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 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

#### Package Weight
[Insert 4-digit (000.00) 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 Wax-free
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.
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**
- Bone-in

**Skin**
- Skin-on

**Class**
- Young
- Yearling
- Mature/Breeder
- Breeder Tom

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

**Conformity (Confm.)**
- Quality Grade Certification
- Trade Description Certification
- Quality Grade and Trade Description Certification

**Refrigeration (Refrig.)**
- Chilled
- Chilled, Ice Packed
- Chilled, CO₂
- Hard Chilled (Mid Temp)
- Frozen
- Deep Frozen

**Production and Feeding Systems (Prod/Feed)**
- Other (Specify requirements in additional product options)

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

**Post Slaughter Processing (Post Slaug.)**
- Immersion Chilled
- Air Chilled
- Air-Spray Chilled
- Irradiation
- Other

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

**Added Ingredients (Added Ingred.)**
- Ingredients added up to 3% over the product weight
- Ingredients added 3-8% over the product weight
- Ingredients added 8-10% over the product weight
- Ingredients added 10-15% over the product weight
- Ingredients added 15-20% over the product weight
- Ingredients added greater than 20% over the product weight
- Other

**Processing Options (Process.)**
- Not Applicable

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

**Internal Packaging (Packaging)**
- Plastic Bag
- Plastic Bag, Heat-shrinkable, Vacuum packaged
- Box/Carton

**Packages**
- Not Specified/Not Applicable
- Contractual modifications specified

**Country Designation**
[Insert 3-digit country code from list of ISO Country Codes]
### TURKEY – TWO-PIECE CUT-UP

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

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</tbody>
</table>

#### 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)
4. Line Run (Quality/Grade Not Assessed)

#### Conformity (Confrm.)
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 Ingred.)
1. Ingredients added up to 3% over the product weight
2. Ingredients added 3-6% over the product weight
3. Ingredients added 6-10% 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

#### Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxied
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]
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.

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</tbody>
</table>

80401-11 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 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

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Wax
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]
### 80402-11 Bone-in, Skin-on

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.

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

### Post Slaughter Processing (Post Slaug.)
- 1. Immersion Chilled
- 2. Air Chilled
- 3. Air-Spray Chilled
- 4. Irradiation
- 5. Other

### Product 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
- 7. Other

### Processing Options (Process.)
- 0. Not Applicable

### Piece Weight
- [Insert 4-digit weight (000.00) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

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

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

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Bone Skin</th>
<th>Class/Quality/Confm.</th>
<th>Refrig.</th>
<th>Prod/Feed</th>
<th>Slaug.</th>
<th>Scrn.</th>
<th>Opt.</th>
<th>Added Ingredients/Processed</th>
<th>Weight (g)</th>
<th>Packaging Option</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
<th>Country Designation</th>
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<td>11</td>
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</tbody>
</table>

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 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

**Shipping Container (SC)**
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxeed
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 Weight**
[Insert 4-digit (00.00) package 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

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

TKY71 80601-80616

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

80601
### Species/Trade Description
- **Species**: 8
- **Product**: 06
- **Bone**: 2
- **Skin**: 1

#### Export Standards Committee Draft
**Version C1 (7/30/02)**

#### TKY602-11 Bone-in, Skin-on

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.

#### Additional Product Options
- **Slaughter System (Slaug.)**
  1. Traditional
  2. Kosher
  3. Halal
  4. Other
- **Post Slaughter Processing (Post Slaug.)**
  1. Immersion Chilled
  2. Air Chilled
  3. Air-Spray Chilled
  4. Irradiation
  5. Other
- **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
- **Processing Options (Process.)**
  1. Contractual modifications specified
- **Packaging**
  1. Plastic Bag
  2. Plastic Bag, Heat-shrinkable, Vacuum packaged
  3. Box/ Carton

#### Shipping Container (SC)
- **Box, Unlined and Unwaxed**: 1
- **Box, Lined and Unwaxed**: 2
- **Box, Unlined and waxed**: 3
- **Plastic Container, Returnable**: 4
- **Bulk Bin, Non-Returnable**: 5
- **Bulk Bin, Returnable**: 6

#### 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.)
- **Contractual modifications specified**: 1
- **Not Specified/ Not Applicable**: 0

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

#### Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Specify weight variation tolerance in additional product options)

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

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</table>

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**

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

- **Post Slaughter Processing (Post Slaug.)**
  1. Immersion Chilled
  2. Air Chilled
  3. Air-Spray Chilled
  4. Irradiation
  5. Other

- **Additional Product Options (prod. Opt.)**
  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 8-15% over the product weight
  4. Ingredients added greater than 20% over the product weight
  5. Other

- **Processing Options (Process.)**
  0. Not Applicable

- **Piece Weight**
  [Insert 4-digit (000.00) 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) TK71 80601-8

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

80603
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

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

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Wax Container, Returnable
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Shipping Container Weight (SC Weight)
[Insert 5-digit (0000.0) 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

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

Packaging Labeling (Pack. Label)
1. Labeled (For sale in country specified in Country Designation)
9. Not Labeled

Pack Style
0. Not Applicable

Country Designation
[Insert 3-digit country code from list of ISO Country Codes]
**TURKEY – BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND WINGS**

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<th>Product</th>
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<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Conform</th>
<th>Refrig</th>
<th>Prod/Feed</th>
<th>Slaug</th>
<th>Post</th>
<th>Prod</th>
<th>Added</th>
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<td>Bone-in, Skin-on</td>
<td>80611-12</td>
<td>Bone-in, Skinless</td>
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</table>

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)
- 4. Line Run (Quality/Grade Not Assessed)

