

## 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



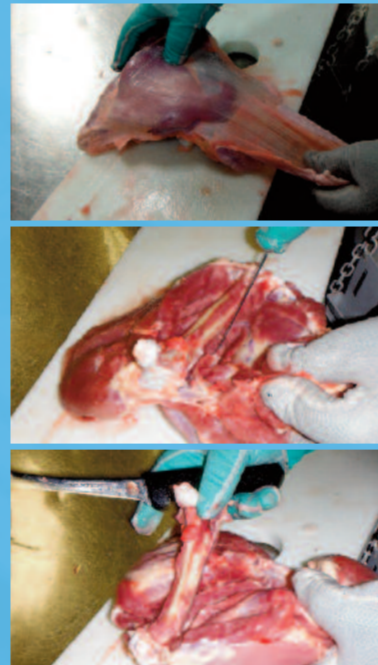
## STEP 7 Breast Skin Removal

- 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



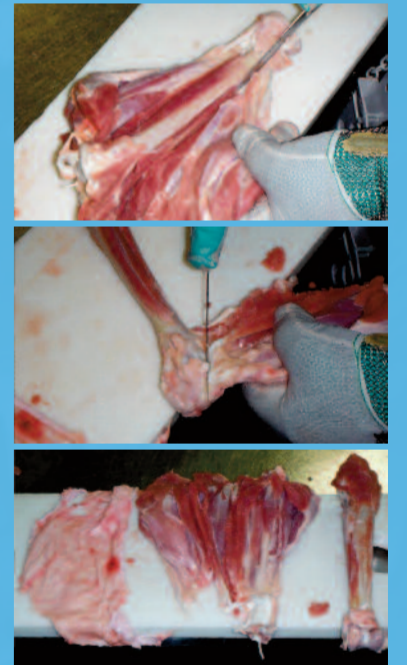
## STEP 6 Thigh Removal

- 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](http://www.aviagenturkeys.com)

