

# Caricom Standard Specification for Poultry Meats and Poultry Products

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Presented by  
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## Scope

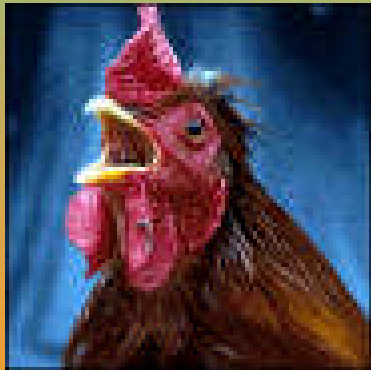
This standard states quality requirements for poultry meats and poultry products for human consumption.

It gives definitions of the market classes of poultry and requirements for sanitation, plant hygiene, the dressing operation, grading, packaging, labelling and marketing as well as pre-and post-mortem inspection of poultry.



# Definitions

- **2.6 competent authority.**  
Any named agency or number of agencies, assigned separately or jointly with the different areas of responsibility associated with the production, slaughtering, processing and distribution of poultry for human consumption.





## Definitions cont'd

- **2.24 official certification.** Any form of certificate, either written or printed, used under this part to certify with respect to the preparation, sampling, class, grade, quality, size, quantity, or condition of products (including the compliance of products with applicable specifications).





## Definitions cont'd

- **2.25. official device.** A stamping appliance, branding device, stencil, printed label, or any other mechanically or manually operated tool that is approved by the competent authority for the purpose of applying any official mark or other identification to any product or the packaging material thereof.



## Definitions cont'd

- ◆ **2.26 official identification.** Any standard designation of class, grade, quality, size, quantity or condition specified in this part or any symbol, stamp, label or seal recognized by the competent authority indicating that the product has been officially graded and/or indicating the class, grade, quantity or condition of the product approved by the competent authority and authorized to be affixed to any product, or affixed to or printed on the packaging material of any product.





## Definitions cont'd

- **2.27 official mark.** The grade mark and any other mark, or any variations in such marks, approved by the competent authority and authorized to be affixed to any product or affixed to or printed on the packaging material of any product, stating that the product was graded or indicating the appropriate grade or condition of the product, or for maintaining the identity of products.





## Definitions cont'd

- **2.30. pluck shop (cottage processing facility).** Facility where birds (250 to 10 000) are slaughtered in batches and sold directly to the consuming public.





## Definitions cont'd

- **2.34 poultry parts.** Halves, quarters, breasts, legs, necks, thighs, back, feet, shanks and wings which have been passed as fit for human consumption with their normal skin and bone. These poultry parts will come from carcasses passed as wholesome by the competent authority.





## Definitions cont'd

- **2.35 poultry product.** Any ready-to-cook poultry carcass or part thereof or any specified poultry food product.
- **2.36 pullet.** A female chicken (up to ten months of age), of definitely softer meat than males of the same age.
- **2.39 ready-to-cook poultry.** Any dressed poultry from which the protruding pin-feathers, vestigial feathers, head, shanks, crop, oil gland, trachea, oesophagus, entrails, reproductive organs, and lungs have been removed and with or without the giblets and giblet package, and which is ready to cook without need of further processing. Ready-to-cook poultry also means any cut-up or disjointed portion of such poultry or edible part thereof.<sup>10</sup>





## Definitions cont'd

- **2.44 soundness.** Freedom from gross evidence of any disease or condition which may render a carcass or product unfit for food. This includes pathogenic organisms, pesticides, herbicides, antibiotics or any other organic or inorganic compounds consisting in whole or in part of any filthy, putrid or decomposed substance.



## 3. General requirements

- 3.1 Sanitation requirements involving the preparation of poultry carcasses and poultry parts shall be in accordance with the requirements of any Establishment Regulations under the Acts and Regulations governing Food Safety.



## General requirements cont'd

- 3.2 Operations and procedures shall be conducted so as to facilitate proper ante-and post mortem inspection to provide poultry carcasses, poultry parts and products fit for human consumption.

There shall be adequate facilities for grading, segregation and disposal where applicable.



## 4. Detailed requirements

- **4.1 Processing plant categories**
- **4.1.1 Category 1. Commercial processing plants**

Plants shall be compliant to the Hazard Analysis Critical Control Point (HACCP) System or with the ISO 9002 management system. There shall be resident Public Health Inspectors.



# Detailed Requirements

## ■4.1.2 Category 2. Holding area for ante-mortem inspection and other operations

Plants shall have holding and slaughter facilities and disposal area for offal and wastewater. They shall also have properly maintained and calibrated scales and shall satisfy public health requirements. This category also includes “pluck shops”.



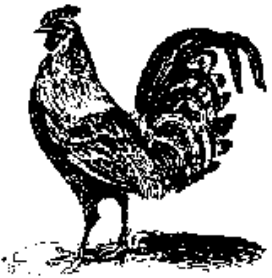
## **Detailed requirements cont'd.**

- **4.1.3 Category 3. Processing for own (home) consumption**
- Standard hygiene and public health practices shall be maintained at all times.



## **4.3 Temperature, cooling and freezing procedures.**

- **4.3.1** General temperatures and procedures which are necessary for cooling or freezing poultry carcasses and poultry products shall ensure the prompt removal of the body heat and preservation of the poultry.



## 4.4 Freezing requirements

- **4.4.1** Poultry carcasses and poultry parts shall be frozen in a manner that brings the internal temperature of the carcasses at the centre of the product to  $-18^{\circ}\text{C}$  or below within 48 h from the time of entering the freezer.



## 4.5 Moisture absorption

- **4.5.1** Poultry washing, chilling and draining practices and procedures shall be such as to minimize moisture absorption and retention at the time of packaging.