**Conformity (Confrm.)**
- 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
- 4. Other

**Post Slaughter Processing (Post Slaug.)**
- 1. Immersion Chilled
- 2. Air Chilled
- 3. Air-Spray Chilled
- 4. Irradiation
- 5. 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 3-6% 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
- 7. Other

**Processing Options (Process.)**
- 0. Not Applicable

**Piece Weight**
- [Insert 4-digit (000.00) 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

**Packaging (Pack.)**
- 01. Plastic Bag
- 02. Plastic Bag, Heat-shrinkable, Vacuum packaged
- 09. Box/Carton

**Packaging Labeling (Pack. Label)**
- 1. Labeled (For sale in country specified in Country Designation)
- 9. Not Labeled

**Pack Style**
- 0. Not Applicable

**Pack Weight**
- [Insert 4-digit (000.00) 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 Waxied
- 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 Wings**

| 80611 | White Meat |
### TURKEY – BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND FIRST SEGMENT WING

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</table>

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

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

**Post Slaughter Processing (Post Slaug.)**
1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
5. 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
7. Other

**Processing Options (Process.)**
1. Contractual modifications specified

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

**Internal Packaging (Packaging)**
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Box/Carton

**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.)**
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**

<table>
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<tr>
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<tbody>
<tr>
<td>80612</td>
<td>White Meat</td>
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</table>
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. Yearling
4. Mature/Breeder
5. Breeder Hen
6. Breeder Tom

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

**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
4. Other

**Post Slaughter Processing (Post Slaug.)**
1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
5. 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
7. Other

**Processing Options (Process.)**
0. Not Applicable

**Piece Weight**
[Insert 4-digit (0000) piece weight in kilograms] (Specify weight variation tolerance in additional product options)

**Internal Packaging (Packaging)**
1. Plastic Bag
2. Plastic Bag, Heat-shrinkable, Vacuum packaged
3. Plastic Bag, Vacuum packaged
4. Box/Carton

**Package Weight**
[Insert 4-digit (0000) 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 Waxcoated
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

**Shipping Container Weight (SC Weight)**
[Insert 5-digit (0000.00) 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]
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-In Whole Breast without Back
With Ribs

Species
8

0

6

1

4

0

= Not Specified or Not Applicable
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.

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</tbody>
</table>

**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 8-15% 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

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

**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
**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.**

<table>
<thead>
<tr>
<th>Product Options</th>
<th>80616-21</th>
<th>80616-22</th>
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</thead>
<tbody>
<tr>
<td><strong>Bone, Skin-on</strong></td>
<td>Boneless, Skin-on</td>
<td>Boneless, Skinless</td>
</tr>
<tr>
<td><strong>Bone, Skinless</strong></td>
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</tr>
</tbody>
</table>

**Notes**

0 = Not Specified or Not Applicable

**US TRADE DESCRIPTIONS FOR TURKEY**

**Export Standards Committee Draft, Version C1 (7/30/02) TKY71 8**
TURKEY – BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS, AND WING (HOTEL STYLE SPLIT BREAST)

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

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

Packaging 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
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**

### 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

### 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 (000.00) 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 Wax
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
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

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Bone Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Conform</th>
<th>Refrigeration</th>
<th>Post Slaug</th>
<th>Prod/Feed</th>
<th>Slaug</th>
<th>Slaug Resd</th>
<th>Opt</th>
<th>Added Ingred.</th>
<th>Process</th>
<th>Weight</th>
<th>Packaging</th>
<th>Package Weight (kg) SC</th>
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</tbody>
</table>

### 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 (Corfm.)
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 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 (Internal Pack.)
0. Plastic Bag
1. Plastic Bag, Heat-shrinkable, Vacuum packaged
2. Plastic Bag, Modified atmosphere package
0. Tray Pack
1. Tray Pack, Modified atmosphere package
0. Other
9. No internal package

### Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Wax
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]
### TURKEY – BONE-IN SPLIT BREAST WITH BACK PORTION AND RIBS

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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
- Bone-in

#### Skin
- Skin-on
- 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)
4. #4 (Fourth Quality/Grade Level)
5. 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
4. Other

#### Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
3. Air-Spray Chilled
4. Irradiation
5. 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
7. 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

#### Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Wax
4. Plastic Container, Non-Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

#### Shipping Container Weight (SC Weight)
[Insert 4-digit (000.00) container weight in kilograms] (Specify weight variation in additional product options)

#### 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
# Turkey – Bone-in Split Breast with Back Portion, without Ribs

**Species** | Species
---|---
080705 | Turkey

**Product** | Product
---|---
Bone-in, Skin-on

**Bone Skin** | Bone Skin
---|---
Bone-in

**Class Quality Certification** | Class Quality Certification
---|---
Young

**Refinement** | Refinement
---|---
Chilled

**Product Description** | Product Description
---|---
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.

**Bone-in, Skin-on** | Bone-in, Skin-on
---|---
80705-11

**Bone-in, Skinless** | Bone-in, Skinless
---|---
80705-12

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

## Slaughter Processing (Post Slaughter)
- Immersion Chilled
- Air Chilled
- Air-Spray Chilled
- Irradiation
- Other

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

## Added Ingredients (Added Ingred.)
- 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

## Processing Options (Process.)
- Not Applicable

## Piece Weight
- Insert 4-digit (000.0) piece weight in kilograms

## Internal Packaging (Packaging)
- Plastic Bag
- Plastic Bag, Heat-shrinkable, Vacuum packaged
- Bubble Pack, Portion control
- Plastic Bag, Modified atmosphere package
- Tray Pack
- Tray Pack, Modified atmosphere package

