



## **POULTRY PRODUCTS BATTER-BREADING DEFECTS**

### **Policy**

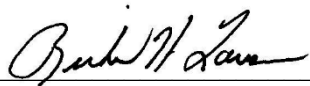
This instruction describes poultry batter-breading defect tolerances if stated in the specification.

### **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:

| <b>DEFECT</b>                                                           | <b>TOLERANCE</b>                                                                                                       | <b>REQUIREMENT</b> |
|-------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|--------------------|
| 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<br>(Outcropping of Breading on the Surface of a nugget/patty)     | None                                                                                                                   | Defective Unit     |
| Ridges<br>(Excess breading that projects at the edge of a nugget/patty) | > 0.50" in any dimension                                                                                               | Defective Unit     |

  
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