

MEAT FEATURES	BEEF 	VEAL 	PORK 	LAMB 	CHICKEN 	DUCK 
COLOR	Pinkish red	Delicate creamy pink, but darker than pork. With a slight sheen.	Light pink. If the meat is dark, do not buy it, such meat is tough and the slaughter rules were not followed.	The color of the lamb meat is pale pink, while the meat of older rams varies from pale red to brownish red.	Light pink.	Skin and meat coloration should be uniform (no sharp contrasts). Young ducks have yellow legs and clear fat.
FAT	Firm and creamy pink	Fat is creamy white, grainy.	The fat is thick white or creamy	The fat is white, not yellow. If it breaks down, it means it is over frozen.	Pale yellow fat	Fat Slightly yellow. If the fat is deep yellow, the duck is old and will be tough.
ODOR	Light odor, smells like fresh meat	Sweetish milky.	Light, sweetish, the smell of fresh meat	The odor is slightly peculiar, but not pungent. Ask the seller for a piece and light it on fire. If you smell a strong pungent odor, it will be in the dish as well, don't buy it.	Fresh	The duck has no extraneous odor.
CONSISTENCY	Does not break up into fibers and is tight	The texture is quite dense.	Whole, not broken up into fibers.	A whole piece, not loose, with no blood or bruising.	Does not leave deep indentations when pressed. No broken bones, bruises, scratches, blood clots, mucus. Skin is smooth.	The meat is firm and denser than chicken. It should return to its shape when pressed. There should be no bruising on the carcass and the skin should not be torn.

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