



Bureau of Labor Statistics  
PPI Product Checklist

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SU ID:

Item Num:

## NAICS 311615 – POULTRY PROCESSING

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### NAICS INDUSTRY DEFINITION

This U.S. industry comprises establishments primarily engaged in (1) slaughtering poultry and small game and/or (2) preparing processing poultry and small game meat and meat byproducts.

#### EXCLUDED FROM THIS INDUSTRY ARE THE FOLLOWING:

<u>NAICS</u>	<u>TITLE</u>	<u>PRODUCTS</u>
112310	Chicken Egg Production	Raising chickens for chicken egg production
112320	Broilers & Other Meat Type Chicken Production	Raising broilers, fryers, roasters, and other meat type chickens
112330	Turkey Production	Raising turkeys for meat or turkey egg production
112340	Poultry Hatcheries	Hatching of poultry of any kind
112390	Other Poultry Production	Raising poultry except chicken and turkeys, incl. ducks, emu, geese, ostrich, pheasants, quail, pigeons (squab)
311119	Other Animal Food Manufacturing	Prepared animal feeds for chickens and turkeys
311412	Frozen Specialty Food Manufacturing	Frozen TV dinners, entrees, and side dishes containing poultry
311611	Animal (except Poultry) Slaughtering	Slaughter of cattle, hogs, sheep, lambs, and calves and the production of meat products from animals slaughtered in the same establishment
311612	Meat Processed from Carcasses	Meat products manufactured from purchased carcasses
311613	Rendering and Meat Byproduct Processing	Rendering of animal fat, bones, and meat scraps
311999	All Other Miscellaneous Food Manufacturing	Eggs: canned, dehydrated, desiccated, frozen and processed, egg substitutes made from eggs, egg albumin, breaking of eggs
424420	Packaged Frozen Food Merchant Wholesalers	Merchant wholesale distribution of packaged frozen poultry
424440	Poultry and Poultry Product Merchant Wholesalers	Merchant wholesale distribution of poultry and/or poultry products (except canned and packaged frozen)

**01 PRODUCT**

**YOUNG CHICKEN (USUALLY UNDER 20 WEEKS OF AGE), WHOLE OR PARTS**

- 001 Wet ice packed broiler or fryer shipped in bulk
- 002 Dry ice packed broiler or fryer shipped in bulk
- 003 Chilled tray packed broiler or fryer (consumer packaged)

**OTHER BROILER AND FRYER PACKAGING INCLUDING FROZEN (ANY SHIPMENT SIZE)**

- 004 Vacuum packed broiler or fryer
- 005 Individually quick frozen broiler or fryer
- 006 Other broiler and fryer packaging types (*specify*)

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**ROASTERS AND CAPONS INCLUDING FROZEN**

- 007 Roaster
- 008 Capon
- HEN OR FOWL (INCLUDING FROZEN), WHOLE OR PARTS (excludes Cornish game hens)**

- 009 Egg producing hen (*spent hens*)
- 010 Egg producing fowl
- 011 Breeder hen
- 012 Breeder fowl

**02 TYPE OF PRODUCTION**

- 001 Primary product
- 002 Contract work for another company
- 003 Resale

**03 PRODUCT CHARACTERISTICS**

- 001 Brand name  
\_\_\_\_\_
- 002 Manufacturer's name of product  
\_\_\_\_\_
- 003 Product number  
\_\_\_\_\_

**03 PRODUCT CHARACTERISTICS CONT. WHOLE CHICKEN**

- 004 Cut up - whole
- 005 Not cut-up - whole

**CHICKEN PARTS**

**BREAST MEAT**

- 006 Boneless skinless whole breasts
- 007 Boneless skinless breast halves
- 008 Breast filets
- 009 Breast quarters
- 010 Breast quarters without wings
- 011 Breast tenderloins
- 012 Split breast with ribs
- 013 Split breast without ribs
- 014 Whole breast with ribs
- 015 Whole breast without ribs
- 016 Other breast meat part descriptor

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**LEG MEAT**

- 017 Drumsticks
- 018 Leg quarters
- 019 Skinless boneless thigh
- 020 Thighs
- 021 Thighs with back
- 022 Whole legs
- 023 Other leg meat part descriptor

