneless, Skinless

Slaughter System (Slaug.)

1. Traditional
2. Halal
3. Kosher
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)

Added Ingredients (Added Ingred.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

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
09. Box/Carton
98. Other
99. No internal package

Bone

1. Bone-in
2. Boneless

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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, CO₂
4. Hard Chilled (Mid Temp)
5. Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other (Specify in additional product options)



Package Labeling (Pack. Label)

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

Pack Style

1. Bulk Pack
2. Layer 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
2. Box, Lined
3. Box, Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Pack Options (Pack Opt.)

0. Not Specified/Not Applicable
1. Contractual Modifications specified

Notes

This product is typically used for consumer trade and commonly layer packed in boxes. Styles 81001-21 and 81001-22 are not available in U.S. Grades B or C.

Whole Leg

81001

Dark Meat

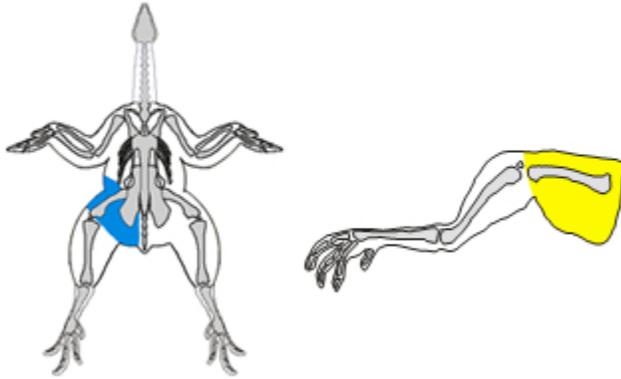
0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [TKY71 80801-81001.doc]

TURKEY – THIGH, UNTRIMMED

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	1	1	0	1								0																	



An “untrimmed thigh” is produced by cutting a whole leg (81001) at the joint between the tibia and the femur. The drumstick and patella are removed. The untrimmed thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present.

- 81101-11 Bone-in, Skin-on**
- 81101-12 Bone-in, Skinless**
- 81101-21 Boneless, Skin-on**
- 81101-22 Boneless, Skinless**

Bone

1. Bone-in
2. Boneless

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

Quality Level (Quality)

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

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other

Slaughter System (Slaug.)

1. Traditional
2. Halal
3. Kosher
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)

Added Ingredients (Added Ingred.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

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
09. Box/Carton



98. Other
99. No internal package

Package Labeling (Pack. Label)

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

Pack Style

1. Bulk Pack
2. Layer 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)

0. Not Specified/Not Applicable
1. Contractual modifications specified

Notes

Styles 81101-21 and 81101-22 are not available in U.S. Grades B or C.

Untrimmed Thigh

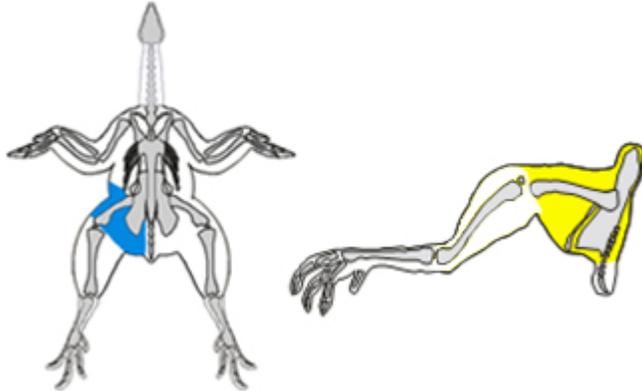
81101

Dark Meat

0 = Not Specified or Not Applicable

TURKEY – BONE-IN THIGH WITH BACK PORTION

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	1	1	0	2	1							0																	



Bone

1. Bone-in

Skin

1. Skin-on
2. Skinless

Class

1. Young Hen
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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)

Conformity (Confm.)

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

Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO₂
4. Hard Chilled (Mid Temp)
5. Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other

A "bone-in thigh with back portion" is produced by cutting a leg quarter (80901) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The bone-in 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.

81102-11 Bone-in, Skin-on 81102-12 Bone-in, Skinless

Slaughter System (Slaug.)

1. Traditional
2. Halal
3. Kosher
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)

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

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
09. Box/ Carton



98. Other

99. No internal package

Package Labeling (Pack. Label)

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

Pack Style

1. Bulk Pack
2. Layer 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)

0. Not Specified/Not Applicable
1. Contractual modifications specified

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY
EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 81101-8

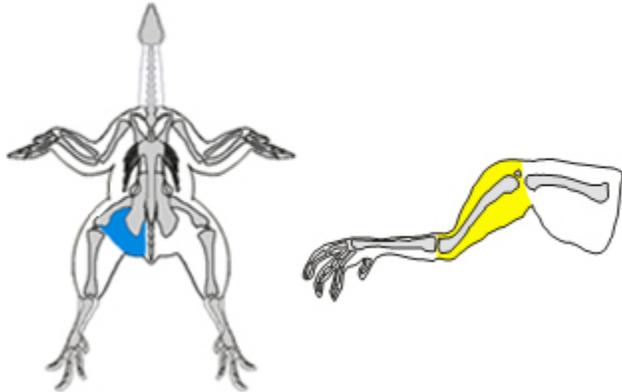
Bone-in Thigh with Back Portion

81102

Dark Meat

TURKEY – THIGH, TRIMMED

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	1	1	0	3								0																



Bone

1. Bone-in
2. Boneless

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

Quality Level (Quality)

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

Conformity (Confm.)

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

Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO₂
4. Hard Chilled (Mid Temp)
5. Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other

A “trimmed thigh” is produced by cutting a whole leg (81001) at the joint between the tibia and the femur. The drumstick, patella, and nearly all visible fat are removed. The trimmed thigh consists of the thigh. The meat adjacent to the ilium (oyster meat) may or may not be present.

- 81103-11 Bone-in, Skin-on
- 81103-12 Bone-in, Skinless
- 81103-21 Boneless, Skin-on
- 81103-22 Boneless, Skinless

Slaughter System (Slaug.)

1. Traditional
2. Halal
3. Kosher
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)

Added Ingredients (Added Ingred.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

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
09. Box/Carton



98. Other
99. No internal package

Package Labeling (Pack. Label)

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

Pack Style

1. Bulk Pack
2. Layer 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)

0. Not Specified/Not Applicable
1. Contractual modifications specified

Notes

The traditional untrimmed thigh is available as style 81101.

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY
EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 81101-81204.doc]

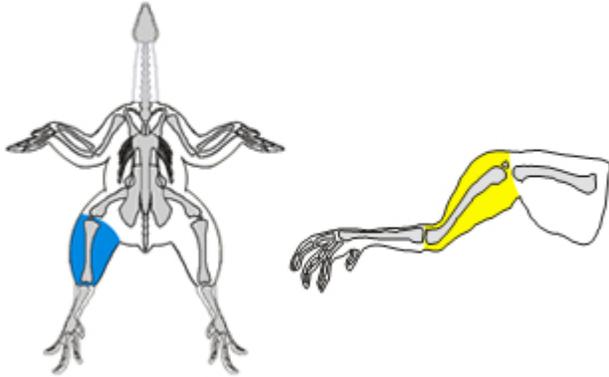
Trimmed Thigh

81103

Dark Meat

TURKEY – DRUMSTICK

Species	Product					Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Added	Piece	Pack	Pack	Package	SC	SC	Pack	Country
																				Weight (g)	Label	Weight (kg)		Weight (kg)	Opt.	Designation	
8	1	2	0	1											0												



A “drumstick” is produced by cutting a whole leg (81001) through the joint between the tibia and femur. The thigh is removed. The drumstick consists of the drumstick and patella.

- 81201-11 Bone-in, Skin-on
- 81201-12 Bone-in, Skinless
- 81201-21 Boneless, Skin-on
- 81201-22 Boneless, Skinless



Bone

1. Bone-in
2. Boneless

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

Quality Level (Quality)

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

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other

Slaughter System (Slaug.)

1. Traditional
2. Halal
3. Kosher
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)

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

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
09. Box/Carton
98. Other
99. No internal package

Package Labeling (Pack. Label)

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

Pack Style

1. Bulk Pack
2. Layer 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)

0. Not Specified/Not Applicable
1. Contractual modifications specified

0 = Not Specified or Not Applicable

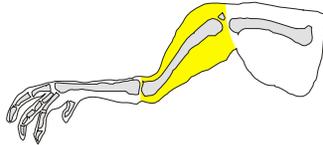
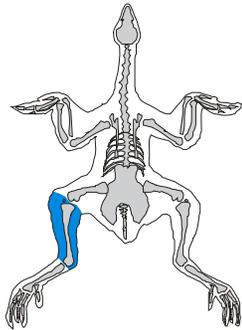
Bone-In Drumstick

81201

Dark Meat

TURKEY – BONELESS DRUMSTICK MEAT WITH TENDON PARTIALLY REMOVED

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Ingrd.	Process.	Piece Weight (g)	Packaging	Pack Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	1	2	0	3	-	2						0											



A “boneless drumstick meat with tendon partially removed” is produced by cutting a whole leg (81001) through the joint between the tibia and femur. The thigh, bones, and tendon are removed. The boneless drumstick meat with tendon partially removed consists of the drumstick meat with a portion of the tendon attached.

81203-21 Boneless, Skin-on 81203-22 Boneless, Skinless

Bone

2. Boneless

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

Quality Level (Quality)

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

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other

Slaughter System (Slaug.)

1. Traditional
2. Halal
3. Kosher
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)

Added Ingredients (Added Ingrd.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

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
09. Box/Carton
98. Other
99. No internal package



Package Labeling (Pack. Label)

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

Pack Style

1. Bulk Pack
2. Layer 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)

0. Not Specified/Not Applicable
1. Contractual modifications specified

Notes

Styles 81201-21, and 81201-22 are not available in U.S. Grades B or C.

**Boneless Drumstick with
Tendon Partially Removed**

81203

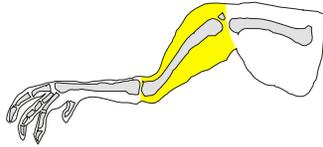
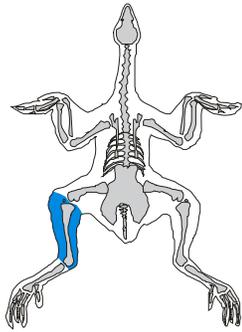
Dark Meat

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY
EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 81101-81204.dc

TURKEY – BONELESS DRUMSTICK MEAT WITH TENDON REMOVED

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Ingred.	Process.	Piece Weight (g)	Packaging	Pack Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	1	2	0	4	-	2						0											



A “boneless drumstick meat with tendon removed” is produced by cutting a whole leg (81001) through the joint between the tibia and femur. The thigh, bones, and tendon are removed. The boneless drumstick meat with tendon removed consists of the drumstick meat.

81204-21 Boneless, Skin-on
81204-22 Boneless, Skinless



Bone

2. Boneless

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

Quality Level (Quality)

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

Conformity (Confm.)

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 (Mid Temp)
5. Frozen
7. Frozen, Individually, without Ice Glazing
8. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)

9. Other

Slaughter System (Slaug.)

1. Traditional
2. Halal
3. Kosher
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)

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Processing Options (Process.)

