Food Safety
And Inspection
Service

Office of Policy
Program Development

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Food Standards and Labeling Policy Book

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PREFACE

This Policy Book is intended for the labeling compliance technical staff, food industry manufactures, and as a guide for consumers. Compliance with the requirements set forth in this publication does not, in itself, guarantee an authorization. On receipt of the label application, consideration will be given to suitability of ingredients statements, preparation, and packaging so as not to mislead the consumer. Adherence to the product and label requirements in this Policy Book does not necessarily guarantee against possible infringement of all related patents, trademarks or copyrights.

Changes in this publication are to add new entries, correct errors, condense material, and reformat the entries for ease in reading and use. There will be updates of the publication to conform to changes in meat and poultry inspection standards and to reflect any current policy developments.

Errors found in this issue should be reported through channels to your district office.

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INTRODUCTION

This Policy Book is assembled in dictionary form and may be used in conjunction with the Meat and Poultry Inspection Regulations and the Meat and Poultry Inspection Manual, Directives and Notices. It is a composite of policy and day-to-day labeling decision, many of which do not appear in the above publications. They are subject to change and therefore a periodic updating of this book will take place.

Note: Red Meat

Required percentages of meat required for red meat products are shown on the basis of *fresh uncooked weight* unless otherwise indicated. For purposes of this Policy Book, whenever the terms beef, pork, lamb, mutton, or veal are used they indicate the use of skeletal muscle tissue from the named species (9 CFR 301.2).

Note: Poultry

Required percentages for poultry products are based on a *cooked deboned* basis unless otherwise stated. When the standards indicate "poultry", the skin and fat are not to exceed natural proportions per (9 CFR 381.117(d)).

Applications for label approval should be addressed as follows:

USDA, FSIS, OPPD
Labeling and Consumer Protection Staff (LCPS)
1400 Independence Avenue, SW
Room 614 – Annex Building
Washington, DC 20250-3700

Product samples (only when requested by LCPS) should be packed with sufficient refrigerant to last until received. Shipping should be coordinated with requestor to assure delivery before 4:00 p.m. Friday.

Labeling and Consumer Protection Staff
1400 Independence Avenue, SW
Room 614 – Annex Building
Washington, DC 20250-3700

ABBREVIATIONS

AMS	Agriculture Marketing Service
BHA	Butylated Hydroxyanisole (anti-oxidant)
BHT	Butylated Hydroxytolune (anti-oxidant)
CRDSM	Calcium Reduced Dry Skim Milk
FDA	Food and Drug Administration
FR	French
FSIS	Food Safety and Inspection Service
FTC	Federal Trade Commission
GRAS	Generally Recognized as Safe
HVP	Hydrolyzed Vegetable Protein
IMPS	Institutional Meat Purchase Specifications
IT	Italian
LCPS	Labeling and Consumer Protection Staff
MPR	Moisture Protein Ratio
MSG	Monosodium Glutamate
NAMP	National Association of Meat Purveyors
NFDM	Nonfat Dry Milk
OPPD	Office of Policy Program Development
PDBFT	Partially Defatted Beef Fatty Tissue
PDCB	Partially Defatted Chopped Beef
PDCP	Partially Defatted Chopped Poultry
PDPFT	Partially Defatted Pork Fatty Tissue
PER	Protein Efficiency Ratio
PFF	Protein Fat Free
pH	Measure of Acidity
PPM	Parts Per Million
SP	Spanish
TVP	Textured Vegetable Protein
URMIS	Uniform Retail Meat Identity Standards
USA	United States of America
USDA	United States Department of Agriculture
VPP	Vegetable Protein Product

ADDED SOLUTIONS (WITH JUICES):

Products with added solutions that are cooked in an impervious bag and as a result of the cooking contain free flowing juices that are not drained, should be labeled to reflect the solution and the juices, e.g., ("Roast Beef Contains up to 12 % solution with Juices").

ADDED SOLUTIONS (POULTRY) (BONELESS):

Boneless poultry products containing solutions can be labeled similarly to the PFF language for cured pork products, that is "Cured Chicken and Water Product X % of Weight is Added Ingredients." The terms "with natural juices" or "water added" are not permitted since both terms do not adequately convey the amount of solution added to the poultry products. Additionally, the term "with natural juices" is misleading when a solution is introduced into poultry product by means of marinating, soaking, injecting, tumbling, etc.

"ALL", "PURE", AND "100 %" POULTRY:

A labeling claim, such as, "meat used is 100% white meat", may only be used when the poultry meat contains no added ingredients. A labeling claim, such as, "white meat only," is acceptable when white meat is used to the exclusion of dark meat. In this situation, other ingredients may be present in the poultry portion of the product.

"ALL or 100 % BEEF (Patty Mix)":

Beef patty mix may be labeled "all," "pure," or "100% beef," when the only added ingredients are partially defatted chopped beef or finely textured beef. An ingredients statement would be required on bulk packed product but not retail packages. "All," "Pure," or "100%," may not be used if partially defatted beef fatty tissue (PDBFT), is used or mechanically separated species (MSS), are used.

ALPHA CELLULOSE:

When used as a carrier of flavoring ingredients, it need not be shown in the ingredients statement, unless it functions as a binder in the meat or poultry product.

AMENABILITY:

USDA exempts from its inspection foods containing 3% or less raw (or less than 2% cooked) red meat or other edible portions of a carcass, or products which historically have not been considered by consumers as products of the meat industry.

For poultry products, see 9 CFR 381.15. These basic guidelines are not intended to be all-inclusive.

See: **Meat Base**

ANDOUILLE (FR):

Made with pork and/or pork byproducts stuffed into large intestines. Product can be sold cooked or uncooked. Andouille is a coined name and must be accompanied by a true product name, e.g., "sausage" or "pudding" depending on formulation. If beef is used, it must be shown in the product name, e.g., "Beef Andouille Sausage" or "Beef Andouille Pudding."

ANTIOXIDANTS:

BHA and BHT are permitted in spice mixtures at 0.02% of the essential oil content without declaration on meat or poultry food product labels. Antioxidants are permitted in cooked fresh sausages and fresh sausage-like products (e.g., a pork, water soy protein product). BHA and BHT are not permitted in non-specific meat or poultry products.

APPROXIMATE:

The word "approximate" may be used to describe the thickness of bacon and the number of pieces in an institutional package when the actual net weight is declared (e.g., 18 - 21 pieces). "Approximately" is acceptable in a containing statement for meat products (e.g., "Containing approximately 6% of a solution of..." or "Marinated with approximately 3% solution of..."). The word "approximate" cannot be used in conjunction with the serving size or the required declaration of net weight of contents.

ARROZ CON POLLO (SP):

The product must contain at least 15% cooked chicken meat. The label must show, the true product name, in English, i.e., "Rice with Chicken," except if the product is distributed solely in Puerto Rico.

ARTIFICIAL MARBLING - RED MEAT PRODUCTS:

Fats and oils, e.g., butter, margarine, vegetable oils. etc., may be added to red meat products, e.g., roast beef and steaks. However, the presence of such substances must be indicated as part of the product name, as a product name qualifier, or in a solution statement, e.g., "Roast Beef and Margarine Product," "Vegetable Oil Added," "Containing 10% of a solution of milk,..." All requirements of other applicable policies should be followed for these products. In addition, products that appear to be of a higher quality must include a statement to indicate this, e.g., "Injected with Beef Fat" or "Product may appear to be of a higher quality than the actual grade." Samples may be necessary to determine if this requirement applies.

AU GRATIN POTATOES AND BACON:

At least 8% fully cooked bacon (based on 40% yield).

BABY FOOD:

High Meat Dinner - At least 26% meat.
High Meat Poultry Dinner - At least 18.75% cooked poultry meat, skin, fat and giblets.
Meat and Broth - At least 61% meat.
Vegetable with Meat - At least 8% meat.
Poultry with Broth - At least 43% cooked poultry meat, skin, and giblets.
Poultry and Rice - At least 5% cooked deboned poultry meat.

Note: Wine, Mechanically Separated Species, nitrites, and nitrates are not acceptable in baby and toddler foods.

BABY FOOD WITH FRESH HAM OR BACON:

Ham or bacon without nitrates or nitrites must be shown in the ingredients statement as ham or bacon (water, salt, sugar, etc., without nitrates or nitrites).

BACON:

The term "bacon" is used to describe the cured belly of a swine carcass. If meat from other portions of the carcass is used, the product name must be qualified to identify the portions, e.g., "Pork Shoulder Bacon."

"Certified" refers to products that have been treated for trichinae.

See: 9 CFR 318.10

BACON AND PORK SAUSAGE:

Product is formulated with a high percentage of bacon (usually bacon ends and pieces) with at least 20% pork.

BACON ARKANSAS AND ARKANSAS STYLE BACON:

Product which is identified as Arkansas Bacon or Arkansas Style Bacon is produced from the pork shoulder blade Boston roast. The pork shoulder blade Boston roast includes the porcine muscle, fat and bone, cut interior of the second or third thoracic vertebrae, and posterior of the atlas joint (first cervical vertebrae), and dorsal of the center of the humerus bone. For Arkansas Bacon, the neck bones and rib bones are removed by cutting close to the underside of those bones. The blade bone (scapula) and the dorsal fat covering, including the skin (clear plate), are removed, leaving no more than one-quarter inch of the fat covering the roast. The meat is then dry cured with salt, sugar, nitrites, and spices, and smoked with natural smoke. The meat may not be injected or soaked in curing brine, nor may any artificial or liquid smoke be applied to the meat. Product that is prepared outside the state of Arkansas but in the manner prescribed may be identified as "Arkansas Style Bacon." The true product name must be shown as "Boneless Cured Pork Shoulder Butt."

