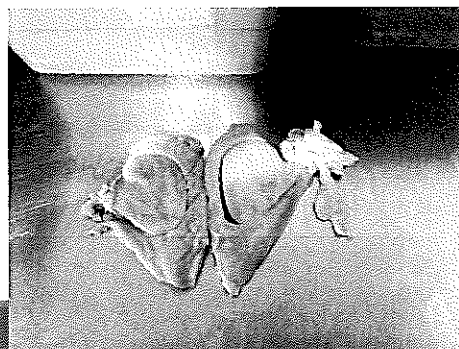


National FFA Poultry CDE Team Activity

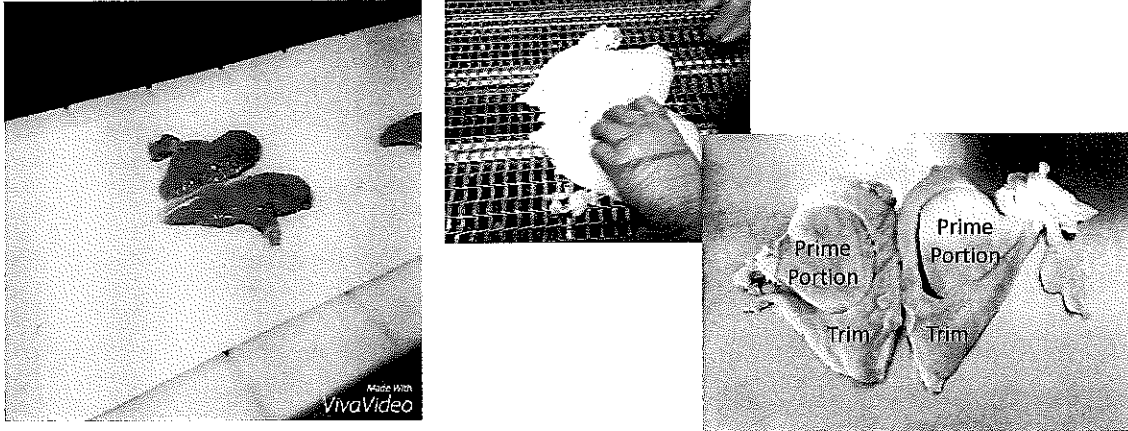
2015

Breast meat portioning

- Often used for targeting specific weight or size/dimension parameters for breast meat portions
- Portions can be fillet shaped, often used for sandwiches, boneless wings, or strips.
- Breast meat utilization and minimizing trim are critical considerations for breast meat portioning.
- Prime percentage = $\text{Useable portion} / \text{Pre-portioned butterfly weight} * 100$
 - Example: $2 \times 113 \text{ g fillet portions} / 500 \text{ g butterfly} = 45.2\% \text{ prime.}$



Breast Meat Portioning

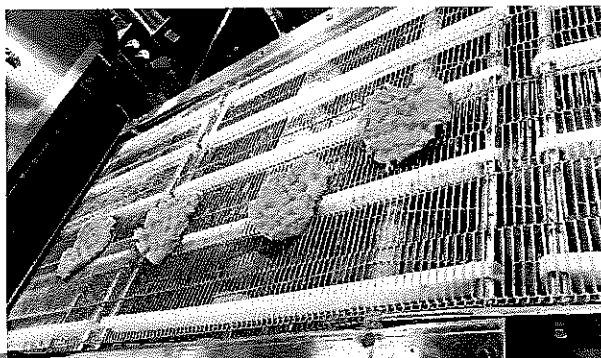


Marination

- Definition – The process of soaking foods (meat) in seasoned liquids before cooking.
- Often used to add value and flavor to further processed products.
- Meat will be tumbled under vacuum with the marinade solution to increase rate of marinade absorption.
- Common ratio – 85% meat:15% marinade.

Breading % and Breading Pick-up Calculation

- Breading pickup is monitored constantly on breaded FP(Further Processed) products.
- Fritter – product with 30% or greater breading pickup.
- Breading pickup affects product labeling
 - Uncooked breaded chicken fillet fritter
 - This product would have 30% or greater breading pickup
 - Uncooked breaded chicken fillet
 - This product would have less than 30% breading pickup



Breading % and Breading Pick-up Calculation

- Calculate breading pick-up:
 - $\text{Breaded weight} - \text{marinated weight} / \text{breaded weight} * 100 = \text{Breading pickup}$
 - Example: $200 \text{ g} - 130 \text{ g} / 200 \text{ g} * 100 = 35\% \text{ breading pickup}$.
 - This product would be labeled a fritter because breading pickup is greater than 30%.



Post breading processes

Parfry

- After breading products are fried for a short time to fix the breading to the product.
 - Parfry times vary depending on target product parameters – particularly color

Freezer/Oven-Freezer

- After parfry products are either frozen (for Ready To Cook [RTC] products) or fully cooked (for Ready To Eat [RTE] products).
 - RTE products are typically fully cooked with an oven or with an additional fryer.
- Once fully cooked RTE products are typically frozen as well.
- After freezing products are typically loaded in bags, the bags placed in boxes, and the boxes stacked on pallets for transportation.

Green Weight Yield

- **Green weight** – the weight of raw material in the product.
- Yield calculated “over green weight” is the yield of the product over the meat weight.
 - Example: Finished product weight / Meat weight (raw material) * 100
 - $200 \text{ g finished weight} / 80 \text{ g meat weight} * 100 = 250\% \text{ over green weight}$
- Used for evaluating the value added of a FP product.

