
Draft Jamaican Standard
Specification
for
Poultry and poultry products



BUREAU OF STANDARDS JAMAICA

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CERTIFICATION MARKS



Product Certification Marks



Plant Certification Mark



Certification of Agricultural Produce
(CAP) Mark



Jamaica-Made Mark

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Jamaican Standards establish requirements in relation to commodities, processes and practices, but do not purport to include all the necessary provisions of a contract.

The attention of those using this specification is called to the necessity of complying with any relevant legislation.

Amendments

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Foreword

This standard is modified adoption of the CRS 28: 2012 CARICOM Standard Specification for Poultry and Poultry Products.

This standard is compulsory.

Committee representation

This Standard was developed under the supervision of the National Food Standards Technical Committee, which at the time comprised the following members:

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Acknowledgment

Acknowledgement is made to the CARICOM Regional Organization for Standards and Quality (CROSQ) for permission to adopt CRS 28: 2012.

Related documents

This standard makes reference to the following:

CRS 28 2012
Codex Stan 192-1995
JS CRS 5:2010

9 CFR 381
NFACC 2016

CROSQ Specification for poultry and poultry products
CODEX General Standard for food additives
Jamaican Standard Specification for Labelling of pre-packaged
foods
Poultry Inspection Regulations
Code of practice for the care and handling of hatching eggs,
breeders, chickens and turkeys

Draft Jamaican Standard

Jamaican Standard Specification for Poultry and poultry products

1 Scope

This standard covers the quality and food safety provisions for poultry meat and processing from receipt at the processing plant through to retail sale. It includes the requirements for sanitation, plant hygiene, the dressing operation, grading, packaging, labelling, additives, criteria, animal welfare, and marketing as well as ante-mortem and post-mortem inspection of poultry products for sale. It defines and distinguishes between the market classes of poultry.

2 Terms and definitions

For the purposes of this document, the following terms and definitions apply:

2.1

approved chilling process

process which is carried out in appropriate equipment in such a way that the temperature, at the thermal centre of the carcass / meat or part, is reduced to 4 °C or lower within 2 h of slaughter

2.2

approved freezing process

process which is carried out in appropriate equipment and in such a way that the temperature range of maximum ice crystallization is passed quickly in order to ensure that the temperature at the thermal centre of the carcass / meat (or part) has been reduced to a maximum of -18 °C within 48 h of the start of the freezing process

2.3

chilled poultry

poultry carcass which has been reduced to and maintained between -2 °C and 4 °C at the thermal centre, up to the point of sale

2.4

chilled product

product which has undergone an approved chilling process and have been maintained at a temperature of not less than -2 °C and not greater than 4 °C throughout the distribution system

2.5

competent authority

any named government agency or number of agencies assigned, separately or jointly, the different areas of legal responsibility associated with the production, slaughtering, processing and distribution of poultry for human consumption

2.6

competent worker

one who has the required knowledge, skill sets and behaviour to perform the assigned tasks or duties

2.7

container

any package in which poultry meats or poultry products are packed for sale to consumers

2.8

dead on arrival (DOA)

birds that are found dead on arrival at the processing plant, which usually occurs between catching and slaughter

2.9

evisceration

the process of the removal of internal organs

2.10

food additive

means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods

NOTE The term does not include contaminants or substances added to food for maintaining or improving nutritional qualities.

2.11

frozen poultry

poultry carcass (or part) which has been subjected to an approved freezing process and which has been maintained at a temperature not exceeding -18 °C during transportation, storage and distribution up to and including the time of final sale

2.12

giblet package

package containing the giblets and neck

2.13

giblets

poultry organs properly trimmed and washed comprising the liver, from which the bile sac has been removed, the heart from which the pericardial sac has been removed and the gizzard from which the lining and contents have been removed

2.14

ice-packed poultry

chilled poultry which has been packed in chipped or crushed ice

2.15

official device

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 poultry product or the packaging material thereof

2.16**official identification**

any standard designation of class, grade, quality, size, quantity or condition specified in this standard; or any symbol, stamp, label or seal recognised by the competent authority indicating that the product has been officially graded and or indicating the class, grade, quality, size, quantity or condition of the product approved by the competent authority and authorized to be affixed to any product, or affixed or printed on the packaging material of any product

2.17**official establishment**

one or more buildings or parts comprising a single processing plant, in which the facilities and methods of operation have been approved by the competent authority as suitable and adequate for the operation of the specified grading service

2.18**pin-feathers**

protruding, vestigial feathers left on the carcass after commercial de-feathering

2.19**poultry**

any domestic bird including chicken, duck, turkey, pigeon, quail, goose and guinea fowl

2.20**poultry carcass**

means the whole body of any slaughtered poultry after bleeding and dressing

2.21**poultry food product**

any food or article intended for human consumption which is prepared or derived in whole or in substantial part from any ready-to-cook poultry carcass or part thereof

2.22**primary processed poultry**

product prepared by the removal of inedible offal from the slaughtered bird and is presented as chilled or frozen whole birds, parts, disjointed portions and giblets

2.23**quality**

degree to which a set of inherent characteristics fulfils regulatory requirements

NOTE 1 The term "quality" can be used with adjectives such as poor, good or excellent

NOTE 2 "Inherent", as opposed to "assigned", means existing in something, especially as a permanent characteristic

2.24

soundness

absence of any evidence of disease or condition which may render a carcass or product unfit for consumption which includes pathogenic organisms, pesticides, herbicides, antibiotics, veterinary drugs or any other organic or inorganic compounds consisting in whole or in part of any contaminant or any filthy, putrid or decomposed substance

2.25**unwholesome**

unsound, injurious to health, filthy, putrid, decomposed or otherwise unfit for human consumption

2.26**wholesome**

sound, clean, and otherwise fit for human consumption

2.27**modified atmospheric packaging**

actively or passively controlling or modifying the atmosphere surrounding the product within a package made of various types and/ or combinations of films, which prolongs shelf life, preserves flavours and retards bacterial growth

2.28**processing**

The series of activities that converts live bird into ready-to-cook whole carcasses, cut up parts or various forms of deboned poultry products.