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**WINGS**

- 024 Full cut wings
- 025 V-cut wings (*flat wing tip and drummette*)
- 026 Drummettes
- 027 Other wing part descriptor

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**CHICKEN GIBLETS AND BACKS**

- 028 Necks
- 029 Hearts
- 030 Livers
- 031 Gizzards
- 032 Backs
- 033 OTHER CHICKEN PARTS  
(*incl. ground, diced, cutlets, shredded etc.*)

- 
- 034 VARIETY PACKS (*i.e. mixed part combinations*)
- 
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**03 PRODUCT CHARACTERISTICS CONT.**

***FURTHER POULTRY DESCRIPTORS***

- 035 Bone-in
- 036 Boneless
- 037 Free range
- 038 Frozen self-basting
- 039 Kosher
- 040 Nonkosher
- 041 Lean
- 042 Low fat
- 043 Mechanically separated
- 044 Organic
- 045 Natural
- 046 Partially skinned
- 047 Portion control
- 048 Pre stuffed
- 049 Ready-to-cook
- 050 Reduced fat
- 051 Skin-on
- 052 Skinless
- 053 With neck and giblets
- 054 Without neck and giblets
- 055 Other poultry descriptor

**COMMENTS**

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056 ***SIZE/SIZE RANGE*** (size range is more common)

***PACKAGING***

057 Packaging type (i.e. polyethylene bags, box, case etc.)

058 Container weight or weight range

059 Number of units or pieces per package

060 Other packaging descriptor

**04 OTHER FEATURES**

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**CHECKLIST CODE:** E311615B **CHECKLIST TITLE:** TURKEYS (INCLUDING FROZEN), WHOLE OR PARTS

**01 PRODUCT**

- 001 Whole fryer-roaster turkey including frozen (usually under 16 weeks of age)
- 002 Whole young turkey (mature) including frozen (usually 4 to 7 months of age)
- 003 Whole old turkey (breeder) including frozen (usually over 12 months of age)  
*Turkey parts (including frozen)*
- 004 Ground turkey, including frozen
- 005 Turkey cutlets, including frozen
- 006 Other turkey parts including frozen

**02 TYPE OF PRODUCTION**

- 001 Primary product
- 002 Contract work for another company
- 003 Resale

**03 PRODUCT CHARACTERISTICS**

- 001 Brand name

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- 002 Manufacturer's name of product

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- 003 Product number

**FORM**

**WHOLE TURKEY**

- 004 Cut up - whole
- 005 Not cut-up - whole

**TURKEY PARTS**

**BREAST MEAT**

- 006 Boneless skinless whole breasts
- 007 Boneless skinless breast halves
- 008 Breast filets
- 009 Breast quarters
- 010 Breast quarters without wings
- 011 Breast tenderloins
- 012 Split breast with ribs
- 013 Split breast without ribs
- 014 Whole breast with ribs
- 015 Whole breast without ribs
- 016 Other breast meat part descriptor

**LEG MEAT**

- 017 Drumsticks
- 018 Leg quarters
- 019 Skinless boneless thigh
- 020 Thighs
- 021 Thighs with back
- 022 Whole legs
- 023 Other leg meat part descriptor

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**WINGS**

- 024 Full cut wings
- 025 V-cut wings (*flat wing tip and drummette*)
- 026 Drummettes
- 027 Other wing part descriptor

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**TURKEY GIBLETS AND BACKS**

- 028 Necks
- 029 Hearts
- 030 Livers
- 031 Gizzards
- 032 Backs
- 033 OTHER TURKEY PART DESCRIPTORS  
(*Incl. diced, etc.*)

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- 034 VARIETY PACKS (*i.e. mixed part combinations*)

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**SIZE/SIZE RANGE**

- 035 Light (less than 16 pounds)
  - 036 Heavy (greater than 16 pounds)
  - 037 Exact weight or weight range (*specify*)
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**CHECKLIST CODE:** E311615B **CHECKLIST TITLE:** TURKEYS (INCLUDING FROZEN), WHOLE OR PARTS

**03 PRODUCT CHARACTERISTICS CONT.**

**QUALITY GRADE**

- 038 USDA A quality grade
- 039 USDA B quality grade
- 040 USDA C quality grade
- 041 Packer grade
- 042 Ungraded
- 043 Other quality grade

