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**Poultry and Poultry Products**  
**“Connecticut Fancy Grade Turkeys”**  
**and Identifying Tags**

**Sec. 22-27-A1. Turkeys to be Connecticut-grown and young. Tags**

Turkeys graded as “Connecticut Fancy Grade” shall be grown in Connecticut and young.

(a) “Grown in Connecticut” means birds raised in the state by a producer registered with the department of agriculture and natural resources and identified by an official tag designated by the commissioner of agriculture and natural resources. The official tags are as follows: (1) The Connecticut Fancy Grade Yellow Tag bearing the New England label, the trade mark of the Connecticut Turkey Producers’ Association, and the name, address and registry number of the producer. Use of this tag is restricted to producer members of the Connecticut Turkey Producers’ Association; (2) the New England Fancy Grade Tag of the New England Turkey Producers’ Association which bears the registry number of each producer. Use of this tag is restricted to producer members of the various state turkey organizations cooperating with the New England Association; (3) the Manila Tag bearing the New England Label and the name, address and registry number of the producer. This tag is for use by any turkey producer in Connecticut who is not affiliated with the Connecticut Turkey Producers’ Association but who desires to market turkeys under the Connecticut Fancy Grade. Connecticut producers shall register with the department of agriculture and natural resources before becoming eligible to use any of the above tags.

(b) “Young” means male or female birds less than one year old.

**Sec. 22-27-A2. Turkeys to be well bled and dressed**

Turkeys graded as “Connecticut Fancy Grade” shall be well bled, well dressed, either dry picked or semi-scalded, and with carcass clean.

(a) “Well bled” means no red pin marks on the breast and no reddening of thighs, wing tips or skin caused by blood clots.

(b) “Well dressed” means breast practically free of pin feathers, only a few scattering pin feathers over the remainder of the carcass, and vent, legs, shanks, feet and head clean. Clean picking of wing tips is recommended. Optional with growers. The head shall be properly wrapped with suitable parchment or a waxed wrapper or bag.

(c) “Dry picked” means plucked without wetting the feathers.

(d) “Semi-scalded” means plucked after immersing in hot water of 126-130°F. for not over thirty seconds.

**Sec. 22-27-A3. Turkeys to be soft meated and well fleshed**

Turkeys graded as “Connecticut Fancy Grade” shall be soft meated and well fleshed with broad full breast and with the entire carcass well covered with fat. “Well fleshed” means birds with well developed breasts and well covered with flesh over thighs, back and pin bones. Due allowance shall be made for fleshing condition characteristic of sex.

**Sec. 22-27-A4. Turkeys to be free of bruises or discolorations**

Turkeys graded as “Connecticut Fancy Grade” shall be free from flesh or skin bruises, abrasions or discolorations which are more than very slight, none of which shall be on breast or thighs.

(a) "Flesh bruise" means a bruise in the flesh which shows through the skin but does not penetrate the skin.

(b) "Skin bruise" means a bruise of the skin sufficient to form a blood clot under it but not extending into the flesh.

(c) "Skin abrasions" means reddened, bruised or scuffed outer skin caused by rubbing or rough handling.

(d) "Discoloration" means any prominently noticeable change from the normal color.

**Sec. 22-27-A5. Broken bones prohibited**

Turkeys graded as "Connecticut Fancy Grade" shall have no broken bones, wing tips excepted. "Wing tips" means the first or outer joint.

**Sec. 27-27-A6. Deformities**

Turkeys graded as "Connecticut Fancy Grade" shall have no crooked or seriously indented breast bone (not to exceed one-quarter inch in depth) or other deformities.

(a) "Crooked breast bone" means breast bone sufficiently crooked to interfere with slicing of meat.

(b) "Deformities" means hunch back, crooked breast, crooked back, misshaped legs or wings, or other conditions unnatural for normal, healthy birds.

**Sec. 22-27-A7. No feed in crops**

Turkeys graded as "Connecticut Fancy Grade" shall have no feed in crops that can be detected by feeling or by sight.

