



MISSISSIPPI STATE UNIVERSITY™
DEPARTMENT OF POULTRY SCIENCE

**ANNOUNCING THE
76th USPOULTRY FOUNDATION TED CAMERON
NATIONAL POULTRY JUDGING CONTEST**

Starkville, Mississippi
April 2nd -4th 2025

The 76th USPOULTRY Foundation Ted Cameron National Poultry Judging Contest will be held at Mississippi State University Campus Bost Extension Center 190 Bost Dr. Starkville MS 39762
April 2 to 4, 2025

AWARDS

Awards will be given to the five high individuals in each division of the contest and the five high individuals of the entire contest.

Awards will be awarded to the top five teams of the divisions of the event and the top five teams of the contest.

AWARDS BANQUET

All awards will be announced and presented at a banquet on the evening of April 4, 2025. All contestants and coaches are expected to attend.

The location of the banquet is at the Poultry Science Atrium
325 Wise Center Drive, Mississippi State, MS 39762

HEADQUARTERS

The headquarters hotel is Clarion Inn by Choice Hotels 1121 Highway 182 E, Starkville, MS, 39759-7102. A block of rooms has been reserved under Collegiate Judging Competition for participants through March 18th 2025. Check-in April 2nd, Check out April 5th. *Please make reservations early to ensure availability.*

<https://www.choicehotels.com/reservations/groups/EC30Q2>

REGISTRATION FEE

There is no registration fee.

ELIGIBILITY

Any college or university in the United States offering a four-year program leading to a B.S. degree is eligible to enter a team in the USPOULTRY Foundation Ted Cameron National Poultry Judging Contest. Each team member must be an undergraduate regularly enrolled in a four-year curriculum of the institution. Contestants must be declared eligible by the institution they represent. Each coach shall be responsible for the eligibility of their team.

Four team members from each college or university will be permitted to judge. The three individuals earning the highest total score will constitute the competing team. The lowest contestant, in total points, will be declared the alternate and shall be declared eligible for any of the later contests providing he/she meets other rules of eligibility; however, the three members constituting the team will be ineligible to compete in subsequent contests. All team members, including the declared alternate, will be eligible for individual awards.

ORGANIZATION OF THE CONTEST

There shall be three divisions of the contest. All poultry and poultry products shall be placed by a committee of coaches, and their decisions regarding placing shall be final. Contest divisions shall consist of the following:

DIVISION I – PRODUCTION JUDGING (500 POINTS)

5 bird rings

Time: 15 minutes for placing each ring of birds

Rings 1,2,3 – Past production

Rings 4,5 – Ready-to-lay pullets

Each ring of five birds shall be egg production stock. White Leghorn or White Leghorn-type crosses will be normally available for the contest. However, in an emergency situation the contest management reserves the privilege to substitute other breeds for any of the production rings depending upon availability of suitable birds.

All five birds in any one ring shall have been hatched at about the same time and shall have been given similar diets and housing conditions.

The birds must be considered placeable when judging on physical characteristics. All birds should be in good physical condition so that they might better withstand the rigors of the contest.

Rings 1, 2, and 3 shall be judged by comparison and the birds in each ring placed in order of their estimated past production. Pigmentation shall be used, as far as possible with handling qualities being used to place close pairs.

Rings 4 and 5 shall be judged by comparison and the birds in each ring placed in order of their estimated future production. The pullets selected for these rings shall be 18 to 22 weeks of age. Factors to be considered in placing these rings are vigor, size and skeletal development, sexual maturity, body conformation, handling qualities, and pigmentation. Generally, the most emphasis should be placed on physical development with poorly developed pullets showing advanced sexual maturity being placed down in a class of well developed pullets.