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**PRESERVATION STATE**

- 044 Wet ice packed
- 045 Chill packed
- 046 Dry ice packed
- 047 Individually quick frozen (*IQF*)
- 048 Other preservation state

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**FURTHER POULTRY DESCRIPTORS**

- 049 Bone-in
- 050 Boneless
- 051 Certified organic
- 052 Free range
- 053 Frozen self basting
- 054 Kosher
- 055 Nonkosher
- 056 Lean
- 057 Lowfat
- 058 Mechanically separated
- 059 Natural
- 060 Partially skinned
- 061 Pre-stuffed
- 062 Portion control
- 063 Ready-to-cook
- 064 Reduced fat
- 065 Skin-on
- 066 Skinless
- 067 Sliced
- 068 With neck and giblets
- 069 Without neck and giblets
- 070 Other poultry descriptor

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**PACKAGING**

- 071 Packaging type (*i.e. polyethylene bags, box, case etc.*)
- 072 Container weight or weight range
- 073 Number of units or pieces per package
- 074 Other packaging descriptor

**04 OTHER FEATURES**

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**COMMENTS**

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**CHECKLIST CODE: E311615C CHECKLIST TITLE: OTHER POULTRY AND SMALL GAME**

**01 PRODUCT**

*OTHER POULTRY AND SMALL GAME INCLUDING FROZEN, IN WHOLE OR PARTS*

- 001 Duck
- 002 Goose
- 003 Guinea hen
- 004 Partridge
- 005 Pigeon
- 006 Quail
- 007 Rabbit
- 008 Squab (*young pigeon*)
- 009 Other poultry and small game

**02 TYPE OF PRODUCTION**

- 001 Primary product
- 002 Contract work for another company
- 003 Resale

**03 PRODUCT CHARACTERISTICS**

001 Brand name

002 \_\_\_\_\_  
Manufacturer's name of product

003 \_\_\_\_\_  
Product number

**FORM**

**WHOLE**

- 004 Cut up - whole
- 005 Not cut up - whole

**PARTS**

**BREAST MEAT**

- 006 Boneless skinless whole breasts
- 007 Boneless skinless breast halves
- 008 Breast filets
- 009 Breast quarters
- 010 Breast quarters without wings
- 011 Breast tenderloins
- 012 Split breast with ribs
- 013 Split breast without ribs
- 014 Whole breast with ribs
- 015 Whole breast without ribs
- 016 Other breast meat part descriptor

**LEG MEAT**

- 017 Drumsticks
- 018 Leg quarters
- 019 Skinless boneless thigh
- 020 Thighs
- 021 Thighs with back
- 022 Whole legs
- 023 Other leg meat part descriptor

**WINGS**

- 024 Full cut wings
- 025 V-cut wings (*flat wing tip and drummette*)
- 026 Drummettes
- 027 Other wing part descriptor

**GIBLETS AND BACKS**

- 028 Necks
- 029 Hearts
- 030 Livers
- 031 Gizzards
- 032 Backs
- 033 OTHER PART DESCRIPTORS  
(*incl. diced, etc.*)

034 \_\_\_\_\_  
VARIETY PACKS (*i.e. mixed part combinations*)

035 \_\_\_\_\_  
**SIZE/SIZE RANGE** (*size range is more common*)

**PRESERVATION STATE**

- 036 Wet ice packed
- 037 Chill packed
- 038 Dry ice packed
- 039 Individually quick frozen (IQF)
- 040 Other preservation state

**03 PRODUCT CHARACTERISTICS CONT.**  
**FURTHER POULTRY DESCRIPTORS**

- 041 Bone-in
- 042 Boneless
- 043 Certified organic
- 044 Free range
- 045 Frozen self basting
- 046 Fryer
- 047 Kosher
- 048 Nonkosher
- 049 Lean
- 050 Lowfat
- 051 Mechanically separated
- 052 Natural
- 053 Partially skinned
- 054 Pre-stuffed
- 055 Portion control
- 056 Ready-to-cook
- 057 Reduced fat
- 058 Roaster
- 059 Skin-on
- 060 Skinless
- 061 Sliced
- 062 Stewer
- 063 With neck and giblets
- 064 Without neck and giblets
- 065 Other poultry descriptor