## 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

## Shipping Container Weight (SC Weight)
- Insert 5-digit (000.00) container weight in kilograms

## Pack Options (Pack Opt.)
- 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

---

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

---

**Packaging Label (Pack. Label)**
- Labeled (For sale in country specified in Country Designation)
- Not Labeled

---

**Pack Style**
- Not Applicable

---

**Packaging Weight**
- Insert 4-digit (000.00) package weight in kilograms

---

**Shipping Container Weight (SC Weight)**
- Insert 5-digit (000.00) container weight in kilograms

---

**Pack Options (Pack Opt.)**
- Not Specified/Not Applicable

---

**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

---

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

<table>
<thead>
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</tbody>
</table>

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 Ingred.)**
- 1. Ingredients added up to 3% over product weight
- 2. Ingredients added 3-5% over product weight
- 3. Ingredients added 6-10% 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

**Package Weight**
- ([Insert 4-digit (000.00) package weight in kilograms]) (Specify weight variation in additional product options)

**Package Labeling (Pack. Label)**
- 1. Labeled (For sale in country specified in Country Designation)
- 6. Not Labeled

**Pack Style**
- 0. Not Applicable

**Package 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.
# Turkey – Boneless Split Breast Without Back Portion or Rib Meat, Without Tenderloin

**Species** 80712-1

<table>
<thead>
<tr>
<th>Species Product</th>
<th>Bone Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Confrm.</th>
<th>Refrigeration</th>
<th>Prod/Feed</th>
<th>Slaug.</th>
<th>Slaug. Opt</th>
<th>Item</th>
<th>Number</th>
<th>Weight (g)</th>
<th>Package Label</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>SC Weight (kg)</th>
<th>Pack Opt</th>
<th>Country Designation</th>
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</thead>
<tbody>
<tr>
<td>Boneless Split Breast without Back Portion or Rib Meat, without Tenderloin</td>
<td>80712-21 Boneless, Skin-on</td>
<td>2. Boneless</td>
<td>1. Skin-on</td>
<td>1. Young</td>
<td>1. Traditional</td>
<td>1. Immersion Chilled</td>
<td>1. Quality Grade Certification</td>
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<td>0.00</td>
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<td>0.00</td>
</tr>
<tr>
<td></td>
<td>80712-22 Boneless, Skinless</td>
<td>2. Boneless</td>
<td>2. Skinless</td>
<td>1. Young Hen</td>
<td>2. Halal</td>
<td>2. Air Chilled</td>
<td>2. Trade Description Certification</td>
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</tr>
</tbody>
</table>

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

**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

0 = Not Specified or Not Applicable

**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

**Shipping Standards Committee Draft, Version C1 (7/30/02-8/3/02)** [TKY71 80701-80712.doc]

---

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

80712 White Meat
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**

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

**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
08. Box-Carton
09. Other
99. No internal package

**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.
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

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

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

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

#### 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
7. 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
- 08. Box-Carton
- 09. Other
- 99. No internal package

---

### 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
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

**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, Reusable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. 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 (0000) package weight in kilograms]  (Weight variation of plus 10% allowed)

**Shipping Container (SC)**
1. Box, Unlined
2. Box, Lined
3. Box, Wax Lid
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

**Country Code for Labeling (Country Labeled For)**
[Insert 5-digit country code from list of ISO Country Codes]

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

**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)**

0 = Not Specified or Not Applicable

---

**US TRADE DESCRIPTIONS FOR TURKEY**

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

---

White Meat
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**

- **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

- **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

- **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, Waxco
  - 4. Polyethylene 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
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 Ingred.)**
1. Ingredients added up to 3% over product weight
2. Ingredients added 3-6% 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

**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 1

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Leg Quarter without Tail

**80902**

Dark Meat
## TURKEY – WHOLE LEG

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Confirmation</th>
<th>Refrigeration</th>
<th>Post Slaughter</th>
<th>Production and Feeding Systems</th>
<th>Added Ingredients</th>
<th>Processing Options</th>
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</tr>
</tbody>
</table>

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
4. Other

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

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

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

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

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

**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.
**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  

**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 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  

**Notes**  
Styles 81101-21 and 81101-22 are not available in U.S. Grades B or C.
# US TRADE DESCRIPTIONS FOR TURKEY
## EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02)

## TURKEY – BONE-IN THIGH WITH BACK PORTION

**81102-11 Bone-in, Skin-on**

**81102-12 Bone-in, Skinless**

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.

### Product Description

**Species**

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

**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)
4. 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
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

**Slaughter System (Slaug.)**

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

**Post Slaughter Processing (Post Slaug.)**

1. Immersion Chilled
2. Air Chilled
3. Other

**Piece Weight**

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

**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
7. Other

**Package Labeling (Pack. Label)**

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

**Pack Style**

1. Bulk Pack
2. Layer Pack
3. Other

**Package Weight**

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

**Shipping Container (SC)**

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

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

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

**Shipping Container Weight (SC Weight)**

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

**Additional Packaging Options (Pack. Options)**

0. Not Specified/Not Applicable
1. Contractual modifications specified
## TURKEY – THIGH, TRIMMED

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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.

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

### Notes
- The traditional untrimmed thigh is available as style 81101.
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
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.

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**Boneless Drumstick with Tendon Partially Removed**

**81203-21 Boneless, Skin-on**

**81203-22 Boneless, Skinless**
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

**Boneless Drumstick with Tendon Removed**

81204

**Bone**
1. 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

**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, Re-sealable
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

---

**Notes**

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

---

**Whole Wing**

**81301**

**White Meat**
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 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

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

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

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

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

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

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY
EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 81301-8130]
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

**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 (0000.00) 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.
# TURKEY – FIRST SEGMENT WING (WING DRUMMETTE)

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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.