BACON (Canned - Pasteurized):

A shelf stable item, which must have at least 7% brine concentration.

BACON (Canned, Prefried):

In "Canned Prefried Bacon," e.g., "Bacon Crumbles," the following criteria should be applied:

1. M/SP Index of 0.4 or more. M/SP = Moisture/ (Salt x Protein)

2. A Brine Ratio of 9.0 or less. Brine Ratio = Moisture/Salt

3. A Brine concentration of 10% or more. Brine concentration = Salt/(Moisture + Salt)

4. Maximum 40% yield

BACON (Cooked):

Not to yield more than 40% bacon - 60% shrink required. BHA and BHT may be used as antioxidants in precooked bacon at level of 0.01% individually or 0.02% collectively, based on fat content. TBHQ can be used in products as an antioxidant in combination with BHT and BHA; but it can not be used alone except in cooked bacon.

BACON DRESSING FOR STUFFING:

The product must contain at least 8% bacon.

BACON-LIKE PRODUCTS:

Bacon-like products, including poultry bacon, labeled with "bacon" in the name must follow the same requirements as those applied to pork bacon. These requirements include, but are not limited to, limits on restricted ingredients and the requirement that the bacon must return to green weight.

Beef bacon is a cured and smoked beef product sliced to simulate regular bacon. It is prepared from various beef cuts and offered with a variety of coined names, including "Breakfast Beef," "Beef Bacon," etc. A common or usual name is required, e.g., "Cured and Smoked Beef Plate," and should be shown contiguous to the coined name.

Poultry bacon products are acceptable and may be designated as (Kind) Bacon. However, a true descriptive name must appear contiguous to (Kind) Bacon without intervening type or design, in letters at least one-half the size of the letters used in the (Kind) Bacon, and in the same style and color and on the same background. An example of an acceptable designation is "Turkey Bacon-Cured Turkey Breast Meat-Chopped and Formed."

The descriptive name can serve alone as the product name.

See: Policy Memo 106A dated December 17, 1991

BACON PRODUCTS:

The bacon products intended for further cooking before consumption, i.e., slab bacon for deli slicing, can be labeled "certified," "roasted" or "partially cooked" provided the product is cooked to 148° F and the labeling clearly indicated the product is intended to be further cooked before consumption.

BANGERS:

A sausage-like product prepared with meat and varying amounts of rusk or other cereals. The label must show percentage of rusk (or other cereal) adjacent to product name in prominent lettering. May be labeled British, Scottish or Irish Style.

BARBECUE (BBQ), PRODUCTS:

Barbecue (BBQ), products that are composed of uncured red meat products that are injected, massaged, tumbled, etc., and which are cooked back to or below the weight of the raw meat product (green weight), must use the term "seasoned" or "flavored," in conjunction with the meat product in the product name, e.g., "BBQ Seasoned Pork," or "Sliced Seasoned Beef with Barbecue Sauce."

The labeling for uncured red meat products containing some solutions that are used to make BBQ products (9 CFR 319.312 or 319.80) which are not cooked back to green weight or are not in compliance with the cooking yield must have a containing statement on the label. A containing statement is required in the product name when the cooking yield is not met, e.g., "BBQ Pork Containing up to 15% of a solution." Similarly, a containing statement is required in the product name when the product does not have sufficient quantities of meat minus the solution to meet the minimum meat requirement. However, in limited situations when the minimum meat requirement (minus the solution) is met and when cook yield is compensated for by adding additional meat, the containing statement can either be placed in the product name or attached to the meat component in the ingredients statement, e.g., "Ingredients: Beef Containing up to 25% …sugar, spices." Also, see Policy Memo 84A and Policy Memo 102.

Red meat components that contain binders and extenders and do not meet one of the barbecue standards (9 CFR 319.80, 319.312) shall be descriptively labeled to include the extender, nomenclature in the product name, e.g., "BBQ Seasoned Beef, Modified Food Starch and Gelatinized Wheat Starch", "Pork and Binder Product with Barbecue Sauce", or "BBQ Cooked Beef and Binder Product" followed by a parenthetical list of all of its ingredients. Bone-in red meat products do not have to comply with Federal meat regulation, 9 CFR 319.312 or 319.80 with regard to cooking yield and must indicate the presence of bones in product name, e.g., "Seasoned Cooked Pork Ribs with Barbecue Sauce" or "Barbecue Beef Ribs."

When bone-in red meat products are injected, massaged, tumbled, etc., and do not return to green weight after cooking, the containing statement shall appear once on the label in (1) the ingredients statement as part of the red meat component (only if there is enough Beef Ribs without solution to meet the requirement for "Beef Ribs and BBQ Sauce"), or (2) in the product name, e.g., "Beef Ribs, containing 10% of a solution and BBQ Sauce."

BARBECUE (Infrared Cooked):

The label must indicate heat source, e.g., "infrared cooked," with lettering no less than one-half the size of the largest letter in the word "barbecue."

BARBECUE MEAT OR POULTRY "EASTERN NORTH CAROLINE STYLE":

Acceptable identification for a product that is enhanced in a vinegar based solution, apple or white. The solution is seasoned with pepper, i.e., black pepper, red pepper, or cayenne pepper. Other ingredients may include salt, sugar and hot pepper sauce.

BARBECUE SAUCE WITH CHICKEN:

The product must contain at least 15% cooked chicken meat. Changing the size of the term "Chicken" does not change the 15% cooked chicken meat requirement.

BARBECUE SAUCE WITH MEAT:

The product must contain at least 35% cooked meat. When the name of the product shows meat in smaller letters, not more than one-half the size of the largest letter in the product name, 25% cooked meat is required.

BEEF A LA KING:

The product must contain at least 20% cooked beef.

BEEF A LA MODE:

A product consisting of sliced beef (marinated in wine, cognac, vegetable stock) with carrots, onions, and other ingredients covered with wine sauce. The product must contain at least 50% beef.

BEEF ALMONDINE WITH VEGETABLES:

The product must contain at least 18% cooked meat on the ready-to-serve basis. The product must contain almonds.

BEEF AND DUMPLINGS WITH GRAVY:

The product must contain at least 25% meat and not more than 25% water blanched dry dumplings.

BEEF AND GRAVY:

The product contains at least 50% cooked beef.

See: **Gravy and Beef**

BEEF BLOOD:

This is an acceptable ingredient for beef patties provided the product name is qualified, such as "Beef and Blood Patties" or "Beef Patties with Blood."

BEEF BLOOD GLAZE:

A coating of beef blood is permitted on cured products (e.g., ham, hamette, etc.) if the product name is prominently qualified to reflect the coating. Nitrite is not permitted in the glaze.

BEEF BRISKET (Canned):

The minimum brine concentration required is 5.5%.

BEEF BURGUNDY OR BOURGUIGNONNE:

The product must contain at least 50% beef. Product contains beef cubes, mushrooms, onions, and red wine or burgundy gravy. May include other vegetables, e.g., carrots, shallots, tomato paste, or potatoes. Other acceptable names include "Beouf A La Bourguignonne," "Beef Burgundy Style," "Beef Burgundy," and "Burgundy Beef."

BEEF BURGUNDY WITH NOODLES:

The product must contain at least 50% beef in the beef burgundy portion. Total product should not contain more than 50% cooked noodles.

BEEF CHEEK MEAT AND BEEF HEAD MEAT AND PORK CHEEK MEAT AND PORK HEAD MEAT (USE AND LABELING AS AN INGREDIENT IN MEAT FOOD PRODUCTS):

Beef cheek meat and pork cheek meat refers to beef and pork cheeks from which the glandular material has been removed.

Beef head meat and pork head meat refer to muscle tissue remaining on the beef and hog skull after removal of the skin, cheeks, tongue, and lips. The meat normally attached to and considered as part of the tongue trimmings when detached from the tongue

trimmings may also be included as beef head meat or pork head meat although it can be labeled as "beef" or "pork."

When beef cheek meat and/or beef head meat are included in boneless beef, its presence must be specifically declared. Examples include: "Boneless Beef - Contains Beef Cheek Meat and Beef Head Meat," "Boneless Beef Head Meat," "Boneless Beef - Ingredients: Beef, Beef Head Meat, Beef Cheek Meat," or "Boneless Beef - 20% Beef Head Meat, 15% Beef Cheek Meat."

Beef cheek meat and/or beef head meat may be used in unlimited quantities and identified as "beef" in meat food products unless restricted by regulatory standards for specific products as indicated in 9 CFR 319.15(a) (Chopped beef, ground beef), 319.15(b) (Hamburger), 319.15(d) (Fabricated steak), 319.81 (Roast Beef parboiled and steam roasted), 319.100 (Corned beef), 319.300 (Chili con carne), 319.301 (Chili con carne with beans), and 319.303 (Corned beef hash).