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**PACKAGING**

066 Packaging type (*i.e. polyethylene bags, box, case etc.*)

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067 Container weight or weight range

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068 Number of units or pieces per package

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069 Other packaging descriptor

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**04 OTHER FEATURES**

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**COMMENTS**

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**CHECKLIST CODE:** E311615D **CHECKLIST TITLE:** PROCESSED POULTRY AND SMALL GAME (EXCEPT SOUPS)

**01 PRODUCT**

- 001 Canned poultry (*contains 20 percent or more poultry*)
- 002 Cooked or smoked turkey, including frozen containing 20 percent or more poultry (*except frankfurters, hams, and luncheon meats*),
- 003 Cooked or smoked chicken, including frozen, containing 20 percent or more poultry (*except frankfurters, hams, and luncheon meats*)
- 004 Cooked or smoked poultry frankfurters, including frozen, containing 20 percent or more poultry (*including wieners, sausages, bratwurst etc*),
- 005 Cooked or smoked poultry hams, including frozen, containing 20 percent or more poultry
- 006 Cooked or smoked poultry luncheon meat, including frozen, containing 20 percent or more poultry
- 007 Other cooked or smoked poultry, including frozen, containing 20 percent or more poultry

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- 008 Other processed poultry and small game including frozen, containing 20 percent or more poultry (*dehydrated, raw-boned, etc.*)

**02 TYPE OF PRODUCTION**

- 001 Primary product
- 002 Contract work for another company
- 003 Resale

**03 PRODUCT CHARACTERISTICS**

- 001 Brand name

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- 002 Manufacturer's name of product

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- 003 Product number

**FORM (cooked forms may be subsequently frozen later)**

**WHOLE**

- 004 Cut up - whole
- 005 Not cut up - whole

**PARTS**

**BREAST MEAT**

- 006 Boneless skinless whole breasts
- 007 Boneless skinless breast halves
- 008 Breast filets
- 009 Breast quarters
- 010 Breast quarters without wings
- 011 Breast tenderloins
- 012 Split breast with ribs
- 013 Split breast without ribs

- 014 Whole breast with ribs
- 015 Whole breast without ribs
- 016 Other breast meat part descriptor

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**LEG MEAT**

- 017 Drumsticks
- 018 Leg quarters
- 019 Skinless boneless thigh
- 020 Thighs
- 021 Thighs with back
- 022 Whole legs
- 023 Other leg meat part descriptor

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**WINGS**

- 024 Full cut wings
- 025 V-cut wings (*flat wing tip and drumette*)
- 026 Drumettes
- 027 Other wing part descriptor

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**LUNCHEON/DELI STYLE MEATS (COLD CUTS, MUST BE PREDOMINANTLY POULTRY)**

- 028 Chicken bologna
- 029 Chicken ham
- 030 Turkey bologna
- 031 Turkey salami
- 032 Turkey ham
- 033 Other luncheon or deli style meat

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**FROZEN DINNER ROAST/ROLL (UNCOOKED)**

- 034 White meat frozen dinner roast/roll
- 035 White/dark meat combination frozen dinner roast/roll
- 036 Other frozen dinner roast/roll

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**FRANKFURTER OR SAUSAGE TYPE**

**PRODUCT (MUST BE PREDOMINANTLY POULTRY)**

- 037 Chicken dog
  - 038 Turkey dog
  - 039 Turkey bratwurst
  - 040 Turkey sausage
  - 041 Turkey frank
  - 042 Corn dog
  - 043 Other frankfurter type product
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**03 PRODUCT CHARACTERISTICS CONT. COOKED OR SMOKED POULTRY AND SMALL GAME** (May be subsequently frozen)