### 81304-11 Bone-in, Skin-on

1. Traditional Production with Organic and/or Antibiotic-Free Systems
2. Free-Range Production with Organic and/or Antibiotic-Free Systems
3. Pastured Production with Organic and/or Antibiotic-Free Systems
4. Other

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

### Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

### Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO₂
4. Hard Chilled (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

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**First Segment Wing (Wing Drummette)**

81304

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

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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

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<tbody>
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<td>Skin</td>
<td>1. Skin-on</td>
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<td>4. Yearling</td>
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<td>5. Mature/Breeder</td>
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<td>6. Breeder Hen</td>
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<td>7. Breeder Tom</td>
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<td>9. Line Run (Quality/Grade Not Assessed)</td>
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<td>2. Trade Description Certification</td>
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<td>3. Quality Grade and Trade Description Certification</td>
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<th>Refrigeration (Refrig.)</th>
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<td>3. Chilled, CO2</td>
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<td>4. Hard Chilled (Mid Temp)</td>
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<td>5. Frozen</td>
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<td>6. Frozen, Individually, without Ice Glazing</td>
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<tr>
<td>7. Frozen, Individually, with Ice Glazing</td>
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<th>Production and Feeding Systems (Prod/Feed)</th>
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<td>2. Free-Range Production with Traditional Diet</td>
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<tr>
<td>3. Pastured/Pasture-Raised Production with Traditional Diet</td>
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<th>Slaughter System (Slaug.)</th>
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<td>1. Traditional</td>
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<td>2. Halal</td>
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<td>3. Kosher</td>
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<td>4. Other</td>
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<tr>
<th>Post Slaughter Processing (Post Slaug.)</th>
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<tr>
<td>1. Immersion Chilled</td>
</tr>
<tr>
<td>2. Air Chilled</td>
</tr>
<tr>
<td>9. Other</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Piece Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>0. Not Applicable</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Added Ingredients (Added Ingred.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Ingredients added up to 3% over product weight</td>
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<tr>
<td>2. Ingredients added 3-8% over product weight</td>
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<tr>
<td>3. Ingredients added 8-10% over product weight</td>
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<td>4. Ingredients added 10-15% over product weight</td>
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<tr>
<td>5. Ingredients added 15-20% over product weight</td>
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<tr>
<td>6. Ingredients added greater than 20% over product weight</td>
</tr>
<tr>
<td>9. Other</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Size Reduction (Size Reduce)</th>
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<tbody>
<tr>
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</table>

<table>
<thead>
<tr>
<th>Additional Product Options (Prod. Options)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Contractual modifications</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Internal Packaging (Internal Pack.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>01. Plastic Bag</td>
</tr>
<tr>
<td>02. Plastic Bag, Heat-shrinkable, Vacuum packaged</td>
</tr>
<tr>
<td>03. Plastic Bag, Re-sealable</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Packaging Options (Pack Opt.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Contractual modifications specified</td>
</tr>
</tbody>
</table>

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY
EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (2002/07/30)
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.

**Third Segment Wing (Wing Tip)**

81306-11 Bone-in, Skin-on

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

### Refrigeration (Refrig.)
- Chilled
- Chilled, Ice Packed
- Chilled, C07
-Hard Chilled (Mid Temp)
- Frozen
- Frozen, Individually, without ice Glazing
- Frozen, Individually, with ice Glazing

### Production and Feeding Systems (Prod/Feed)
- Traditional Production and Diet
- Free-Range Production with Traditional Diet
- Pastured/Grass-Fed 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

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

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

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

### Piece Weight
- 0000. Not applicable

### Added Ingredients (Added Ingred.)
- Ingredients added up to 3% over product weight
- Ingredients added 3-6% 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)
- Not Applicable

### Additional Product Options (Prod. Options)
- Contractual modifications

### 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 0% allowed)

### Packaging Options (Pack Opt.)
- 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.
### TURKEY – FIRST SEGMENT AND SECOND SEGMENT WINGS (DISJOINTED 1st and 2nd WINGS)

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrigeration</th>
<th>Prod/Feed</th>
<th>Slaughter Option</th>
<th>Post Slaughter Processing</th>
<th>Piece Weight (g)</th>
<th>Packaging</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>SC Weight (kg)</th>
<th>Pack Opt.</th>
<th>Country Code for Labeling</th>
<th>Shipping Container</th>
<th>Shipping Container Weight (kg)</th>
<th>Packaging Options</th>
<th>Notes</th>
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<tbody>
<tr>
<td>81307-11</td>
<td>Bone-in, Skin-on</td>
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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.

