

STEP 1

Selecting the Sample

- Wear Personal protective Equipment (PPE)
- Select a representative sample of birds close to the average flock weight
- Ensure carcasses have no downgrades



STEP 2

Positioning the carcass

- Methods include
- Cone
 - Table
 - Steps 3-10 are an example of cone deboning



STEP 3

Wing Removal

- Remove each wing close to the socket
- Do not remove any breast meat
- Set aside for weighing



STEP 4

Dark Meat Oyster Removal

- Spin the cone so the back is facing you
- Dark meat "oysters" are on each side of the spine
- Cut along the indentation of the frame on the small of the back
- Remove each oyster and set aside for weighing



STEP 5

Drumstick Removal

- Score the meat where it connects to the thigh
- Bend and snap the joint then cut off the leg
- Repeat on the other side
- Set aside both drums for weighing or deboning



STEP 8

Breast Lobe Removal

- Pull breast away from the frame
- Cut upward to each shoulder severing the connective tendons to the tenderloins
- Set aside for weighing



STEP 7

Breast Skin Removal

- Pull or cut away the breast skin
- Set aside for weighing



STEP 6b*

Thigh Debone (optional)

- Remove the skin
- Place the thigh outside muscle side down
- Find the outside edge of the bone and cut lengthwise
- Keep the meat intact and separate from the bone
- Set the skin, meat and bone aside for weighing



STEP 6

Thigh Removal

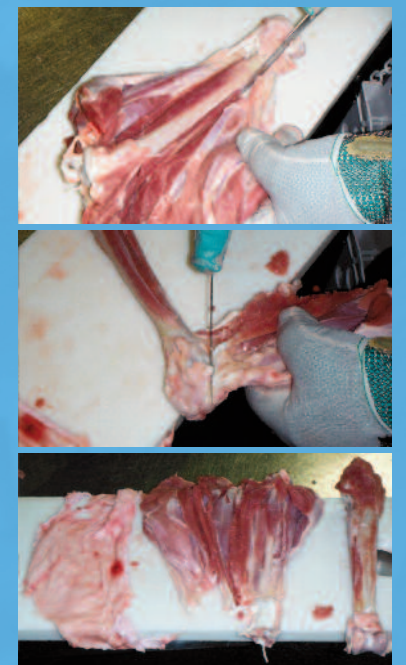
- Bend the thighs away from the frame to dislocate them from the hips
- Cut the thighs away from the frame
- Set aside both thighs to weigh or debone



STEP 5b*

Drumstick Debone (optional)

- Place the drum with the major muscle downward
- Score and peel off the drum skin
- Cut lengthwise along the side of the drum bone and butterfly cut the meat away from the bone
- Set aside the skin, meat and bone for weighing



STEP 9

Scapula Removal

- The scapula (shoulder meat) is located on the back of each wing socket
- Place the knife on the shoulder just below the neck
- With a downward motion cut the meat free from the frame
- Set aside for weighing



STEP 10

Weighing

- Use storage tubs to weigh the parts
- Obtain a tare weight for each tub prior to use
- Place each carcass along with the tag in a tub
- Calibrate scales on a regular schedule. Scales should measure 0.01 kg increments
- Record individual part weights on a clipboard or directly onto a computer

STEP 11

Calculations

Calculation to live weight:

- The weight of the part removed divided by the live bird weight

Example:
5.4 kg breast meat/ 21kg live bird weight = 25.71% breast yield to live

Calculation to carcass weight:

- The weight of the part removed divided by the carcass

Example:
5.4 kg breast meat/ 15.54 carcass weight = 34.74% breast yield to carcass

For assistance in setting up a deboning trial in your operation contact your Aviagen Turkeys Representative.
www.aviagenturkeys.com