0. Not Applicable

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
09. Box/Carton
98. Other
99. No internal package

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY
 EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [TKy71 8111

Package Labeling (Pack. Label)

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

Pack Style

1. Bulk Pack
2. Layer 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)

0. Not Specified/Not Applicable
1. Contractual modifications specified

Notes

Styles 81201-21, and 81201-22 are not available in U.S. Grades

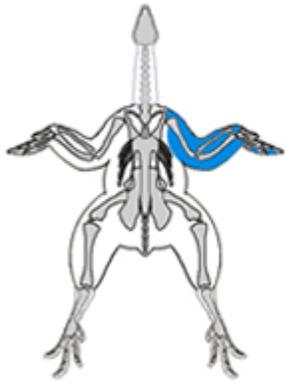
**Boneless Drumstick with
Tendon Removed**

81204

Dark Meat

TURKEY – WING, WHOLE, WITH OR WITHOUT TIP

Species	Product					Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Post	Rsvd.	Prod.	Added	Piece	Pack	Package	SC	SC	Pack	Country	
8	1	3	0	1	1	1									0				Weight (g)	Packaging	Label	Weight (kg)	SC	Weight (kg)	Opt.	Designation



Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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.)

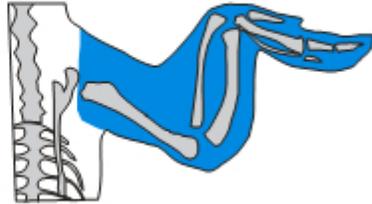
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO₂
4. Hard Chilled (Mid Temp)
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



A “whole wing with or without tip” is produced by cutting the wing from a whole bird without giblets (80102) at the joint between the humerus and the backbone. The whole wing consists of the first segment (drummette) containing the humerus that attaches the wing to the body, and second segment (flat) containing the ulna and radius. The third segment (tip) containing the metacarpals and phalanges may or may not be present.

81301-11 Bone-in, Skin-on

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. Halal
3. Kosher
4. Other

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight

0. Not Applicable

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

1. Diced/Chopped
2. Sliced
3. Strips
5. Ground, Fine
6. Ground, Medium
7. Ground, Course
9. Other

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
09. Box/Carton
98. Other
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
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

Pack Options (Pack Opt.)

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)

Additional Options (Add. Options)

1. Contractual modifications specified

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY
EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) rTky71 81301-11

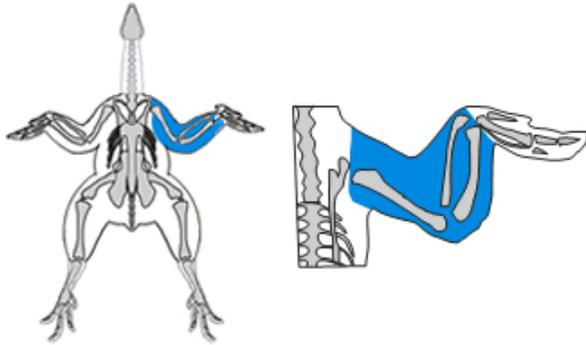
Whole Wing

81301

White Meat

TURKEY – FIRST AND SECOND SEGMENT WING

Species	Product					Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Post Slaughter Processing (Post Slaug.)	Prod. Options (Prod. Options)	Added Ingredients (Added Ingrid.)	Ingrid. Process.	Piece Weight (g)	Packaging	Pack Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation
8	1	3	0	2	-	1	1						0											



Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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, CO₂
4. Hard Chilled (Mid Temp)
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

A “first and second segment wing” is produced by cutting a whole wing (81301) 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) attached.

81302-11 Bone-in, Skin-on

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

0. Not Applicable

Product Options (Prod. Options)

1. Contractual modifications

Internal Packaging (Internal Pack.)

01. Plastic Bag
02. Plastic, Heat-shrinkable, Vacuum package
03. Plastic Bag, Resealable
04. Bubble Pack, Portion Control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
09. Box/Carton
98. Other
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
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)

Packaging Options

1. Contractual modifications specified

Note

Specifying roaster or heavy fowl under Class will result in larger first and second segment wings..

First and Second Segment Wing

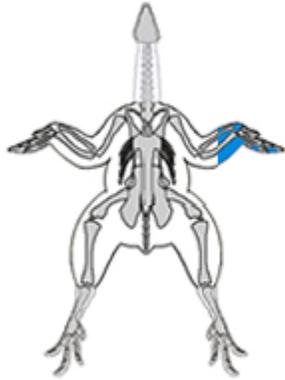
81302

White Meat

0 = Not Specified or Not Applicable

TURKEY – SECOND AND THIRD SEGMENT WING (2-JOINT WING, V-WING)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	1	3	0	3	-	1	1						0																



Bone
1. Bone-in

Skin
1. Skin-on

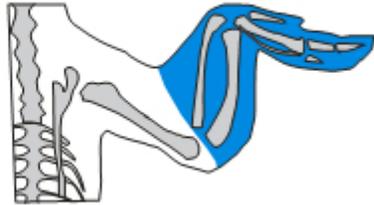
Class
1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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, CO₂
4. Hard Chilled (Mid Temp)
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



A “second and third segment wing” is produced by cutting a whole wing (81301) 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).

81303-11 Bone-in, Skin- on

6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingred.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

0. Not Applicable

Product Options (Prod. Options)

1. Contractual modifications

Internal Packaging (Internal Pack.)

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

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 81301-8:



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
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)

Packaging Options (Pack Opt.)

1. Contractual modifications specified

Notes

Specifying roaster or heavy fowl under Class will result in larger second and third segment wings.

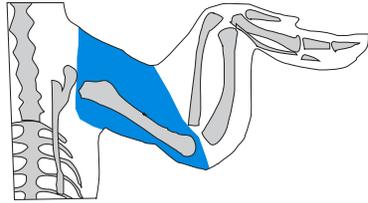
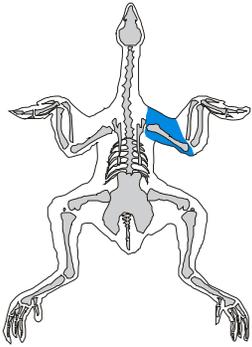
Second and Third Segment Wing (2-Joint Wing, V-Wing)

81303

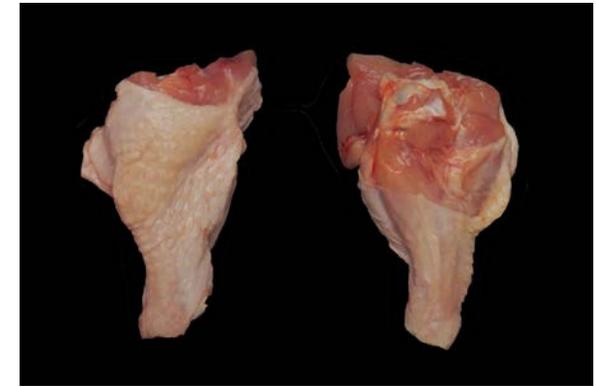
White Meat

TURKEY – FIRST SEGMENT WING (WING DRUMMETTE)

Species	Product				Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Packaging	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	1	3	0	4	1	1									0																



A “first segment wing” is produced by cutting a whole wing (81301) 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.



Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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, CO₂
4. Hard Chilled (Mid Temp)
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

81304-11 Bone-in, Skin- on

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. Halal
3. Kosher
4. Other

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight

0. Not Applicable

Added Ingredients (Added Ingred.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

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

09. Box/Carton

98. Other

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
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)

Packaging Options (Pack Opt.)

1. Contractual modifications specified

First Segment Wing (Wing Drummette)

81304

White Meat

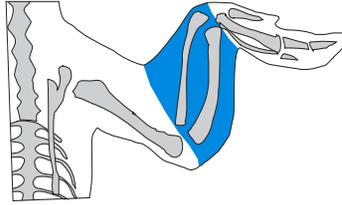
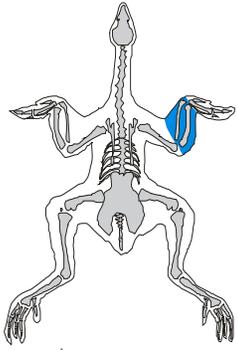
0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 81301-81307.doc]

TURKEY – SECOND SEGMENT WING (MID-JOINT, WING FLAT)

Species	Product					Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	1	3	0	5	-	1	1									0																



A “second segment wing” is produced by cutting a whole wing (81301) 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.

81305-11 Bone-in, Skin-on

Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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, CO₂
4. Hard Chilled (Mid Temp)
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. Halal
3. Kosher
4. Other

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight

0. Not Applicable

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

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
09. Box/Carton
98. Other
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
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)

Packaging Options (Pack Opt.)

1. Contractual modifications specified

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY
EXPORT STANDARDS COMMITTEE DRAFT, VersionC1 (7/30/02)

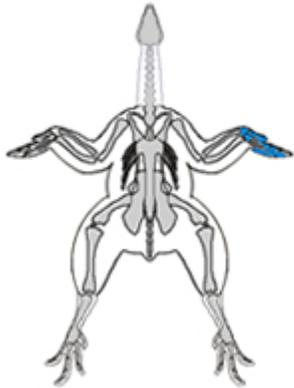
Second Segment Wing (Mid-Joint)

81305

White Meat

TURKEY – THIRD SEGMENT WING (WING TIP)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Prod/Refrig.	Post Slaug.	Slaug.	Piece Weight (g)	Added Ingrid.	Size Reduce	Prod. Options	Intern. Pack. Label	Intern. Pack. Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options	
8	0	3	0	6	1	1					0											



Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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.)

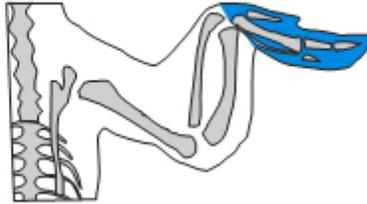
2. Trade Description Certification

Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO₂
4. Hard Chilled (Mid Temp)
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



A “third segment wing” is produced by cutting a whole wing (81301) 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.

81306-11 Bone-in, Skin-on

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

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
09. Box/Carton
98. Other
99. No internal package

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, VersionC1 (7/30/02) [Tky71



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)

Packaging Options (Pack Opt.)

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.

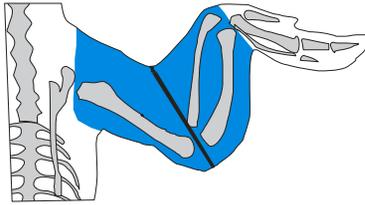
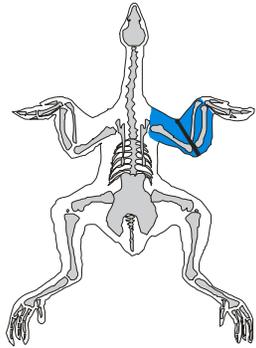
Third Segment Wing (Wing Tip)

81306

White Meat

TURKEY – FIRST SEGMENT AND SECOND SEGMENT WINGS (DISJOINTED 1st and 2nd WINGS)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Post Slaughter Processing (Post Slaug.)	Prod. Options (Prod. Opt.)	Added Ingredients (Added Ingrid.)	Piece Weight (g)	Packaging	Pack Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation
8	1 3 0 7	1	1							0									



A “first segment and second segment wings” are produced by cutting a whole wing (81301) between the second and third segments. The third segment (tip) is removed. The joint between the first and second segments is then cut to separate the first and second segments (drummette and flat). First segment and second segment wings consists of approximate equal numbers of first and second segments packaged together.



Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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, CO₂
4. Hard Chilled (Mid Temp)
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

81307-11 Bone-in, Skin-on

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. Halal
3. Kosher
4. Other

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

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
09. Box/Carton
98. Other
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)

Packaging Options (Pack Opt.)

1. Contractual modifications specified

Notes

Specifying roaster or heavy fowl under Class will result in larger first segment and second segment wings.