**81307-11 Bone-in, Skin-on**

- **Bone**: Bone-in
- **Skin**: Skin-on
- **Class**:
  - Young
  - Young Hen
  - Young Tom
  - Yearling
  - Mature/Breeder
  - Breeder Hen
  - Breeder Tom
- **Quality Level (Quality)**:
  - #1 (Highest Quality/Grade)
  - #2 (Second Quality/Grade Level)
  - #3 (Third Quality/Grade Level)
  - Line Run (Quality/Grade Not Assessed)
- **Certification Requirements (Cert. Req.)**:
  - Quality Grade Certification
  - Trade Description Certification
  - Quality Grade and Trade Description Certification
- **Refrigeration (Refrig.)**:
  - Chilled
  - Chilled, Ice Packed
  - Chilled, CO₂
  - Hard Chilled (Mid Temp)
  - Frozen
  - Frozen, Individually, without Ice Glazing
  - Frozen, Individually, with Ice Glazing
- **Production and Feeding Systems (Prod/Feed)**:
  - Traditional Production and Diet
  - Free-Range Production with Traditional Diet
  - Pastured/Pasture-Raised Production with Traditional Diet
- **Slaughter System (Slaug.)**:
  - Traditional
  - Halal
  - Kosher
  - Other
- **Post Slaughter Processing (Post Slaug.)**:
  - Immersion Chilled
  - Air Chilled
  - Other
- **Piece Weight**
  - 0000. Not applicable
- **Added Ingredients (Added Ingred.)**
  - 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)**
  - 0. Not Applicable
- **Additional Product Options (Prod. Options)**
  - Contractual modifications
- **Internal PACKAGING (Internal Pack.)**
  - Plastic Bag
  - Plastic Bag, Heat-shrinkable, Vacuum packaged
  - Plastic Bag, Resealable
  - Bubble Pack, Portion Control
  - Plastic Bag, Modified atmosphere package
  - Tray Pack

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
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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 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
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

---

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY
EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tk71 81501-81804.doc]
### TURKEY – NECK

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</tr>
</thead>
<tbody>
<tr>
<td>81601-11</td>
<td>Bone-in, Skin-on</td>
<td>81601-12</td>
<td>Bone-in, Skinless</td>
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</table>

#### Notes:
- Photo shows neck with skin on at left, and without skin at right.

#### 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)
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

---

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**
# TURKEY – PAWS, PROCESSED

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</thead>
<tbody>
<tr>
<td>81801-11</td>
<td>Bone-in, Skin-on</td>
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</tr>
</tbody>
</table>

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.
### TURKEY – FEET, PROCESSED

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.

#### 81802-11 Bone-in, Skin-on

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</tbody>
</table>

**Added Ingredients (Added Ingred.):**
1. Ingredients added up to 3% over product weight
2. Ingredients added 3-6% over product weight
3. Ingredients added 6-10% 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
7. Other

**Size Reduction (Size Reduce):**
1. Not Applicable

**Internal Packaging (Internal Pack.):**
1. Plastic Bag
2. Plastic Bag, Resealable
3. Tray Pack
4. Box/Tray
5. No internal package

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

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

**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
TURKEY – PAWS, UNPROCESSED

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

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 Ingd.)
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
7. Other

Size Reduction (Size Reduce)
0. Not Applicable

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

81803
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.

### TURKEY – FEET, UNPROCESSED

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**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
7. Other

**Size Reduction (Size Reduce):**
1. 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)

**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.

**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

**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.**
### TURKEY – GIZZARDS, HAND PROCESSED (BUTTERFLY CUT)

| Species | Product | Bone | Skin | Class | Quality | Confirmation | Refrigeration | Post Slaughter | Added Ingredients | Process | Piece Weight (g) | Packaging | Package Weight (kg) | SC | SC Weight (kg) |
|---------|---------|------|------|-------|---------|--------------|---------------|----------------|-----------------|------------------|--------|-----------------|-----------|-------------------|-----|--------------|
| 81901   | 00      | 0    | 0    | 0     | 0       | 0            | 0             | 0              | 0               | 0                | 0      | 0               | 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.

**81901-00** Bone/skin (not applicable)

#### Bone
- Not applicable

#### Skin
- 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.)
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

0 = Not Specified or Not Applicable
### TURKEY – GIZZARDS, MECHANICALLY PROCESSED (BUTTERFLY CUT GIZZARDS)

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</tbody>
</table>

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.

**81902-00 Bone/skin (not applicable)**

#### Internal Organ

*Diagram not applicable.*

- **Bone**: Not applicable
- **Skin**: 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
2. Hard Chilled (Mid Temp)
3. 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
7. 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.)

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
7. 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, Re-sealable
06. Tray Pack
08. Cup/Tub

#### Internal Package Labeling (Intern. Label)

1. Labeled (For sale in country specified in Country Code for Labeling)
2. 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

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 8191]
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.

**81903-00 Bone/skin (not applicable)**

- **Bone**: Not applicable
- **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 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
7. Other

**Shipping Container (SC)**
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxessed
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]

**Packaging Options**
1. Contractual modifications specified
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)

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Bone/Skin</th>
<th>Class/Quality</th>
<th>Confirmation</th>
<th>Refrigeration</th>
<th>Post Slaughter</th>
<th>Product</th>
<th>Added Ingredients</th>
<th>Process</th>
<th>Piece Weight (g)</th>
<th>Packaging</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>SC Weight (kg)</th>
<th>Pack Options</th>
<th>Country Designation</th>
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</table>

**Bone**
- Not applicable

**Skin**
- 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, Re-sealable
- 06. Tray Pack
- 08. Cup/Tub

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

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

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

**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

82001
**TURKEY – HEARTS, CAP-OFF**

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</table>

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 Ingrd.)**
  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
  05. 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 Waxted
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

US TRADE DESCRIPTIONS FOR TURKEY
EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 81901-82201.doc]
**TURKEY – HEARTS, CAP-ON**

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</table>

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)**

- **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
  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 Wax
  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

US TRADE DESCRIPTIONS FOR TURKEY

EXPORT STANDARDS COMMITTEE DRAFT, Version C1 (7/30/02) [Tky71 81901-82201.doc]
**TURKEY – TESTES (TESTICLES, FRIES)**

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“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)**