2.29**label claim**

product-related written marketing claim placed on the primary or secondary packaging of poultry products.

2.30**additive**

any intentionally added ingredient not normally consumed as a complete, nutritionally balanced product by itself, intended to improve the taste, texture, shelf life, nutritional value or appearance of a product.

2.31**free range**

poultry that have access to outdoor for environmental stimulation.

2.32**retained water**

the amount of water by percentage absorbed during the chilling process.

2.33**ready-to-cook**

poultry products where some preparation or cooking is required using the instructions provided on the package

3 General requirements

- 3.1** Standard Operating Procedures for sanitation shall be established for the processing of poultry and shall comply with food safety management requirements set out in *JS 36 Jamaican Standard Specification Processed foods (General)*, and in other relevant Codes of Hygienic Practice and national legislation.
- 3.2** Where grading of poultry is done, procedures for grading shall be established in keeping with the requirements of the Competent Authority. The light intensity shall be adequate to facilitate proper grading.
- 3.3** Best practices for animal welfare for the processing of poultry and poultry products shall be adhered to, including but not limited to catching, transportation, holding, hanging, stunning and killing.
- 3.4** Ante-mortem inspection shall begin on the farm level to ensure that healthy birds should enter the food chain. At the slaughtering facilities ante-mortem inspection is conducted by the Competent Authority.
- 3.5** A recognized method of traceability shall be in place throughout the value chain, supported by the relevant records.

4 Detailed requirements

4.1 Processing Steps

4.1.1 Receival

- 4.1.1.1** Poultry should be received in keeping with animal welfare practices.

4.1.2 Holding

- 4.1.2.1** Holding areas should be covered and equipped with fans (and misters if necessary) to ensure proper cooling of birds according to the Competent Authority.
- 4.1.2.2** Procedures for ventilation/cooling shall have designated temperatures at which fans and misters (if present) are to be operated.
- 4.1.2.3** Birds should arrive at the plant for processing 8 to 12 hours after their last feed.
- 4.1.2.4** Birds should be transported in the most efficient time possible and as early morning or in the coolest time of day, as this will minimize heat stress and mortality.

4.1.3 Hanging

- 4.1.3.1 The shackling area shall be designed and maintained for the comfort of birds as well as workers, in terms of adequate space, lighting, air quality, and ventilation.
- 4.1.3.2 Best management practices, such as adjustment of light intensity and belt speeds, shall be used to help keep birds calm and to minimize stress.
- 4.1.3.3 Management practices shall be in place to minimize worker fatigue (rotation or similar practices) as this may contribute to inappropriate bird handling.
- 4.1.3.4 Shackles shall be properly sized so that birds can be shackled without causing visible injury or crushing of bones and prevention of carcass downgrading.
- 4.1.3.5 Personnel hanging birds shall be trained in proper handling and shackling techniques.
- 4.1.3.6 Live and dead-on-arrival birds shall be identified and separated. Dead-on-arrival birds shall be removed, placed in the disposal bin and records maintained.
- 4.1.3.7 Live birds shall be suspended gently and kept calm after shackling or other approved practices and prior to stunning.
- 4.1.3.8 Excessive wing activity should be minimized by reduced lighting or breast-rubs.

4.1.4 Stunning

- 4.1.4.1 Stunning shall render birds immediately insensible to pain on the first attempt and must ensure birds remain insensible to pain until the birds dies due to slaughter or blood loss.
- 4.1.4.2 In keeping with animal welfare, poultry may be stunned using an approved method, including but not limited to electric or carbon dioxide stunning.
- 4.1.4.3 For electrical stunning, the appropriate voltage at different frequencies should be used (Table 1) to ensure that birds remain unconscious.

Table 1—Guidance on appropriate current at different frequencies of the electrical system

	<200 Hz	200-400 Hz	>400 Hz
Chickens	100mA	150mA	200mA
Ducks & Geese	130mA	N/A	N/A
Turkeys	250mA	400mA	400mA

- 4.1.4.4 Religious methods of slaughter, including but not limited to Kosher or Halal, may be

used.

4.1.5 Killing/slaughtering

- 4.1.5.1 Birds should be killed and bled by neck cut to the carotids or arteries.
- 4.1.5.2 The bird should be observed during bleeding for signs of sensibility, and if any are seen, it shall require a corrective action.
- 4.1.5.3 Where automatic neck cutters are operated, a competent worker should be present to ensure that neck cutters have effectively severed at least one of the carotid arteries.
- 4.1.5.4 Birds shall be checked to ensure they have been effectively slaughtered before entering a scald tank or plucking machine.
- 4.1.5.5 Birds shall not be placed into a scald tank or plucked until fully bled.

