

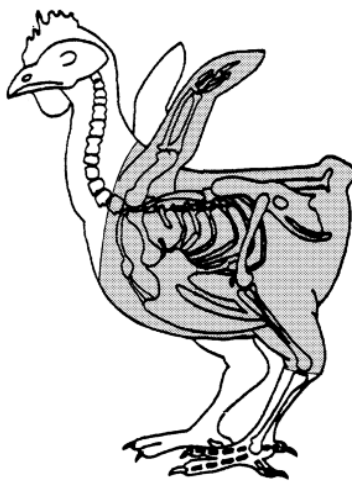
## MEAT CUT NOMENCLATURE AND DESCRIPTION

1. **POULTRY:** is meat derived from dressed carcasses of birds as defined by the Meat Inspection Act and Regulations.

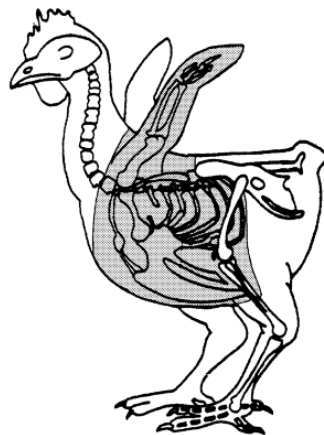
**NOTE:** the name of the bird species from which the meat is derived is required to appear in the product description in lieu of the word **POULTRY**.

2. **DRESSED POULTRY CARCASS (WHOLE POULTRY):** means a poultry carcass from which the feathers, hair, head, the feet at the tarsal joints and uropygial gland have been removed and the carcass has been eviscerated.
- 2.1 **POULTRY HALF (HALF POULTRY):** means one of the two (2) approximately equal portions of a **DRESSED POULTRY CARCASS** obtained by cutting through the backbones (thoracic vertebrae), pelvic bones (pelvis) and keel bone (sternum) along the median line.

**NOTE:** the **POULTRY HALF** shall exclude the neck.

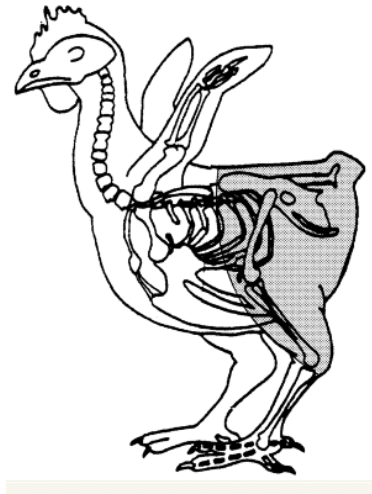


- 2.1.1 **FRONT QUARTER (BREAST QUARTER):** means the front (anterior) portion of a **POULTRY HALF** obtained by cutting immediately behind (posterior to) and parallel to the rib cage (posterior to the seventh (7th) thoracic vertebra, seventh (7th) rib and sternum).

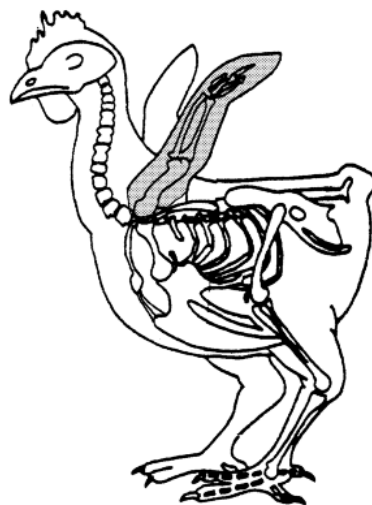


- 2.1.2 **HIND QUARTER (LEG QUARTER) (CHICKEN LEG, BACK ATTACHED):** means the hind (posterior) portion of a **POULTRY HALF** which is separated from the **FRONT QUARTER** as described in item 2.1.1.