The presence of pork head meat is not required to be identified on the labeling of boneless pork. However, pork cheek meat and/or pork head meat may be used in unlimited quantities and identified as "pork" in meat food products, unless restricted by regulatory standards as indicated in 9 CFR 319.300 (Chili con carne) and 319.301 (Chili con carne with beans).

See: Policy Memo 098B dated August 1, 1990 - Cheek Meat

BEEF CONCENTRATE AND SALT:

Broth derived from cooking fresh beef containing 3% to 4% solids is centrifuged and evaporated to approximately 60% solids under vacuum. The water fraction is salted to a level of 25.5% of the water weight (100 lbs. concentrated stock at 60% will have 10.2 lbs. of salt added, making a total weight of 110.2 lbs.). There is no need for refrigeration.

BEEF CONSOMME:

The standard requires beef as an ingredient and a minimum protein content of at least 3% in the finished product.

"Beef stock" or "beef broth" (or mixture of both) may be used to comprise the beef ingredient. Additional optional ingredients are gelatin, beef extract, tomato puree, hydrolyzed plant protein, and seasoning.

BEEF (Dried or Air Dried):

Product name is "Air Dried Beef" or "Dried Beef." MPR 2.04:1. It is usually cured by rub and/or stitch pump followed by cover pickle for 4 to 8 weeks with several overhauls (turned over for the application of additional cure), then placed in smokehouse or drying chambers for 3 to 10 days.

BEEF FIBRIN:

This is a component mixture of beef fibrinogen and beef thrombin plasma protein used to bind pieces of meat or poultry together. It is limited to ten percent.

1. If used from seven percent of ten percent, it must appear in the product name, e.g., "Bacon Wrapped Beef Tenderloin Steak Formed with Beef Fibrinogen and Thrombin." Therefore, the smallest letter in the product name must be at least 1/3 size of the smallest letter in the product name.

2. If used at less than seven percent, it must be a product name qualifier, e.g., "Formed with Beef Fibrinogen and Thrombin." As a product name qualifier, there is no size requirement, however, it must contiguous to the product name and be prominent and conspicuous. Additionally, the terms "Beef Fibrin" or "Fibrin" may be used in the product name as a qualifier and its components identified elsewhere on the principal display panel. In this situation, the terms "Beef Fibrin" or "Fibrin" and its components are linked to each other by means of asterisks. Acceptable terminology's for the components are "Beef Fibrinogen and Thrombin Plasma Protein," or "Beef Fibrinogen and Thrombin."

BEEF GRAVY MIX:

The product must contain at least 15% dried beef.

BEEF MARSALA:

The product must contain at least 50% beef. Product contains beef cubes, Marsala wine sauce, and usually mushrooms and onions. White wine may be used, but it may not replace Marsala wine.

BEEF ORIENTAL OR ORIENTAL BEEF:

The product must contain at least 12% meat and oriental style vegetables and sauce. The label must show true product name, e.g., "Beef Oriental with Vegetables."

BEEF ROULADE:

The product must contain at least 50% cooked meat. Usually a thin strip of flank meat wrapped around vegetables and cooked.

BEEF SLICES A-LA-PIZZAIOLA:

The product must contain at least 50% cooked beef.

BEEF STROGANOFF:

A dish with a creamy sauce prepared with beef cut into narrow strips or cubes and sautéed. Product labeled "Beef Stroganoff" should be prepared with a formula, which includes at least 45% beef, or 30% cooked beef.

1. The product must contain at least 10% sour cream, or
2. 7.5% sour cream, and 5% wine, or
3. 9.5% whole milk, 2% sour cream, and 2 1/2% wine.

BEEF STROGANOFF WITH NOODLES:

Meat and sauce portion must meet the standard for Beef Stroganoff. Total product shall contain no more than 50% cooked noodles.

BEEF SUKIYAKI:

The product must contain at least 30% meat based on total product. Consists of thinly sliced beef and various vegetables cooked in a flavored beef stock. This is not a stew as the vegetables and components are mixed during the cooking process. Vegetables used with this food are celery, bean sprouts, leeks, onions, mushrooms, Chinese cabbage, carrots, spinach, water chestnuts, bamboo shoots, and bean curds.

BEEF TRIPE STEW:

There are two versions of this product. One is of Mexican origin and merchandised in association with the term "Menudo."

Corn is a prominent ingredient in its formula. The standard for an item of this nature requires that it contain not less than 33% beef tripe computed on the basis of the uncooked tripe in relation to total ingredients.

The second product is popular in Puerto Rico. It is referred to as "Mondungo." The product is made with 25% raw beef tripe. The remainder consists principally of potatoes, a squash with pumpkin-like appearance and flavor, and a native vegetable called "Tanier." When the vegetables are not distinguishable, this product can be labeled as "Dominican Style Mondungo."

BEEF WELLINGTON:

It is made with beef tenderloin that is roasted very rare. It is then spread with a liver pate, covered with pastry, and baked in a hot oven until pastry is brown. The product must contain at least 50% cooked meat and no more than 30% pastry.

Alternatively, mushroom duxelle is an acceptable substitute for liver pate, but a true descriptive product name is required, e.g., "beef tenderloin covered with mushroom duxelle and wrapped with pastry."

BEERWURST, BIERWURST:

A cooked smoked sausage. Same requirements as beef salami, with the exception that pork may be used.

BERLINER:

A cooked smoked sausage usually made from coarsely cut cured pork in large casings. When beef is used, it shall not exceed 50% of the meat block. Pork stomachs or beef tripe not permitted.

See: Policy Memo 048 dated May 18, 1982

BERLINER BLOOD SAUSAGE:

A cooked blood sausage containing diced bacon. After cooking it is dried and smoked. Ham fat, snouts, and lips are not permitted.

See: **Blood Sausage**

BIER SCHINKEN (GR):

The literal translation is "Beer Ham." If product is made of all pork, it may be labeled "Bier Schinken."

BINDERS IN POULTRY, BONELESS, RAW OR COOKED:

Binding agents may be added individually or collectively in amounts not to exceed 3% for cooked poultry products and 2% for raw poultry products based on total finished product. When binders are added in excess of these levels, the common or usual name of the binder or the generic term "Binders Added" shall be included in a product name qualifier, e.g., "Turkey Breast-Gelatin Added." In all cases, the presence of these ingredients must be shown in the ingredients statement.

This policy is intended to apply to binders which are used in chopped or chunked poultry products that are formed into rolls, loaves, etc., but not to binders added directly into whole muscle by injection, massaging, tumbling, etc., which then act as extenders.

See: Policy Memo 103 dated February 13, 1987

BLOCKWURST:

A semi-dry type sausage. The maximum MPR is 3.7:1.

BLOOD AND TONGUE SAUSAGE:

Same as blood sausage, except cured and cooked pork or beef tongues are used.

BLOOD SAUSAGE:

A cooked sausage formulated with blood and some meat. Usually contains pork skins and/or pork jowls. May also contain sweet pickled ham fat, snouts, and lips. If the product does not contain meat, it must be labeled as "Blood Pudding."

BOINGGHETTI:

This label must show a true product name, "Spaghetti with Chicken Sauce." The product must contain at least 6% cooked chicken meat.

BONE-IN MEAT WITH SAUCE:

Must have at least 50% meat (cooked basis). Product with barbecue sauce must comply with 9 CFR 319.312.

BONELESS BREAST TRIMMINGS:

Boneless breast trimmings (turkey or chicken) are defined as trimmings that are removed from the breast portion only. When a product is formulated with boneless breast trimmings, the amount of skin should be indicated in order to determine that the meat requirement is met for a standardized product and that the product is properly labeled. Trimmings from the ribs may be identified as white turkey or white chicken trimmings, or white turkey or white chicken rib meat (excluding skin).

BREAKFAST LINKS OR PATTIES:

The names "Breakfast Links" and "Breakfast Patties" can be considered fanciful names, which must be followed by a descriptive product name. Such products are acceptable without compliance with the fresh pork sausage or breakfast sausage standard. If the names "Breakfast Links" or "Breakfast Patties" are used without further qualification, the products must meet either the fresh pork sausage standard or the breakfast sausage standard.

BREAKFASTS (Containing Meat):

The product must contain at least 15% cooked meat or poultry or meat or poultry food product based on the total net weight of breakfast.

BROTH, BEEF OR PORK:

No distinction has been made between "broth" and "stock." They may be used interchangeably as the resulting liquid from simmering meat and/or bones in water with seasonings. Both products have an MPR of 135.1 or a 67.1 MPR for concentrate.

BROTWURST:

A cured and cooked sausage that may be smoked.

BROWN AND SERVE SAUSAGE:

The standard is based on one of the four options as listed below:

1. Moisture Protein Ratio (MPR) is no more than 3.7:1, fat limited to 35%, and 10% water at formulation.

2. No more than 10% added water at formulation and a yield of no greater than 80%.

3. No more than 8.8% added water at formulation and a yield no greater than 85%.

4. Product must meet fresh sausage standard before cooking. The label must show true product name, e.g., "Brown and Serve Pork Sausage."

BROWN AND SERVE SAUSAGE (Canned):

A cooked sausage, usually without cure, and not more than 8% water. The weight of the sausage at canning shall not exceed weight of fresh uncured meat ingredients plus weight of curing and seasoning ingredients.

BRUNSWICK STEW:

The product must contain at least 25% (fresh basis) of at least two kinds of meat, one of which may be poultry. Product must contain corn as one of the vegetables.