<table>
<thead>
<tr>
<th>Internal Organ (diagram not applicable).</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bone</td>
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<tr>
<td>Skin</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Class</th>
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<tbody>
<tr>
<td>1. Young</td>
</tr>
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<td>2. Young Hen</td>
</tr>
<tr>
<td>3. Yearling</td>
</tr>
<tr>
<td>5. Mature/Breeder</td>
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<tr>
<td>6. Breeder Hen</td>
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<tr>
<td>7. Breeder Tom</td>
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<tr>
<th>Quality Level (Quality)</th>
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<tbody>
<tr>
<td>9. Line Run (Quality/Grade Not Assessed)</td>
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<tr>
<th>Certification Requirements (Cert. Req.)</th>
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<table>
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<tr>
<th>Refrigeration (Refrig.)</th>
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<tbody>
<tr>
<td>1. Chilled</td>
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<tr>
<td>4. Hard Chilled (Mid Temp)</td>
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<tr>
<td>5. Frozen</td>
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<table>
<thead>
<tr>
<th>Production and Feeding System (Prod/Feed)</th>
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</thead>
<tbody>
<tr>
<td>1. Traditional Production and Diet</td>
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<tr>
<td>2. Free-Range Production with Traditional Diet</td>
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<tr>
<td>3. Pastured/Pasture-Raised Production with Traditional Diet</td>
</tr>
<tr>
<td>4. Traditional Production with Organic and/or Antibiotic-Free Systems</td>
</tr>
<tr>
<td>5. Free-Range Production with Organic and/or Antibiotic-Free Systems</td>
</tr>
<tr>
<td>6. Pastured Production with Organic and/or Antibiotic-Free Systems</td>
</tr>
<tr>
<td>9. Other</td>
</tr>
</tbody>
</table>

**Testes (Testicles, Fries)**

82201
"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**

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<th>Product</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Refrig</th>
<th>Prod/Feed</th>
<th>Slaug</th>
<th>Sys</th>
<th>Added</th>
<th>Process</th>
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</table>

**Diagram not applicable.**

- **Bone**: Boneless
- **Skin**: Skin
- **Class**: Skin
- **Quality Level**: Quality/Grade Not Assessed
- **Refrigeration**: Chilled
- **Production and Feeding System**: Traditional Production and Diet
- **Slaughter System**: Traditional
- **Package Weight**: Insert 4-digit (00.00) package weight in kilograms (Weight variation of plus 10% allowed)
- **Shipping Container**: Box, Unlined and Unwaxed
- **Country Code for Labeling**: Insert 3-digit country code from list of ISO Country Codes
- **Shipping Container Weight**: Insert 5-digit (000.00) container weight in kilograms (Weight variation of plus 6% allowed)
- **Packaging Options**: Contractual modifications specified
“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.

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

Size Reduction (Size Reduce)
1. Diced/Chopped
3. Strips
5. Ground, Fine
6. Ground, Medium
7. Ground, Course
9. Other

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

Internal Packaging (Internal Pack.)
01. Plastic Bag
08. Cup/Tub
09. Box/Carton
10. Chub/Tube
99. No internal package

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

Thigh/Leg Skin
82302
"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.

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

Size Reduction (Size Reduce)
1. Diced/Chopped
3. Strips
5. Ground, Fine
6. Ground, Medium
7. Ground, Course
9. Other

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

Internal Packaging (Internal Pack.)
01. Plastic Bag
08. Cup/Tub
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

Body Skin

82303
"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**

<table>
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<tr>
<th>Piece Weight</th>
<th>0000. Not applicable</th>
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<tr>
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<tr>
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<td>1. Traditional Production and Diet</td>
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<td>Refrigeration</td>
<td>1. Chilled</td>
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<tr>
<td>Quality Level</td>
<td>9. Line Run (Quality/Grade Not Assessed)</td>
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<tr>
<td>Certification Requirements</td>
<td>2. Trade Description Certification</td>
</tr>
<tr>
<td>Shipping Container (SC)</td>
<td>1. Box, Unlined and Unwaxed</td>
</tr>
<tr>
<td>Country Code for Labeling</td>
<td>[Insert 3-digit country code from list of ISO Country Codes]</td>
</tr>
<tr>
<td>Shipping Container Weight (SC Weight)</td>
<td>[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)</td>
</tr>
<tr>
<td>Packaging Options (Pack Otp.)</td>
<td>1. Contractual modifications specified</td>
</tr>
<tr>
<td>Internal Package Labeling (Intern. Label)</td>
<td>1. Labeled (For sale in country specified in Country Code for Labeling)</td>
</tr>
<tr>
<td>Pack Style</td>
<td>1. Bulk Pack</td>
</tr>
<tr>
<td>Package Weight</td>
<td>[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)</td>
</tr>
</tbody>
</table>

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

82304
**Defatted Pattern Breast Skin**

82305

"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

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
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
3. Strips
5. Ground, Fine
6. Ground, Medium
7. Ground, Course
9. Other

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

Internal Packaging (Internal Pack.)
01. Plastic Bag
08. Cup/Tub
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
[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 Wax
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
"Neck skin" consists of the exterior layer of tissue that encloses the neck area of a carcass.

