

§ 381.164 “(Kind) barbecued.”

Such product consists of ready-to-cook poultry of the kind indicated, that has been cooked in dry heat and basted with a seasoned sauce.

§ 381.165 “(Kind) barbecued prepared with moist heat.”

Such product consists of ready-to-cook poultry of the kind indicated that has been cooked by the action of moist heat in a barbecue sauce.

§ 381.166 Breaded products.

“Breaded” is a term applicable to any poultry product which is coated with breading or a batter and breading in an amount not to exceed 30 percent of the weight of the finished breaded product.

§ 381.167 Other poultry dishes and specialty items.

Poultry dishes and specialty items listed in Table IV of this paragraph shall meet the requirements set forth in said table, irrespective of the type of packaging, and the percentages in Table IV shall be calculated on a ready-to-serve basis, except that soup bases in institutional packs which are prepared for sale to institutional users shall have a minimum of 15 percent cooked deboned poultry meat based on the weight of the soup base product.

TABLE IV

Product name <sup>1</sup>	Minimum percent cooked deboned poultry meat of kind indicated	Minimum percent cooked poultry of kind indicated, indicating bone
(Kind) Ravioli .....	2	.....
(Kind) Soup .....	2	.....
Chop Suey with (Kind) .....	2	.....
(Kind) Chop Suey .....	4	.....
(Kind) Chow Mein without noodles .....	4	.....
(Kind) Tamales .....	6	.....
Noodles or Dumplings with (Kind) <sup>2</sup> .....	6	.....
(Kind) Stew .....	12	.....
(Kind) Fricassee of Wings .....	.....	40
(Kind) Noodles or Dumplings <sup>2</sup> ..	15	30
(Kind) with Vegetables .....	15	.....
Gravy with sliced (Kind) .....	15	.....
(Kind) Tetrazzini .....	15	.....
(Kind) chili with beans .....	17	.....
Creamed (Kind) .....	20	.....
(Kind) Cacciatore .....	20	40
(Kind) Fricassee .....	20	40
(Kind) A-La-King .....	20	.....
(Kind) croquettes .....	25	.....

TABLE IV—Continued

Product name <sup>1</sup>	Minimum percent cooked deboned poultry meat of kind indicated	Minimum percent cooked poultry of kind indicated, indicating bone
Slice (Kind) with Gravy and Dressing .....	25	.....
(Kind) Salad <sup>3</sup> .....	25	.....
(Kind) chili .....	28	.....
(Kind) Hash .....	30	.....
Sliced (Kind) with Gravy .....	35	.....
Minced (Kind) Barbecue .....	40	.....

<sup>1</sup> The product name may contain other appropriate descriptive terms such as “noodle”; e.g., “Chicken Noodle Soup.”  
<sup>2</sup> This standard also applies to products named (Kind) with rice or similar starches.  
<sup>3</sup> The 25 percent-standard listed includes poultry meat plus proportions of skin and fat natural to the poultry used.

[37 FR 9706, May 16, 1972, as amended at 39 FR 4569, Feb. 5, 1974]

§ 381.168 Maximum percent of skin in certain poultry products.

The poultry products listed in Table V shall have not more than the percent of skin specified in the table, when raw and when cooked.

TABLE V

Product name	Percent skin	
	Raw	Cooked
Boneless Turkey Breast or Boneless Turkey Breast Roll .....	14	
Boneless Turkey Thigh or Boneless Turkey Thigh Roll .....	8	
Boneless Turkey or Turkey Roll .....	15	
Boneless Chicken Breast or Boneless Chicken Breast Roll .....	18	20
Boneless Chicken or Chicken Roll .....	20	25

§ 381.169 Ready-to-cook poultry products to which solutions are added.

(a) Butter alone, or solutions of poultry broth, poultry stock, water, or edible fats, or mixtures thereof, in which are included functional substances such as spices, flavor enhancers, emulsifiers, phosphates, coloring materials, or other substances, approved by the Administrator in specific cases, may be introduced by injection into the thick muscles (breast and legs) of ready-to-cook poultry carcasses and may be introduced by injection or marinating