First Segment and Second Segment Wings

81307

White Meat

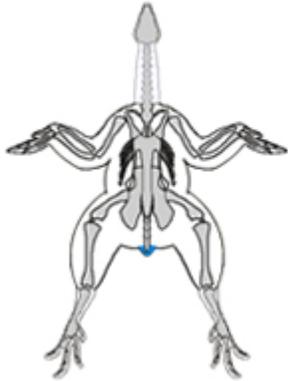
0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 81301-81307 - KEN.doc]

TURKEY – TAILS, WITHOUT OIL GLAND

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Pack	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country	Designation
8	1	5	0	1									0												



Bone

1. Bone-in

Skin

1. Skin-on

Class

0. Not applicable (processors choice)

Quality Level (Quality)

9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

2. Trade Description Certification

Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO₂
4. Hard Chilled (Mid Temp)
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



A “tail without an oil gland” is produced by cutting the carcass between the joint connecting the vertebrae (back bones) and the coccygeal vertebra (tail bones). The carcass and oil gland are removed. The tail without oil gland consists of the tail bones with attached meat and skin.

81501-11 Bone-in, Skin-on

Slaughter System (Slaug.)

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

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

Internal Packaging (Internal Pack.)

01. Plastic Bag
06. Tray Pack
09. Box/Carton
99. No internal package



Internal Package Labeling (Intern. Label)

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

Pack Style

1. Bulk Pack
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)

Packaging Options

1. Contractual modifications specified

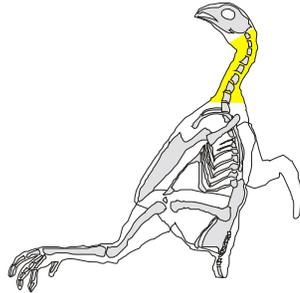
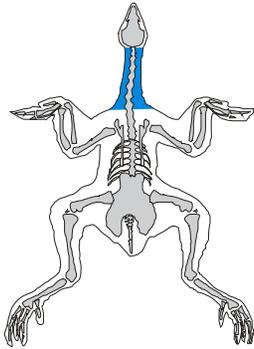
Tails

81501

0 = Not Specified or Not Applicable

TURKEY – NECK

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added Ingred.	Process.	Piece Weight (g)	Packaging	Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	1	6	0	1								0											



The “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.

81601-11 Bone-in, Skin-on
81601-12 Bone-in, Skinless



Bone

1. Bone-in

Skin

1. Skin-on
2. Skinless

Class

0. Not applicable (processors choice)

Quality Level (Quality)

9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

2. Trade Description Certification

Refrigeration (Refrig.)

1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO₂
4. Hard Chilled (Mid Temp)
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. Halal
3. Kosher
4. Other

Post Slaughter Processing (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

2. Sliced
5. Ground, Fine
6. Ground, Medium
7. Ground, Course

Additional Product Options (Prod. Options)

1. Contractual modifications

Internal Packaging (Internal Pack.)

01. Plastic Bag
06. Tray Pack
09. Box/Carton
99. No internal package

Internal Package Labeling (Intern. Label)

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

Pack Style

1. Bulk Pack
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)

Packaging Options

1. Contractual modifications specified

Notes:

Photo shows neck with skin on at left, and without skin at right.

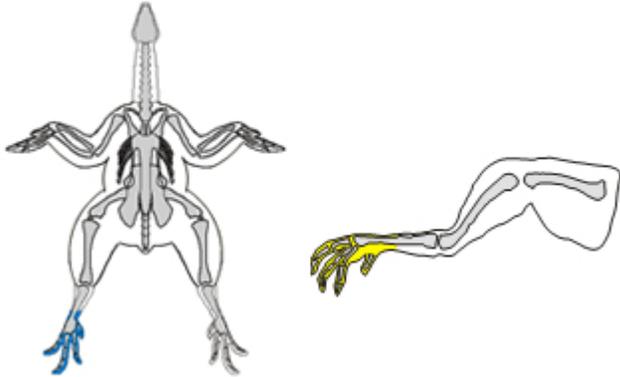
0 = Not Specified or Not Applicable

Neck

81601

TURKEY – PAWS, PROCESSED

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	1	8	0	1									0															



A “processed paw” is produced by cutting a carcass leg through the metatarsus approximately at the metatarsal spur. The nails, thin yellow epidermal skin covering the paw, and carcass are removed. A processed paw consists of a portion of the metatarsus and four digits (phalanges) with attached meat and skin.

81801-11 Bone-in, Skin-on

Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

Quality Level (Quality)

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

Certification Requirements (Cert. Req.)

2. Trade Description Certification

Refrigeration (Refrig.)

5. Frozen

Production and Feeding Systems (Prod/Feed)

0. Not applicable

Slaughter System (Slaug.)

0. Not applicable

Post Slaughter Processing (Post Slaug.)

0. Not applicable

Piece Weight

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

Suggested piece weight for approximate paw count per pound:

- 0023 g – Small paws (17-22 pieces)
 - 0029 g – Medium paws (14-17 pieces)
 - 0036 g – Large paws (11-14 pieces)
 - 0048 g – Jumbo paws (8-11 pieces)
- (Weight variation of plus or minus 20% allowed)

Added Ingredients (Added Ingred.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

Internal Packaging (Internal Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
09. Box/Carton
99. No internal package

Internal Package Labeling (Intern. Label)

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



Pack Style

1. Bulk Pack
9. Other

Package Weight

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

Shipping Container (SC)

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

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Packaging Options

1. Contractual modifications specified

Notes

Typically packed for export. Export certificate stating the product is edible can be provided for quality level #1. This product is not available in U.S. Grades A, B, or C.

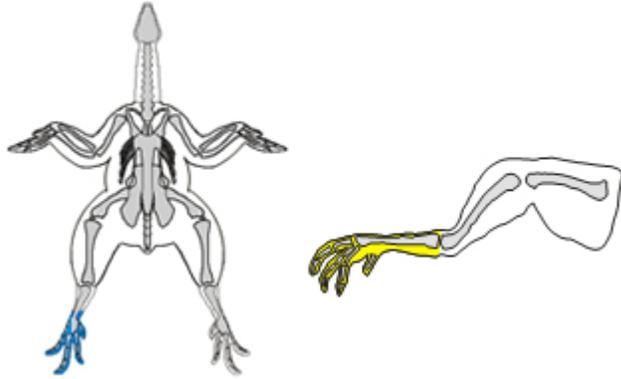
0 = Not Specified or Not Applicable

Processed Paws

81801

TURKEY – FEET, PROCESSED

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Pack	Package Weight (kg)	SC	SC Weight (kg)	Pack	Country	Designation
8	1	8	0	2	1	1							0													



A “processed foot” is produced by cutting a carcass leg at the joints between the metatarsus and the tibia. The carcass is removed. The nails and thin yellow epidermal skin covering the foot may or may not be removed. A processed foot consists of the metatarsus and four digits (phalanges) with attached meat and skin.



Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

Quality Level (Quality)

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

Certification Requirements (Cert. Req.)

2. Trade Description Certification

Refrigeration (Refrig.)

5. Frozen

Production and Feeding Systems (Prod/Feed)

0. Not applicable

Slaughter System (Slaug.)

0. Not applicable

Post Slaughter Processing (Post Slaug.)

0. Not applicable

Piece Weight

0000. Not applicable

81802-11 Bone-in, Skin-on

Added Ingredients (Added Ingred.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications specified

Internal Packaging (Internal Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
09. Box/Carton
99. No internal package

Internal Package Labeling (Intern. Label)

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

Pack Style

1. Bulk Pack
9. Other

Package Weight

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

Shipping Container (SC)

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

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Packaging Options

1. Contractual modifications specified

Notes

Typically packed for export. Export certificate stating the product is edible can not be provided. Specifying roaster under Class will result in larger feet. This product is not available in U.S. Grades A, B, or C.

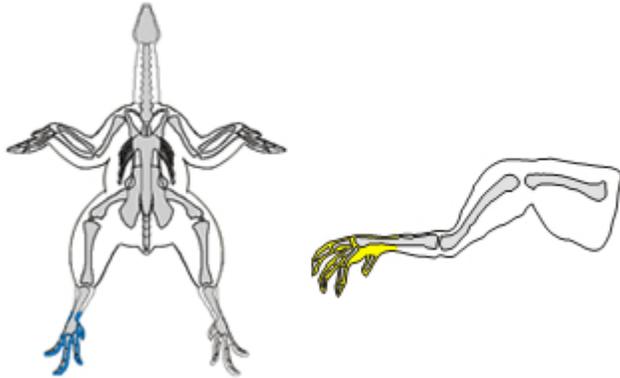
Processed Feet

81802

0 = Not Specified or Not Applicable

TURKEY – PAWS, UNPROCESSED

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	1	8	0	3	1	1							0																



An “unprocessed paw” is produced by cutting a carcass leg at the joint between the metatarsus approximately at the metatarsal spur. The carcass is removed. A paw consists of a portion of the metatarsus and four digits (phalanges), with attached meat and skin. The nails and thin yellow epidermal skin covering the foot are not removed.



81803-11 Bone-in, Skin-on

Bone

1. Bone-in

Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

Quality Level (Quality)

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

Certification Requirements (Cert. Req.)

2. Trade Description Certification

Refrigeration (Refrig.)

5. Frozen

Post Slaughter Processing (Post Slaug.)

0. Not applicable

Production and Feeding Systems (Prod/Feed)

0. Not applicable

Slaughter System (Slaug.)

0. Not applicable

Post Slaughter Processing (Post Slaug.)

0. Not applicable

Piece Weight

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

Suggested piece weight for approximate paw count per pound:

- 0023 g – Small paws (17-22 pieces)
 - 0029 g – Medium paws (14-17 pieces)
 - 0036 g – Large paws (11-14 pieces)
 - 0048 g – Jumbo paws (8-11 pieces)
- (Weight variation of plus or minus 20% allowed)

Added Ingredients (Added Ingred.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

INTERNAL PACKAGING (Internal Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
09. Box/Carton
99. No internal package

0 = Not Specified or Not Applicable

Internal Package Labeling (Intern. Label)

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

Pack Style

1. Bulk Pack
9. Other

Package Weight

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

Shipping Container (SC)

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

Country Code For Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Packaging Options

1. Contractual modifications specified

Notes

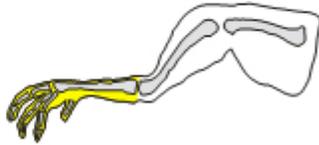
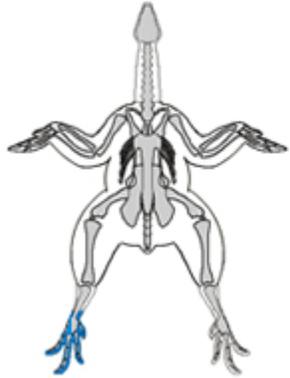
Typically packed for export. Certificate stating the product is edible can not be provided. This product is not available in U.S. Grades A, B, or C

Unprocessed Paws

81803

TURKEY – FEET, UNPROCESSED

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added Ingred.	Process.	Piece Weight (g)	Pack Packaging	Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	1	8	0	4	1	1							0										



Skin

1. Skin-on

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

Quality Level (Quality)

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

Certification Requirements (Cert. Req.)

2. Trade Description Certification

Refrigeration (Refrig.)

5. Frozen

Production And Feeding Systems (Prod/Feed)

0. Not applicable

Slaughter System (Slaug.)

0. Not applicable

Post Slaughter Processing (Post Slaug.)

0. Not applicable

Piece Weight

0000. Not applicable

An “unprocessed foot” is produced by cutting a carcass leg at the joint between the metatarsus and the tibia. The carcass is removed. A foot consists of the metatarsus and four digits (phalanges) with attached meat and skin. The nails and thin yellow epidermal skin covering the foot are not removed.