**82306-21 Boneless, Skin**

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<td>0</td>
<td>9</td>
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</tr>
</tbody>
</table>

**Piece Weight**
- 0000. Not applicable

**Added Ingredients (Added Ingred.)**
- 1. Ingredients added up to 3% over product weight

**Size Reduction (Size Reduce)**
- 1. Diced/Chopped
- 2. Strips
- 3. Ground, Fine
- 4. Ground, Medium
- 5. Ground, Course
- 9. Other

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

**Internal Packaging (Internal Pack.)**
- 01. Plastic Bag
- 08. Cup/Tub
- 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**
- [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
"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**
1. Boneless
2. Skinless

**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
2. Hard Chilled (Mid Temp)
3. Frozen
4. 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

---

Abdominal Fat (Leaf Fat)

82401
**TURKEY – TWO-PRODUCT COMBINATIONS (2-PRODUCT COMBO)**

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</table>

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)
4. Line Run (Quality/Grade Not Assessed)

**Certification Requirements (Cert. Req.)**
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

**Refrigeration (Refrig.)**
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO₂
4. Hard Chilled (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
7. Other

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

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

**Piece Weight**
0000. Not applicable

**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
7. Other

**Size Reduction (Size Reduce)**
1. Diced/Chopped
2. Sliced
3. Strips
4. Pulled
5. Ground, Fine
6. Ground, Medium
7. Ground, Course
8. Other

**Internal Package (Internal Pack.)**
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Plastic Bag, Modified atmosphere package
05. Tray Pack
06. Tray Pack, Modified atmosphere package
07. Cup/Tub
08. Box/Carton (shipping container required)
09. Chub/Tube
10. Other
11. No internal package

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

**Pack Style**
1. Bulk Pack
2. Layer Pack
3. 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
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.
## TURKEY – FOUR-PRODUCT COMBINATIONS (4-PRODUCT COMBO)

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</tbody>
</table>

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.

### 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)
4. #4 (Lowest Quality/Grade Level)
5. 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
7. Other

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

### Post Slaughter System (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
3. Other

### Piece Weight
0000. Not applicable

### Added Ingredients (Added Ingred.)
1. Ingredients added up to 3% over product weight
2. Ingredients added 3-5% over product weight
3. Ingredients added 5-15% 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
7. Other

### Size Reduction (Size Reduce)
1. Diced/Chopped
2. Sliced
3. Strips
4. Pulled
5. Ground, Fine
6. Ground, Medium
7. Ground, Course
8. Other

### Additional Product Options (Prod. Options)
1. Contractual modifications specified
2. [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
04. Plastic Bag, Modified atmosphere package
05. Tray Pack
06. Tray Pack, Modified atmosphere package
07. Cup/Tub
08. Other

### Picture not applicable.

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

### Pack Style
1. Bulk Pack
2. Layer Pack
3. 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 Wax
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)
### TURKEY – MECHANICALLY SEPARATED TURKEY, OVER 20% FAT (MST OVER 20%)

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</table>

"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

#### 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 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
"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**

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</tbody>
</table>

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 that kidneys and sex glands shall not be used and/or specify a specific seasoning formulation.
"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

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
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 options 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
**Mechanically Separated Turkey Without Skin, Under 15% Fat**

(MECHANICALLY SEPARATED MEAT (MSM))

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Bone/Skin</th>
<th>Class/Quality/Confm.</th>
<th>Refrigeration</th>
<th>Weight (g)</th>
<th>Package Label</th>
<th>Package Weight (kg)</th>
<th>SC</th>
<th>SC Weight (kg)</th>
<th>Pack Opt.</th>
<th>Country Designation</th>
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</thead>
<tbody>
<tr>
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</table>

“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.

**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 (00.000) package weight in kilograms] (Weight variation of plus 10% allowed)
- **Shipping Container (SC):**
  2. Box, Lined and Unwaxed
  3. Box, Unlined and Wax
  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 (000.000) 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
**TURKEY – GROUND TURKEY, 30% FAT OR LESS (GROUND TURKEY, 70% OR BETTER)**

|---------|---------|------|------|-------|---------|--------|--------|-----------|--------|--------|--------|-----|-------|-------|------|--------|--------|--------|--------|-------|-----|--------|------|---------|
| 85201-21 Boneless, with Skin

“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.

<table>
<thead>
<tr>
<th>Post Slaughter System (Post Slaug.)</th>
<th>Piece Weight (g)</th>
<th>Added Ingredients (Added Ingred.)</th>
<th>Size Reduction (Size Reduce)</th>
<th>Additional Product Options (Prod. Options)</th>
<th>Internal Packaging (Internal Pack.)</th>
<th>Internal Package Labeling (Intern. Label)</th>
<th>Pack Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>0. Chilled</td>
<td>0.000. Not applicable</td>
<td>1. Ingredients added up to 3% over product weight</td>
<td>5. Ground, Fine</td>
<td>1. Contractual modifications</td>
<td>01. Plastic Bag</td>
<td>1. Labeled (For sale in country specified in Country Code for Labeling)</td>
<td>1. Bulk Pack</td>
</tr>
<tr>
<td>4. Hard Chilled (Mid Temp)</td>
<td></td>
<td>2. Ingredients added 3-8% over product weight</td>
<td>6. Ground, Medium</td>
<td></td>
<td>03. Plastic Bag, Resealable</td>
<td></td>
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<tr>
<td>5. Frozen</td>
<td></td>
<td></td>
<td>7. Ground, Course</td>
<td></td>
<td>06. Tray Pack</td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td>9. Other</td>
<td></td>
<td>07. Tray Pack, Modified atmosphere package</td>
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<td>09. Box/Carton</td>
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<td>10. Chub/Tube</td>
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<td></td>
<td>99. No internal package</td>
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<td></td>
</tr>
</tbody>
</table>

**Shipping Container (SC)**
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxe
4. Bulk Bin, Non-Returnable
5. Bulk Bin, Returnable
6. Other

**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**
1. Contractual modifications specified

---

**Ground Turkey, 30% Fat or Less**

85201

White and Dark Meat
## TURKEY – GROUND TURKEY, 20% FAT OR LESS (GROUND TURKEY, 80% OR BETTER)

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</table>

“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.