**NOTE:** the term **LEG, BACK ATTACHED** may also be used to identify this cut.

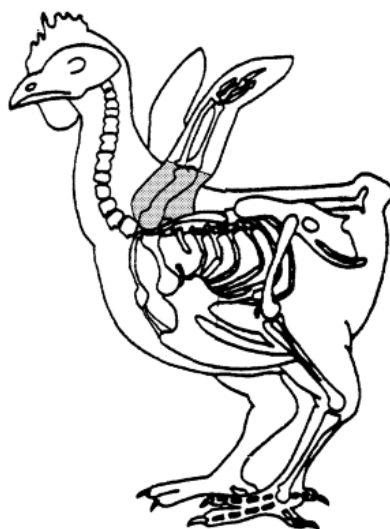


- 2.2 **WING:** means that portion of the **WHOLE POULTRY** obtained by cutting through the shoulder joint (articulation between the clavicle, coracoid and humerus). It includes the **WING DRUMETTE**, the **WINGLET** and may include the **WING TIP**.

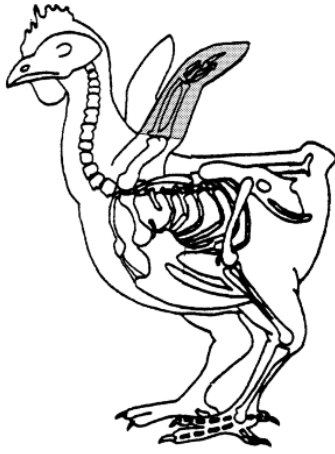


- 2.2.1 **WING DRUMETTE:** means that proximal portion of the **WING** which is separated from the **WHOLE POULTRY** by cutting through the shoulder joint as described, and from the **WINGLET** by cutting through the elbow joint (articulation between the humerus and radius/ulna).

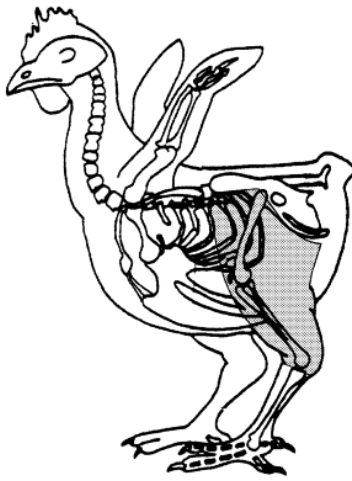
**NOTE:** the **WING DRUMETTE** shall not be referred to as **DRUMSTICK**.



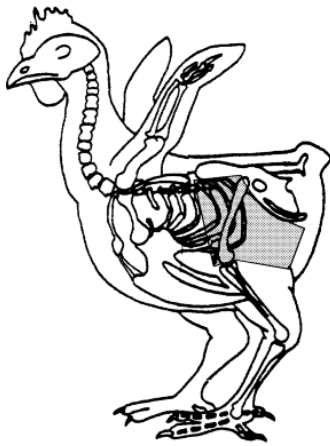
- 2.2.2 **WINGLET (V-WINGS):** means that distal portion of the **WING** obtained by cutting through the elbow joint (articulation between the humerus and radius/ulna). Part of the **WING TIP** may be removed.



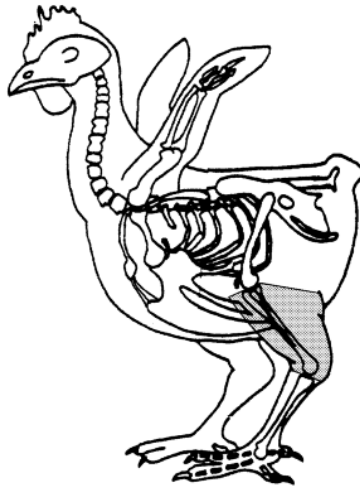
- 2.3 **LEG:** means that portion of the **WHOLE POULTRY** obtained by cutting at the natural seam through the hip joint (articulation between the femur and the pelvis). It includes the **THIGH** and **DRUMSTICK** jointed or disjointed and may include pelvic meat. It excludes pelvic bones, back skin, abdominal skin and excessive fat.