4.1.6 Defeathering

- 4.1.6.1 After scalding, carcasses should go through a series of pickers designed to remove feathers from the body, wing, hock and neck. Feather removal should be done when pickers are close to scalders to ensure that the bird's body temperature remains high during process.

4.1.7 Evisceration

- 4.1.7.1 The eviscerating and dressing operations shall be sequential and carried out in a manner that minimizes contamination of the carcass by the viscera.

4.2 Post-mortem Inspection

- 4.2.1 All poultry shall be subjected to post-mortem inspection on a bird-by-bird basis by the Competent Authority.
- 4.2.2 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.
- 4.2.3 Disposal records shall be maintained.

4.3 Processing plant categories

4.3.1 Category 1 - Commercial processing plants

4.3.1.1 Processing plants shall establish and operate under a documented, risk-based Food Safety Management programme which adheres to the Hazard Analysis and Critical Control Points (HACCP) or other internationally recognised food safety principles.

4.3.2 Category 2 - Other processing facilities

4.3.2.1 These facilities shall satisfy Good Agricultural Practices, Good Manufacturing Practices or other food safety best practices supported by the Competent Authority.

4.4 Moisture absorption

4.4.1 The amount of water absorbed shall be consistent with the minimum that is technologically possible for the method of processing being used.

4.4.2 The moisture absorption range is the maximum allowable moisture absorption during the washing and chilling process shall be as detailed in Table 2. Where poultry is to be ice-packed the maximum moisture absorption allowed shall not exceed 12%.

4.4.3 Moisture absorption shall be determined using the method outlined in Annex A, in which a minimum of ten birds should be used.

Table 2 —Moisture absorption Range for type of poultry

Poultry type	Moisture absorption range %
Chicken	6 - 12
Turkey	4.5 - 8
All Other Poultry species (inclusive of geese, ducks, pheasants, etc)	6 - 12

NOTE This table refers to chickens 1.5 kg to 5 kg and turkeys 4.5 kg and above.

4.5 Use of Additives

4.5.1 Additives shall be used in accordance with JS Codex Stan 192 Jamaican Standard General Standard for food additives.

4.6 Free Range Poultry

4.6.1 Birds classified as free range shall be processed, packaged and stored separately from conventionally grown broilers.

- 4.6.2** Birds shall be processed in a manner similar to what is outlined in this standard.
- 4.6.3** They shall be placed in distinctive packaging with a Free-Range seal or label affixed on each tray pack and wax carton.
- 4.6.4** Free range poultry shall be stored in a designated section of cold storage, away from conventionally grown poultry in a method that adheres to good manufacturing principles.

5 Marking graded products

5.1 General

- 5.1.1** All poultry products produced in poultry processing plants and sold via commercial distribution systems shall be graded in accordance with this standard.

5.2 Presentation of the grade-mark

- 5.2.1** Each grade-mark, which is to be used, shall include the grade of the product except as otherwise authorized by the Competent Authority.
- 5.2.2** The grade mark shall be not obscured by designs or other written, printed or graphic material.
- 5.2.3** It shall be written and depicted in such a colour to provide a distinct contrast to the background.

5.3 Individually grade-marked products

- 5.3.1** The individual grade mark shall only be applied when products qualify for the particular grade in accordance with Clause 7.
- 5.3.2** For products individually grade-marked, the grade-mark shall be applied to:
- a) ready-to-cook poultry and specified poultry food products for which grades are declared; or
 - b) the container in which the product is enclosed for the purpose of display and sale to household consumers.

5.4 Official identification

- 5.4.1** Official identification, when used in connection with poultry shall be deemed to constitute a representation that the product has been produced in an official establishment and was officially inspected and graded.

6 Sampling

- 6.1** Whenever a grading service is to be performed on a representative sample basis, such sample shall be drawn and shall consist of not less than the minimum number of containers indicated in Table 3. All of the poultry in the sample containers drawn shall be examined with the exception of individual birds weighing less than 2.7 kg in bulk containers.
- 6.2** For large bulk containers containing poultry, such as in combo bins and tanks, where individual birds weigh over 2.7 kg, the representative sample shall be reduced by one-half. Where individual birds weigh less than 2.7 kg, 100 birds shall be selected from each container in the representative sample.

Table 3 — Minimum number of containers comprising a representative sample

Containers in lot	Containers in sample
≤ 3	All
4 - 20	4
21 - 100	6
101 - 500	8
501 - 1000	15
1001 - 2000	25
2001 - 4000	40
> 4000	60

7 Grading

7.1 General

- 7.1.1** All poultry and poultry parts (as set out in Annexes B and C) shall meet the Veterinary Public Health requirements, as a pre-requisite to carcass grading.
- 7.1.2** Poultry carcasses and parts shall be classified in one of the following grades:
- a) Grade A; or
 - b) Grade B
- 7.1.3** In interpreting the respective requirements for Grade A or Grade B the intensity aggregate area involved and locations of the following shall be considered in

determining the particular grade of an individual carcass or part:

- a) discolourations;

NOTE The dressing operation has the potential to cause discolouration.

- b) bruises;
- c) exposed flesh resulting from cuts, tears and missing skin;
- d) pin-feathers;
- e) freezing defects;

NOTE Such defects individually, or in combination, detract from the general appearance.