**044 SIZE/SIZE RANGE OF PRODUCT**

**PROCESSED FORM DESCRIPTIONS**  
(examples: nuggets, fillets, patties, diced etc.)

045 \_\_\_\_\_

**FURTHER POULTRY DESCRIPTORS**

- 046 Barbecued
- 047 Bone-in
- 048 Boneless
- 049 Breaded
- 050 Certified organic
- 051 Combination of deboned white and dark meat
- 052 Dark meat only
- 053 Free range
- 054 Fried
- 055 Frozen self basting
- 056 Frozen IQF
- 057 Grill marks added
- 058 Ground
- 059 Kosher
- 060 Nonkosher
- 061 Lean
- 062 Lowfat
- 063 Low salt
- 064 Marinated (*basted*)
- 065 Mechanically separated
- 066 Natural
- 067 Minced
- 068 Partially skinned
- 069 Pre-browned
- 070 Pre-seasoned
- 071 Pre-sliced
- 072 Pre-stuffed
- 073 Portion control
- 074 Ready-to-cook
- 075 Reduced fat
- 076 Rotisserie style
- 077 Skin-on
- 078 Skinless
- 079 Sweeteners added
- 080 Vacuum packed
- 081 White meat only
- 082 With neck and giblets
- 083 Without neck and giblets
- 084 Other poultry descriptor

**PACKAGING**

085 Packaging type (i.e. polyethylene bags, box, case etc.)

086 Container weight or weight range

087 Number of units or pieces per package

088 Other packaging descriptor

**04 OTHER FEATURES**

001 \_\_\_\_\_

**COMMENTS**

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**CHECKLIST CODE: E311615 CHECKLIST TITLE: POULTRY PROCESSING**

**DEFINITIONS**

**BREAST QUARTER** – Half a breast, a wing, and a portion of the back.

**BROILER/FRYER (WOG)** – Young chickens of either sex (typically male) which are slaughtered within 6 to 10 weeks of age after their slaughter weight has reached between 1.5 to 3.5 pounds. Broilers are usually prepared by broiling beneath direct heat, flame or over glowing coals.

**BROTH** – Liquids resulting from cooking poultry in water. Examples are chicken or turkey broth.

**CAPON** – Male chickens that are castrated at about 1 ¾ pounds and then allowed to grow to a desired weight before being slaughtered. Caponizing renders male chickens capable of quicker growth (lowering feed costs) and results in superior flesh quality. Capons are typically used in the home as roasting chickens.

**CHICK** – Newly hatched chicken of either sex.

**CHILL PACKED CHICKEN** – Chicken that is typically packaged for retail sale and is kept chilled (not frozen through) by mechanical refrigeration between the packing plant to the store counter. The chicken is kept chilled between 26 to 28 degrees Fahrenheit on the outside which allows the inside of the chicken to be between 32 and 43 degrees Fahrenheit making thawing and preparation easier for consumers, as the chicken is not frozen through.

**COCKEREL** – Any male chicken less than a year old. These could be either broiler/fryers or roasters as desired. Most are slaughtered within 6 to 10 weeks.

**CORNISH GAME HEN** – Young, immature chicken derived from an English breed of chicken raised chiefly for crossing with other breeds to produce roasters. Usually processed at five to six weeks of age and not weighing more than two pounds ready-to-cook weight. Not to be confused with egg producing hens (spent hens).

**CRYOGENIC VACUUM PACKED** – Carbon dioxide (CO<sub>2</sub>) gas or liquid nitrogen is used to lower the temperature of the fowl, the fowl is then placed into a plastic bag which has the air vacuumed from it and then sealed. This is different than DRY ICE PACKED (carbon dioxide packed) which uses solidified blocks of CO<sub>2</sub> as the refrigerant.

**CUTLET** - Slices from a whole muscle tissue. Turkey breast cutlets are an example.

**DRUMETTE** – The meaty upper part of a wing (not a whole wing). They begin as whole wings, which are then cut at the joint.

**FREE RANGE POULTRY** – A designation that means the bird was allowed to roam free out doors, which may have a positive affect on the flavor of the poultry.

**FRESH CHICKEN** – The word fresh on the label of a chicken product indicates that the product has never been chilled or cooled below 26 degrees Fahrenheit.

**FROZEN SELF BASTING** – The poultry is injected with ingredients such as juices, oils, and seasonings before being frozen. When roasted the extra ingredients keep the meat moist and tender and provide extra flavor.

**FROZEN TURKEY** – Turkey that must be cooled to a temperature of 0 degrees Fahrenheit or colder even though turkey freezes at 26 degrees Fahrenheit. **HARD CHILLED TURKEY** is turkey which has been frozen to between 0 degrees and 26 degrees Fahrenheit. **FRESH TURKEY** is turkey which has never been allowed to be cooled to a temperature lower than 26 degrees Fahrenheit.