DIVISION II – BREED SELECTION (500 POINTS)

Time: 15 minutes for placing each ring of birds

Ring 6 - Meat-type breeding females, 20-24 weeks old

Ring 7 – Meat-type breeding males, 20-24 weeks old

Ring 8 – Meat-type breeding females, 8-10 weeks old

Ring 9 – Meat-type breeding males, 8-10 weeks old

Ring 10 – Individual breed selection

Ring 6, 7, 8, and 9 will contain 5 birds each. Meat-type white or light color birds will be used. The birds in each ring will be placed by comparison (1 through 5) on the basis of points presented in the following score card:

Meat confirmation (75 total points)	
Fleshing of breast and legs	50
Length of keel, depth and width of body	25
Freedom from defects (25 total points)	
Breast blister – maximum cut	10
Crooked breast – maximum cut	10
Green shanks, crooked toes and pins – maximum cut	5

Ring 10 will contain 10 birds, cocks, hens and/or cockerels and pullets, at least five months of age, consisting of White Plymouth Rocks, Single Comb Rhode Island Reds, Barred Plymouth Rocks, S.C. White Leghorns, or New Hampshires. The birds will be examined for the presence of disqualifications and breed characteristics which might disqualify them according to the American Standard of Perfection.

All specimens shall be well-developed and in apparently good physical condition and in good health so that these factors need not be considered in classifying individuals.

The decision for keeping or rejecting the individual bird will be based entirely on the presence or absence of standard disqualifications. This disqualification need not be too obvious; but, on the other hand, it should be definite and, therefore, not a matter of judgement about which qualified individuals would differ. Each contestant will indicate whether or not a bird qualified by writing a “yes” or “no” in the appropriate column of his/her score card. When a contestant indicates that a bird is disqualified by writing “no” on his/her score card, the reason for disqualifying the bird must be written in the proper place on the scorecard. Acceptable terminology for describing disqualifications may be found in Appendix I.

Such conditions as iritis, irregular pupils, clipped and slipped wing, bow legs, knock-knees, crooked keel, squirrel tail and wry tail, dubbed or debeaked birds will not be considered in classifying individuals.

The weight of the bird shall be omitted as a factor for classification, since the contestant does not have sufficient time to weigh birds or make calculations.

The cages will be clearly labeled, giving breed, sex, and age of each individual.

DIVISION III – MARKET PRODUCTS JUDGING (600 POINTS)

A. EGG GRADING (300 POINTS)

“The Egg Grading Manual”, Agricultural Handbook No. 75, Revised April, 1983, by USDA-AMS, will be used as the guide for the judges.

1. **Shell Eggs – Interior Quality (100 points)**
25 eggs

Time: 20 minutes (when there are 12 or less teams competing; when 13 or more teams are competing, 25 minutes will be allowed)

These market eggs shall be graded according to the USDA Standards of Quality for individual eggs and recorded as AA, A, B, or reject. No consideration is to be given by exterior quality. No meat spots of any size will be used in this completion. Furthermore, tremulous or free air cells and small or pin-point sized spots will be disregarded. The eggs in each lot shall be numbered from 1 to 25, and each contestant shall indicate the grade in which they believe each egg should fall. Only white shell eggs will be used. Only the “Speed King Candlers” with no filters will be used. The control on each candler will be taped to prevent adjustment by a contestant.

Scoring of the card:

In grading, cut 3 points for each line crossed. No score shall be less than zero.

2. Shell Eggs – Exterior Quality (100 points)

25 eggs

Time: 20 minutes (when there are 12 or less teams competing; when 13 or more teams are competing, 25 minutes will be allowed)

These market eggs shall be graded according to the USDA Standards for Quality for individual eggs as recorded as A, B or dirty. Each egg will be placed on its side on an egg flat on a table in such a manner that any defect will be in full view of the contestant. These eggs must not be handled by contestants. White shell eggs will be numbered 1 to 20 and brown or tinted shell eggs will be numbered 21 to 25. Each contestant shall indicate the grade in which he/she believes each egg should fall. Colored shell eggs will follow the same grading standard as white shell eggs with the exception of shell pigment being disregarded. No checked or cracked eggs will be used. Stains seen from a distance of 3 ft are considered prominent and graded as dirty. Stains not seen from 3 ft away will be graded based on the area of the stain as by USDA guidelines.

Scoring of the card:

In grading, cut 3 points for each line crossed. No score shall be less than zero.

