Poultry Cut-Up Yield Worksheet

A poultry cut-up yield worksheet for recording how much of each carcass ends up as breast, thigh, wing and other parts. Processors use it to price cuts and compare birds.

Farm / unit: _____ Date: _____ By: _____

Batch or flock ID _____

Number of carcasses cut _____

Total whole carcass weight _____

Breast weight _____

Thigh and drumstick weight _____

Wing weight _____

Back, neck and frame weight _____

Trim and waste weight _____

Calculated yield for each part _____

NOTES / CALCULATIONS

TIP Weigh each part on the same scale and use the same trimming standard so batches compare fairly.