**GIBLETS** – The edible viscera of a fowl. These would include things like the heart, liver, gizzard, i.e. internal organs of a fowl often cooked separately.

**GRADE (QUALITY)** – These are designations assigned by the USDA to poultry meat. Grades A, B, and C are examples. The grades are based on appearance (lack of defects, i.e. damaged flesh or missing parts) of the product primarily. Grade A is by far the most common as lower grades are less likely to be sold.

## **CHECKLIST CODE: E311615 CHECKLIST TITLE: POULTRY PROCESSING**

**HEN** – Female chickens that have reached sexual maturity and are most often used as egg layers. They are typically more than one year old. Female chickens must mature for between four to six months from birth, before being able to lay eggs. They are then productive for another 12 to 18 months of egg laying before being slaughtered. Hens may continue to lay eggs for as long as 4 to 5 years but after the first year the rate is considerably reduced and the usual practice is only to keep them for about 1.5 years.

**INDIVIDUALLY QUICK FROZEN (IQF)** – Using cryogenic equipment, products are frozen so fast that the juices in the meats are not allowed to form large ice crystals and damage the flavor, juiciness, and tenderness of the meat. Both raw and cooked products may be frozen IQF.

**KOSHER SLAUGHTERING** - Requires ritual slaughter of the fowl/game. The live bird is bled by a specially trained rabbi. This implies no special quality of the bird - only that it is slaughtered according to religious laws.

**LEG (WHOLE LEG)** – A thigh and drumstick, does not include a portion of the back.

**LEG QUARTER** – A thigh, a drumstick and a portion of the back.

**MATURE TURKEY** – An old turkey of either sex (usually in excess of 15 months of age) with coarse skin and toughened flesh.

**MECHANICALLY SEPARATED** – A poultry food product made by mechanically separating bone from muscle tissue of carcasses.

**NATURAL CHICKEN OR TURKEY** – This refers to chicken or turkey which has had limiting processing and has no artificial ingredients or coloring added to the product.

**ORGANIC CHICKEN OR TURKEY** – This refers to chickens or turkeys that were allowed to roam free outdoors (free range) and that have been fed only organic feed free of antibiotics and growth hormones.

**PULLET** – Female chicken less than a year old.

**RAW BONED** - Boneless raw meat.

**ROASTERS** – Typically fully grown male fowls fed and managed for a desired optimal size and weight and then slaughtered when prime for roasting whole. They are often stuffed with dressing and made the chief food in a large family dinner.

**ROOSTER** – Male chickens more than one year old (also known as cocks). These are typically used as breeder stock first before eventually being slaughtered.

**SQUAB** – A young immature pigeon of either sex, and is extra tender meat.

**STEWING CHICKEN** – Typically a mature female chicken (usually more than 10 months of age) with meat less tender than that of a roaster or roasting chicken and non-flexible breastbone tip. These are usually hens whose egg laying production has fallen due to age. The chicken meat ends up in soups for example.

**TENDER** – Any strip of breast meat.

**TENDERLOIN** – Inner pectoral muscle that lies alongside the breastbone.

**TOM** – The male of various animals. Turkey toms is an example.

**WET ICE PACKED CHICKEN** – Chicken that is cooled in ice and water and shipped in usually by truck in ice shavings at between 28 and 35 degrees Fahrenheit.

**WHITE AND DARK MEATS** – For both chickens and turkeys, the white meat comes primarily from the breasts and wings and the dark meats come from the thighs and drumsticks (leg).

**YOUNG CHICKEN** – Commercially grown broiler-fryer and other young, immature birds, such as roasters and capons.

**YOUNG TURKEY** – Turkeys usually under 8 months of age. Turkeys are typically ready for marketing after between 18 and 22 weeks of growth.