See: **Poultry Brunswick Stew**

BUFFALO STYLE:

Buffalo style is acceptable on any product (e.g., poultry parts other than wings, chicken patties, nuggets etc.) that is cooked and coated with a mild or spicy sauce containing, Cayenne red pepper, vinegar, salt and garlic. It is no longer exclusive to chicken wings only. It would also be acceptable on any product made in Buffalo, NY.

BURGUNDY SAUCE WITH BEEF AND NOODLES:

The product must contain at least 25% cooked beef in the product, with up to 20% cooked noodles. Product must contain enough wine to characterize the sauce.

BURRITOS:

A Mexican style sandwich-like product consisting of a flour tortilla, various fillings, and at least 15% meat or 10% cooked poultry meat. The flour tortilla is rolled and may or

may not have tucked ends. Fillings may contain, in addition to meat or poultry meat, such major ingredients as beans, potatoes, cheese, rice, tomatoes, and chilies.

Examples of product names are "BEEF BURRITO," "TURKEY BURRITO," "CHICKEN FAJITA BURRITO," AND "CHILI VERDI WITH BEANS BURRITO." If ingredients, e.g., rice or beans, are declared in the product name, they must appear in the proper order of predominance. Ingredients cannot be mentioned in the product name unless all other ingredients present in amounts equal to or above the declared ingredient are included in the name, e.g., "BEANS, BEEF, TOMATO, ONION, AND RICE BURRITO."

The use of "Red Chili" or "Green Chili" or a similar designation of the chili content in a starburst, flag, or similar display, separated from the product name, is acceptable. If such designations are used as part of the descriptive name, the presence of the chilies must appear in the correct order of predominance, and all other ingredients present in amounts equal to or greater than the chilies must appear in the product name.

A claim or name that identifies the use of shredded meat or shredded poultry meat is permitted. However, if ground meat or ground poultry meat is also used, its presence must also be identified in the claim or name, e.g., "Shredded Beef and Ground Beef Burrito."

"BURRITO" alone, may be used to name the product without a descriptive name. However, the ingredients statement must appear directly beneath "burrito."

BURRITOS WITH SAUCE OR GRAVY:

Product must contain at least 50% burritos.

BUTIFARRA-SAUSAGE:

An uncured sausage. Labeling that features the term "Butifarra" would require an additional product name:

Pork Sausage - for those products that meet the fresh pork sausage standard.

Fresh Sausage - for those products that include byproduct but do not meet the standard for pork sausage.

Sausage - for those products that are incubated or fermented. The term Puerto Rican Style would be applicable if manufactured in Puerto Rico.

See: Policy Memo 002 dated May 30, 1980

CADDIES:

Caddies or display cards used to display fully labeled product shall not bear an inspection legend and, therefore, can be reused. The caddies or display cards may contain a picture of a product that has a legend on it.

CAJUN:

Refers to product made in Louisiana.

CAJUN STYLE/CAJUN RECIPE:

Acceptable identification for products containing onion/onion powder/dehydrated onion, garlic/garlic powder/dehydrated garlic, white pepper, red pepper, and black pepper.

CALABRESE (IT):

A salami originating in Southern Italy. Usually made entirely of pork seasoned with hot peppers.

CALZONE, CALZONI (IT):

Turnover-like product made with dough stuffed with meat or poultry, cheese, and seasonings and baked. It must contain 25% meat or 14% poultry meat. The label must show a true product name, e.g., "Sausage and Cheese Calzone."

CANADIAN AND CANADIAN STYLE BACON:

"Canadian Bacon" and "Canadian Style Bacon" are synonymous and should not be considered geographical terms.

The term "Canadian Style Bacon," when featured on the label as a product name or part of a product name (i.e., as a description, etc.), may stand alone without an additional qualifier indicating the true geographical origin of the product.

"Chunked and Formed" and "Water Added" products are permitted, provided proper labeling is applied.

Uncooked and/or unsmoked "Canadian Style Bacon" is also permitted, provided labeling describes the product as uncooked and/or unsmoked.

Product which is identified as "Canadian Style Bacon" is made from a trimmed boneless pork loin. On the shoulder end, the cross section of the longissimus dorsi muscle shall be equal to or larger than the combined cross sectional areas of the splenius and semispinalis capitis muscles. The ham end shall be removed anterior to the ilium. The exposed faces shall be approximately perpendicular with the skin surface. The dorsal and ventral side on each end of the "Canadian Style Bacon" shall not be more than 1.0 inch different in length. The belly is removed adjacent to the longissimus dorsi muscle. All bones and cartilage shall be removed. The tenderloin and the flesh overlying the blade bone are

excluded. The surface fat (and false lean when necessary) shall be trimmed to 0.3 inches thick at any point. The fat on the ventral and dorsal sides is neatly beveled to meet the lean.

See: Policy Memo 050B dated December 19, 1985

CANADIAN STYLE BACON MADE WITH/FROM PORK SIRLOIN HIPS:

The sirloin is obtained by removing a 5- to 7-inch section of the pork loin immediately in front of the hip or pelvic bone. The sirloin hip is obtained by removing the half of the sirloin which comprises the posterior end of the pork loin. The tenderloin is not included and surface fat shall be trimmed to 0.3 inches in thickness.

The labeling for these Canadian Style Bacon products must bear a qualifying statement, adjacent to the product name, clarifying that pork sirloin hips are included or that the product is made entirely from pork sirloin hips, e.g., "Canadian Style Bacon--Includes Pork Sirloin Hips" or "Canadian Style Bacon--Made from Pork Sirloin Hips." The smallest letter in the qualifier should not be less than one-third the size of the largest letter in the product name. The qualifier must be of equal prominence to the product name.

Chunked (or chopped) and formed varieties and substances controlled by the protein fat free (PFF) regulation for cured pork products 9 CFR 319.104 shall be labeled in accordance with applicable guidelines.

Use of this type of product in a secondary product, e.g., a pizza, requires complete identification only in the ingredients statement; the product name of the secondary product need only refer to Canadian Style Bacon, e.g., Canadian Style Bacon Pizza.

See: Policy Memo 116 dated July 11, 1988

CANNED CHOPPED BEEF OR PORK:

Cured product with no more than 3% water in formula.

CANNED MEAT:

"Canned meat with Natural Juices;" is acceptable for product that has been pumped or contains up to 10% of a solution before canning and processing. Processed canned uncured meat products, when water or broth is added to the can may not be called "with natural juices," but the acceptable name would be "with juices."

CANNELLONI (IT):

Product must contain at least 10% meat or 7% cooked poultry meat. Cannelloni is an Italian term referring to a product with the same characteristics as "Ravioli" except

Cannelloni has a tubular form. The product name should show the type of species, e.g., "Beef Cannelloni."

CANTONESE STYLE SPECIES:

Marinated in a solution of soy sauce, cooked and returned weight. In addition, product is mildly seasoned with sugar, salt, wine, and spices.

CAPACOLLO, COOKED (Capicola, Capocolla, Capacola, Capicollo, Cappicola, Capacolo) (IT):

Boneless pork shoulder butts which are cured and then cooked. The curing process may be dry curing, immersion curing, or pump curing. The cured product is coated with spices and paprika before cooking. This product shall always be labeled with "Cooked" as part of the product name. Water added is permitted.

CARAMEL COLORING:

Caramel is considered a natural color. However, when caramel coloring is added to a product, the product name must be qualified to indicate the presence of artificial coloring, e.g., "Cooked Roast Beef-Caramel Coloring Added" or "Artificially Colored." This requirement does not apply to gravies, sauces, and similar products where the use of such coloring is customary. Seasoning mixes containing small quantities of caramel coloring may be used if the caramel coloring does not impart color to the finished product.

Caramel coloring may be used on the surface of raw products, e.g., beef patties, if the name is appropriately qualified. However, caramel coloring may not be added directly to the formulation of a raw product where the caramel coloring becomes an integral part of the total product.

See: Policy Memo 112 dated June 6, 1988

CARBONADE (FR):

Product must contain at least 50% meat. It may contain beef, pork, or mutton, and beer or wine. Product is slowly cooked, either by braising or stewing.

Label must show a true product name, e.g., "Beef Carbonade."

CARRIERS:

Substances, as defined by the Food and Drug Administration, that carry flavoring compounds, e.g., essential oils, on their surface, and are not expected to provide a functional effect, e.g., binding and emulsifying, in the finished food product and are considered incidental. Some substances, e.g., maltodextrin and modified food starch, are not carriers but actually diluents or bulking agents, and must be declared in the ingredients statement.

Dextrose and/or sugar are commonly used as carriers for spice extracts and resins of spices. The carrier must be declared in the ingredients statement, except in those cases where a sweetening agent is used separately in formulating the meat or poultry product and the use of the spice mixture will not result in the quantity of the carrier being more than 0.75% of the seasoning mix. When a determination cannot be made from the information on the label application, declaration is required.

Salt, when used as a carrier, will always be declared regardless of amount used.

CASING, ARTIFICIAL:

Frankfurters packaged in retail containers with the artificial casing left on must bear a prominent statement, e.g., "Remove casing before eating," contiguous to the product name on the label.

CASSEROLE:

Product must contain at least 25% meat or 18% cooked meat.

