

total aggregate area of permitted discoloration.

(2) For a carcass, the aggregate area of all discolorations shall not exceed an area equivalent to the area of a circle of the diameter specified in the following table:

Carcass weight		Maximum aggregate area permitted	
Minimum	Maximum	Breast and legs	Elsewhere
None .....	2 lb .....	1¼ in ...	2¼ in.
Over 2 lb ....	6 lb .....	2 in. ....	3 in.
Over 6 lb ....	16 lb .....	2½ in ...	4 in.
Over 16 lb ..	None .....	3 in. ....	5 in.

(3) For a part, the aggregate area of all discolorations for a part shall not exceed an area equivalent to the area of a circle having a diameter specified in the following table:

Carcass weight		Maximum aggregate area permitted
Minimum	Maximum	
		Breast, legs, and parts
None .....	2 lb .....	¾ in.
Over 2 lb .....	6 lb .....	1 in.
Over 6 lb .....	16 lb .....	1½ in.
Over 16 lb .....	None .....	1¾ in.

(4) Large carcass parts, specifically halves, front halves, or rear halves, may have areas of discoloration, provided the aggregate area does not exceed an area equivalent to the area of a circle of the diameter specified in the following table:

Carcass weight		Maximum aggregate area permitted	
Minimum	Maximum	Breast and legs	Elsewhere
None .....	2 lb .....	1 in. ....	1¼ in.
Over 2 lb ....	6 lb .....	1½ in ...	1¾ in.
Over 6 lb ....	16 lb .....	2 in. ....	2½ in.
Over 16 lb ..	None .....	2½ in ...	3 in.

\* \* \* \* \*

8. In section 70.230, paragraph (c) is removed; paragraphs (d) through (j) are redesignated as paragraphs (f) through (l) respectively; new paragraphs (c), (d), and (e) are added; and paragraph (b) and newly designated paragraphs (f), and (l) are revised to read as follows:

**§ 70.230 Poultry roast—A Quality.**

\* \* \* \* \*

(b) Bones, tendons, cartilage, bruises, and blood clots shall be removed from the meat.

(c) The roast has a clean appearance and is free of protruding pinfeathers, diminutive feathers, and hair.

(d) Skin for covering a roast may include the skin covering the crop area and the neck skin up to the whisker if the fatty blubber, spongy fat, and membranes have been removed from these areas.

(e)(1) Slight discolorations are permitted on the skin or flesh provided the discoloration does not detract from the appearance of the product. Other discolorations are limited to lightly shaded areas of discolorations that do not exceed the total aggregate area of permitted discoloration as described in this section.

(2) The aggregate area of all lightly shaded discolorations for a poultry roast shall not exceed an area equivalent to the area of a circle of the diameter specified in the following table:

Roast weight		Maximum aggregate area permitted
Minimum	Maximum	
None .....	2 lb .....	¾ inch.
Over 2 lb .....	6 lb .....	1 inch.
Over 6 lb .....	16 lb .....	1½ inches.
Over 16 lb .....	None .....	2 inches.

(f) Fifty percent or more of the outer surface of the product shall be covered with skin, whether attached to the meat or used as a wrap. Skin covering may overlap without limit in all areas provided the fatty tissue has been removed from the sternal and pectoral feather tracts. The combined weight of the skin and fat used to cover the outer surface and used as a binder shall not exceed 15 percent of the total net weight of the product.

\* \* \* \* \*

(l) Product packaged in an oven-ready container shall meet all the requirements of the paragraphs in this section, except that with respect to skin covering, the exposed surface of the roast need not be covered with skin. If skin is used to cover the exposed surface, it may be whole or emulsified. Additionally, for roasts packaged in oven-ready containers, comminuted (mechanically deboned) meat may be substituted in part for skin, but may not exceed 8 percent of the total weight of the product.

9. In section 70.231, the section heading, the introductory text, and paragraphs (d) and (e) are revised to read as follows:

**§ 70.231 Boneless poultry breast, thigh, and tenderloin—A Quality.**

The standards of quality contained in this section are applicable to raw poultry products labeled as ready-to-cook boneless poultry breasts, thighs, or tenderloins, or as ready-to-cook boneless poultry breast fillets or thigh fillets, or with words of similar import.

\* \* \* \* \*

(d) Skinless breasts, thighs, or tenderloins shall be free of cartilage, blood clots, bruises, tendons (except for tenderloins), and discolorations other than slight discolorations, provided they do not detract from the appearance of the product. Minor flesh abrasions due to preparation techniques are permitted.

(e) Trimming is permitted around the outer edges of whole breasts, half breasts, and thighs provided the trimming results in at least one-fourth of the breast or one-half of the thigh remaining intact and further, must result in a portion that approximates the same symmetrical appearance of the original part. Trimming must result in a smooth outer surface with no angular cuts, tears, or holes in the meat portion of the product. Trimming of the inner muscle surface is permitted provided it results in a relatively smooth appearance.

10. In subpart B, a new section 70.232 is added to read as follows:

**§ 70.232 Skinless carcasses and parts—A Quality**

The standards of quality contained in this section are applicable to raw ready-to-cook whole poultry carcasses and parts.

(a) The parts shall be cut as specified in § 70.210.

(b) The skin shall be removed in a manner without undue mutilation of adjacent muscle. Minor flesh abrasions due to preparation techniques are permitted.

(c) Skinless carcasses or parts shall meet A quality ready-to-cook requirements as outlined in § 70.220(a), (b), (f), and (g).

11. In section 70.240, paragraph (a) is revised and paragraph (d) is removed to read as follows:

**§ 70.240 General**

(a) All terms in the United States standards for quality set forth in §§ 70.210 through 70.232 shall, when used in §§ 70.240 through 70.252, have the same meaning as when used in said standards.

\* \* \* \* \*

12. Sections 70.270 and 70.271 are removed, as well as the undesignated center heading preceding § 70.270.