3. Broken Out Eggs (100 points)

25 eggs

Time: 20 minutes (when there are 12 or less teams competing; when 13 or more teams are competing, 25 minutes will be allowed)

The broken out eggs will be graded according to the recommended standards for scoring the quality of broken out eggs according to the USDA Standard of Quality. Each egg will be scored and recorded as AA2, AA3, A4, A5, A6, B7, B8, B9. Reject or AA1 eggs will not be used.

Scoring of the card:

In grading, cut one point for each line crossed. No score will be less than zero.

B. READY-TO-COOK CARCASSES (100 POINTS)

25 broilers

Time: 20 minutes (when there are 12 or less teams competing; when 13 or more teams are competing, 25 minutes will be allowed)

The “U.S. Classes, Standards, and Grades for Poultry” (AMS 70.200 et seq, April 1998) will be used as the guide for judging. The weight range of all ready-to-cook carcasses will be between 2 and 6 pounds each. Conformation, fleshing, fat covering, defeathering, discoloration and freezing defect factors will not be considered. Disjointed bones will not be used and should not be considered.

Missing meat taken from the carcass must be the size equivalent to or greater than the area of a quarter in order to be considered a no grade carcass. Multiple areas of missing meat will be counted separately or in other words not added to achieve the area of a quarter. Removal of the “oysters” will result in a “C” grade. Missing meat from the wings will be a non-issue and graded using the exposed flesh rule. Dislocated protruding bones will not be used. In ready-to-cook poultry, cut 3 points each time a line is crossed; however, no score will be less than zero. Hair or vestigial feathers left on a carcass due to poor singeing will be disregarded.

C. PARTS ID AND GRADING (200 POINTS)

25 parts

Time: 20 minutes (when there are 12 or less teams competing; when 13 or more teams are competing, 25 minutes will be allowed)

25 Parts will be provided for identification and grading using the *Guide to US Graded Chicken 2022 USDA Picture Series* as a manual. Parts will be provided either skin side up or down on a white paper plate. Parts may be used with or without skin, determined by the committee or the USDA official at the contest. Students should be able to identify the part and grade it as laid out by the USDA Standards. Parts maybe used more than once.

Grades will be A, B, C, or No grade as defined in the Standards.

Miscuts, exposed flesh, and broken bones all will be considered as they are vital to part grading. No feathers will be considered for grading (disregard any feathers present). Discoloration or bruising will not be considered in grading at the contest.

Scoring of the card: 4 points per ID for a total of 100 points on ID and 3 points/line on grade for a total of 100 points on Parts Grading

SCORING AND BASIS FOR MAKING AWARDS

The divisions of Production Judging and Breed Selection will receive a total of 500 points each. The division of Market Products will receive a total of 600 points. A perfect all-around individual score will, therefore, be 1600, and a perfect all-around team score will be 4800 points.

Contestant placing will be scored on a basis of 100 for agreement with the official placing. A deduction of 10 points for inversion of any two birds will be made.

Tie scores will be broken by the following considerations in the order given:

- A. The largest number of 100 scores
- B. The largest number of scores below 100 in their order of their descent.
- C. The largest number of top birds correctly placed.
- D. The largest number of bottom birds correctly placed.
- E. Ties will not be broken. Duplicate trophies will be awarded.

**USPOULTRY FOUNDATION TED CAMERON
NATIONAL POULTRY JUDGING CONTEST**

PERIOD	TIME	CONTESTANTS			
		A*	B*	C*	D*
Groups to be judged first day					
1	75 minutes	Rings 1-5	Rings 6-10	Idle	Idle
2	75 minutes	Rings 6-10	Rings 1-5	Idle	Idle
3	75 minutes	Idle	Idle	Rings 1-5	Rings 6-10
4	75 minutes	Idle	Idle	Rings 6-10	Rings 1-5
Groups to be judged morning of second day					
1	20 minutes	Idle	Idle	Eggs Exterior	Dressed Poultry
2	20 minutes	Idle	Idle	Dressed Poultry	Eggs Interior
3	20 minutes	Idle	Idle	Eggs Interior	Break
4	20 minutes	Idle	Idle	Eggs Broken-out	Eggs Exterior
5	20 minutes	Idle	Idle	Break	Eggs Broken-out
6	20 minutes	Break	Eggs Broken-out	Idle	Idle
7	20 minutes	Eggs Broken-out	Eggs Exterior	Idle	Idle
8	20 minutes	Eggs Interior	Break	Idle	Idle
9	20 minutes	Dressed Poultry	Eggs Interior	Idle	Idle
10	20 minutes	Eggs Exterior	Dressed Poultry	Idle	Idle