81804-11 Bone-in, Skin-on

Added Ingredients (Added Ingred.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

Internal Packaging (Internal Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
09. Box/Carton
99. No internal package

Internal Package Labeling (Intern. Label)

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

Pack Style

1. Bulk Pack
9. Other

Package Weight

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



Shipping Container (SC)

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

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Packaging Options

1. Contractual modifications specified

Notes

Typically packed for export. Export certificate stating that the product is edible can not be provided. Specifying roaster under Class will result in larger feet. This product is not available in U.S. Grades A, B, or C.

Unprocessed Feet

81804

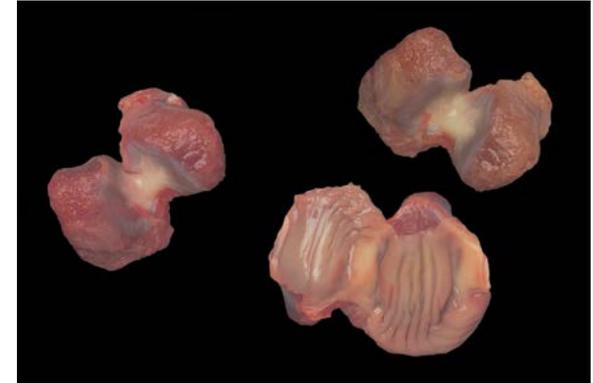
0 = Not Specified or Not Applicable

0 = Not Specified or Not Applicable

TURKEY – GIZZARDS, HAND PROCESSED (BUTTERFLY CUT)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Ingred.	Process.	Piece	Pack	Weight (g)	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country	Opt.	Designation
8	1	9	0	1	0	0							0																

The “gizzard” is removed from a carcass body cavity. Gizzards are cut by hand to process by removing the inner lining and contents. Fat and other adhering organs are removed. The hand-processed, butterfly-cut gizzard consists of an irregularly shaped portion of the enlarged muscular portion of the digestive canal.



Internal Organ (diagram not applicable).

Bone

0. Not applicable

Skin

0. Not applicable

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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 (Mid Temp)
5. Frozen

Production and Feeding System (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

81901-00 Bone/skin (not applicable)

Slaughter System (Slaug.)

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

Post Slaughter System (Post Slaug.)

0. Not applicable

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

Internal Packaging (Internal Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Cup/Tub

Internal Package Labeling (Intern. Label)

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

Pack Style

1. Bulk Pack
9. Other

Package Weight

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

Shipping Container (SC)

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

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Packaging Options

1. Contractual modifications specified

0 = Not Specified or Not Applicable

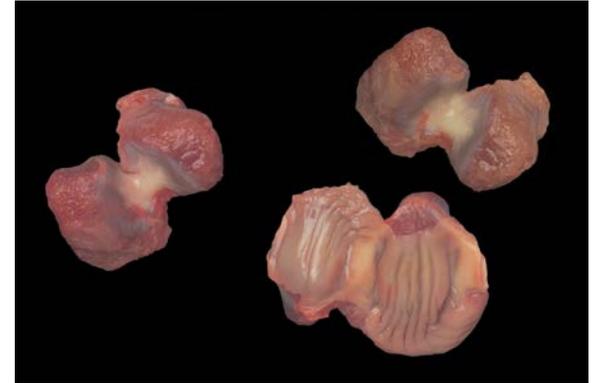
Processed Gizzards

81901

TURKEY – GIZZARDS, MECHANICALLY PROCESSED (BUTTERFLY CUT GIZZARDS)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Ingrd.	Process.	Piece	Pack	Weight (g)	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country	Opt.	Designation
8	1	9	0	2	0	0							0																

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 mechanically-processed, butterfly-cut gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.



Internal Organ (diagram not applicable).

Bone

0. Not applicable

Skin

0. Not applicable

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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 (Mid Temp)
5. Frozen

Production and Feeding System (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

81902-00 Bone/skin (not applicable)

Slaughter System (Slaug.)

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

Post Slaughter System (Post Slaug.)

0. Not applicable

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

Internal Packaging (Internal Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Cup/Tub

Internal Package Labeling (Intern. Label)

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

Pack Style

1. Bulk Pack
9. Other

Package Weight

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

Shipping Container (SC)

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

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Packaging Options

1. Contractual modifications specified

0 = Not Specified or Not Applicable

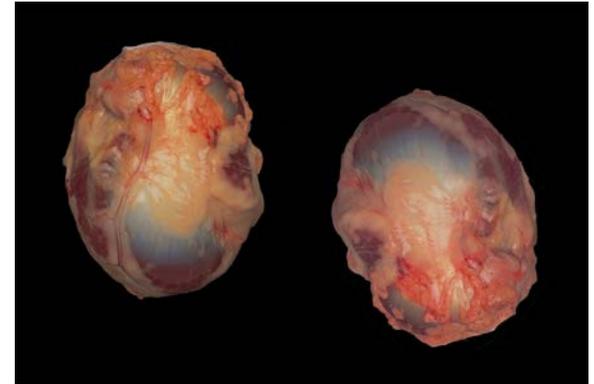
Butterfly-Cut Gizzards

81902

TURKEY – GIZZARDS, PARTIALLY PROCESSED

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added Ingred.	Process.	Piece Weight (g)	Pack Packaging	Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	1	9	0	3	0	0						0											

The “gizzard” is removed from a carcass body cavity. Portions of the inner lining and contents, fat, or other adhering organs may remain within or attached to the gizzard. The partially processed gizzard consists of an irregularly shaped muscle or pieces of the enlarged muscular portion of the digestive canal.



Internal Organ (diagram not applicable).

Bone

- 0. Not applicable

Skin

- 0. Not applicable

Class

- 1. Young
- 2. Young Hen
- 3. Young Tom
- 4. Yearling
- 5. Mature/Breeder
- 6. Breeder Hen
- 7. Breeder Tom

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 (Mid Temp)
- 5. Frozen

Production and Feeding System (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

81903-00 Bone/skin (not applicable)

- 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. Halal
- 3. Kosher
- 4. Other

Post Slaughter System (Post Slaug.)

- 0. Not applicable

Piece Weight

- 0000. Not applicable

Added Ingredients (Added Ingrid.)

- 1. Ingredients added up to 3% over product weight
- 2. Ingredients added 3-8% over product weight
- 3. Ingredients added 8-10% over product weight
- 4. Ingredients added 10-15% over product weight
- 5. Ingredients added 15-20% over product weight
- 6. Ingredients added greater than 20% over product weight
- 9. Other

Size Reduction (Size Reduce)

- 0. Not Applicable

Additional Product Options (Prod. Options)

- 1. Contractual modifications

Internal Packaging (Internal Pack.)

- 01. Plastic Bag
- 03. Plastic Bag, Resealable
- 06. Tray Pack
- 08. Cup/Tub

Internal Package Labeling (Intern. Label)

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

Pack Style

- 1. Bulk Pack
- 9. Other

Package Weight

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

Shipping Container (SC)

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

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Packaging Options

- 1. Contractual modifications specified

Partially Processed Gizzards

81903

0 = Not Specified or Not Applicable

TURKEY – LIVERS

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added Ingred.	Process.	Piece Weight (g)	Pack Packaging	Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	2	0	0	1								0											

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.

82001-00 Bone/skin (not applicable)

Internal Organ (diagram not applicable).

Bone

0. Not applicable

Skin

0. Not applicable

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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 (Mid Temp)
5. Frozen

Production and Feeding System (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
4. Other

Post Slaughter System (Post Slaug.)

0. Not applicable

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingred.)

0. Not Applicable

Size Reduction (Size Reduce)

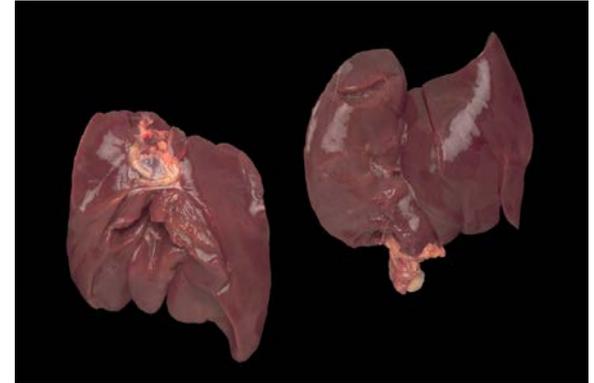
0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

Internal Packaging (Internal Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Cup/Tub



Internal Package Labeling (Intern. Label)

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

Pack Style

1. Bulk Pack
9. Other

Package Weight

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

Shipping Container (SC)

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

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Packaging Options

1. Contractual modifications specified

Livers

82001

0 = Not Specified or Not Applicable

TURKEY – HEARTS, CAP-OFF

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added Ingred.	Process.	Piece Weight (g)	Pack Packaging	Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	2	1	0	1	0	0						0											

The “heart” is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are removed. The cap-off heart consists of a muscular organ that circulates blood.

82101-00 Bone/skin (not applicable)

Internal Organ
(diagram not applicable).

Bone

0. Not applicable

Skin

0. Not applicable

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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 (Mid Temp)
5. Frozen

Production and Feeding System (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. Halal
3. Kosher
4. Other

Post Slaughter System (Post Slaug.)

0. Not applicable

Piece Weight

0000. Not applicable

Added Ingredients (Added Inged.)

0. Not Applicable

Size Reduction (Size Reduce)

0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

Internal Packaging (Internal Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Cup/Tub



Internal Package Labeling (Intern. Label)

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

Pack Style

1. Bulk Pack
9. Other

Package Weight

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

Shipping Container (SC)

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

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Packaging Options

1. Contractual modifications specified

Hearts, Cap-Off

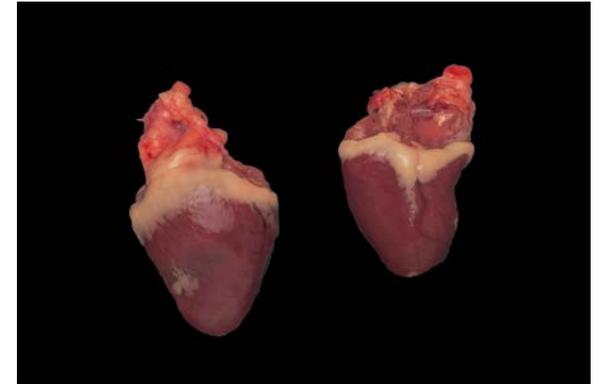
82101

0 = Not Specified or Not Applicable

TURKEY – HEARTS, CAP-ON

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added Ingred.	Process.	Piece Weight (g)	Pack Packaging Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	2	1	0	2	0	0						0										

The “heart” is removed from a carcass body cavity. Fat attached to the heart and the pericardial sac are removed. The cap-on heart consists of a muscular organ that circulates blood.



82102-00 Bone/skin (not applicable)

Internal Organ
(diagram not applicable).

Bone

- 0. Not applicable

Skin

- 0. Not applicable

Class

- 1. Young
- 2. Young Hen
- 3. Young Tom
- 4. Yearling
- 5. Mature/Breeder
- 6. Breeder Hen
- 7. Breeder Tom

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 (Mid Temp)
- 5. Frozen

Production and Feeding System (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. Halal
- 3. Kosher
- 4. Other

Post Slaughter System (Post Slaug.)

- 0. Not applicable

Piece Weight

- 0000. Not applicable

Added Ingredients (Added Ingrid.)

- 0. Not Applicable

Size Reduction (Size Reduce)

- 0. Not Applicable

Additional Product Options (Prod. Options)

- 1. Contractual modifications

Internal Packaging (Internal Pack.)

