



Turkey Terminology

Just like every other industry, the world of turkey has its own language. It's own buzz words, if you will, that pertain to turkey's manufacturing, sales and ingredients. Here are just some important turkey terminology for you to brush up on.

MEAT BLOCK – Refers to the meat portion of the formula which can be referred to WHOLE MUSCLE, MULTI PIECE, etc.

TURKEY BREAST MEAT – Skinless breast meat. Tenderloins may be included. No wing, scapula or other meats.

TURKEY BREAST – Can include natural proportions of skin (up to 14%). Tenderloins may be included. No wing, scapula or other meats.

WHITE TURKEY – Can include any white turkey meat parts of the turkey including breast, tenderloins, scapula, white trimmings and up to 14% skin.

SKINLESS, SKIN ON (NATURAL SKIN ON/DEFATTED/ TOUPEE) – Refers to whether the product has skin. There are 2 type of skin: Natural Skin-on and Defatted. Natural Skin-On means the skin was never removed from the turkey breast. Defatted skin has the fat layer under the skin removed and then is placed back onto the turkey breast. This type of skin is also sometimes referred to as Toupee skin.

INGREDIENT STATEMENT – List of all ingredients in a product. This gives a lot of information regarding the quality level of the product.

CLEAN LABEL – signifies high quality product; means there are no binders or extenders in the product.

BINDERS – Helps “bind” protein with fat and water to help hold the product together. Examples: Modified Food Starch, Carrageenan, Non-Fat Dry Milk, Sodium Caseinate. Binders are not extenders.

EXTENDERS – Used in conjunction with water to reduce cost of product. Examples of these include Soy Protein.

CARRAGEENAN (CGN) – A derivative of seaweed used to retain moisture, enhance, and bind, classified as a binder. CGN improves texture and sliceability and reduces cost.

MODIFIED FOOD STARCH (MFS) – The other type of binder most commonly used to help retain moisture and reduce cost.

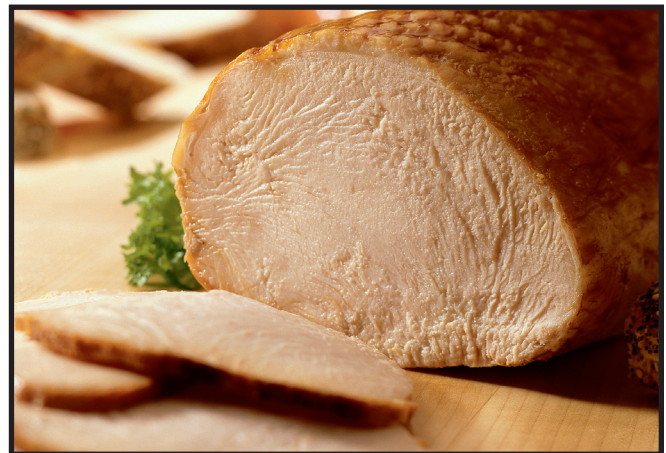
ADDITIVES - A term commonly used collectively to identify edible substances added to goods, which have the purpose of flavoring, coloring, preserving, extending, or texturing. They include spices, flavorings, chemicals, and other food ingredients

PUMP – Injection process of adding a broth solution to meat prior to tumbling. Typically, 12%-23% before cooking. This is most commonly used when referring to raw roasts and can give you a competitive advantage over other products. The more water in a product, the less it should cost.

PURGE – The free moisture found in the product bags. The amount varies, but can be correlated to whether the product is clean label (more purge) or has binders (less purge). The more binders and extenders the product has, the drier it will be.

HAND MADE/ALIGNED – Aligning skin and meat grain by hand for proper adhesion and natural product appearance.

MACHINE MADE – Refers to the process in which the product is made.



Machine made signifies lower quality than HAND MADE.

NATURAL SHAPE – A term used to describe the shape and size of a turkey breast, generally 7-9 pounds oval. Also called helmet shaped or bowl breast.

PETITE SHAPE – A term used to describe the shape and size of a turkey breast generally 4-6 pounds (shaped like a loaf of bread).

SILVER STRAP – The rubbery, silver colored connecting tendon in the breast tender. Expands and turns transparent during the cooking process.

TUMBLING – The process used prior to cooking to extract protein, which results in superior bind and adhesion in products.

MYOSIN – A natural protein in all meats. When they are tumbled, they produce a sticky substance that naturally holds the product together without adding binders that enables a Clean Label.