APPENDIX I (REVISED 2018)

Acceptable Terminology for Use in Disqualifying Birds in the Individual Breed Selection Ring

“Standard” is what you are looking at and “Acceptable” is the response to be written on the card. If a bird qualifies, “Yes” is marked on the card. If the bird is disqualified, “No” is marked on the card with the acceptable response.

For the purposes of this contest, broiler stock will be used for White Plymouth Rocks. Dubbed and beak trimmed birds will be marked as such when used in this ring.

General Disqualification (all breeds)

A. Comb

1. **Standard** – comb foreign to breed or variety
Acceptable –
 - a. For S.C. White Leghorn or S.C. Rhode Island Red - comb foreign to variety. (There are other comb varieties for these breeds)
 - b. For New Hampshires or Plymouth Rocks only – comb foreign to breed. (There are no other comb varieties for these breeds)
2. **Standard** – lopped comb (lopped comb for this contest is defined as any part of comb dipping more than 90 degrees off of perpendicular; only in either sex S.C. Rhode Island Red and Plymouth Rocks or only male S.C. White Leghorn and male New Hampshires; not a disqualification in female S.C. White Leghorn and female New Hampshire)
Acceptable – lopped comb
3. **Standard** – split comb (defined as a definite division or split in the rear of the blade of a single comb)
Acceptable – split comb
4. **Standard** – side sprig (defined as a pointed growth on the side of the blade of a single comb)
Acceptable – side sprig

B. Beak

1. **Standard** – deformed beak (for the purposes of the contest, defined as a beak which is abnormal enough to interfere with eating or breeding; beak trimmed birds are not considered to be deformed beaks)
Acceptable – deformed beak

C. Wings

1. **Standard** –twisted primaries or secondaries (defined as a feather in which the shaft and web are twisted; a very rarely used disqualification and if used should be at least two; one may be lost during handling)
Acceptable –
 - a. Twisted primary feather (if primary)
 - b. Twisted secondary feather (if secondary)
2. **Standard** – split wing (defined as a wing in which there is a distinct gap between the primary and secondary feathers resulting from the permanent absence of a feather; a very rarely used disqualification)
Acceptable – split wing

D. Back

1. **Standard** – crooked, roached or deformed back (a rarely used disqualification)
Acceptable - deformed back

E. Tail (all of these are very rarely used)

1. **Standard** – permanent absence of all main tail feathers,
Acceptable – permanent absence of all main tail feathers
2. **Standard** – twisted main tail feathers (use birds with 2 or more)
Acceptable – twisted main tail feather
3. **Standard** - twisted sickles (use birds with 2 or more)
Acceptable – twisted sickle feather
4. **Standard** – split tail in cock and hen (not a disqualification in cockerels and pullets; defined as a tail in which there is a distinct gap at the center of the base of the top main tail feathers resulting from the permanent absence of a feather or feathers, or from the improper placement of main tail feathers resulting in disarrangement)
Acceptable – split tail

F. Shanks and Toes

1. **Standard** – deformed foot
Acceptable – deformed foot
2. **Standard** – duck foot (a very rarely used disqualification)
Acceptable – duck foot
3. **Standard** – enlarged and misshapen shank or hock
Acceptable –misshapen shank
4. **Standard** – more or less than four toes (a very rarely used disqualification)
Acceptable –