CASSOULET (FR):

Product must contain at least 25% meat. A complex stew consisting of dried white beans and a combination of pork, lamb, game, and sausages. The ingredients are cooked, then put into a casserole, usually covered with crumbs, and baked. Label must show true product name, e.g., "Beans and Bacon in Sauce."

CENTER SLICE:

When the term "Center Slice" is used on labels for slices of ham from smoked and cooked, smoked, or water cooked hams, product must be sliced from an area of the original ham positioned about 1 inch on each side of a center cut.

CERTIFIED:

With the exception of the term "Certified Pork" the term "certified" implies that the United States Department of Agriculture (USDA) and the Agriculture Marketing Service (AMS) have officially evaluated a meat product for class, grade, or other quality characteristics. When used under other circumstances, the term should be closely associated with the name of the organization responsible for the "Certification" process (e.g., "XYZ Company's Certified Meat," or "Our Certified Meat").

CERVELAT:

A cured and cooked sausage, often a semi-dry or dry summer sausage. Hog stomachs, beef tripe and extenders are permitted. There is no MPR (moisture protein ratio) requirement.

CHA SHU BOW (CH):

A steamed bun with a dry roasted pork filling requiring 15% cooked pork. Label must show true product name, e.g., "Steamed Bun with a Pork and Cabbage Filling."

CHEEK MEAT, BEEF:

Natural proportions are considered to be 2%.

See: Policy Memo 098B dated August 1, 1990

See: 9 CFR 319.15

The use of cheek meat is limited to 25% in ground beef, chopped beef and similar type products. If cheek meat exceeds 2% (natural proportions), its presence must be declared.

CHEESE:

1. When cheese is declared in the ingredients statement of a fabricated product, cheddar cheese must be used in the product's formulation.

2. Swiss, Gruyere: The term "Gruyere" pertains to a cheese that closely resembles "Swiss Cheese" both in its appearance and on analysis, although it has smaller holes than Swiss Cheese. FDA advises that Gruyere Cheese is a suitable substitute for Swiss Cheese and gives the same character to a finished food product, e.g., "Chicken Cordon Bleu."

3. The term Cheese may appear in the product name, e.g., "Ham and Cheese Loaf," provided the common name is declared in the ingredients statement.

4. When a cheese product and meat or poultry food product are packaged together, the product name shown on the label must show the name of each component product.

For example, if slices of ham and slices of a cheese product are packaged together, the product name should include "Ham" and the name of the cheese product (e.g., Ham and Pasteurized Processed American Cheese). Alternatively, the Pasteurized Processed American Cheese could be parenthetically qualified contiguous to the product name (e.g., "Ham and Cheese (Pasteurized Processed American Cheese"). The name "Ham and Cheese" alone would be acceptable if the cheese used was "Cheddar Cheese."

5. Use of substitute or imitation cheese in products where real cheese is expected (e.g., Cordon Bleu) requires the product name be changed or qualified to indicate the presence of the ersatz cheese. Substitute and imitation cheeses cannot be described as "cheese" in the product name. There is no limitation on the amount of ersatz cheese used.

6. Reduced fat cheeses may be identified on the label as "Reduced Fat Cheese." However, the name of a standardized cheese may not be associated with the phrase "Reduced Fat Cheese" (e.g., Reduced Fat Cheddar Cheese).

7. Cheese is a standardized product.

See: 21 CFR 130.10 and 133 for a listing of standardized cheeses

CHEESE (PASTEURIZED PROCESSED CHEESE FOOD OR SPREAD):

A cheese food product with a standard of identity, but is not considered a cheese. Therefore, it cannot be used in meat food products where cheese is an expected ingredient, e.g., "Cheesefurters" or "Veal Cordon Bleu." It is acceptable in non-specific loaves, etc.

CHEESE PRODUCTS CONTAINING MEAT:

Homogeneous cheese products, e.g., cheese balls, must contain more than 50% meat to be amenable. When cheese and meat are separate components, the products are amenable with 2% meat.

CHEESE STANDARDIZED PRODUCTS:

Cheese standardized products that require real cheese, e.g., chicken cordon bleu, must use FDA standardized cheese or those FDA standardized cheeses specified. Use of a substitute, imitation cheese or other non FDA standard cheeses, if permitted, must be declared in the product name, or a suitable qualifier, e.g., chicken cordon bleu made with reduced fat cheese. The 90/10-cheese rule is only applicable to pizza.

CHICHARRONES (PR):

The Spanish name for fried pork skins. Product must have an English product name, "Fried Pork Skins" except in Puerto Rico.

CHICHARRONES de POLLO (PR):

An acceptable product name for "Marinated Cut-up Fried Chicken" sold in Puerto Rico. When product is destined for sale only in Puerto Rico, "Chicharrones de Pollo" can be the product name. When destined for sale in other places, "Chicharrones de Pollo" must be explained with true product name.

CHICKEN, ALOHA:

"Aloha Chicken" is acceptable as a coined name which must be followed by a true product name, e.g., "Chicken and Sauce with Rice." The standard for the product is 22% cooked poultry meat.

CHICKEN AND NOODLES AU GRATIN (FR):

Product must contain at least 18% cooked chicken meat.

CHICKEN CORDON BLEU (FR):

Product must contain not less than:

1. 60% chicken breast meat (sliced). If it is made from any other part of the chicken, then the product name must be qualified to indicate the part used.

2. 5% ham or Canadian Style Bacon.

3. Cheese (either Swiss, Gruyere, Mozzarella, or Pasteurized Processed Swiss).

4. Not more than 30% batter and breading (if used).

CHICKEN ENCHILADA SUIZA:

The product consists of chicken enchiladas with a cream sauce. The sauce used must be made with sour cream, heavy cream, or whipping cream in an amount sufficient to characterize the sauce. The label must show a true product name, e.g., "Chicken Enchilada with Cream Sauce."

CHICKEN OVA:

These can not be used for human consumption without first going to an egg products plant for pasteurization (because of problem with potential Salmonella contamination). Chicken Ova can not use the poultry inspection legend.

CHICKEN PAPRIKA:

Product must contain at least 35% chicken. A Hungarian dish. Sauce must contain either sour or sweet cream and enough paprika to give a pink color.

CHICKEN TOCINO:

Acceptable with a true product name such as sliced, marinated, cured chicken thigh meat.

CHICKEN WELLINGTON:

It is made with roasted chicken that is spread with liver pate, covered with pastry, and baked in a hot oven until pastry is brown. The product must contain at least 59% cooked meat and no more than 30% pastry.

CHILI:

1. “Brick Chili” or “Condensed Chili” requires 80% meat. Cereal is limited to 16%.

2. Chili with reconstitution directions should meet the chili standard when reconstituted.

3. When beef heart meat, cheek meat, or head meat is used in excess of 25% of the meat block, it must be reflected in the product name, e.g., “Chili with Beef and Beef Heart Meat.”

4. When beef appears in the product name, BEEF MAY BE THE ONLY MEAT SOURCE USED. Beef Chili may not contain beef fat or other beef byproducts.

5. “Chili Gravy with Meat” requires at least 40% fresh meat and no more than 8% cereals.

6. Cured meats are not an expected ingredient in chili; when used, they must be shown as part of the product name.

7. The terms “Chili” or “Chili con Carne” may be used interchangeably.

8. Since “con carne” means “with meat,” products labeled as chili con carne should include only red meat and not poultry. Products which meet the chili standard and include poultry may be labeled “beef and chicken chili,” “beef chili, chicken added,” etc., as appropriate. The binder and extender limitation of 8% is based on total formulation.

See: 9 CFR 319.300

CHILI COLORADO:

Product must meet 9 CFR 319.300 requirements. Chili peppers must be exclusively of the red variety. If a prepared chili powder is used, it must be prepared exclusively from red chili peppers.

The term “Colorado” is used for red more than “Rojo” in Mexico. The term “Rojo” is used more in Spain, Puerto Rico, and Cuba.

See: Policy Memo 013 dated September 12, 1980

CHILI-MAC:

Product must contain at least 16% meat. The label requires a true product name, e.g., “Bean, Macaroni and Beef in Sauce”.

CHILI PIE:

Chili component of the total product must have at least 40% fresh meat.

CHILI PUPS:

An emulsion stuffed in casing and smoked. Label requires a true product name, e.g., "Chili con Carne and Ground Beans Product." Product must contain at least 60% fresh meat in total formulation.

CHILI RELLENO:

Product must contain at least 12% fresh meat and be coated with a batter and then fried. Sometimes product is called "Chili Pepper Relleno." Relleno means stuffed.

CHILI SPAGHETTI:

Product must contain at least 16% meat.

CHILI VERDE (SP):

Product must meet 9 CFR 319.300 requirements. Chili peppers must be exclusively of the green chili or Verde chili pepper varieties. If a prepared chili powder is used, it must have been prepared exclusively from green chili or Verde chili peppers. Products, e.g., "Chili Verde with Beans" shall comply with 9 CFR 319.301 and the above requirements for "Chili Verde."

See: Policy Memo 013 dated September 12, 1980

CHILI WITH BEANS:

1. "Brick Chili with Beans" or "Condensed Chili with Beans" requires 50% meat and cereal is limited to 16%.