**Table 1. Maximum moisture absorption for type and weight of poultry**

| Type and weight of poultry (kg)        | Maximum moisture absorption (%) |
|--|---------------------------------|
| Chickens 1.9 and under                 | 8.0                             |
| Chickens over 1.9                      | 6.0                             |
| Turkeys 9.0 or over                    | 4.5                             |
| Turkeys 4.5 kg to 9.0                  | 6.0                             |
| Turkeys under 4.5                      | 8.0                             |
| All other kinds and weights of poultry | 6.0                             |



## 5. Marking graded products

**5.1 Information required on grade mark.** Except as otherwise authorized by the competent authority, each grade mark which is to be used, shall include the grade of the product it identifies.

The required information shall not be obscured by designs or other written, printed or graphic material. It shall be so written and in such colour or colours as to afford a distinct contrast to the background.



# Marking graded products cont'd

**5.2 Individually grade marked products.** For products individually grade marked, the grade mark:

(a) Shall be applied individually to read-to-cook poultry and specified poultry food products for which consumer grades are provided, or to the containers in which such products are enclosed for the purpose of display and sale to household consumers;



## **Individually grade marked products cont'd**

(b) Shall only be applied when such products qualify for the particular grade indicated in accordance with the consumer grades .



### **5.3 Official identification.**

Official identification, when used in connection with poultry shall be deemed to constitute a representation that the product has been officially inspected and graded.



## 6. Sampling

Whenever grading service is performed on a representative sample basis, such sample shall be drawn and consists of not less than the minimum number of containers indicated in table 2. All of the poultry in the sample containers drawn shall be examined with the exception of individual birds weighing under 2.7 kg in bulk containers

**NOTE.** For large bulk containers containing poultry (combo bins, tanks etc.) where individual birds weigh over 2.7 kg, the representative sample may be reduced by one half. Where individual birds weigh under 2.7kg, 100 birds may be selected from each container in the representative sample.



**Table 2. Minimum number of containers comprising a representative sample**

| <b>Containers in lot</b> | <b>Containers in sample</b> |
|--------------------------|-----------------------------|
| <b>3 or less</b>         | <b>All</b>                  |
| <b>4 to 20</b>           | <b>4</b>                    |
| <b>21 to 100</b>         | <b>6</b>                    |
| <b>101 to 500</b>        | <b>8</b>                    |
| <b>501 to 1 000</b>      | <b>15</b>                   |
| <b>1 001 to 2 000</b>    | <b>25</b>                   |
| <b>2 001 to 4 000</b>    | <b>40</b>                   |
| <b>Over 4 000</b>        | <b>60</b>                   |

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## 7. Grading

- **7.1** As a pre-requisite to carcass grading, all poultry shall have passed the Public Health requirements.
- **7.2** Poultry carcasses shall be classified in one of the following commercial grades:

Grade A;

Grade B;

Grade C.



- 7.3 In interpreting the respective requirements for Grade A, Grade B, and Grade C, the intensity aggregate area involved and locations of:
  - (a) discolorations (whether or not caused by dressing operations);
  - (b) bruises;
  - (c) exposed flesh (resulting from cuts, tears and missing skin);
  - (d) pin-feathers; and
  - (e) freezing defects,  
(as such defects individually, or in combination, detract from the general appearance), shall be considered in determining the particular grade of an individual carcass or part.



- **7.5** The standards of quality are applicable to poultry parts cut in the manner described in the standard.



## 7.6 Grades A and B

- Conformation
- Fleshing
- Fat covering
- Defeathering
- Exposed flesh
- Disjointed and broken bones and missing parts
- Discoloration of the skin and flesh
- Freezing defect



**Table 3: Aggregate area of exposed flesh (Grade A)**

| Carcass weight (kg) |         | Maximum aggregate area permitted (cm <sup>2</sup> ) |           |
|---------------------|---------|---|-----------|
| Minimum             | Maximum | Breast and legs                                     | Elsewhere |
| None                | 0.9     | None  | 2.5       |
| Over 0.9            | 2.7     | None  | 3.8       |
| Over 2.7            | 7.2     | None  | 5.1       |
| Over 7.2            | None    | None  | 7.6       |



## Grade C

- A part that does not meet the requirements for Grade A or B quality is of Grade C quality if the flesh is substantially intact.



## 8. Packaging

- **8.1** Poultry carcasses and parts shall be packed in materials approved by the competent authority.
- **8.2** All packaging material shall be clean, free from objectionable odours and shall be of sufficient strength and durability to protect the product adequately during normal distribution and storage.
- **8.3** Packaging shall be done under conditions that will preclude contamination of the product.



## 9. Labelling

- **9.1** Poultry carcasses and poultry parts shall be labelled in accordance with the Processed Food Labelling Regulation and read in conjunction with the Caricom Standard for the Labelling of Pre-packaged Goods.



## Labelling Cont'd

- **9.2** The label information on individual packages shall include the following:
  - (a) name and address of establishment and processing plant;
  - (b) description of the species of the product;
  - (c) market class, e.g. broiler, roaster, capon;
  - (d) grade mark;
  - (e) net weight;
  - (f) storage instructions;
  - (g) brand name; and
  - (h) date processed.



## 10. Marketing

Poultry carcasses and poultry parts shall be kept in the original marketing state until passed to the consumer except where carcasses are delivered by one establishment to another for further processing.



# 11. Inspection

**11.1** Ante-mortem inspection of the poultry shall be made on the day of slaughter at the plant site by the competent authority.

**11.2** All poultry shall be subjected to post-mortem inspection on a bird by bird basis and shall meet the requirements as given in **4.1**

**11.3** At the time of inspection any poultry carcass or poultry parts which are found to be unfit for human consumption shall be condemned, maintained under positive control and disposed of by a method approved by the competent authority.