- a. More than four toes
 - b. Less than four toes
5. **Standard** – web foot (a very rarely used disqualification)
Acceptable – web foot
6. **Standard** – presence of, any down, stub, feather, or part of feather on shank below the hock joint, or foot, or toe including the foot and toes (birds having several should only be used due to the possible loss during handling)
Acceptable –
- a. Stub

G. Plumage

1. **Standard** – hen feathers in males (a very rarely used disqualification)
Acceptable – hen feathering

H. Color-Face

1. **Standard** – only S.C. White Leghorn cockerels and pullets, positive white enamel in face (positive enamel white, for the purposes of this contest, is defined as when the subject area of skin is stretched a satin-like or shiny surface remains)
Acceptable – positive enamel white in face

I. Color-Earlobes

1. **Standard** – all American breeds, positive white enamel
Acceptable – positive enamel white in earlobe (S.C. White Leghorns are not disqualified)

J. Color-Shanks and Toes

1. **Standard** – foreign color to that described for the breed. (Slight reddish tinge of pigment in all breeds and dusty yellow in Barred Plymouth Rocks is acceptable). Color spots must be greater than one inch accumulation on shanks or toes. Each leg is considered separately. White shanks is not considered to be foreign as it may be naturally or artificially produced in yellow skin birds.
Acceptable –
- a. Foreign shank color

K. Color-Plumage

1. **Standard** – all White varieties – solid black in front and back of entire quill of primaries or secondaries (quill is defined as feather part that extends from skin to the feather fluff)
Acceptable –
- a. Black in quill of primary
 - b. Black in quill of secondary

2. **Standard** – all White varieties – foreign color, except slight gray ticking, in plumage (feathers must be an entirely (solid) color or feather pattern)
Acceptable –
 - a. Foreign plumage color

Breed and Variety Disqualifications

A. Barred Plymouth Rocks

1. **Standard** – red or yellow in any part of the plumage
Acceptable –
 - a. red in plumage (if red feathers)
 - b. yellow in plumage (if yellow feathers)
2. **Standard** – two solid black primaries, or secondaries, or tail feathers
Acceptable –
 - a. Two solid black primaries
 - b. Two solid black secondaries
 - c. Two solid black main tail feathers

B. Rhode Island Reds and New Hampshires

1. **Standard** – one or more entirely white feather showing in the outer plumage (only birds with several should be used as one may be lost during handling)
Acceptable – one entirely white feather showing in the outer plumage

C. Leghorns

1. **Standard** – red covering more than 1/3 the surface of the ear lobes in cockerels and pullets or more than 1/2 in cocks and hens
Acceptable –
 - a. Earlobe more than 1/3 red (for cockerels and pullets)
 - b. Earlobe more than 1/2 red (for cocks and hens)

Ready-to-Cook Poultry – A Quality

Summary of Specifications for Standards of Quality for Individual Carcasses and Parts

Effective April 29, 1998 (Not All Inclusive) (Minimum Requirements and Maximum Defects Permitted)