- 01. Plastic Bag
- 03. Plastic Bag, Resealable
- 06. Tray Pack
- 08. Cup/Tub

Internal Package Labeling (Intern. Label)

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

Pack Style

- 1. Bulk Pack
- 9. Other

Package Weight

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

Shipping Container (SC)

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

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Packaging Options

- 1. Contractual modifications specified

Hearts, Cap-On

82102

0 = Not Specified or Not Applicable

TURKEY – TESTES (TESTICLES, FRIES)

Species	Product	Bone	Skin	Class	Quality	Confrm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	2	2	0	1	0	0						0																

“Testes” are removed from a carcass body cavity. Testes consist of membrane-covered, bean-shaped bodies that are the male turkey reproductive organs.

82201-00 Bone/skin (not applicable)

Internal Organ (diagram not applicable).

Bone

0. Not applicable

Skin

0. Not applicable

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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 (Mid Temp)
5. Frozen

Production and Feeding System (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. Halal
3. Kosher
4. Other

Post Slaughter System (Post Slaug.)

0. Not applicable

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingred.)

0. Not Applicable

Size Reduction (Size Reduce)

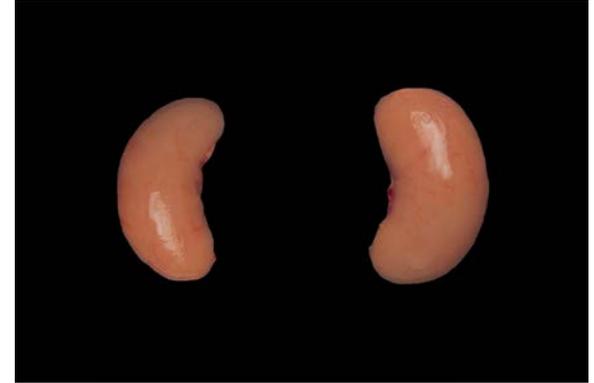
0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

Internal Packaging (Internal Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
08. Cup/Tub



Internal Package Labeling (Intern. Label)

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

Pack Style

1. Bulk Pack
9. Other

Package Weight

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

Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Packaging Options

1. Contractual modifications specified

Testes (Testicles, Fries)

82201

0 = Not Specified or Not Applicable

TURKEY – BREAST SKIN

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Post Slaug.	Rsvd.	Prod. Opt.	Added Ingred.	Process.	Piece Weight (g)	Packaging Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	2	3	0	1	2	1	0	9					0									

“Breast skin” consists of the exterior layer of tissue that encloses the breast area of a carcass, whole breast, or split breast. The neck skin is not present.

82301-21 Boneless, Skin

Diagram not applicable.

Bone

- Boneless

Skin

- Skin

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight

- Not applicable

Added Ingredients (Added Ingred.)

- Ingredients added up to 3% over product weight

Size Reduction (Size Reduce)

- Diced/Chopped
- Strips
- Ground, Fine
- Ground, Medium
- Ground, Course
- Other

Additional Product Options (Prod. Options)

- Contractual modifications specified

Internal Packaging (Internal Pack.)

- Plastic Bag
- Cup/Tub
- Box/Carton
- Chub/Tube
- 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
- Other



Package Weight

[Insert 4-digit (00.00) 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

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)

Packaging Options (Pack Opt.)

- Contractual modifications specified

Breast Skin

82301

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – THIGH/LEG SKIN

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	2	3	0	2	2	1	0	9							0													

“Thigh/leg skin” consists of the exterior layer of tissue that encloses the thigh or leg area of a carcass, back half, or leg.

82302-21 Boneless, Skin



Diagram not applicable.

Bone

- Boneless

Skin

- Skin

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight

- Not applicable

Added Ingredients (Added Ingred.)

- Ingredients added up to 3% over product weight

Size Reduction (Size Reduce)

- Diced/Chopped
- Strips
- Ground, Fine
- Ground, Medium
- Ground, Course
- Other

Additional Product Options (Prod. Options)

- Contractual modifications specified

Internal Packaging (Internal Pack.)

- Plastic Bag
- Cup/Tub
- Box/Carton
- Chub/Tube
- No internal package

Pack Style

- Bulk Pack
- Other

Package Weight

- [Insert 4-digit (00.00) 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

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)

Packaging Options (Pack Opt.)

- Contractual modifications specified

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02 Tky71 82301-84003.doc]

Thigh/Leg Skin

82302

TURKEY – BODY SKIN (CHOPPING SKIN)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added Ingred.	Process.	Piece Weight (g)	Pack Packaging Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	2	3	0	3	2	1	0	9							0							

“Body skin” consists of the exterior layer of tissue that encloses the entire carcass, excluding the neck area.

82303-21 Boneless, Skin

Diagram not applicable.

Bone

- Boneless

Skin

- Skin

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingred.)

- Ingredients added up to 3% over product weight

Size Reduction (Size Reduce)

- Diced/Chopped
- Strips
- Ground, Fine
- Ground, Medium
- Ground, Course
- Other

Additional Product Options (Prod. Options)

- Contractual modifications specified

Internal Packaging (Internal Pack.)

- Plastic Bag
- Cup/Tub
- Box/Carton
- Chub/Tube
- 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
- Other



Package Weight

[Insert 4-digit (00.00) 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

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)

Packaging Options (Pack Opt.)

- Contractual modifications specified

Body Skin

82303

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – BREAST SKIN (PATTERN SKIN (TOUPEE))

Species	Product	Bone Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Process.	Piece Weight (g)	Packaging	Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	2	3	0	4	2	1	0	9					0									

“Pattern breast skin” consists of the exterior layer of tissue that encloses the breast area of a carcass, whole breast, or split breast. The neck skin is not present.

82304-21 Boneless, Skin

Diagram not applicable.

Bone

- Boneless

Skin

- Skin

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingrid.)

- Ingredients added up to 3% over product weight

Size Reduction (Size Reduce)

- Diced/Chopped
- Strips
- Ground, Fine
- Ground, Medium
- Ground, Course
- Other

Additional Product Options (Prod. Options)

- Contractual modifications specified

Internal Packaging (Internal Pack.)

- Plastic Bag
- Cup/Tub
- Box/Carton
- Chub/Tube
- 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
- Other

Package Weight

- [Insert 4-digit (00.00) 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

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)

Packaging Options (Pack Opt.)

- Contractual modifications specified

**Breast Skin
(Pattern Skin (Toupee))**

82304

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02 Tky71 82301-84003.doc]

TURKEY – BREAST SKIN, DEFATTED (DEFATTED PATTERN SKIN)

Species	Product	Bone Skin	Class	Quality	Confm.	Refrig.	Prod./Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Ingrd.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	2	3	0	5	2	1	0	9								0												

“Defatted pattern breast skin” consists of the exterior layer of tissue that encloses the breast area of a carcass, whole breast, or split breast. Nearly all visible fat is removed. The neck skin is not present.

82305-21 Boneless, Skin

Diagram not applicable.

Bone

- Boneless

Skin

- Skin

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight

- Not applicable

Added Ingredients (Added Ingrd.)

- Ingredients added up to 3% over product weight
- Ingredients added 3-8% over product weight
- Ingredients added 8-10% over product weight
- Ingredients added 10-15% over product weight
- Ingredients added 15-20% over product weight
- Ingredients added greater than 20% over product weight
- Other

Size Reduction (Size Reduce)

- Diced/Chopped
- Strips
- Ground, Fine
- Ground, Medium
- Ground, Course
- Other

Additional Product Options (Prod. Options)

- Contractual modifications specified

Internal Packaging (Internal Pack.)

- Plastic Bag
- Cup/Tub
- Box/Carton
- Chub/Tube
- 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
- Other

Package Weight

[Insert 4-digit (00.00) 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

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)

Packaging Options (Pack Opt.)

- Contractual modifications specified

Defatted Pattern Breast Skin

82305

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – NECK SKIN

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	2	3	0	6	2	1	0	9							0													

“Neck skin” consists of the exterior layer of tissue that encloses the neck area of a carcass.

82306-21 Boneless, Skin

Diagram not applicable.

Bone

- Boneless

Skin

- Skin

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight

- Not applicable

Added Ingredients (Added Ingred.)

- Ingredients added up to 3% over product weight

Size Reduction (Size Reduce)

- Diced/Chopped
- Strips
- Ground, Fine
- Ground, Medium
- Ground, Course
- Other

Additional Product Options (Prod. Options)

- Contractual modifications specified

Internal Packaging (Internal Pack.)

- Plastic Bag
- Cup/Tub
- Box/Carton
- Chub/Tube
- 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
- Other

Package Weight

- [Insert 4-digit (00.00) 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

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)

Packaging Options (Pack Opt.)

- Contractual modifications specified

Neck Skin

82306

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02 Tky71 82301-84003.doc]

TURKEY – ABDOMINAL FAT (LEAF FAT)

Species	Product					Bone Skin		Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added Ingred.	Process.	Piece Weight (g)	Packaging	Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation
8	2	4	0	1	2	2	0	9								0										

“Abdominal fat” consists of a mass of adipose tissue located in the abdominal cavity adjacent to the pelvic bones.

82401-22 Boneless, Skinless

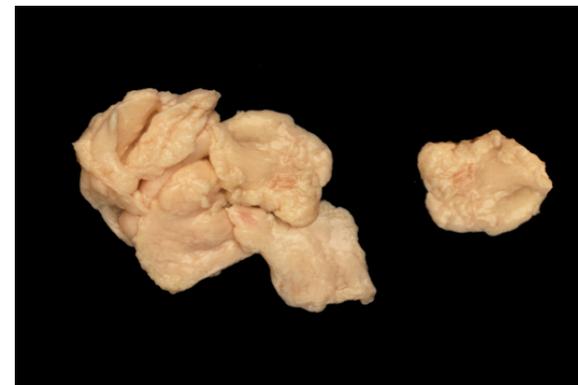


Diagram not applicable.

Bone

- Boneless

Skin

- Skinless

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight

- Not applicable

Added Ingredients (Added Ingred.)

- Not Applicable

Size Reduction (Size Reduce)

- Not Applicable

Additional Product Options (Prod. Options)

- Contractual modifications specified

Internal Packaging (Internal Pack.)

- Plastic Bag
- Cup/Tub
- Box/Carton
- Chub/Tube
- 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
- Other

Package Weight

[Insert 4-digit (00.00) 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

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)

Packaging Options (Pack Opt.)

- Contractual modifications specified

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02 Tk71 82301-84003.doc]

Abdominal Fat (Leaf Fat)

82401

TURKEY – TWO-PRODUCT COMBINATIONS (2-PRODUCT COMBO)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	4	0	0	1								0																

A “two-product combination” consists of two turkey 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.

Bone

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

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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, CO₂
4. Hard Chilled (Mid Temp)
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production And Feeding System (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

Post Slaughter System (Post Slaug.)

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. Halal
3. Kosher
4. Other

Post Slaughter System (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

1. Diced/Chopped
2. Sliced
3. Strips
4. Pulled
5. Ground, Fine
6. Ground, Medium
7. Ground, Course
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified
- [Indicate product trade description codes, ratio(s), and other information.]

Internal Package (Internal Pack.)

01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable

Picture not applicable.

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
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)

Packaging Options (Pack Opt.)

1. Contractual modifications specified

2-Product Combinations

84001

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – THREE-PRODUCT COMBINATIONS (3-PRODUCT COMBO)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Ingred.	Process.	Piece Weight (g)	Packaging Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	4	0	0	2								0										

A “three-product combination” consists of three turkey 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.

