

Skinning & Deboning for the Freezer

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Preparation

- Clean Surroundings
- Clean Instruments (Knife, Scissors, etc.)
- Container of ice or ice water
- Container of water at 125 – 140 F
 - If scalding to remove feathers
- Container of water/bleach solution
 - To clean instruments
 - 1 qt. water : 2 tsp. household bleach

Slaughter

- For removal of breast tissue and muscles without evisceration, use cervical dislocation (breaking the neck).
- If you plan to eviscerate, hang the bird upside down and cut the jugular veins. Allow a bleed-out time of 60 to 90 seconds. Keep the bird off feed for 8 to 10 hours prior to slaughter. Allow water.

Scalding & Picking (If Necessary)

- Place the bird in water of 125 – 140 F for 60 to 90 seconds. Do not overscald.
- Test ease of feather removal. If the skin tears easily, overscalding has occurred.
- Remove feathers immediately after scalding as rapidly as possible without tearing the skin.

Dressing

- If you don't scald, cut from the bottom of the keel bone to the neck and from the bottom of the keel bone in both directions to the underside of the leg (upside down Y shape).
- Remove the breast and tenders by cutting along the inside of the keel and peeling the muscle.

Dressing & Storage

- To remove legs & thighs, dislocate the thigh bone, remove remaining skin and cut at the junction of the thigh and body. Remove the feet by cutting at the hock joint.
- Wash meat with water or bleach/water and place in ice.
- Refrigerate for up to 7 days or freeze.
- ENJOY!

Things to Remember

- Always cook poultry to an internal temperature of 170 F.
- Never cook or consume poultry that has an off odor.
- It is illegal to sell the poultry that you have dressed at home.
 - All retail poultry must be slaughtered at a USDA inspected poultry processing facility.
- Additional information can be found in TAES publication B-1383
 - Found under extension publications at www.gallus.tamu.edu