- f) broken or disjointed parts; and
- g) missing parts (e.g. wing tip, drumstick).

7.1.4 A ready-to-cook carcass which has a defect shall be graded after the defective portion has been removed. Where the defective portion has been removed, its removal shall be not considered in determining the quality of the balance of the carcass if the remaining portion of the carcass is to be disjointed and packed as parts or used in the fabrication of poultry food products.

7.2 Grade A

Grade A shall be applied to poultry parts where the following conditions in 7.2.1 to 7.2.8 are met.

7.2.1 Conformation

7.2.1.1 The carcass or part shall be free of deformities that detract from its appearance or that affect the normal distribution of flesh. Slight deformities, such as slightly curved or dented breastbone and slightly curved backs, may be present.

7.2.2 Fleshing

7.2.2.1 The carcass shall have a well-developed covering of flesh considering the types of poultry, class and parts as follows:

- a) the breast is moderately long and deep, and has sufficient flesh to give a rounded appearance with the flesh carrying well up to the crest of the breastbone along its

entire length;

- b) the leg is well fleshed and moderately thick and wide at the knee and hip joint area, and has a well rounded, plump appearance with the flesh carrying well down toward the hock and upward to the hip joint area;
- c) the thigh is well to moderately fleshed; and
- d) the wing is well to moderately fleshed.

7.2.3 Fat covering

7.2.3.1 The carcass or part shall have a sufficient layer of fat in the skin. The fat shall be well distributed so that there is a noticeable amount of fat in the skin in the areas between the heavy feathered tracts.

7.2.4 De-feathering

7.2.4.1 The carcass or part shall have a clean appearance, especially on the breast. The carcass or part shall be free of pin-feathers and diminutive feathers which are visible to the grader.

7.2.5 Exposed flesh

7.2.5.1 Parts shall be free of exposed flesh, resulting from cuts, tears, and missing skin other than slight trimming on the edge. The carcass shall be free of these defects on the breast and legs. Elsewhere, the carcass may have cuts or tears that do not expand or significantly expose flesh provided the aggregate length of all such cuts and tears does not exceed:

- a) 1.9 cm for poultry weighing up to 0.9 kg;
- b) 3.8 cm for poultry weighing 0.9 kg to 2.7 kg;
- c) 5.1 cm for poultry weighing 2.7 kg to 7.2 kg; and
- d) 7.6 cm for poultry weighing over 7.2 kg.

7.2.5.2 The carcass may have exposed flesh elsewhere other than on the breast and legs due to slight cuts, tears, and areas of missing skin, provided the aggregate area of all exposed flesh does not exceed an area equivalent to the area of a circle of the diameter detailed in Table 4.

Table 4 — Aggregate area of permitted exposed flesh, whole bird (Grade A)

Carcass weight kg		Maximum aggregate area permitted cm ²	
Minimum	Maximum	Breast and legs	Elsewhere
-	0.9	None	2.5
> 0.9	2.7	None	3.8
> 2.7	7.2	None	5.1
> 7.2	None	None	7.6

7.2.6 Disjointed and broken bones and missing parts

7.2.6.1 Parts shall be free of broken bones. The carcass shall be free of broken bones and have no more than one disjointed bone. Cartilage separated from the breast bone shall not be considered as a disjointed or broken bone.

NOTE The wing tips may be removed at the joint, and in the case of ducks and geese, the parts of the wing beyond the second joint may also be removed. The tail may also be removed at the base.

7.2.7 Discolouration of the skin and flesh

7.2.7.1 The carcass or parts shall be practically free of discolouration of skin and flesh. Discolouration due to bruising shall be free of clots such as discernible clumps of red or dark cells.

7.2.7.2 Incomplete bleeding as evidenced by more than an occasional slightly reddened feather follicle shall be not permitted. Flesh bruises and discolourations of the skin, such as 'blue- black' or 'green' shall be not permitted on the breast or legs of the carcass, or on individual parts. Only slightly shaded discolourations are permitted elsewhere.

7.2.7.3 The total area affected by flesh bruises, skin bruises and discolouration such as 'blue black' or "green", singly, or in any combination shall not exceed one-half of the total aggregate area of permitted discoloration.

7.2.7.4 The aggregate area of all discolourations for a part shall not exceed that of a circle 0.6 cm in diameter, for poultry weighing up to 2.7 kg, and 1.3 cm in diameter for poultry weighing over 2.7 kg.

7.2.7.5 The aggregate area of discolourations for a carcass shall not exceed the limits set in Table 5.

Table 5 — Aggregate area of permitted discolouration, whole bird (Grade A)

Carcass weight kg		Maximum aggregate area permitted cm ²	
Minimum	Maximum	Breast and legs	Elsewhere
-	0.9	1.9	3.2
> 0.9	2.7	2.5	5.1
> 2.7	7.2	3.8	6.4
> 7.2	None	5.1	7.6

7.2.8 Freezing defect

7.2.8.1 With respect to poultry packaged for the consumer, parts, or specified poultry food products, the carcass, part or specified poultry food product shall be practically free from defects which result from handling or occur during freezing or storage.