2. Chili with Beans with reconstitution directions should meet the Chili with Beans standard when reconstituted.

3. When beef heart meat, cheek meat, or head meat is used in excess of 25% of the meat block, it must be reflected in the product name, e.g., "Chili with Beef and Beef Heart Meat with Beans."

4. When beef appears in the product name, beef may be the only meat source used. Beef Chili with Beans may not contain beef fat or other beef byproducts.

5. Cured meats are not an expected ingredient in Chili with Beans; when used, they must be shown as part of product name.

6. "Chili with Beans" formulae usually contain up to 25% of beans in a product. About one-fourth of these beans may be incorporated in the product as ground beans and should be listed in the ingredients statement as ground beans.

7. The terms “Chili with Beans” or “Chili con Carne with Beans” may be used interchangeably.

8. The binder and extender limitation of 8% is based on total formulation.

See: 9 CFR 319.301

CHIMICHANGA:

Product must contain at least 15% meat or 10% poultry meat. A Mexican specialty from the State of Sonora. Like burritos, product is made by wrapping a flour tortilla around a filling; but unlike the burrito, chimichanga is fried until brown and crisp. “Fried Burritos” is acceptable.

CHINESE BRAND LINKS:

Raw nonspecific sausage-like products. These products are permitted to contain artificial red coloring; however, if pork is used it must be certified. Unlike the term “links,” “Chinese Brand Links” is considered a coined or fanciful name, and [as a] nonspecific product, it must be accompanied by an ingredients statement. Furthermore, “made in USA” must be contiguous to the word “brand” but cannot intervene between “links” and the ingredients statement.

CHINESE PEPPER STEAK:

A Chinese main dish, usually served with rice, must contain at least 30% cooked beef. Beef steak is cut into thin strips, browned in fat or oil, and added to a soy flavored sauce. Vegetables are also added to the sauce. Green pepper strips are always used and other vegetables may be included.

CHINESE STYLE BARBECUE MEAT:

Acceptable identification for a product that is enhanced in a solution with soy sauce, grain alcohol or dry sherry wine, and a sweetener, i.e., sugar or honey. Other ingredients may include garlic or scallions, ginger or ginger juice, sesame or peanut oil. The product may be artificially colored. If artificially colored, a qualifier is needed.

CHINESE STYLE BEEF:

Product must contain grain alcohol and soy sauce.

CHINESE STYLE SAUSAGE:

Product must contain grain alcohol and soy sauce.

CHIPPED BEEF:

Beef that is dried, chipped, or sliced and may be cured or smoked. An MPR 2.04:1 is required. It may be chunked, ground, chopped, and formed. If so, the product name must be qualified, e.g., "Chipped Beef, Chunked and Formed."

Acceptable fill:

1. 2 oz. in a 4 fluid oz. glass, or
2. 2 1/2 oz. in a 5 fluid oz. glass, or
3. 5 oz. in a 9-5/8 fluid oz. glass.

CHITTERLINGS:

Approved label must identify the species of food animal from which the product is derived. Hog bungs may be labeled "Pork Chitterlings." The purge under normal conditions should not exceed 20% of the net weight of frozen chitterlings.

See: 9 CFR 317.8(b)(30)

CHOICE GRADE, FANCY GRADE POULTRY:

"Choice" or "Fancy" may not be used in conjunction with "Grade" on poultry labels. These terms and others like "Prime" and "Top Quality" on poultry labels indicate only that product is equal to U.S. Grade A.

CHOPPED CHICKEN LIVERS:

Total product must contain at least 50% cooked chicken livers. Wheat flour and similar ingredients are acceptable.

CHOPPED CHICKEN LIVERS COMBINED WITH OTHER CHARACTERIZING COMPONENTS:

Product must contain at least 30% cooked livers, e.g., "Chopped Chicken Livers with Eggs and Onions".

CHOPPED HAM:

A total of 15% shank meat is permitted. This is 3% above the normal proportion of 12% shank meat found in a whole ham.

See: 9 CFR 319.105

CHOP SUEY, AMERICAN:

Product must contain at least 25% fresh meat in total formulation. A stew-like dish prepared with beef, pork, or veal. Vegetables include onion and celery. Macaroni,

noodles, or rice are usually incorporated in the product, although recipes suggest serving chop suey over one of these.

CHOP SUEY (VEGETABLES WITH MEAT):

Product must contain at least 12% fresh meat.

CHORIZO (SP):

The product name "Chorizo" can be used for any type of chorizo sausage that is cooked, dry, semi-dry, cured and fresh without further product name qualification. Other requirements for various types of chorizo apply, including the sausage standard. It is seasoned with Spanish pimento and red pepper.

Partially defatted pork fatty tissue is acceptable in Chorizo. Wine is considered a flavoring and need only appear in the ingredients statement. However, the liquid is credited as added water.

CHORIZO, FRESH:

These products may contain vinegar. The vinegar used must have a strength of no less than 4 grams of acetic acid per 100 cubic centimeters (20° C.).

See: 9 CFR 318.7(c)(1)
Policy Memo 034 dated October 1, 1981

CHORIZO IN LARD:

Product must contain at least 55% chorizo.

CHORIZO IN LARD, CANNED:

Canned chorizos that are packed hot, usually in lard, and are not thermally processed must have a moisture protein ratio of 1.8:1 and a pH of not more than 5.5. An alternative standard is a water activity (Aw) of 0.92.

CHOW MEIN WITH MEAT:

Product must contain at least 12% fresh meat.

CHULENT (CHOLENT):

Product must contain at least 25% fresh meat. A meal-in-one dish of Jewish cuisine made in various ways. The product name can stand without qualification.

COARSE GROUND MEAT TRIMMINGS:

Coarse ground trimmings may be shipped from an establishment without meeting the 30% fat limitation if a specific fat content is declared, e.g., "Coarse Ground Beef Trimmings-40% fat beef." If the labeling terminology is "Coarse Ground Beef" or "Ground Beef", the 30% fat limitation shall apply.

COLORED CASING:

Colored casings on meat and poultry products which do not transfer color to the product, but which change and give a false impression of the true color of the products, must be labeled to indicate the presence of the casings. Acceptable terminology includes "Casing Colored" or "Artificially Colored." These phrases must appear contiguous to the product name.

Casings which are the same color as the product and not misleading or deceptive, e.g., a white opaque casing on a summer sausage, do not have to be so labeled. Also, products consisting of whole muscle bundles, e.g., hams, pork butts, etc., packaged in colored wrappings where a cut surface is not visible through the casing are exempt.
The color agent must be specifically identified on the label either in the product name qualifier or ingredient statement.

See: Policy Memo 095 dated February 27, 1986
See: 9 CFR 319.15(d)

COMPOSITE INGREDIENTS STATEMENT:

Processors who use a multi-ingredient product, e.g., pepperoni from various sources, as an ingredient, may identify all the ingredients that may be present from all the various formulations (i.e., a composite ingredients statement). However, the ingredients identified as those that may be present can only be those ingredients that are minor in nature and cannot include ingredients, e.g., the meat component that have a bearing on the overall characteristics or value of the product. The minor ingredients must be identified using one of the following examples of acceptable formats:

1. pepperoni (pork, beef, water, salt, spices, sodium nitrite. May also contain lactic acid starter culture, sugar, and sodium ascorbate).

2. bacon bits (cured with water, salt, dextrose and/or sugar, sodium nitrite).

3. pepperoni, pork, beef, water, sweeteners (contains one or more of the following: sugar, dextrose, fructose, corn syrup), salt, spices, sodium nitrite).

Labeling records must identify all the ingredients of each type of component that is used so the accuracy of the composite ingredients statement can be determined. All labeling for meat and poultry products must either comply with this type of format or, alternatively, accurately list all ingredients used in the product.

See: Policy Memo 072 dated May 18, 1984

COOKED BEEF, EQUIVALENCY:

In lieu of fresh beef, a 70% yield figure is used if no yield information is provided.

See: FSIS Directive 7124.1 Table 2

COOKED BREAKFAST SAUSAGE:

Antioxidants are permitted when product is formulated on a raw basis (no more than 3% water).

COOKED RED MEAT PRODUCTS CONTAINING ADDED SUBSTANCES:

Cooked corned beef products and cooked cured pork products not addressed by the cured pork products regulation (9 CFR 319.104), that weigh more than the weight of the fresh uncured article, may be prepared if they are descriptively labeled to indicate the presence and amount of the additional substances. Acceptable product names include: "Cooked Corned Beef and X% Water" or "Cooked Cured Pork and Water Product, X% of Weight is Added Ingredients," and "Cooked Pastrami and Up to 20% of a Solution." The ingredients of the solution may accompany the product name or appear in locations prescribed for ingredient statements. Product name prominence guidelines are found in Policy Memo 087A and Policy Memo 109. If product name qualifiers, such as "X% of Weight is Added Ingredients," are used, the labeling prominence guidelines used for cured pork products as found in 9 CFR 319.104(b) apply.

Uncured red meat products that weigh more than the weight of the fresh article after cooking should be labeled with a qualifying statement indicating the amount of solution remaining after cooking, e.g., "After cooking, contains X% of a seasoning solution of . . . ." The ingredients of the solution may accompany the qualifying statement or appear in locations prescribed for ingredient statements. The qualifying statement must be one-fourth the size of the largest letter in the product name. If the ingredients of the solution accompany the qualifier, they must appear in print one-eighth the size of the most prominent letter in the product name. Other labeling prominence guidelines are found in Policy Memo 087A.