		A Quality					
Conformation: Breastbone Back Legs and Wings		Normal Slight curve or dent Slight curve Normal					
Fleshing:		Well fleshed, considering kind and class					
Fat Covering:		Well developed layer – especially between heavy feathers tracts					
Defeathering:		Turkeys (feathers less than 3/4 in.)		Ducks and Geese ¹ (feathers less than 1/2 in.)		All Other Poultry (feathers less than 1/2 in.)	
Free of protruding feathers and hairs		Carcass	Parts	Carcass	Parts	Carcass	Parts
		4	2	8	4	4	2
Exposed Flesh ² Weight Range		Carcass		Large Carcass Parts ³ (halves, front and rear halves)		Other Parts ³	
Minimum	Maximum	Breast & Legs	Elsewhere	Breast & Legs	Elsewhere		
None	2 lbs.	1/4 in.	1 in.	1/4 in.	1/2 in.	1/4 in.	
Over 2 lbs.	6 lbs.	1/4 in.	1 1/2 in.	1/4 in.	3/4 in.	1/4 in.	
Over 6 lbs.	16 lbs.	1/2 in.	2 in.	1/2 in.	1 in.	1/2 in.	
Over 16 lbs.	None	1/2 in.	3 in.	1/2 in.	1 1/2 in.	1/2 in.	
Discolorations: Carcass		Lightly Shaded			Moderately Shaded ⁴		
		Breast & Legs	Elsewhere	Hock of Leg	Elsewhere		
None	2 lbs.	3/4 in.	1 1/4 in.	1/4 in.	5/8 in.		
Over 2 lbs.	6 lbs.	1 in.	2 in.	1/2 in.	1 in.		
Over 6 lbs.	16 lbs.	1 1/2 in.	2 1/2 in.	3/4 in.	1 1/4 in.		
Over 16 lbs.	None	2 in.	3 in.	1 in.	1 1/2 in.		
Discolorations: Large Carcass Parts (halves, front and rear halves)		Lightly Shaded			Moderately Shaded ⁴		
		Breast & Legs	Elsewhere	Hock of Leg	Elsewhere		
None	2 lbs.	1/2 in.	1 in.	1/4 in.	1/2 in.		
Over 2 lbs.	6 lbs.	3/4 in.	1 1/2 in.	3/8 in.	3/4 in.		
Over 6 lbs.	16 lbs.	1 in.	2 in.	1/2 in.	1 in.		
Over 16 lbs.	None	1 1/4 in.	2 1/2 in.	5/8 in.	1 1/4 in.		
Discolorations: Other Parts		Lightly Shaded			Moderately Shaded ⁴		
		1/2 in.			1/4 in.		
None	2 lbs.	3/4 in.			3/8 in.		
Over 2 lbs.	6 lbs.	1 in.			1/2 in.		
Over 6 lbs.	16 lbs.	1 1/4 in.			5/8 in.		
Over 16 lbs.	None						
Disjointed and Broken Bones:		Carcass – 1 disjointed and no broken bones. Parts – Thighs with back portion, legs, or leg quarters may have femur disjointed from the hip joint. Other parts – none.					
Missing Parts:		Wing tips and tail. In ducks and geese, the parts of the wing beyond the second joint may be removed if removed at the joint and both wings are so treated. Tail may be removed at the base.					
Freezing Defects:		Slight darkening on back and drumstick. Overall bright appearance. Occasional pock marks due to drying. Occasional small areas of clear, pinkish, or reddish-colored ice.					
<p>¹ Hair or down is permitted on the carcass or part, provided the hair or down is less than 3/16 inch in length, and is scattered so that the carcass or part has a clean appearance, especially on the breast and legs.</p> <p>² Maximum aggregate area of all exposed flesh. In addition, the carcass or part may have cuts or tears that do not expand or significantly expose flesh, provided the aggregate length of all such cuts and tears does not exceed a length tolerance equal to the permitted dimensions listed above.</p> <p>³ For all parts, trimming of skin along the edge is allowed, provided at least 75 percent of the normal skin cover associated with the part remains attached, and the remaining skin uniformly covers the other surface and does not detract from the appearance of the part.</p> <p>⁴ Moderately shaded discolorations and discolorations due to flesh bruising are free of clots and limited to areas other than the breast and legs except for the area adjacent to the hock.</p>							

Ready-to-Cook Poultry – B Quality

Summary of Specifications for Standards of Quality for Individual Carcasses and Parts

Effective April 29, 1998 (Not All Inclusive) (Minimum Requirements and Maximum Defects Permitted)