7.2.8.2 The following defects shall be permitted if they, alone or in combination, detract slightly from the appearance of the carcass, part, or specified poultry food product:

- a) slight darkening over the back and legs provided the frozen bird or part has a generally bright appearance;
- b) occasional pockmarks due to drying of the inner layer of skin. However, no pockmark shall exceed the area of a circle 0.3 cm in diameter, for poultry weighing 2.7 kg or less, or 0.6 cm in diameter for poultry weighing over 2.7 kg; and
- c) occasional small areas showing a thin layer of clear or pinkish coloured ice.

7.3 Grade B

Grade B shall be applied to poultry parts where the following conditions in 7.3.1 to 7.3.8 are met.

7.3.1 Conformation

7.3.1.1 The carcass or parts may have moderate deformities such as a dented, curved, or crooked breast, crooked back or misshapen legs or wings, which do not materially affect the distribution of flesh or the appearance of the carcass or parts.

7.3.2 Fleshing

7.3.2.1 The carcass shall have a moderate covering of flesh to prevent a thin appearance considering the kind, class, and part as follows:

- a) the breast shall have a substantial covering with the flesh, extending up to the crest of the breastbone;

- b) the leg shall be fairly thick and wide at the knee and hip joint area;
- c) the thigh shall have sufficient amount of flesh; and
- d) the wing shall have sufficient amount of flesh.

7.3.3 Fat covering

7.3.3.1 The carcass or part shall have sufficient fat in the skin to prevent a distinct appearance of the flesh through the skin, especially on the breast and legs.

7.3.4 De-feathering

7.3.4.1 The carcass or part shall have only a few non-protruding pin-feathers or vestigial feathers which are scattered sufficiently so as not to appear numerous. Not more than an occasional protruding pin-feather or diminutive feather shall be in evidence.

7.3.5 Exposed flesh

7.3.5.1 A carcass may have exposed flesh, provided that no part on the carcass has more than one-third of the flesh exposed, and the meat yield of any such part on the carcass is not appreciably affected. A part shall not have more than one-third of the flesh, normally covered by skin, exposed. A moderate amount of meat shall be trimmed around the edges of a part to remove defects. The carcass shall have exposed flesh in accordance with requirements specified in Table 6.

Table 6 — Aggregate area of exposed flesh (Grade B)

Carcass weight kg		Maximum aggregate area permitted cm ²	
Minimum	Maximum	Breast and legs	Elsewhere
-	0.9	1.9	3.8
> 0.9	2.7	3.8	7.6
> 2.7	7.2	5.1	10.2
> 7.2	None	7.6	12.7

7.3.6 Disjointed and broken bones and missing parts

7.3.6.1 Parts which are disjointed shall be free of broken bones.

NOTE The carcass may have one or two disjointed bones and one non-protruding broken bone. Parts of the wing beyond the second joint may be removed at a joint. The tail can be removed at the base.

7.3.6.2 The back shall be trimmed in an area not wider than the base of the tail and extending from the tail to the area half-way between the base of the tail and the hip joints.

7.3.7 Discolouration of the skin and flesh

7.3.7.1 The carcass or part shall be free of serious defects. Discolouration due to bruising shall be free of clots.

7.3.7.2 Evidence of incomplete bleeding shall be no more than very slight. Moderate areas of discolouration of the skin, such as 'blue-black' or 'green' are permitted, but the total areas affected by such discolouration, singly or in any combination shall not exceed one-half of the aggregated area of permitted discolouration.

7.3.7.3 The aggregated area of discolouration for a carcass shall not exceed the limits set in Table 7.

Table 7 — Aggregate area of permitted discolouration (Grade B)

Carcass weight kg		Maximum aggregate area permitted cm ²	
Minimum	Maximum	Breast and legs	Elsewhere
-	0.9	3.2	5.7
> 0.9	2.7	5.1	7.6
> 2.7	7.2	6.4	10.2
> 7.2	None	7.6	12.7

7.3.8 Freezing defects

7.3.8.1 With respect to poultry packed for the consumer, parts or specified poultry food products, the poultry carcass, poultry part or specified poultry food product may have moderate defects which result from handling or occur during freezing or storage.

7.3.8.2 The skin and flesh shall have a sound appearance but may lack brightness. The poultry carcass or poultry part may have a few pockmarks due to drying of the inner layer of skin. However, no single area of overlapping pockmarks shall exceed that of a circle 1.3 cm in diameter. Moderate areas showing a layer of clear pinkish or reddish coloured ice shall be permitted.

8 Packaging

- 8.1** Chilled chicken carcasses and parts thereof shall be packed in food safe packaging materials which are at least 30 % transparent.

NOTE Turkey, duck, goose, game fowl and other poultry may be packed in opaque packaging.

- 8.2** All packaging materials shall be clean and 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** All poultry carcasses and poultry parts produced by commercial poultry plants and sold directly or indirectly to the consumer shall be graded and individually labelled in accordance with the requirements set out in the JS *CRS 5 Jamaican Specification for Labelling of Pre-packaged Foods* and other relevant regulations in the country where the product is sold.

- 9.2** The label information on individual packages shall be in English and or the official language of the country of retail and shall include the following:

- a) name and address of establishment and processing plant;
- b) description of the species of the product;
- c) market class;

EXAMPLE broiler, roaster, capon;

- d) name of part;

EXAMPLE Leg quarter

- e) ready to cook or dressed;
- f) grade - mark;
- g) officially established number or identification;
- h) net weight;
- i) storage instructions;
- j) brand name;

- k) date slaughtered;
- l) best before date;
- m) statement as to the inclusion of giblets in package;
- n) state whether the product was previously frozen; and
- o) any additives, as outlined in Clause 4.5 and JS CRS 5.

