

Chicken Glossary

Breast



The entire breast portion of the chicken. It is available bone-in, boneless, skin-on and skinless. Consists of white meat only.

Boneless: Sometimes labeled cutlets. One hundred percent edible light meat. Boneless breast may or may not include skin; cutlets normally are sold without skin.

Breast Quarter: Generally includes a little more than one quarter of the meat on the chicken. The cut includes half a breast, a wing, and part of the back.



Breast Halves: Also referred to as split breast. The breast portion of the chicken that has been split lengthwise, producing two halves. They are available bone-in, boneless, skin-on and skinless. Larger breast halves are sometimes cut in half to provide smaller portion sizes. Consists of white meat only.



Tenders: The muscle of the breast, which runs along both sides of the breastbone, located on the upper portion of the breast. Consists of white meat only. Tenderloins are marketed fresh or frozen.

Wings



Whole: The whole wing cut from the carcass at the shoulder joint and composed of three sections, the drumette, the wingette (or flat wing tip), and tip.

Cut: The wing portion that includes either the drumette and flat middle or the flat middle and tip.



Drumette: The section of the wing that is connected to the body of the bird and contains most of the wings meat. It resembles a very small drumstick.

Wingette: Also referred to as the flat wing tip. The middle section of the wing, which does not contain much meat, but is generally moister than the drumette.



Wing Tip: The third and outer most section of the wing. Does not contain much meat and is many times discarded.

Legs



Leg ¼: The cut includes a thigh, drumstick, and a part of the back.

Whole Leg: The leg of the chicken consists of two parts, which are the thigh and the drumstick. Consist of dark meat only.



Drumsticks: The bottom portion of the leg below the knee joint. Consists of all dark meat.



Thighs

The top portion of the leg above the knee joint that is connected to the body of the chicken. Consists of all dark meat. Can be Bone In or Boneless Thigh Meat.

Whole Birds



Wogs: Term given to broilers sold without giblets and neck.

Fryers (Broilers): Young chickens produced for meat. The terms boilers and fryers are interchangeable.

Roasters: A young poultry bird that is approximately 2 1/2 to 5 months old with suitable fat content, which allows it to be roasted, resulting in tender, juicy meat.

Misc

Giblets: Consists of the neck, liver, heart, and gizzard.



Turkeys: Domesticated variety of turkey is raised to produce a greater quantity of white meat. It ranges in weight from 4 to 24 pounds. The youngest turkeys have the most tender meat. Most turkeys used for roasting are between 4 and 9 months old and range in weight from 8 to 24 pounds.