**Consumer Standards, Grades and Weight Classes  
For Shell Eggs**

**Sec. 22-27-B1. Specification for official Connecticut standards for quality of individual shell eggs**

(a) With clean unbroken shells: (1) AA quality. The shell shall be clean, unbroken and practically normal. The air cell shall not exceed one-eighth inch in depth and be practically regular. The white shall be clear and firm so that the yolk appears well centered and its outline only slightly defined when the egg is twirled before the candling light. The yolk shall be free from apparent defects. (2) A quality. The shell shall be clean, unbroken and practically normal. The air cell shall not exceed two-eighths inch in depth and shall be practically regular. The white shall be clear and at least reasonably firm so that the yolk appears at least fairly well centered and its outline only fairly well defined when the egg is twirled before the candling light. The yolk shall be practically free from apparent defects. (3) B quality. The shell shall be clean, unbroken and may be slightly abnormal. The air cell shall not exceed three-sixths inch in depth and may show total movement not in excess of three-eighths inch. However, an air cell not over two-eighths inch in depth may be free. The white shall be clear, but may be slightly weak so that the yolk may appear off center with its outline well defined when the egg is twirled before the candling light. The yolk may appear slightly enlarged and slightly flattened and may show other definite but not serious defects. (4) C quality. The shell shall be clean and unbroken and may be abnormal. The air cell may be over three-eighths inch in depth and may be bubbly or free. The white may be weak and watery so that the yolk may appear off center and its outline plainly visible when the egg is twirled before the candling light. The yolk may appear dark, enlarged and flattened and

may show clearly visible germ development but no blood due to such development. It may show other serious defects that do not render the egg inedible. Small blood clots or spots may be present.

(b) With dirty unbroken shells: (1) Stained. Individual egg that has no adhering dirt and no more than a combined total of one-eighth of the shell surface stained or soiled. (2) Dirty. Individual egg that has adhering dirt or more than a combined total of one-eighth of the shell surface stained or soiled. (3) Check. Individual egg that has a broken shell or crack in the shell but with no leakage of the contents.

(c) With checked or cracked shells: Leaker. Individual egg that has a broken shell or crack in the shell and shell membranes with the contents exuding or free to exude through the shell.

(See 1961 Supp. § 22-41.)

**Sec. 22-27-B2. Connecticut specifications and weight classes for consumer grades for shell eggs**

(a) Grade AA shall consist of edible eggs of which at least eighty per cent<sup>1</sup> are AA quality, fifteen per cent<sup>1</sup> may be A quality and not over five per cent<sup>1</sup> may be of qualities below A, in any combination, but not including dirties.<sup>2</sup>

(b) Grade A shall consist of edible eggs of which at least eighty per cent<sup>1</sup> are A quality or better, fifteen per cent<sup>1</sup> may be B quality and not over five per cent<sup>1</sup> may be of the qualities below B, in any combination, but not including dirties.<sup>2,3</sup>

(c) Grade B shall consist of edible eggs of which at least eighty per cent<sup>1</sup> are B quality or better, ten per cent<sup>1</sup> may be C quality or stained, in any combination, and not over ten per cent<sup>1</sup> may be dirties or checks in any combination.<sup>2,3</sup>

(d) Grade C shall consist of edible eggs of which at least eighty per cent<sup>1</sup> are C quality or stained, in any combination, or better, and the balance may be dirties or checks in any combination.<sup>2</sup>

(e) No grade. Eggs of possible edible quality that fail to meet the requirements of an official Connecticut grade or that have been contaminated by smoke, chemicals or other foreign material that has seriously affected the character, appearance or flavor of the eggs are classed as ‘‘No Grade.’’

(See 1961 Supp. § 22-41.)

<sup>1</sup> Officially graded eggs shall conform as nearly as possible to the specifications of the respective standards of quality. Tolerances (a total of twenty per cent) are permitted within each grade only as an allowance for variable efficiency and interpretation of conscientious graders, normal changes under favorable conditions during reasonable period between grading and inspection, and reasonable variation from inspector’s interpretation. Substitution of higher qualities for these specified is permitted.

<sup>2</sup> Within the total tolerance permitted an allowance will be made at receiving points or shipping destination for one-half per cent leakers in grades AA, A and B, and one per cent in grade C.

<sup>3</sup> Eggs with stained shells but otherwise conforming to the specifications of grade A or grade B may be classified as grade A, stained, or grade B, stained, respectively.

**Sec. 22-27-B3. Weight classes for consumer grades for shell eggs**

Size or Weight class	Minimum net weight per dozen Ounces	Minimum net weight per 30 dozen Pounds	Minimum weight for individual eggs at rate per dozen <sup>1</sup> Ounces
Jumbo	30	56	29
Extra Large	27	50 <sup>1/2</sup>	26
Large	24	45	23
Medium	21	39 <sup>1/2</sup>	20
Small	18	34	17
Peewee	15	28	

<sup>1</sup> Minimum weights listed for individual eggs at the rate per dozen are permitted in various size class only to the extent that they will not reduce the net weight per dozen below the required minimum, consideration being given to variable weight of individual eggs and variable efficiency of graders and scales, which should be maintained on a uniform and accurate basis.

(See 1961 Supp. § 22-42.)