		B Quality					
Conformation: Breastbone Back Legs and Wings		Moderate deformities Moderately dented, curved, or crooked Moderately crooked Moderately misshapen					
Fleshing:		Moderately fleshed, considering kind and class					
Fat Covering:		Sufficient fat layer—especially on breast and legs					
Defeathering: A few scattered protruding feathers and hairs		Turkeys (feathers less than 3/4 in.)		Ducks and Geese ¹ (feathers less than 1/2 in.)		All Other Poultry (feathers less than 1/2 in.)	
		Carcass	Parts	Carcass	Parts	Carcass	Parts
		6	3	10	5	6	3
Exposed Flesh Weight Range Minimum Maximum		Carcass			Parts		
None	2 lbs.	No part on the carcass (wings, legs, entire back, or entire breast) has more than 1/3 of the flesh exposed			No more than 1/3 of the flesh normally covered by skin exposed		
Over 2 lbs.	6 lbs.						
Over 6 lbs.	16 lbs.						
Over 16 lbs.	None						
Discolorations: ²		Carcass Lightly or Moderately Shaded Discolorations					
Carcass		Breast & Legs			Elsewhere		
None	2 lbs.	1 1/4 in.			2 1/4 in.		
Over 2 lbs.	6 lbs.	2 in.			3 in.		
Over 6 lbs.	16 lbs.	2 1/2 in.			4 in.		
Over 16 lbs.	None	3 in.			5 in.		
Discolorations: ² Large Carcass Parts (halves, front and rear halves)		Large Carcass Parts Lightly or Moderately Shaded Discolorations					
Large Carcass Parts		Breast & Legs			Elsewhere		
None	2 lbs.	1 in.			1 1/4 in.		
Over 2 lbs.	6 lbs.	1 1/2 in.			1 3/4 in.		
Over 6 lbs.	16 lbs.	2 in.			2 1/2 in.		
Over 16 lbs.	None	2 1/2 in.			3 in.		
Discolorations: ²		Other Parts Lightly or Moderately Shaded Discolorations					
Other Parts		Breast, Legs, and Parts					
None	2 lbs.	3/4 in.					
Over 2 lbs.	6 lbs.	1 in.					
Over 6 lbs.	16 lbs.	1 1/2 in.					
Over 16 lbs.	None	1 3/4 in.					
Disjointed and Broken Bones:		Carcass – 2 disjointed and no broken bones, or 1 disjointed and 1 non-protruding broken bone. Parts – may be disjointed, no broken bones; wing beyond second joint may be removed at a joint.					
Missing Parts:		Wing tips, 2 nd wind joint, and tail.					
Trimming:		Carcass			Parts		
		Slight trimming of the carcass is permitted provided the meat yield of any part on the carcass is not appreciably affected. The back may be trimmed in an area not wider than the base of the tail to the area halfway between the base of the tail and the hip joints.			A moderate amount of meat may be trimmed around the edge of a part to remove defects.		
Freezing Defects:		May lack brightness. Few pockmarks due to drying. Moderate areas showing a layer of clear, pinkish, or reddish colored ice.					
1 Hair or down is permitted on the carcass or part, provided the hair or down is less than 3/16 inch in length, and is scattered so that the carcass or part has a clear appearance, especially on the breast and legs.							
2 Discolorations due to flesh bruising shall be free of clots and may not exceed one-half the total aggregate area of permitted discoloration.							

Ready-to-Cook Poultry – C Quality

Summary of Specifications for Standards of Quality for Individual Carcasses and Parts

Effective April 29, 1998 (Not All Inclusive) (Minimum Requirements and Maximum Defects Permitted)