- 2.3.1 **THIGH:** means that proximal portion of the **LEG** which is separated from the **WHOLE POULTRY** by cutting at the natural seam through the hip joint as described, and from the **DRUMSTICK** by a straight cut through the knee joint (femoro-tibial articulation). It may include pelvic meat but shall exclude pelvic bones, back skin, abdominal skin and excessive fat.

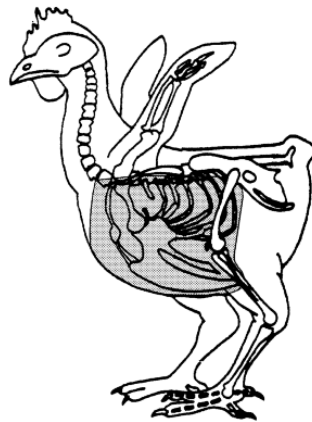


- 2.3.2 **DRUMSTICK:** means that distal portion of the **LEG** which is separated from the **THIGH** by a straight cut through the knee joint as described in item 2.3.1.



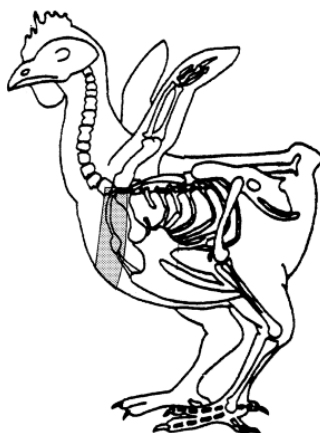
2.4 **BREAST (FULL BREAST):** means that portion of the **WHOLE POULTRY** which is separated from the **WING** by cutting through the shoulder joint, from the **NECK** by cutting approximately through the twelfth (12th) neck bone (cervical vertebra), from the **BACK** by cutting through the ribs at the junction of the vertebral ribs and back and from the **HIND QUARTER** by cutting immediately behind (posterior to) the rib cage (7th rib and sternum). The **BREAST** includes the "Y" shaped ends of the ribs and excludes the neck skin.

2.4.1 **HALF BREAST:** means one of the two (2) approximately equal portions of a **BREAST** obtained by cutting through the breast bone (sternum) along the median line.

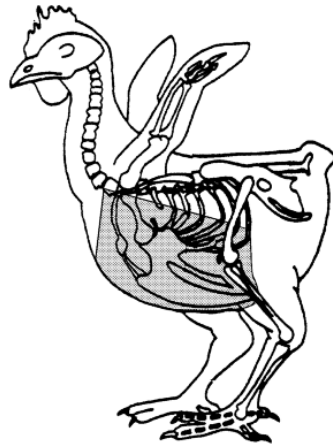


**NOTE:** the **BREAST** may be portioned in two (2) approximately equal parts (**HALF BREAST**) as described or in three (3) parts by first removing the **WISHBONE (2.4.2)** portion then by cutting the breast bone (sternum) along the median line. For exact weight-making purposes, these parts may be substituted for lighter or heavier pieces and the package may contain two (2) or more of such parts without affecting the appropriateness of the product description as **BREAST**.

2.4.2 **WISHBONE:** means that front (anterior) portion of the **BREAST** obtained by a cut passing through the hypocledial ligament located between the tip of the wishbone (hypocledium) and the front point of the breast bone (carinal apex of the sternum), then between the wishbone (clavicle) and coracoid up to a point where the wishbone (clavicle) joins the shoulder. The neck skin shall be excluded.

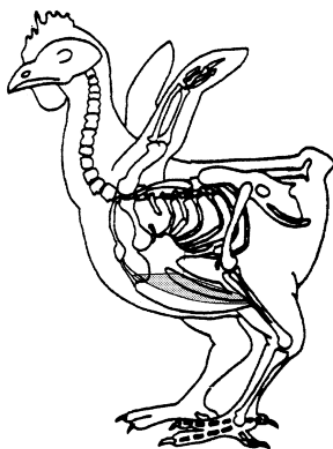


- 2.4.3 **TRIMMED BREAST:** means that portion of the **BREAST** obtained by a cut passing along the junction of the vertebral and sternal ribs. The sternal ribs may be removed and the neck skin shall be excluded.
- 2.4.3.1 **HALF TRIMMED BREAST:** means one of the two (2) approximately equal portions of a **TRIMMED BREAST** obtained by cutting through the breast bone (sternum) along the median line.

