



POULTRY PRODUCTS BATTER-BREADING DEFECTS

Policy

This instruction describes poultry batter-breading defect tolerances if stated in the specification.

Procedure

I. Batter-Breading Defects

Check 5 servings of patties, nuggets, or parts, as applicable, from each sampling period's production and apply the defect tolerance for Sample Plan Level 2. Record each nugget, patty, or part as one defective unit regardless of the amount of defects found on each piece. Use the following criteria to determine compliance:

DEFECT		
Overcooked, scorched, off - condition	None	Reject Sublot
Fractured Nuggets and Patties	None	Defective Unit
Missing Breading – Nugget	Missing or uncooked breading exceeding the area of a circle 0.25" in diameter (isolated area) or 0.50" aggregate area.	Defective Unit
Missing Breading – Patty or Batter Breaded Part	Missing or uncooked breading exceeding the area of a circle 1.00" in diameter (isolated area) or 1.50" aggregate area.	Defective Unit
Lumps (Outcropping of Breading on the Surface of a nugget/patty)	None	Defective Unit
Ridges (Excess breading that projects at the edge of a nugget/patty)	> 0.50" in any dimension	Defective Unit

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