Bone

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

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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, CO₂
4. Hard Chilled (Mid Temp)
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production And Feeding System (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. Halal
3. Kosher
4. Other

Post Slaughter System (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

1. Diced/Chopped
2. Sliced
3. Strips
4. Pulled
5. Ground, Fine
6. Ground, Medium
7. Ground, Course
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified
[Indicate product trade description codes, ratio(s), and other information.]

Internal Package (Internal Pack.)

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

Picture not applicable.

09. Box/Carton (shipping container required)

10. Chub/Tube
98. Other
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
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)

Packaging Options (Pack Opt.)

1. Contractual modifications specified

3-Product Combinations

84002

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – FOUR-PRODUCT COMBINATIONS (4-PRODUCT COMBO)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	4	0	0	3								0																

A “four-product combination” consists of four turkey 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.

Bone

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

Skin

1. Skin-on
2. Skinless

Class

1. Young
2. Young Hen
3. Young Tom
4. Yearling
5. Mature/Breeder
6. Breeder Hen
7. Breeder Tom

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, CO₂
4. Hard Chilled (Mid Temp)
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production And Feeding System (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. Halal
3. Kosher
4. Other

Post Slaughter System (Post Slaug.)

1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight
3. Ingredients added 8-10% over product weight
4. Ingredients added 10-15% over product weight
5. Ingredients added 15-20% over product weight
6. Ingredients added greater than 20% over product weight
9. Other

Size Reduction (Size Reduce)

1. Diced/Chopped
2. Sliced
3. Strips
4. Pulled
5. Ground, Fine
6. Ground, Medium
7. Ground, Course
9. Other

Additional Product Options (Prod. Options)

1. Contractual modifications specified
- [Indicate product trade description codes, ratio(s), and other information.]

Internal Package (Internal Pack.)

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

Shipping Container (SC)

09. Box/Carton (shipping container required)
10. Chub/Tube
98. Other
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
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)

Packaging Options (Pack Opt.)

1. Contractual modifications specified

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02 [Tky71 82301-84003.doc])

4-Product Combinations

84003

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02 [Tk71 82301-84003.doc]

TURKEY – MECHANICALLY SEPARATED TURKEY, OVER 20% FAT (MST OVER 20%)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	5	0	0	1	2	1	0	9								0												

“Mechanically separated turkey, 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 turkey, 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).



85001-21 Boneless, with Skin

Diagram not applicable.

Bone

- Boneless

Skin

- with Skin

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight

0000. Not applicable

Added Ingredients (Added Ingred.)

- Ingredients added up to 3% over product weight
- Ingredients added 3-8% over product weight

Size Reduction (Size Reduce)

- Not Applicable

Additional Product Options (Prod. Options)

- Contractual modifications

Internal Packaging (Internal Pack.)

- Plastic Bag
- Box/Carton
- 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
- Other

Package Weight

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

Shipping Container (SC)

- Box, Lined and Unwaxed
- Box, Unlined and Waxed
- Bulk Bin, Non-Returnable
- 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)

Packaging Options (Pack Opt.)

- 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.

**Mechanically Separated Turkey,
Over 20% Fat**

85001

White and Dark Meat

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – MECHANICALLY SEPARATED TURKEY, 15-20% FAT (MST 20% AND DOWN)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	5	0	0	2	2	1	0	9								0											

“Mechanically separated turkey, 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 turkey, 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.



85002-21 Boneless, with Skin

Diagram not applicable.

Bone

- Boneless

Skin

- with Skin

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight

- Not applicable

Added Ingredients (Added Ingred.)

- Ingredients added up to 3% over product weight
- Ingredients added 3-8% over product weight

Size Reduction (Size Reduce)

- Not Applicable

Additional Product Options (Prod. Options)

- Contractual modifications

Internal Packaging (Internal Pack.)

- Plastic Bag
- Box/Carton
- 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
- Other

Package Weight

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

Shipping Container (SC)

- Box, Lined and Unwaxed
- Box, Unlined and Waxed
- Bulk Bin, Non-Returnable
- 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)

Packaging Options (Pack Opt.)

- 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.

**Mechanically Separated Turkey,
15-20% Fat**

85002

White and Dark Meat

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – MECHANICALLY SEPARATED TURKEY, UNDER 15% FAT (MST 15% AND DOWN)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	5	0	0	3	2	1	0	9								0												

“Mechanically separated turkey, under 15% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated turkey, under 15% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat 15 percent or less.

85003-21 Boneless, with Skin

Diagram not applicable.

Bone

- Boneless

Skin

- with Skin

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight

- Not applicable

Added Ingredients (Added Ingred.)

- Ingredients added up to 3% over product weight
- Ingredients added 3-8% over product weight

Size Reduction (Size Reduce)

- Not Applicable

Additional Product Options (Prod. Options)

- Contractual modifications

Internal Packaging (Internal Pack.)

- Plastic Bag
- Box/Carton
- 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
- Other



Package Weight

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

Shipping Container (SC)

- Box, Lined and Unwaxed
- Box, Unlined and Waxed
- Bulk Bin, Non-Returnable
- 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)

Packaging Options (Pack Opt.)

- 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.

**Mechanically Separated Turkey,
Under 15% Fat**

85003

White and Dark Meat

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – MECHANICALLY SEPARATED TURKEY WITHOUT SKIN, UNDER 15% FAT (MECHANICALLY SEPARATED MEAT (MSM))

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Post Slaug.	Rsvd.	Opt.	Added Ingred.	Process.	Piece Weight (g)	Packaging Label	Pack Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	5004	2	2	0	9							0											

“Mechanically separated turkey without skin, under 15% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The skin, kidneys, and sex glands are removed prior to mechanical separation. Mechanically separated turkey without skin, under 15% fat, consists of meat that is paste-like in consistency with the percentage of fat less than 15 percent.



Diagram not applicable.

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 (Mid Temp)
- 5. Frozen

Production and Feeding System (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. Halal
- 3. Kosher
- 4. Other

85004-22 Boneless, without Skin

Post Slaughter System (Post Slaug.)

- 0. Not applicable

Piece Weight

- 0000. Not applicable

Added Ingredients (Added Ingred.)

- 1. Ingredients added up to 3% over product weight
- 2. Ingredients added 3-8% over product weight

Size Reduction (Size Reduce)

- 0. Not Applicable

Additional Product Options (Prod. Options)

- 1. Contractual modifications

INTERNAL PACKAGING (Internal Pack.)

- 01. Plastic Bag
- 09. Box/Carton
- 99. No internal package

Internal Package Labeling (Intern. Label)

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

Pack Style

- 1. Bulk Pack
- 9. Other

Package Weight

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

Shipping Container (SC)

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

Country Code for Labeling (Country Labeled For)

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

Shipping Container Weight (SC Weight)

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

Packaging Options (Pack Opt.)

- 1. Contractual modifications specified

Notes

Purchaser may specify “1” under Additional Product Options and indicate in the contract specification a specific seasoning formulation.

**Mechanically Separated Turkey
without Skin, Under 15% Fat**

85004

White and Dark Meat

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – GROUND TURKEY, 30% FAT OR LESS (GROUND TURKEY, 70% OR BETTER)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Ingred.	Process.	Piece	Weight (g)	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	5	2	0	1	2	1	0	9					0																

“Ground turkey, 30% fat or less” is produced by grinding white meat, dark meat, trim meat, and skin from carcasses or parts. The kidneys and sex glands are removed prior to grinding. Ground turkey, 30% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 30 percent.



85201-21 Boneless, with Skin

Diagram not applicable.

Bone

- Boneless

Skin

- with Skin

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight (g)

- Not applicable

Added Ingredients (Added Ingrid.)

- Ingredients added up to 3% over product weight
- Ingredients added 3-8% over product weight

Size Reduction (Size Reduce)

- Ground, Fine
- Ground, Medium
- Ground, Course
- Other

Additional Product Options (Prod. Options)

- Contractual modifications

Internal Packaging (Internal Pack.)

- Plastic Bag
- Plastic Bag, Resealable
- Tray Pack
- Tray Pack, Modified atmosphere package
- Box/Carton
- Chub/Tube
- 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
- Other

Package Weight (kg)

[Insert 4-digit (00.00) 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
- Bulk Bin, Non-Returnable
- 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) (kg)

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

Packaging Options (Pack Opt.)

- Contractual modifications specified

Notes

0 = Not Specified or Not Applicable

Ground Turkey, 30% Fat or Less

85201

White and Dark Meat

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – GROUND TURKEY, 20% FAT OR LESS (GROUND TURKEY, 80% OR BETTER)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Ingrd.	Process.	Piece	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country	Designation
8	5	2	0	2	2	1	0	9					0														

“Ground turkey, 20% fat or less” is produced by grinding white meat, dark meat, trim meat, and skin from carcasses or parts. The kidneys and sex glands are removed prior to grinding. Ground turkey, 20% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 20 percent.

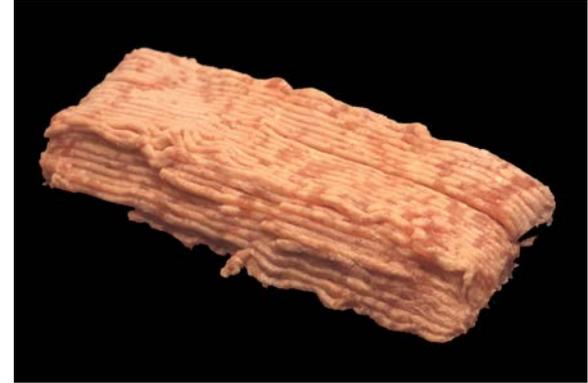


Diagram not applicable.

Bone

- 2. Boneless

Skin

- 1. with Skin

Class

- 0. Not applicable

Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled (Mid Temp)
- 5. Frozen

Production and Feeding System (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. Halal
- 3. Kosher
- 4. Other

85202-21 Boneless, with Skin

Post Slaughter System (Post Slaug.)

- 0. Not applicable

Piece Weight (g)

- 0000. Not applicable

Added Ingredients (Added Ingrd.)

- 1. Ingredients added up to 3% over product weight
- 2. Ingredients added 3-8% over product weight

Size Reduction (Size Reduce)

- 5. Ground, Fine
- 6. Ground, Medium
- 7. Ground, Course
- 9. Other

Additional Product Options (Prod. Options)

- 1. Contractual modifications

Internal Packaging (Internal Pack.)

- 01. Plastic Bag
- 03. Plastic Bag, Resealable
- 06. Tray Pack
- 07. Tray Pack, Modified atmosphere package
- 09. Box/Carton
- 10. Chub/Tube
- 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 (kg)

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

Shipping Container (SC)

- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable
- 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) (kg)

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

Packaging Options Pack Opt.)

- 1. Contractual modifications specified

Notes

Ground Turkey, 20% Fat or Less

85202

White and Dark Meat

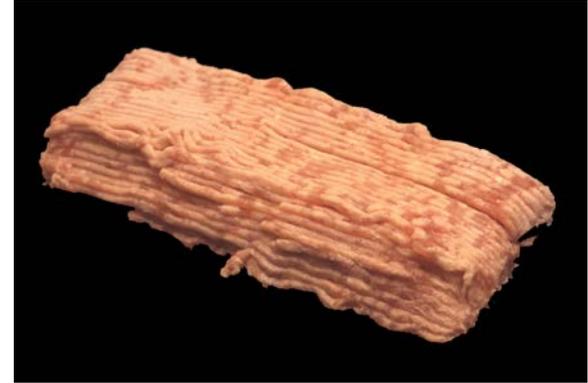
0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – GROUND TURKEY, 10% FAT OR LESS (GROUND TURKEY, 90% OR BETTER)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Ingred.	Process.	Piece	Weight (g)	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	5	2	0	3	2	2	0	9					0																

“Ground turkey, 10% fat or less” is produced by grinding white, dark, and trim meat from carcasses or parts. The kidneys, sex glands, and skin are removed prior to grinding. Ground turkey, 10% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 10 percent.