**TRANSACTION INFORMATION**

**MARKET/INTRA-COMPANY TRANSACTION**

Market sale  
Intra-company transfer  
Same price to both

**DOMESTIC/FOREIGN BUYER**

Domestic buyer  
Foreign buyer  
Same price to both

**TYPE OF BUYER**

Distributor  
Retailer  
Restaurant  
Food processor  
Government  
Exporter  
Same price to all buyers

Other \_\_\_\_\_

Type of Buyer Code \_\_\_\_\_

**BLS CONTRACT:** YES NO

**CONTRACT TERMS**

Contract  
No contract  
Purchase order  
Other \_\_\_\_\_

**SIZE OF SHIPMENT/ORDER**

Price Determining: Yes No  
Size of Shipment

Other \_\_\_\_\_

**Size of Order**

Other \_\_\_\_\_

**FREIGHT TYPE**

Not Applicable  
FOB Factory  
Delivered  
Delivered \_\_\_\_\_

**ITEM PRICE**

**TYPE OF PRICE**

Net transaction (actual shipment)  
Net (list minus all adjustments indicated)  
Estimated net  
Average price  
List (some adjustments indicated)  
List

Other \_\_\_\_\_

NOTE: For average prices, enter basis of average in Comments.

**UNIT OF MEASURE**

Pound  
Ounce  
Case  
Bag  
Other \_\_\_\_\_

**REPRICING CYCLE**

<b>Jan</b>	M O S	<b>Jul</b>	M O S
<b>Feb</b>	M O S	<b>Aug</b>	M O S
<b>Mar</b>	M O S	<b>Sep</b>	M O S
<b>Apr</b>	M O S	<b>Oct</b>	M O S
<b>May</b>	M O S	<b>Nov</b>	M O S
<b>Jun</b>	M O S	<b>Dec</b>	M O S

**COMMENTS**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**ADJUSTMENTS TO PRICE WORKSHEET**

**CASH DISCOUNT**

Respondent name for discount

Complete cash discount structure

**CASH SURCHARGE**

Respondent name for surcharge

Complete cash surcharge structure

**COMPETITIVE DISCOUNT**

Not currently in effect

Respondent name for discount

Standard discount

Amount

Price reductions vary with market conditions

Average amount

Reported price reflects market condition reductions

**SEASONAL DISCOUNT**

Respondent name for discount

Discount on shipments

Discount on orders

Complete seasonal discount structure

Adjustment factor, by month, where applicable

Jan	_____	Jul	_____
Feb	_____	Aug	_____
Mar	_____	Sep	_____
Apr	_____	Oct	_____
May	_____	Nov	_____
Jun	_____	Dec	_____

**TRADE DISCOUNT**

Respondent name for discount

Amount

Offered to

**QUANTITY DISCOUNT**

Respondent name for discount

Amount

Required size

Discount on shipments

Discount on orders

Discount on both shipments and orders

**OTHER DISCOUNT**

Type of discount

Amount

Terms

**OTHER DISCOUNT**

Type of discount

Amount

Terms

**OTHER SURCHARGE**

Type of surcharge

Amount

Terms

**ADJUSTMENTS TO PRICE**

\_\_\_ Adj None (No adjustments to price)

Adj Type	Adj Amount Terms	Adj Category	Adj Rep Applied	Adj Order Applied	Adj Sign	Adj Seas Flag	Adj Factor
Cash discount		D	Y N		* + -- %	Y N	
Cash surcharge		S	Y N		* + -- %	Y N	
Competitive		D	Y N		* + -- %	Y N	
Seasonal		D	Y N		* + -- %	Y N	(See Worksheet)
Trade		D	Y N		* + -- %	Y N	
Quantity		D	Y N		* + -- %	Y N	
		D S	Y N		* + -- %	Y N	
		D S	Y N		* + -- %	Y N	
		D S	Y N		* + -- %	Y N	
		D S	Y N		* + -- %	Y N	
		D S	Y N		* + -- %	Y N	

**REPORTER ADDRESS INFORMATION**

Reporter Name \_\_\_\_\_ Reporter Phone \_\_\_\_\_

Reporter Title \_\_\_\_\_ Reporter Fax \_\_\_\_\_

Reporter Company \_\_\_\_\_ Reporter Internet Id \_\_\_\_\_

Reporter Address Street \_\_\_\_\_

Reporter Address City \_\_\_\_\_ Reporter Address State \_\_\_\_\_ Reporter Address Zip \_\_\_\_\_

Overlap Reporter Code \_\_\_\_\_ Repricing Method Mail Fax (circle one)