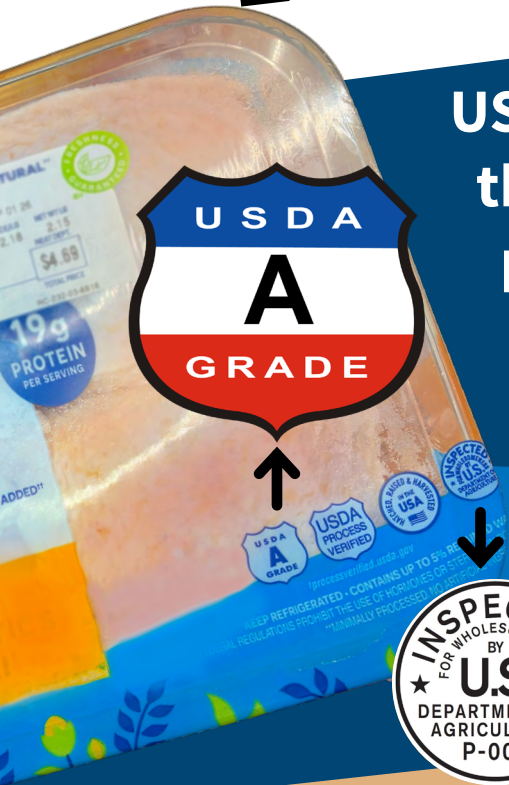


meet USDA Grade A Poultry



**USDA Grade A is
the most common
poultry grade
for sale in retail
stores.**

The USDA grade shield is an added assurance of quality based on official USDA standards. Only poultry products examined for quality by USDA graders bear the USDA grade shield.



While some poultry products are graded for quality, all of them are USDA inspected for safety & wholesomeness; the USDA inspection shield confirms the inspection.

USDA Grade A whole birds, parts, & boneless/skinless parts:

- Plump & meaty, with good bone structure
- Significant fat under the skin (retains moisture during cooking)
- Properly cut, no broken bones
- Free of defects such as exposed flesh, bruises & excessive feathers
- Cooked or prepared foods may be labeled “Prepared from USDA Grade A”

COOKING TIPS

Cook to 165 degrees.

Marinate/brine before cooking, which will tenderize the meat, improving moisture & flavor.

Meat should rest 5-10 minutes after cooking to redistribute natural juices.

Try dark meat for grilling (legs or thighs). Its high-heat tolerance & slightly higher fat content helps it stay moist.