10 Shelf Life

- 10.1 The best before date for chilled poultry carcass and parts, shall have a maximum of five days from the date of slaughter;
- 10.2 The best before date frozen poultry carcass and parts shall not exceed 1 year from date of slaughter.

NOTE For poultry that modified atmospheric packaging, the best before date shall be not more than five days from date of slaughter

11 Storage

- 11.1 The storage requirements shall not exceed the limits set in Table 7.

Table 8 — Temperatures of Storage Rooms for Poultry

Storage Rooms- Temperature	
Cold Room Temperature (°C)	Standard (°C)
Area	
Passage	≤ -30 to -13
Holding Room	≤(-)18 to-30
Blast Freezer	≤(-)18-(-)30
Chill Room	(-3.3 – 0
Loading bay	<7

12 Marketing

- 12.1 Poultry carcasses and poultry parts shall be kept in the original marketing state as prepared by the poultry processing plant until passed to the consumer, except where carcasses are delivered by one processing plant to another for further processing. Chilled product, once 24 h have elapsed, may be frozen. However, once frozen, these products shall be not thawed or offered for sale in a chilled state. Product to be frozen

shall not have been chilled for more than 48 h before the start of the freezing process.

- 12.2** Poultry carcasses and poultry parts shall not be offered for sale if more than six months has passed from the date of slaughter except in the case of turkeys, where 12 months is the limit.

Draft Jamaican Standard

Annex B

(informative)

Trade descriptions

B.1 General

B.1.1

Grading certificate

A statement, either written or printed, issued by a grader pursuant to the regulations in this part, relative to the class, quality, quantity or condition of a product.

B.1.2

Inedible offal

Portions of poultry consisting of the windpipe, oesophagus, crop entrails (including the entire vent), spleen, lungs, testicles, gall bladder, gizzard lining, intestinal connections, feathers and membranes around the heart and arteries.

B.1.3

Inspection

Any ante mortem or post mortem veterinary examination of poultry, to determine fitness for human consumption.

B.1.4

Official identification

See 2.13

B.1.5

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.

B.1.6

Poultry

Any domestic bird including chicken, duck, turkey, pigeon, quail, goose and guinea fowl.

B.1.7

Poultry carcass

The whole body of a slaughtered domestic bird including chicken, duck, goose, turkey, guinea fowl or any other domesticated bird which has been bled and plucked and from which the viscera, shanks and head have been removed in accordance with the requirements of this

standard.

B.1.8

Poultry parts

Halves, quarters, breasts, legs, necks, thighs, backs, feet, shanks and wings which have been passed fit for human consumption. These poultry parts will come from carcasses passed as wholesome by the competent authority.

B.1.9

Poultry product

Any ready-to-cook poultry carcass or part thereof.

B.2 Chicken

B.2.1

Broiler Fryer

A young chicken of either sex (usually 4- 8 weeks of age) raised primarily for meat that is tender- meated with soft, pliable, smooth-textured skin and flexible breast bone cartilage.

B.2.2

Capon

A de-sexed male chicken (usually under 8 months of age) that is tender-meated with soft, pliable, smooth-textured skin.

B.2.3

Cock Rooster

A mature male chicken (usually over 10 months of age) with coarse skin, toughened and darkened meat, and hardened breast bone tip.

B.2.4

Roaster chicken

A young chicken of either sex (usually 2.72 kg or over) that is tender-meated with soft, pliable, smooth-textured skin and breast bone cartilage that may be somewhat less flexible than that of a broiler or fryer.

B.2.5

Stag

A castrated male chicken (usually under 10 months of age) with coarse skin, somewhat toughened and darkened flesh, and considerable hardening of the breast- bone cartilage.

B.2.6

Stewing hen Stewing chicken

A mature female chicken (usually over 10 months of age) in which the top of the sternum is ossified at the time of slaughter.

B.2.7

Pullet

A female chicken prior to the egg-laying stage.

B.3 Duck

B.3.1

Broiler duckling Fryer duckling

A young duck of either sex (usually under 10 weeks of age) that is tender-meated and has a soft bill and a soft trachea.

B.3.2

Mature duck Old duck

A duck of either sex (usually over 6 months of age) with toughened flesh, hardened bill and hardened windpipe.

B.3.3

Roaster duckling

A young duck of either sex (usually under 16 weeks of age) that is tender-meated and has a bill that is not completely hardened and a windpipe that is easily dented.

B.4 Game birds

B.4.1

Quail

A small game bird belonging to the partridge, pheasant or grouse family.

B.4.1.1

Hardy quail

All white meat used as a table delicacy. Weighs 255.14 g in 15 weeks.

B.4.2

Rock Cornish fryer Rock Cornish roaster Rock Cornish hen

The progeny of a cross between a purebred Cornish and a purebred Rock chicken, without regard to the weight of the carcass involved.

B.4.3

Rock Cornish game hen Cornish game hen

A young immature chicken, weighing not more than 0.9 kg ready-to-cook weight, which was prepared from a Cornish chicken or the progeny of a Cornish chicken crossed with another breed of chicken.