If cooked, uncured red meat products that contain added solutions/substances prior to cooking are cooked back to or below the weight of the fresh (green weight) article, words, such as "seasoned" and "flavored," are to be used to reflect the addition of the added substances, e.g., "Seasoned Cooked Beef."

For cooked products, the percent added substances for the label statement is determined by subtracting the fresh (green) weight of the article from the weight of the finished cooked product, (i.e., after injecting, marinating, etc., and cooking), dividing by the weight of the finished product, and multiplying by 100.

This policy is intended to apply to solutions that impart favorable flavor and other sensory characteristics, but not to solutions containing ingredients used to extend a product, such as isolated soy protein and carrageenan.

Uncooked red meat products containing added substances are addressed in Policy Memo 066C.

See: Policy Memo 084A dated November 30, 1994

CORN DOG OR KORN DOG:

A coined name which must be accompanied by a true product name, e.g., "Batter Wrapped Franks on a Stick." Product is limited to 65% batter and a minimum of 35% frankfurter.

CORN DOG OR KORN DOG (POULTRY):

"Corn Dogs" made from poultry cooked sausage, e.g., poultry franks or poultry frankfurters, must show the "kind" of poultry used in conjunction with the coined name "Corn Dogs," e.g., "Chicken (or Turkey) Corn Dogs." The "kind" name should be shown in type size at least one-third the size of the largest letter of the coined name. A descriptive name, e.g., "Batter Wrapped Chicken Frank on a Stick," must accompany the coined name. If the descriptive name is at least one-third the size of the coined name, the "kind" name need not precede the coined name.

See: Policy Memo 061A dated September 16, 1985

CORN MEAL MUSH WITH BACON:

Product must contain at least 15% cooked bacon.

CORNED BEEF AND CABBAGE:

Product must contain at least 25% cooked corned beef.

CORNED BEEF (Canned, Cooked with Natural Juices):

Canned product labeled "Cooked Corned Beef with Natural Juices," is limited to 10% added solution before cooking. If the added solution is greater than 10%, the label must indicate the total added solution, e.g., "Cooked Corned Beef and Water product-X% of weight is added ingredients."

See: Cooked Corned Beef Products With Added Substances

CORNED BEEF, GRAY:

Gray corned beef is not a cured product but one that contains water, salt, sugar, flavorings, etc. It should be labeled as "Gray Corned Beef," "Gray Corned Beef Rounds," etc. The label must show an ingredients statement rather than a curing statement as shown on other corned beef labels.

CORNED BEEF WITH JUICES:

Uncooked corned beef with juices (or without juices and spices) is unacceptable terminology for corned beef products meeting standards in 9 CFR 319.101 and 319.102 for corned beef brisket and corned beef round (and other cuts). The presence of free flowing juices in a package does not change this policy. The net weight includes free flowing juices.

CORNISH STYLE PASTY:

Product must contain at least 25% beef. Product consists of a round or square of piecrust with a filling of chopped beef, potatoes, and onions.

COTECHINO (IT):

Pork skin sausage. Meat and meat by-products other than pork skin can be used in this product. It could also be given the name of pork skin sausage in parentheses as a common name. Italian sausage. A variety of cooked sausage.

See: 9 CFR 319.140

COUNTRY:

A geographical term that refers to an unincorporated area. To use country, the product must be made in the country.

COUNTRY FRIED:

Refers to a fried product that is usually breaded. It is not considered a geographical term.

COUNTRY OF ORIGIN:

Statement, "Product of ……." need only appear beneath the product name on the Principal Display Panel on imported product.

COUNTRY STYLE CHICKEN:

Cut up chicken in which the wishbone is left whole.

COUNTRY STYLE (FARM STYLE) SAUSAGE:

When sausage products are labeled "farm style" or "country style," they must be prepared with natural spices with the exclusion of oleoresins, essential oils, or other spice extractives. Sugar is the sweetening agent for "farm style" or "country style." HVP, MSG, and antioxidants are permitted ingredients. Products so labeled are not necessarily prepared in the country (on the farm) but are expected to have these characteristics.

See: 9 CFR 317.8(b)(2)
Manual 19.3(a)

CREAMED BEEF (Chipped or Dried):

Product must contain at least 18% dried beef. It may be produced using a cured beef, or beef product which has been chopped, pressed, or cooked.

CREAMED CHEESE WITH CHIPPED BEEF:

Product consists of cream cheese, chipped beef, cream and chopped onions. The meat component must be at least 12% of the total formulation.

CREAMED SAUCE WITH MEAT OR CREAMED MEAT PRODUCTS (Chipped Beef, Cooked Beef, Sausage, Ham, Franks, Meatballs, Etc.):

Product must contain at least 18% meat or meat products (on a cooked basis). The kind of meat product used should be reflected in the product name (e.g., "Creamed Cured Beef, Chopped, Pressed, Cooked").

CREOLE STYLE:

Term applies to many dishes made with tomatoes, spices, and green peppers. Spices include onion, garlic, bell pepper, white pepper, red pepper, black pepper, parsley, and other Louisiana seasonings, e.g., bay leaf, filét, paprika, or pepper sauce.

CREPE FILLING:

Must contain at least 40% cooked meat or 20% cooked meat if filling has one other characterizing ingredient, e.g., cheese, and at least 14% cooked meat when the filling has two other characterizing ingredients, e.g., cheese and mushrooms. This is based on the total weight of the filling.

CREPES:

Product must contain:

1. At least 20% cooked meat when the filling contains no other major characterizing component.

2. At least 10% cooked meat when the filling contains one other major characterizing component (e.g., cheese).

3. At least 7% cooked meat when the filling contains two or more other major characterizing components (e.g., cheese and mushrooms).

These percentages are based on the total weight of the product.

CROISSANT:

A crescent shaped roll requiring 18% cooked meat. Label must show a true product name, e.g., "Croissant with a ham and cheese sauce filling."

CROQUETTE:

Product must contain at least 35% cooked meat, based on total formulation. Beef, ham, etc., must appear as part of the product name.

CURDLAN:

A substance identified y the common or usual name "curdlan" has been approved for use in foods (see 12/16/1996 Federal Register), and for non-standardized meat products, poultry products, and in Policy Memo 123 and 121B products as a binder/stabilizer/thickener/texturizer.

CURED MEAT PRODUCTS - Labeling of Mechanically Reduced:

The traditional names of cured meat products, e.g., bacon, may be used even though mechanical reduction-like chopping or chunking has taken place before the product has acquired the characteristics expected of the product, provided the finished product acquires the characteristics expected. Furthermore, the mechanical reduction must be noted in the product name or in a qualifier to the product name (e.g., chopped bacon or bacon-chopped and formed).

See: Policy Memo 033 dated September 4, 1981

CURED MEAT PRODUCTS - Packed in Brine:

Cured meat products, e.g., pork tails, pork snouts, and cured boneless beef brisket, that contain 120-200 PPM nitrite and are packed and sold in brine solution, do not require a handling statement, e.g., "Keep Refrigerated," provided the finished product has at least 10% brine concentration, and the packing medium contains a sufficient quantity of salt to maintain the 10% brine concentration in the product.

CURED PORK BELLIES:

Such products are assumed to be further processed into bacon. Therefore, cured pork bellies must meet the restricted ingredients requirement for bacon.

CURED PORK:

Cured pork products, that contain modified food starch, X% solution ISP, carrageenan or sodium caseinate, that fall into the PFF value of "Ham, Water Added" and the "Ham and Water product X% solution" category, must be labeled with the appropriate PFF Nomenclature, Descriptive Labeling, e.g., "ham, water and binder product," will be used if:

1. binders are at levels above those permitted by the regulations
2. binders other than those permitted are use
3. two or more binders are used in combination or
4. if the PFF value of the finished product falls in the "ham" or "ham with natural juice" category which do not permit binders.

CURED TURKEY THIGH MEAT:

A product labeled "cured turkey thigh meat" (without turkey ham in the name) must follow the turkey ham standard. The product "cured turkey thighs" (which includes skin and bone), is not required to meet the standards for turkey ham and cannot be labeled "turkey ham."

CURRIED SAUCE WITH MEAT (POULTRY) AND RICE CASSEROLE:

Product must contain at least 35% cooked meat or poultry meat based on the sauce and meat portion only.

CURRY PRODUCT:

1. Meat Curry- Must contain at least 50% meat (lamb, beef, etc.)
2. Poultry Curry- Must contain at least 35% cooked poultry meat.

CUTLET, BEEF:

Beef cutlet may be chopped and formed.

CUTLET, PORK:

"Pork Cutlet" may consist of pork temple meat, inside masseter muscles, and small pieces of lean from the tip of pork jaws. These are flattened and knitted together in "cutlet" size products by means of "cubing" or "Frenching" machines, or by hand pounding with "cubing hammers." The term "cutlet" relates to thin slices of meat. They can be identified as sliced pork meat product when the designation clearly states the specific part of the carcass from which the meat in the product is derived (e.g., "Pork Loin Cutlets"). All of the terms should be conspicuously displayed on labels.