85203-22 Boneless, Skinless

Diagram not applicable.

Bone

- Boneless

Skin

- Skinless

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight (g)

- Not applicable

Added Ingredients (Added Ingred.)

- Ingredients added up to 3% over product weight
- Ingredients added 3-8% over product weight

Size Reduction (Size Reduce)

- Ground, Fine
- Ground, Medium
- Ground, Course
- Other

Additional Product Options (Prod. Options)

- Contractual modifications

Internal Packaging (Internal Pack.)

- Plastic Bag
- Plastic Bag, Resealable
- Tray Pack
- Tray Pack, Modified atmosphere package
- Box/Carton
- Chub/Tube
- 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
- Other

Package Weight (kg)

[Insert 4-digit (00.00) 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
- Bulk Bin, Non-Returnable
- 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) (kg)

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

Packaging Options (Pack Opt.)

- Contractual modifications specified

Notes

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 85001-85211.doc]

Ground Turkey, 10% Fat or Less

85203

White and Dark Meat

TURKEY – GROUND TURKEY, WHITE MEAT, 10% FAT OR LESS (GROUND WHITE TURKEY MEAT, 90% OR BETTER)

Species	Product				Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Post Rsvd.	Prod. Opt.	Added Ingred.	Process.	Piece Weight (g)	Packaging	Pack Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	5	2	0	4	-	2	2	0	9						0											

“Ground white turkey meat, 10% fat or less” is produced by grinding white turkey meat (breast, wing, tenderloin, scapula, and/or trim meat) from carcasses or parts. No kidneys, sex glands, or skin are added. Ground white turkey meat, 10% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 10 percent.



85204-22 Boneless, Skinless

Diagram not applicable.

Bone

- Boneless

Skin

- Skinless

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight (g)

- Not applicable

Added Ingredients (Added Ingred.)

- Ingredients added up to 3% over product weight
- Ingredients added 3-8% over product weight

Size Reduction (Size Reduce)

- Ground, Fine
- Ground, Medium
- Ground, Course
- Other

Additional Product Options (Prod. Options)

- Contractual modifications

Internal Packaging (Internal Pack.)

- Plastic Bag
- Plastic Bag, Resealable
- Tray Pack
- Tray Pack, Modified atmosphere package
- Box/Carton
- Chub/Tube
- 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
- Other

Package Weight (kg)

[Insert 4-digit (00.00) 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
- Bulk Bin, Non-Returnable
- 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) (kg)

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

Packaging Options (Pack Opt.)

- Contractual modifications specified

Notes

**Ground White Turkey Meat,
10% Fat or Less**

85204

White Meat

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 85001-85211.doc]

TURKEY – GROUND TURKEY, DARK MEAT, 20% FAT OR LESS (GROUND DARK TURKEY MEAT, 80% OR BETTER)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Post Slaug.	Rsvd.	Prod. Opt.	Added Ingrid.	Process.	Piece Weight (g)	Packaging	Pack Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	5	2	0	5	2	1	0	9					0										

“Ground dark turkey meat, 20% fat or less” is produced by grinding dark turkey (thigh, drumstick, and/or dark trim) meat from carcasses or parts. No kidneys, sex glands, or skin are added. Ground dark turkey meat, 20% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 20 percent.



Diagram not applicable.

85205-21 Boneless, with Skin

Bone

- Boneless

Skin

- with Skin

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight (g)

0000. Not applicable

Added Ingredients (Added Ingrid.)

- Ingredients added up to 3% over product weight
- Ingredients added 3-8% over product weight

Size Reduction (Size Reduce)

- Ground, Fine
- Ground, Medium
- Ground, Course
- Other

Additional Product Options (Prod. Options)

- Contractual modifications

Internal Packaging (Internal Pack.)

- Plastic Bag
- Plastic Bag, Resealable
- Tray Pack
- Tray Pack, Modified atmosphere package
- Box/Carton
- Chub/Tube
- 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
- Other

0 = Not Specified or Not Applicable

Package Weight (kg)

[Insert 4-digit (00.00) 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
- Bulk Bin, Non-Returnable
- 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) (kg)

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

Packaging Options (Pack Opt.)

- Contractual modifications specified

Note

**Ground Dark Turkey Meat,
20% Fat or Less**

85205

Dark Meat

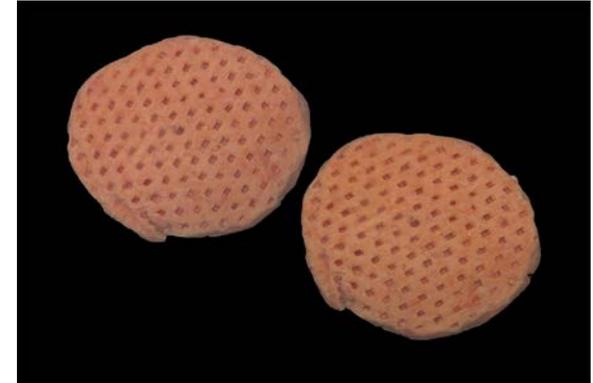
US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 85001-85211.doc]

TURKEY – GROUND TURKEY, PATTIES/BURGERS, 30% FAT OR LESS

Species		Product				Bone Skin		Class		Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Ingred.	Process.	Piece	Pack	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country
																						Weight (g)	Packaging	Label					Opt.	Designation
8	5	2	1	1	2	1	0	9								0														

“Ground turkey patties/burgers, 30% fat or less” is produced by grinding white meat, dark meat, trim meat, and skin from carcasses or parts. The meat is then pressed and formed into round or square shaped patties/burgers portions. No kidneys or sex glands are added. Ground turkey patties/burgers, 30% fat or less, consists of round or square portions of ground turkey with the percentage of fat less than or equal to 30 percent.



85211-21 Boneless, with Skin

Diagram not applicable.

Bone

2. Boneless

Skin

1. with Skin

Class

0. Not applicable

Quality Level (Quality)

9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

2. Trade Description Certification

Refrigeration (Refrig.)

1. Chilled
4. Hard Chilled (Mid Temp)
5. Frozen

Production and Feeding System (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. Halal
3. Kosher
4. Other

Post Slaughter System (Post Slaug.)

0. Not applicable

Piece Weight (g)

0000. Not applicable

Added Ingredients (Added Ingrid.)

1. Ingredients added up to 3% over product weight
2. Ingredients added 3-8% over product weight

Size Reduction (Size Reduce)

0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

Internal Packaging (Internal Pack.)

01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
07. Tray Pack, Modified atmosphere package
09. Box/Carton
10. Chub/Tube
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 (kg)

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

Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable
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) (kg)

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

Packaging Options (Pack Opt.)

1. Contractual modifications specified

Notes

To indicate shape of patty or burger specify “1” under Additional Product Options and individual patty or burger weight under Piece Weight.

**Ground Turkey Patties/Burgers,
30% Fat or Less**

85211

White and Dark Meat

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – TRIMMINGS, WHITE

Species	Product	Bone	Skin	Class	Quality	Confrm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Prod.	Ingred.	Process.	Piece	Pack	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Country
																	Weight (g)	Label	Weight (kg)		Weight (kg)	Opt.	Designation		
8	6	0	0	1	2	0	9						0												

“White turkey trimmings” are produced by removing small portions of white turkey meat from the breast, wing, tenderloin, and/or scapula of carcasses or parts. The bones are removed. The white turkey trimming consists of random size pieces of boneless white meat.

86001-21 Boneless, Skin-on (with Skin)
86001-22 Boneless, Skinless



Diagram not applicable.

Bone

- 2. Boneless

Skin

- 1. Skin-on (with Skin)
- 2. Skinless

Class

- 0. Not applicable

Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled (Mid Temp)
- 5. Frozen

Production and Feeding System (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. Halal
- 3. Kosher
- 4. Other

Post Slaughter System (Post Slaug.)

- 0. Not applicable

Piece Weight (g)

- 0000. Not applicable

Added Ingredients (Added Ingred.)

- 1. Ingredients added up to 3% over product weight

Size Reduction (Size Reduce)

- 5. Ground, Fine
- 6. Ground, Medium
- 7. Ground, Course
- 9. Other

Additional Product Options (Prod. Options)

- 1. Contractual modifications

Internal Packaging (Internal Pack.)

- 01. Plastic Bag
- 08. Cup/Tub
- 09. Box/Carton
- 99. No internal package

Internal Package Labeling (Intern. Label)

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

Pack Style

- 1. Bulk Pack
- 9. Other

Package Weight (kg)

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

0 = Not Specified or Not Applicable

Shipping Container (SC)

- 1. Box, Unlined and Unwaxed
- 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) (kg)

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

Packaging Options (Pack Opt.)

- 1. Contractual modifications specified

Notes

White Turkey Trimmings

86001

White Meat

TURKEY – TRIMMINGS, BREAST

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added Ingred.	Process.	Piece Weight (g)	Pack Packaging Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	6	0	0	2	2	0	9						0									

“Breast trimmings” are produced by removing small portions of breast meat from breasts from carcasses or parts. The bones are removed. The breast trimming consists of random size pieces of boneless breast meat.

86002-21 Boneless, Skin-on
86002-22 Boneless, Skinless



Diagram not applicable.

Bone

- 2. Boneless

Skin

- 1. Skin-on
- 2. Skinless

Class

- 0. Not applicable

Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled (Mid Temp)
- 5. Frozen

Production and Feeding System (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. Halal
- 3. Kosher
- 4. Other

Post Slaughter System (Post Slaug.)

- 0. Not applicable

Piece Weight (g)

- 0000. Not applicable

Added Ingredients (Added Ingred.)

- 1. Ingredients added up to 3% over product weight

Size Reduction (Size Reduce)

- 5. Ground, Fine
- 6. Ground, Medium
- 7. Ground, Course
- 9. Other

Additional Product Options (Prod. Options)

- 1. Contractual modifications

Internal Packaging (Internal Pack.)

- 01. Plastic Bag
- 08. Cup/Tub
- 09. Box/Carton
- 99. No internal package

Internal Package Labeling (Intern. Label)

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

Pack Style

- 1. Bulk Pack
- 9. Other

Package Weight (kg)

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

Shipping Container (SC)

- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable
- 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) (kg)

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

Packaging Options (Pack Opt.)

- 1. Contractual modifications specified

Notes

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 86001-86006.doc]

Breast Trimmings

86002

White Meat

TURKEY – TRIMMINGS, WING

Species	Product	Bone	Skin	Class	Quality	Confrm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added Ingred.	Process.	Piece Weight (g)	Pack Packaging Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	6	0	0	3	2	1	0	9					0									

“Wing trimmings” are produced by removing small portions of wing meat from wings from carcasses or parts. The bones are removed. The wing trimming consists of random size pieces of boneless wing meat.

86003-21 Boneless, Skin-on
86003-22 Boneless, Skinless



Diagram not applicable.

Bone

- 2. Boneless

Skin

- 1. Skin-on
- 2. Skinless

Class

- 0. Not applicable

Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled (Mid Temp)
- 5. Frozen

Production and Feeding System (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. Halal
- 3. Kosher
- 4. Other

Post Slaughter System (Post Slaug.)

- 0. Not applicable

Piece Weight (g)

- 0000. Not applicable

Added Ingredients (Added Ingred.)

- 1. Ingredients added up to 3% over product weight

Size Reduction (Size Reduce)

- 5. Ground, Fine
- 6. Ground, Medium
- 7. Ground, Course
- 9. Other

Additional Product Options (Prod. Options)

- 1. Contractual modifications

Internal Packaging (Internal Pack.)