B.5 Goose

B.5.1

Immature goose

A young goose of either sex that is tender-meated, and has a windpipe that is easily pliable.

B.5.2

Mature goose

A goose of either sex that has toughened flesh and hardened windpipe.

B.6 Guinea

B.6.1

Mature guinea

An old guinea fowl of either sex that has toughened flesh and a hardened breastbone.

B.6.2

Young guinea

An immature guinea fowl of either sex that is tender-meated and has a flexible breastbone cartilage.

B.6.3

Pigeon

(Common name for the members of the large family Columbidae). Land birds characterized by stout bodies, short necks, small heads, and thick plumage. The names pigeon and dove are used interchangeably. The following are various classes of pigeons:

- a) squab. A young immature pigeon of either sex and is extra tender-meated; and
- b) pigeon. A mature bird of either sex with coarse skin and toughened flesh.

B.7 Turkey

B.7.1

Mature turkey

Old turkey (hen or tom)

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

Yearling turkey

A fully mature turkey (usually under 15 months of age) that is reasonably tender meated and with reasonably smooth-textured skin. Sex designation is optional.

Young turkey

A turkey (usually under 8 months of age) that is tender-meated with soft, pliable, smooth-textures skin, and breast- bone cartilage that is somewhat less flexible than in a fryer-roaster turkey. Sex designation is optional.

Annex C (normative)

Description of poultry parts

C.1 General

C.1.1 Boneless breast shall be separated from the back at the shoulder joint and by a cut running backward and downward from the point along the junction of the vertebral and sternal ribs. The ribs shall be removed from the breasts, and the breasts cut along the breast bone to make two approximately equal halves, or the wish - bone portion removed before cutting the remainder along the breast bone to make three parts. Neck skin shall not be included with the breast, except for 'turkey breasts' which can include neck skin up to the whisker.

C.1.2 Breasts with ribs shall be separated from the back at the junction of the vertebral ribs and back. Breast with ribs shall be cut along the breast bone to make two approximately equal halves; or the wish-bone portion removed before cutting the remainder along the breast bone to make three parts. Neck skin shall not be included.

C.1.3 Wish bones (pulley bones) with covering muscle and skin tissue shall be severed from the breast approximately half way between the end of the wish-bone (hypocledium) and from the point of the breast bone to a point where the wish-bone joins the shoulder. Neck skin shall not be included with the wish-bone.

C.1.4 Thighs shall be disjointed at a hip joint and they include the pelvic meat but shall not include the pelvic bones and back skin.

C.1.5 Whole chicken consists of an intact carcass with all parts including the breast, thighs, drumsticks, wings, back and abdominal fat. The head and feet are removed and the tail may or may not be present. The gizzards, heart, liver and neck, with or without skin, are wrapped (in paper or plastic) as a "giblet pack" and stuffed inside the bird.

C.1.6 Two-piece cut up or "Split Bird" produced by splitting a whole bird, without giblets, end to end through the back and breast to produce approximately equal left and right carcass halves. The tail and abdominal fat may or may not be presented. Individually parts may or may not come from the same bird.

C.1.7 Four- piece Cut-up (Chicken Quarters) produced by cutting a whole bird, without giblets, into 2 breast quarters with wings attached and 2 leg quarters. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

C.1.8 Eight -piece Cut-up (Traditional) produced by cutting a whole bird, without giblets, into 2 splits breast with back and rib portions, 2 drumsticks, 2 thighs with back portion and 2 wings. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

C.1.9 Nine-piece Cut-up (Traditional) produced by cutting a whole bird, without giblets, into 1 breast portion containing the clavicle, 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portions and 2 wings. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

C.1.10 Breast quarter produced by cutting the front half of a bird along the sternum and back into two approximately equal portions. The breast quarter consists of half of a breast with attached wing and a portion of the back.

C.1.11 Whole Breast with Ribs and Tenderloins produced from the front half of a bird, without wings, by separating the entire breast from the back by cutting along the junction of the vertebral and external rib.

C.1.12 Boneless Whole Breast with Tenderloins produced from the front half of a bird, without wings, by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The boneless whole breast with tenderloins consists of an entire boneless breast with tenderloins.

C.1.13 Boneless whole breast without tenderloins produced from the front half of a bird, without wings, by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, tenderloins, neck, skin and bones are removed. The boneless whole breast without tenderloins consists of an entire boneless breast without the tenderloins.

C.1.14 Bone-in split breast with ribs is produced by cutting a bone-in whole breasts with ribs and tenderloins into two approximately equal portions along the center of the sternum. A bone- in split breast with ribs consists of one-half of a whole breast with the attached rib meat, tenderloins and bones.

C.1.15 Bone-in split breast with ribs and wings is as described in C.1.14, with the wing attached.

C.1.16 Boneless split breast without rib meat produced by cutting a bone-in whole breast with ribs and tenderloins into two approximately equal portions along the center of the sternum. The rib meat and bones are removed. A boneless split breast without rib meat consists of one-half of a whole breast. The tenderloin may or may not be present.

C.1.17 Tenderloin produced by separating the inner pectoral muscle from the breast and sternum. The tenderloin consists of a single intact muscle with the embedded tendon,

which may or may not be clipped.