### 85202-21 Boneless, with Skin

- **Post Slaughter System (Post Slaug.):** Not applicable
- **Piece Weight (g):** Not applicable
- **Added Ingredients (Added Ingr.):**
  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, Coarse
  9. Other
- **Additional Product Options (Prod. Options):** 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.:** 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

“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

<table>
<thead>
<tr>
<th>Post Slaughter System (Post Slaug.)</th>
<th>Piece Weight (g)</th>
<th>Added Ingredients (Added Ingred.)</th>
<th>Size Reduction (Size Reduce)</th>
<th>Additional Product Options (Prod. Options)</th>
<th>Internal Packaging (Internal Pack.)</th>
<th>Internal Package Labeling (Intern. Label)</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>0. Not applicable</td>
<td>0000. Not applicable</td>
<td>1. Ingredients added up to 3% over product weight</td>
<td>Ground, Fine</td>
<td>1. Contractual modifications</td>
<td>01. Plastic Bag</td>
<td>1. Labeled (For sale in country specified in Country Code for Labeling)</td>
<td>1. Contractual modifications specified</td>
</tr>
<tr>
<td></td>
<td></td>
<td>2. Ingredients added 3-8% over product weight</td>
<td>Ground, Medium</td>
<td></td>
<td>03. Plastic Bag, Resealable</td>
<td>9. Not Labeled</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Ground, Course</td>
<td></td>
<td>06. Tray Pack</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Ground</td>
<td></td>
<td>07. Tray Pack, Modified atmosphere package</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>Other</td>
<td></td>
<td>09. Box/Carton</td>
<td></td>
<td></td>
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<td>10. Chub/Tube</td>
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<td>99. No internal package</td>
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</tbody>
</table>

### 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 Waxend
4. Box, Lined and Waxend
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
1. Contractual modifications specified
**GROUND TURKEY, WHITE MEAT, 10% FAT OR LESS (GROUND WHITE TURKEY MEAT, 90% OR BETTER)**

<table>
<thead>
<tr>
<th>Species</th>
<th>Product</th>
<th>Bone</th>
<th>Skin</th>
<th>Class</th>
<th>Quality</th>
<th>Certification</th>
<th>Refrigeration</th>
<th>Production and Feeding</th>
<th>Slaughter System</th>
<th>Packaging</th>
<th>Weight (kg)</th>
<th>SC</th>
<th>SC Weight (kg)</th>
<th>Pack Opt.</th>
<th>Country Code</th>
</tr>
</thead>
<tbody>
<tr>
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<td>4</td>
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</tbody>
</table>

"Ground white turkey meat, 10% fat or less" is produced by grinding white turkey meat (breast, wing, tenderloin, scapula, and/or trim meat) from carcases 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**

- **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
  - 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, Re-sealable
  - 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

0 = Not Specified or Not Applicable

US TRADE DESCRIPTIONS FOR TURKEY

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

85205-21 Boneless, with Skin

- **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
- **Additional Product Options (Prod. Options):** Contractual modifications
- **Internal Packaging (Internal Pack.):** Plastic Bag
- **Packaging Options (Pack Opt.):** Contractual modifications specified

**Diagram not applicable.**

**Note:** Ground Dark Turkey Meat, 20% Fat or Less

**Packaging Options:** Contractual modifications specified

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

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

**Packaging Options:** Contractual modifications specified

**Note:** Ground Dark Turkey Meat, 20% Fat or Less

**Packaging Options:** Contractual modifications specified

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

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

**Packaging Options:** Contractual modifications specified

**Note:** Ground Dark Turkey Meat, 20% Fat or Less

**Packaging Options:** Contractual modifications specified
### TURKEY – GROUND TURKEY, Patties/Burgers, 30% Fat or Less

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</tbody>
</table>

**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

---

“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

- **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
  - 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, Re-sealable
    - 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 Wax
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.
**TURKEY – TRIMMINGS, WHITE**

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“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

**Notes**

- Contractual modifications specified

**Diagram not applicable.**

**Bone**
1. 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

**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

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

**Notes**

White Turkey Trimmings
“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

### Bone
0. Not applicable
1. Bone
2. Boneless

### Skin
0. Not applicable
1. Skin-on
2. Skinless

### Class
0. Not applicable
9. Not applicable

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

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

### Refrigeration (Refrig.)
1. Chilled
2. Chilled, (Mid Temp)
3. 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
9. Other
### Wing Trimmings

**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**

**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)

---

**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

---

**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. Contractual modifications specified

---

**Wing Trimmings**

**86003**

White Meat
"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

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Box, Lined 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]
“Thigh trimmings” are produced by removing small portions of thigh meat from thighs from carcases 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.

Notes

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Bulk Bin, Non-Returnable
5. Bulk Bin, Returnable
6. 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) (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
### TURKEY – TRIMMINGS, DRUMSTICK

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"Drumstick trimmings" are produced by removing small portions of drumstick meat from drumsticks from carcases 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

#### Notes

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**

Drumstick Trimmings

86006

Dark Meat
### TURKEY - SCAPULA MEAT

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<th>Quality</th>
<th>Confirmation</th>
<th>Refrigeration</th>
<th>Product/Feed</th>
<th>Slaughter</th>
<th>Raw/Option</th>
<th>Added Ingredients</th>
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"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
- 7. 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) package weight in kilograms] (Weight variation of plus 10% allowed)

**Notes**

0 = Not Specified or Not Applicable
“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

---

**Notes**

**Ilium Meat (Oyster)**

**86012**

Dark Meat
**TURKEY – INTESTINES (CHITTERLINGS)**

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</table>

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**

**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)**
0. Not applicable

**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]
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 Waxned
- 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