- 01. Plastic Bag
- 08. Cup/Tub
- 09. Box/Carton
- 99. No internal package

Internal Package Labeling (Intern. Label)

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

Pack Style

- 1. Bulk Pack
- 9. Other

Package Weight (kg)

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

Shipping Container (SC)

- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable
- 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) (kg)

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

Packaging Options (Pack Opt.)

- 1. Contractual modifications specified

Notes

Wing Trimmings

86003

White Meat

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – TRIMMINGS, DARK

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	6	0	0	4	2	0	9																					

“Dark turkey trimmings” are produced by removing small portions of dark turkey meat from the legs, thighs, and/or drumsticks of carcasses or parts. The bones are removed. The dark turkey trimming consists of random size pieces of boneless dark meat.

86004-21 Boneless, Skin-on
86004-22 Boneless, Skinless



Diagram not applicable.

Bone

- 2. Boneless

Skin

- 1. Skin-on
- 2. Skinless

Class

- 0. Not applicable

Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled (Mid Temp)
- 5. Frozen

Production and Feeding System (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. Halal
- 3. Kosher
- 4. Other

Post Slaughter System (Post Slaug.)

- 0. Not applicable

Piece Weight (g)

- 0000. Not applicable

Added Ingredients (Added Ingrid.)

- 1. Ingredients added up to 3% over product weight

Size Reduction (Size Reduce)

- 5. Ground, Fine
- 6. Ground, Medium
- 7. Ground, Course
- 9. Other

Additional Product Options (Prod. Options)

- 1. Contractual modifications

Internal Packaging (Internal Pack.)

- 01. Plastic Bag
- 08. Cup/Tub
- 09. Box/Carton
- 99. No internal package

Internal Package Labeling (Intern. Label)

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

Pack Style

- 1. Bulk Pack
- 9. Other

Package Weight (kg)

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

Shipping Container (SC)

- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable
- 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) (kg)

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

Packaging Options (Pack Opt.)

- 1. Contractual modifications specified

Notes

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 86001-86006.doc]

Dark Trimmings

86004

Dark Meat

TURKEY –TRIMMINGS, THIGH

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Prod.	Added	Ingrd.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	6	0	0	5	2	0	9								0													

“Thigh trimmings” are produced by removing small portions of thigh meat from thighs from carcasses or parts. The bones are removed. The thigh trimming consists of random size pieces of boneless thigh meat.

86005-21 Boneless, Skin-on
86005-22 Boneless, Skinless



Diagram not applicable.

Bone

- 2. Boneless

Skin

- 1. Skin-on
- 2. Skinless

Class

- 0. Not applicable

Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled (Mid Temp)
- 5. Frozen

Production and Feeding System (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. Halal
- 3. Kosher
- 4. Other

Post Slaughter System (Post Slaug.)

- 0. Not applicable

Piece Weight (g)

- 0000. Not applicable

Added Ingredients (Added Ingrd.)

- 1. Ingredients added up to 3% over product weight

Size Reduction (Size Reduce)

- 5. Ground, Fine
- 6. Ground, Medium
- 7. Ground, Course
- 9. Other

Additional Product Options (Prod. Options)

- 1. Contractual modifications

Internal Packaging (Internal Pack.)

- 01. Plastic Bag
- 08. Cup/Tub
- 09. Box/Carton
- 99. No internal package

Internal Package Labeling (Intern. Label)

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

Pack Style

- 1. Bulk Pack
- 9. Other

Package Weight (kg)

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

Shipping Container (SC)

- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable
- 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) (kg)

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

Packaging Options (Pack Opt.)

- 1. Contractual modifications specified

Notes

0 = Not Specified or Not Applicable

Thigh Trimmings

86005

Dark Meat

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – TRIMMINGS, DRUMSTICK

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	6	0	0	6	2	0	9						0															

“Drumstick trimmings” are produced by removing small portions of drumstick meat from drumsticks from carcasses or parts. The bones are removed. The drumstick trimming consists of random size pieces of boneless drumstick meat.

86006-21 Boneless, Skin-on
86006-22 Boneless, Skinless



Diagram not applicable.

Bone

- Boneless

Skin

- Skin-on
- Skinless

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight (g)

- Not applicable

Added Ingredients (Added Ingred.)

- Ingredients added up to 3% over product weight

Size Reduction (Size Reduce)

- Ground, Fine
- Ground, Medium
- Ground, Course
- Other

Additional Product Options (Prod. Options)

- Contractual modifications

Internal Packaging (Internal Pack.)

- Plastic Bag
- Cup/Tub
- Box/Carton
- 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
- Other

Package Weight (kg)

- [Insert 4-digit (00.00) 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
- Bulk Bin, Non-Returnable
- 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) (kg)

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

Packaging Options (Pack Opt.)

- Contractual modifications specified

Notes

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 86001-86006.doc]

Drumstick Trimmings

86006

Dark Meat

TURKEY-SCAPULA MEAT

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Post Slaug.	Rsvd.	Prod. Ingrid.	Added Process.	Piece Weight (g)	Packaging Label	Pack Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation	
8	6011	2		0	9						0										

“Scapula meat” is produced by removing the meat attached to the scapula bone (shoulder blade). No bones are present. The scapula meat consists of boneless white meat.

86011-21 Boneless, Skin-on
86011-22 Boneless, Skinless



Diagram not applicable.

Bone

- 2. Boneless

Skin

- 1. Skin-on
- 2. Skinless

Class

- 0. Not applicable

Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled (Mid Temp)
- 5. Frozen

Production and Feeding System (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. Halal
- 3. Kosher
- 4. Other

Post Slaughter System (Post Slaug.)

- 0. Not applicable

Piece Weight (g)

- 0000. Not applicable

Added Ingredients (Added Ingrid.)

- 1. Ingredients added up to 3% over product weight

Size Reduction (Size Reduce)

- 5. Ground, Fine
- 6. Ground, Medium
- 7. Ground, Course
- 9. Other

Additional Product Options (Prod. Options)

- 1. Contractual modifications

Internal Packaging (Internal Pack.)

- 01. Plastic Bag
- 08. Cup/Tub
- 09. Box/Carton
- 99. No internal package

Internal Package Labeling (Intern. Label)

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

Pack Style

- 1. Bulk Pack
- 9. Other

Package Weight (kg)

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

Shipping Container (SC)

- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable
- 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) (kg)

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

Packaging Options (Pack Opt.)

- 1. Contractual modifications specified

Notes

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 86011-86021.doc]

Scapula Meat
86011

White Meat

TURKEY – ILIUM MEAT (OYSTER)

Species	Product	Bone	Skin	Class	Quality	Confrm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Pack	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	6	0	1	2	2	0	9						0															

“Ilium meat” consists of the boneless dark meat adjacent to the ilium bone.

86012-21 Boneless, Skin-on
86012-22 Boneless, Skinless



Diagram not applicable.

Bone

- 2. Boneless

Skin

- 2. Skinless

Class

- 0. Not applicable

Quality Level (Quality)

- 9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- 2. Trade Description Certification

Refrigeration (Refrig.)

- 1. Chilled
- 4. Hard Chilled (Mid Temp)
- 5. Frozen

Production and Feeding System (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. Halal
- 3. Kosher
- 4. Other

Post Slaughter System (Post Slaug.)

- 0. Not applicable

Piece Weight (g)

- 0000. Not applicable

Added Ingredients (Added Ingred.)

- 1. Ingredients added up to 3% over product weight

Size Reduction (Size Reduce)

- 5. Ground, Fine
- 6. Ground, Medium
- 7. Ground, Course
- 9. Other

Additional Product Options (Prod. Options)

- 1. Contractual modifications

Internal Packaging (Internal Pack.)

- 01. Plastic Bag
- 08. Cup/Tub
- 09. Box/Carton
- 99. No internal package

Internal Package Labeling (Intern. Label)

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

Pack Style

- 1. Bulk Pack
- 9. Other

Package Weight (kg)

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

Shipping Container (SC)

- 1. Box, Unlined and Unwaxed
- 2. Box, Lined and Unwaxed
- 3. Box, Unlined and Waxed
- 5. Bulk Bin, Non-Returnable
- 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) (kg)

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

Packaging Options (Pack Opt.)

- 1. Contractual modifications specified

Notes

Ilium Meat (Oyster)

86012

Dark Meat

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

TURKEY – INTESTINES (CHITTERLINGS)

Species		Product					Bone Skin		Class Quality Confm. Refrig.				Prod/Feed.	Post Slaug.	Prod. Slaug.	Added Rsvd. Opt.	Ingred. Process.	Piece Weight (g)	Pack Packaging Label	Package Weight (kg)	SC	SC Weight (kg)	Pack Opt.	Country Designation
8	6	0	1	5		2	2	0	9						0									

The “intestines” are produced by removing the digestive tube from the carcass. The intestines consist of the alimentary canal, which extends from the stomach to the anus, and assists in digestion, food absorption, and waste removal.

86015-22 Boneless, Skinless

Diagram not applicable.

Bone

- Boneless

Skin

- Skinless

Class

- Not applicable

Quality Level (Quality)

- Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

- Trade Description Certification

Refrigeration (Refrig.)

- Chilled
- Hard Chilled (Mid Temp)
- Frozen

Production and Feeding System (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
- Halal
- Kosher
- Other

Post Slaughter System (Post Slaug.)

- Not applicable

Piece Weight (g)

- Not applicable

Added Ingredients (Added Ingred.)

- Ingredients added up to 3% over product weight

Size Reduction (Size Reduce)

- Not Applicable

Additional Product Options (Prod. Options)

- Contractual modifications

Internal Packaging (Internal Pack.)

- Plastic Bag
- Cup/Tub
- Box/Carton
- 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
- Other

Package Weight (kg)

[Insert 4-digit (00.00) 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
- Bulk Bin, Non-Returnable
- 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) (kg)

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

Packaging Options (Pack Opt.)

- Contractual modifications specified

Notes

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 86011-86021.doc]

Intestines (Chitterlings)

86015

TURKEY – TENDONS (STRAPS)

Species	Product	Bone	Skin	Class	Quality	Confm.	Refrig.	Prod/Feed.	Slaug.	Slaug.	Rsvd.	Opt.	Added	Ingred.	Process.	Piece	Weight (g)	Packaging	Label	Package	Weight (kg)	SC	SC	Weight (kg)	Pack	Opt.	Country	Designation
8	6	0	2	1	2	2	0	9								0												

The “tendon” consists of soft elastic, band-like material embedded between the breast and the tenderloin. Small pieces of meat may be attached.

86021-22 Boneless, Skinless



Diagram not applicable.

Bone

2. Boneless

Skin

2. Skinless

Class

0. Not applicable

Quality Level (Quality)

9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)

2. Trade Description Certification

Refrigeration (Refrig.)

1. Chilled
4. Hard Chilled (Mid Temp)
5. Frozen

Production and Feeding System (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. Halal
3. Kosher
4. Other

Post Slaughter System (Post Slaug.)

0. Not applicable

Piece Weight (g)

0000. Not applicable

Added Ingredients (Added Ingred.)

0. Not Applicable

Size Reduction (Size Reduce)

0. Not Applicable

Additional Product Options (Prod. Options)

1. Contractual modifications

Internal Packaging (Internal Pack.)

01. Plastic Bag
09. Box/Carton
99. No internal package

Internal Package Labeling (Intern. Label)

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

Pack Style

1. Bulk Pack
9. Other

Package Weight (kg)

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

Shipping Container (SC)

1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable
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) (kg)

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

Packaging Options (Pack Opt.)

1. Contractual modifications specified

Notes

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 86011-86021.doc]

Tendons (Straps)

86021