- C.1.18 Leg Quarter** produced by cutting the back half of a bird along the center of the backbone into two approximately equal parts. The leg quarter consists of an intact part, which includes the drumstick, thigh with adjoining portion of the back and abdominal fat. It may or may not include the tail.
- C.1.19 Whole Leg** produced by separating a leg from a back half between the femur and the pelvic bone. The abdominal fat and back are removed. Skin may or may not be trimmed. The whole leg consists of the thigh and drumstick. The whole leg may also be presented with abdominal fat, provided that it is labelled as “whole leg with abdominal fat.”
- C.1.20 Thigh** produced by cutting a whole leg at the joint between the tibia and the femur. The drumstick, patella and abdominal fat are removed. The thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present.
- C.1.21 Thigh with back portion (thigh quarter)** produced by cutting a leg quarter at the joint between the tibia and femur. The drumstick, patella and abdominal fat are removed. The thigh and back portion consists of the thigh, attached back portion and associated fat. The tail and meat adjacent to the ilium (oyster meat) may or may not be present.
- C.1.22 Drumstick** produced by cutting a whole leg through the joint between the tibia and the femur. The thigh is removed. The “drumstick” consists of the drumstick and the patella.
- C.1.23 Wing, whole** produced by cutting the wing from a whole bird at the joint between the humerus and the backbone. The wing consists of: the first segment (drummette) containing the humerus, which attaches the wing to the body; the second segment (flat) containing the ulna and radius; and the third segment (tip) containing the metacarpals and phalanges.
- C.1.24 Wing, first segment (drummette)** produced by cutting a whole wing between the first and second segment and removing the second and third segment.
- C.1.25 Wing, second segment (wing flat)** produced by removing the first and third segments from the whole wing.
- C.1.26 Wing, third segment (wing tip)** produced by cutting the second segment of the whole wing and removing the first and second segments.
- C.1.27 Lower back** produced by cutting a back half through the joint between the femur and the pelvic bone to remove each of the legs. The lower back consists of the lower backbone, ilium and pelvic bones with attached meat and skin. The tail, abdominal fat and portions of the kidneys and testes may or may not be present.

- C.1.28 Upper back** produced by cutting a front half, without wings, along each side of the backbone, to remove the breast and vertebral ribs. The upper back consists of the upper backbone (approximately 16 cm in width) with attached meat and skin.
- C.1.29 Whole back** produced by cutting a whole bird, (without giblets) perpendicular to the backbone at the junction of the neck. A cut is then made parallel along each side of the backbone through the vertebral ribs down to the base of the ilium and pelvic bones and attached meat and skin. The tail, abdominal fat and portions of the kidneys and testes may or may not be present.
- C.1.30 Neck** produced by cutting the neck from the carcass at the shoulder joint and removing the head. The neck consists of the neck bone with attached meat and skin.
- C.1.31 Feet (steppers)** produced by cutting a carcass leg at the joint between the metatarsus and the tibia and removing from the carcass. The thin yellow epidermal skin covering the foot shall be removed. A “stepper” consists of the metatarsus and four digits (phalanges) with attached meat and skin.
- C.1.32 Gizzards** The “gizzards” are removed from a carcass body cavity. Gizzards are cut and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzards consist of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.
- C.1.33 Liver** The “liver” is removed from the body cavity of a carcass. The “liver” consists of a smooth brownish to reddish organ with one or more lobes, which is irregular in shape and size.

NOTE The gall bladder must be detached from this organ and discarded.

- C.1.34 Heart** The “heart” is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac and aortal cap are removed. The “heart” consists of a muscular organ which circulates blood.

END OF DOCUMENT

Standards Council

The Standards Council is the controlling body of the Bureau of Standards Jamaica and is responsible for the policy and general administration of the Bureau.

The Council is appointed by the Minister in the manner provided for in the Standards Act, 1969. Using its powers in the Standards Act, the Council appoints committees for specified purposes.

The Standards Act, 1969 sets out the duties of the Council and the steps to be followed for the formulation of a standard.

Preparation of standards documents

The following is an outline of the procedure which must be followed in the preparation of documents:

1. The preparation of standards documents is undertaken upon the Standard Council's authorisation. This may arise out of representation from national organisations or existing Bureau of Standards' Committees of Bureau staff. If the project is approved it is referred to the appropriate sectional committee or if none exists a new committee is formed, or the project is allotted to the Bureau's staff.
2. If necessary, when the final draft of a standard is ready, the Council authorises an approach to the Minister in order to obtain the formal concurrence of any other Minister who may be responsible for any area which the standard may affect.
3. The draft document is made available to the general public for comments. All interested parties, by means of a notice in the Press, are invited to comment. In addition, copies are forwarded to those known, interested in the subject.
4. The Committee considers all the comments received and recommends a final document to the Standards Council
5. The Standards Council recommends the document to the Minister for publication.
6. The Minister approves the recommendation of the Standards Council.
7. The declaration of the standard is gazetted and copies placed on sale.
8. On the recommendation of the Standards Council the Minister may declare a standard compulsory.
9. Amendments to and revisions of standards normally require the same procedure as is applied to the preparation of the original standard.

Overseas standards documents

The Bureau of Standards Jamaica maintains a reference library which includes the standards of many overseas standards organisations. These standards can be inspected upon request.

The Bureau can supply on demand copies of standards produced by some national standards bodies and is the agency for the sale of standards produced by the International Organization for Standardization (ISO) members.

Application to use the reference library and to purchase Jamaican and other standards documents should be addressed to: Bureau

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