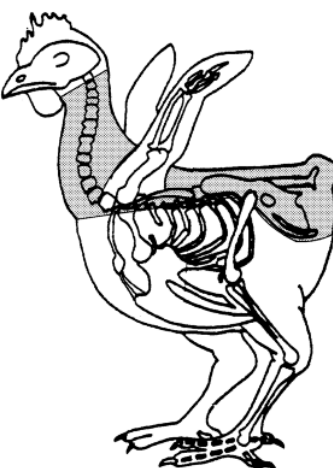


**NOTE:** the **TRIMMED BREAST** may be portioned in two (2) approximately equal parts (**HALF TRIMMED BREAST**) as described, or in three (3) parts by first removing the **WISHBONE** portion as described, then by cutting the breast bone (sternum) along the median line. For exact weight making purposes these parts may be substituted for lighter or heavier pieces and the package may contain two (2) or more of such parts without affecting the appropriateness of the product description as **TRIMMED BREAST**.

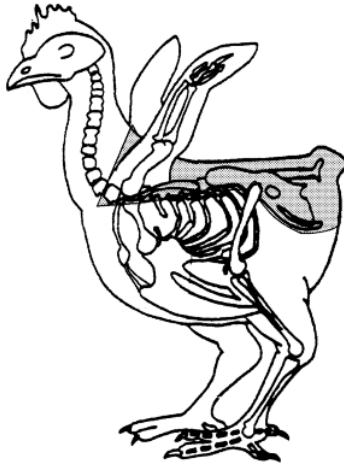
- 2.4.4 **BREAST FILLET:** means that round, elongated fusiform muscle, (supracoracoid muscle or deep pectoral) found on each side of the keel bone (sternum).



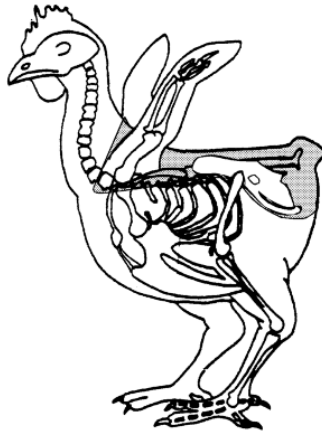
- 2.5 **WHOLE BACK:** means that portion of the **WHOLE POULTRY** which is separated from the **BREAST** as described in item 2.4. It includes the neck, thoracic vertebrae, pelvic bones and tail. It may include parts of the vertebral ribs.



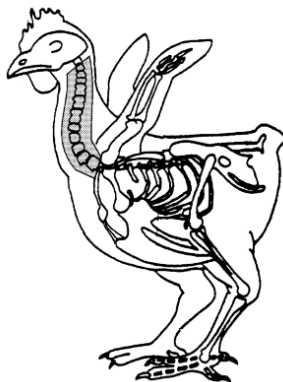
2.5.1 **BACK:** means that portion of the **WHOLE BACK** which is separated from the **NECK** by cutting in the vicinity of the shoulder joint (approximately through the twelfth (12th) cervical vertebra). It includes the thoracic vertebrae, pelvic bones and tail, the skin and adhering meat. The vertebral ribs and/or scapula may be removed.



2.5.1.1 **STRIPPED BACK:** means the **BACK** from which the meat adhering to the pelvic bones has been removed.



2.5.2 **NECK:** means that front (anterior) portion of the **WHOLE BACK** or carcass obtained by cutting near the shoulder joint (approximately through the twelfth (12th) cervical vertebra). It may include the skin.



3. **POULTRY GIBLETS:** means the liver, the heart or the gizzard or any combination thereof of the same species, obtained from a **DRESSED POULTRY CARCASS**.

## VARIETY MEATS

Gizzard / Gésier  
Heart / Coeur  
Liver / Foie