		C Quality					
Conformation: Breastbone Back Legs and Wings		Abnormal Seriously curved or crooked Seriously crooked Misshapen					
Fleshing:		Poorly fleshed					
Fat Covering:		Lacking in fat covering over all parts of carcass					
Defeathering: Scattering of protruding feathers and hairs		Turkeys (feathers less than 3/4 in.)		Ducks and Geese ¹ (feathers less than 1/2 in.)		All Other Poultry (feathers less than 1/2 in.)	
		Carcass	Parts	Carcass	Parts	Carcass	Parts
		8	4	12	6	8	4
Exposed Flesh Weight Range Minimum Maximum		Carcass			Parts		
None	2 lbs.	No limit					
Over 2 lbs.	6 lbs.						
Over 6 lbs.	16 lbs.						
Over 16 lbs.	None						
Discolorations: Carcass		Carcass					
		Breast & Legs			Elsewhere		
None	2 lbs.	No limit on size, number of areas, intensity of discolorations and flesh bruises if such areas do not render any part of the carcass unfit for food.					
Over 2 lbs.	6 lbs.						
Over 6 lbs.	16 lbs.						
Over 16 lbs.	None						
Discolorations: Parts (includes large carcass parts)		Parts Breasts, Legs, and Parts					
None	2 lbs.	No limit on size, number of areas, or intensity of discolorations and flesh bruises if such areas do not render any part unfit for food.					
Over 2 lbs.	6 lbs.						
Over 6 lbs.	16 lbs.						
Over 16 lbs.	None						
Disjointed and Broken Bones:		No limit					
Missing Parts:		Wing tips, wings and tails. Back shall include all meat and skin form pelvic bones, except that the meat contained in the ilium (oyster) may be removed. The vertebral ribs and scapula with meat and skin and the backbone located anterior (forward) of ilia bones may also be removed (front half of back).					
Trimming:		Trimming of the breast and legs is permitted, but not to the extent that the normal meat yield is materially affected. The back may be trimmed in an area not wider than the base of the tail and extending from the tail to the area between the hip joints.					
Freezing Defects:		Numerous pockmarks and large dried areas.					
1 Hair or down is permitted on the carcass or part, provided the hair or down is less than 3/16 inch in length, and is scattered so that the carcass or part has a clear appearance, especially on the breast and legs.							

Interior Eggs

Contestant's No. _____ Grade _____

Egg No.	AA	A	B	Reject
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				
13				
14				
15				
16				
17				
18				
19				
20				
21				
22				
23				
24				
25				

Name: _____

Team: _____



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Exterior Eggs

Contestant's No. _____ Grade _____

Egg No.	A	B	Dirty
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			
17			
18			
19			
20			
21			
22			
23			
24			
25			

Name: _____

Team: _____



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Broken-Out Eggs

Contestant's No. _____ Grade _____

Egg No.	AA 1	AA 2	AA 3	A 4	A 5	A 6	B 7	B 8	B 9
1									
2									
3									
4									
5									
6									
7									
8									
9									
10									
11									
12									
13									
14									
15									
16									
17									
18									
19									
20									
21									
22									
23									
24									
25									

Name: _____



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Dressed Poultry

Contestant's No. _____ Grade _____

No.	A	B	C	No Grade
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				
13				
14				
15				
16				
17				
18				
19				
20				
21				
22				
23				
24				
25				

Name: _____

Team: _____



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Poultry Judging Contest

Contestant's No. _____ Grade: _____ Class: _____

Time: _____ Ring: _____

PLACING:

1ST _____ 2ND _____ 3RD _____ 4TH _____ 5TH _____

Name/Team _____



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Poultry Judging Contest

Contestant's No. _____ Grade: _____ Class: _____

Time: _____ Ring: _____

PLACING:

1ST _____ 2ND _____ 3RD _____ 4TH _____ 5TH _____

Name/Team _____



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Poultry Judging Contest

Contestant's No. _____ Grade: _____ Class: _____

Time: _____ Ring: _____

PLACING:

1ST _____ 2ND _____ 3RD _____ 4TH _____ 5TH _____

Name/Team _____



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Breed Selection

Contestant's No. _____ Grade _____

Bird No.	Qualifies (Yes/No)	Disqualification
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		

Name: _____

Team: _____



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Parts ID and Grading

Contestant's No. _____ Grade _____

No.	A	B	C	NG	PART ID
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					
17					
18					
19					
20					
21					
22					
23					
24					
25					

A	Front Half
B	Front Half without Wings/Football
C	Back Half/ Saddle
D	Split half
E	Breast Quarter
F	Breast Quarter Without Wing
G	Split Breast
H	Leg Quarter
I	Whole Breast with ribs
J	Whole Leg
K	Bone-In Thigh with Back Portion
L	Thigh
M	Drumstick
N	Wing, Whole
O	Wing Drumette
P	Wing Flat
Q	Boneless Whole Breast Butterfly without rib meat
R	Boneless Split Breast with Rib Meat
S	Boneless Thigh
T	Tenderloin
U	Thin Sliced Breast
V	Boneless Drumstick

