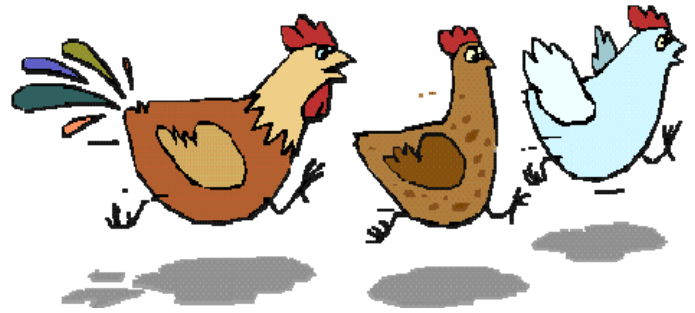




Identify Parts

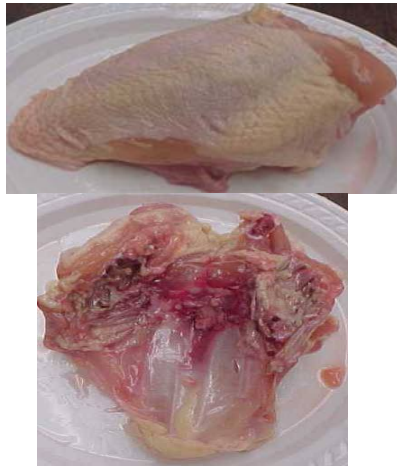
- Breast



Breast with Ribs
Both sides of breast Sternal ribs



Whole Breast
Both sides of breast No wings Sternal & Vertebral ribs attached



Split Breast
Breast half Sternal & vertebral ribs attached
Whole breast cut in half



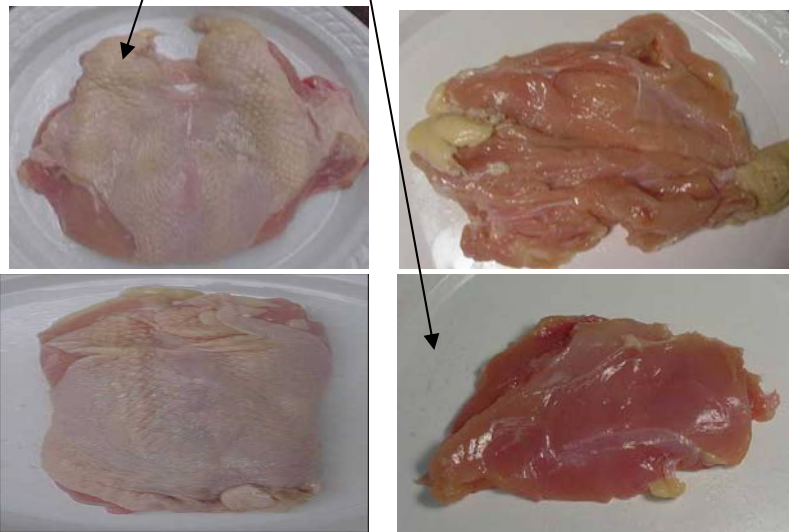
Breast Quarter
Only one side of breast
Wing attached
Sternal & Vertebral ribs attached



Breast Tenderloin
No bones Small strip of meat



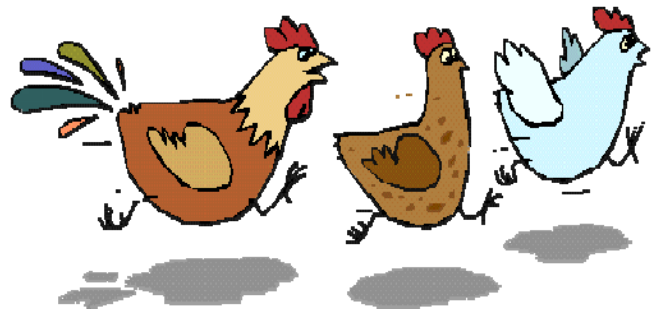
Boneless Breast Displayed as
Skin side up stretched out
Skin side down
Skin side up bunched together
Skin removed





Leg Cuts

- Whole Leg
- Leg Quarter
 - Thigh
- Boneless Thigh
- Drumstick



Whole Leg: = high and drumstick attached with back portion removed.



Leg Quarter thigh and drumstick with a portion of the back attached.



Thigh: upper portion of the whole leg that is separated at the knee and hip joint.



Boneless Thigh — whole thigh with bone removed.



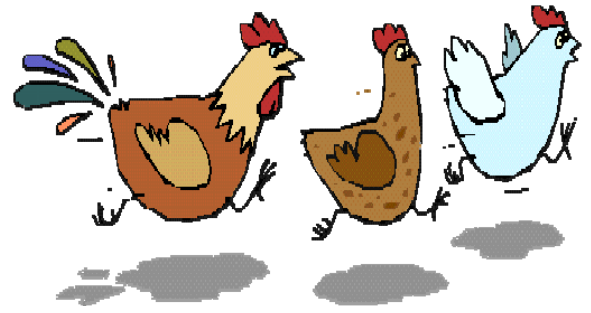
Drumstick= lower portion of the leg that is separated at the knee and hock joints.





Wing Cuts

- Wing
- Flat
- Drumette



Wing = entire wing muscle with all muscle, bone and skin attached except that the wing tip, or portions of the wing tip, may be removed



Flat: part of the wing between the wing tip and the second joint



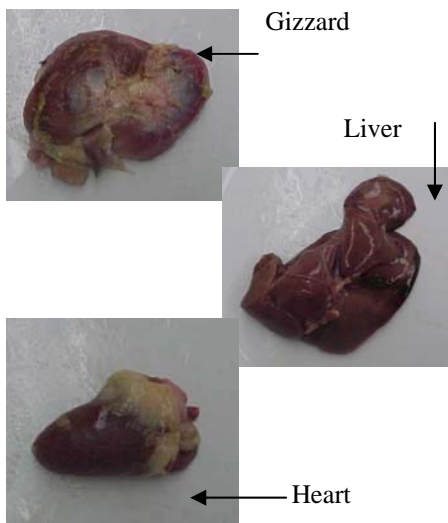
Drumette : part of the wing between the second joint and the body.



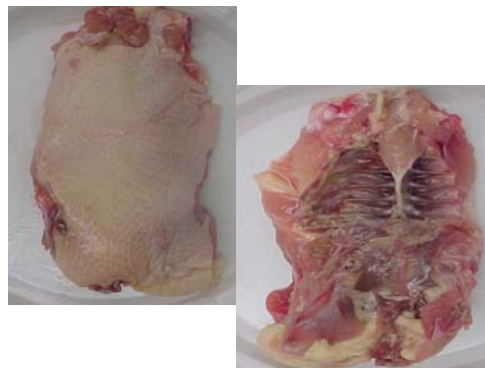
Other Cuts



Giblets: Other Views of Giblets



Back = the back of the carcass beginning at the base of the neck and extending backward to the tail.



Neck: the neck bones with flesh attached