CUTLET, POULTRY:

Poultry cutlets may be fabricated as opposed to using whole pieces of poultry meat. However, the term "cutlet" must be properly and distinctly qualified to describe the product, e.g.:

"Turkey Cutlet From a Turkey Loaf"
"Chicken Cutlet From Chicken Roll"
"Turkey Cutlet, Chopped and Formed"

Cooked poultry cutlets, which are solid pieces and contain added water, should not be labeled as patties. A solution statement is not needed.

CUTLET VEAL:

Must be a solid piece of meat from the round; slice thickness may vary. However, combining several thin slices to represent a single cutlet is not permitted.

DEHYDRATED MEAT CALCULATION FACTOR:

The fresh meat equivalent based on a given amount of dehydrated meat can be found by multiplying the weight of the dehydrated beef by the factor 2.8. This factor was derived as follows: Assuming canners and cutters grade beef was used, the composition of meat would be approximately 12% fat, 18% protein, 69% water, and 1% ash. Then 100 pounds of beef, when dehydrated to 5% moisture, would be 100 less 64 or 36 pounds dehydrated meat. Thus, 100 divided by 36 equals 2.8.

Assuming that the amount of dehydrated beef equivalent of 100 pounds of fresh beef is that quantity containing 18 pounds of protein, then 18 divided by the percentage of protein found by analysis of dehydrated beef would be the amount of dehydrated beef equivalent to 100 pounds of fresh meat.

DEHYDRATED POULTRY CALCULATION FACTOR:

The moist deboned cooked poultry or poultry meat equivalent based on a given amount of dehydrated poultry or poultry meat which can be found by multiplying the weight of the dehydrated poultry or poultry meat by the factor of 4.0.

DEHYDRATED PRODUCTS WHEN WATER IS ADDED:

Three methods are acceptable for listing dehydrated products. Listing of the ingredients (1) As "water, dehydrated potatoes" or "dehydrated potatoes, water," whichever is the proper order, (2) As "reconstituted potatoes," or (3) As "rehydrated potatoes." If the reference was to meat instead of potatoes, the word beef, pork, or whatever was appropriate would be substituted for the word "potatoes."

DEVILED POULTRY:

Is a semi plastic cured poultry food product made from finely comminuted poultry in natural proportions and containing condiments. Deviled poultry may contain poultry fat, provided that the total fat content shall not exceed 35% of the finished product and the moisture content shall not exceed that of the fresh unprocessed poultry. When skin is in excess of natural proportions, skin must be included in the product name (e.g. "Deviled (Kind) with (Kind) Skin Added").

DINNER DOG:

A coined name - must show true product name, e.g., "A Meat and Soy Protein Concentrate Product."

DINNERS AND SUPPERS, FROZEN:

Frozen products labeled as "dinner" or "supper" must weigh at least 10 ounces and shall contain at least 3 components consisting of the following: meat, poultry, cheese, eggs, vegetables, fruit, potatoes, rice or other cereal-based products (other than bread or rolls). This is not intended to include products like casseroles and stews that have all of the components combined. Sauces and gravies are not considered one of the components. They may also contain other servings of food, e.g., soup, bread or rolls, appetizer, beverage, and dessert, and these components may be included in the minimum 10-ounce net weight requirement. If meat is featured in the product name, e.g., Beef Dinner, the requirement is 25% or 2.5 ounces cooked meat. If a meat food product is featured in the product name, e.g., Beef Burgundy Dinner, then 25% or 2.5 ounces of meat food product is needed. If poultry is featured in the name, e.g., Chicken Dinner, the standard is 18% or 2 ounces cooked deboned poultry meat, whichever is greater. However, if a poultry food product is featured in the product name, e.g., Chicken a La King Dinner, the 25% or 2.5 ounces of poultry food product, whichever is greater, is needed. The meat requirement for products with net weights greater than 10 ounces may be established exclusive of the appetizer, bread, and dessert, provided the remaining components weigh not less than 10 ounces.

The name for dinner and supper products shall consist of or include a listing of each of the dish components in descending order of predominance by weight, for example, Fried Chicken Dinner - Fried Chicken, Mashed Potatoes, Peas and Carrots. Dinner or supper identification may appear on side panels without the complete product name shown, for example, "Fried Chicken Dinner" or "Beef Dinner."

When a dessert is one of the components of a frozen dinner or supper, i.e., a multi-component item, it may appear out of the order of predominance in the product name and appear as the last component in the product name.

DIPPED STEAKS:

Steaks made from a solid piece of meat may be dipped in a solution of water and flavoring. The result in gain shall not be more than 3% above the weight of the untreated

product. A prominent statement, like "Dipped in a Solution of _____," shall show contiguous to the product name.

DIXIE BACON:

True product name, e.g., "Pork Jowl Dixie Bacon, Cured and Smoked" shall appear on the label.

DIXIE SQUARE:

Same as for **Dixie Bacon**.

DOG FOOD:

See: 9 CFR 355.29

DOUGH CONDITIONER:

A generic or class name that cannot stand alone in the ingredients statement. The term "Dough Conditioner" must be followed immediately by the common or usual name of all ingredients present.

DRIED EGG WHITE ADDED:

See: **Wheat Gluten**

DRIED SOUP MIXES (MEAT):

Dried meat soups are not amenable.

Poultry - See: 9 CFR 381.15

DRY AGED:

Fresh Meat is held (without vacuum packing) for various periods of time (usually 10 days to 6 weeks) under controlled temperatures (34° F to 38° F), humidity, and airflow to avoid spoilage and ensure flavor enhancement, tenderness, and palatability.

There is a difference of opinion regarding the best cooler humidity. Some prefer low humidity of from 70 to 75% so that exposed surfaces of meat remain dry. Others use humidity's up to 85 to 90% in order to purposely develop a mold growth on the outside of the meat and reduce evaporation losses. Ultraviolet light may be used to reduce microbial load in the aging room. The number of days aged does not have to appear on the label when the product is identified as "Dry Aged" (e.g., "Dry Aged Beef.")

DRY CURED:

Product labeled as "dry cured" shall not be injected with a curing solution or processed by immersion in a curing solution.

DRY MILK PRODUCTS:

Approved dry milk items include whole dry milk, nonfat dry milk, calcium-reduced dried skim milk, dried whey and lactose-reduced dried whey. If nonfat dry milk is reconstituted prior to addition to product, it would be declared on the label as "Reconstituted Skim Milk."

DRY SALT CURED:

Dry salt cured product may contain a curing solution injected directly into the tissue but not through the circulatory system before it is covered with a dry curing mixture. It may be momentarily moistened to facilitate initial salt penetration but shall not be immersed in a curing solution.

DUAL WEIGHT REQUIREMENT FOR STUFFED POULTRY LABELS:

Poultry products that consist solely of bone-in poultry and stuffing, e.g., a "Stuffed Turkey," shall bear weight statements on the label indicating the total net weight of the product and a statement indicating the minimum weight of the poultry in the product.

When a stuffed poultry product is a component of a dinner or an entree, only the total net weight needs to be shown on the label.

See: Policy Memo 018A dated December 26, 1985

DUCK, SALTED:

This product should reach an internal temperature of 155° F.

DUMPLINGS WITH BEEF:

The product must contain at least 18% meat in total formulation.

DUTCH BRAND LOAF:

A nonspecific loaf that must be qualified as "Made in USA."

EASTER NOLA:

Salami that is made with pork that is coarsely chopped and mildly seasoned with black pepper and garlic.

EGG FOO YOUNG WITH MEAT:

The product must contain at least 12% meat.

EGG FOO YOUNG WITH POULTRY:

The product must contain at least 3% poultry meat.

EGG ROLL, VIETNAMESE STYLE:

The product must contain soy bean noodles or cellophane noodles, and fish sauce or anchovy extract. They are usually rolled in a thin spring roll skin or a dry rice paper skin.

EGGS BENEDICT:

The product must contain at least 18% cured smoked ham. A poached egg on a toasted English Muffin, topped with a slice of ham, and covered with hollandaise sauce.

EGGS, FRESH:

For breakfast-type foods the egg portions may be referred to in the product name and the ingredients statement as "Fresh U.S. Grade A Large." The eggs must be received in shells or broken and blended and not in dry or frozen form.

EMPANADILLAS (SP):

A turnover containing 25% fresh meat or poultry (raw basis). The species or kind is part of the product name, e.g., "Beef Empanadillas." The product may vary in size from large to hors d'oeuvre size.

EMPANADILLAS CHORIZO:

An empanadilla that contains at least 25% fresh chorizo or 17% dry chorizo.

ENCAPSULATION:

An encapsulated additive, e.g., salt is an acceptable name. It does not require a sublisting if encapsulated in vegetable oil. If encapsulated in an animal fat, the specific animal fat must be identified in the ingredient statement.

Encapsulated lactic acid starter culture does not need to be sublisted.

ENCHILADA (SP):

The product must contain at least 15% meat or 10.5% poultry meat. A Mexican type food consisting of a "tortilla" which has been filled with a variety of fillings and then rolled.

The species must appear in the product name, e.g., "Beef Enchilada."

ENCHILADA WITH BEEF CHILI GRAVY OR ENCHILADA PREPARED WITH MEAT AND SAUCE:

The product must contain at least 50% Enchilada.

ENCHILADA - Sonora Style:

The product consists of two or more tortillas stacked "pancake style" with filling spread between each tortilla. Cheese may be mixed into the tortilla dough prior to frying.

ENTREE (Principal Dish or Main Course):

Product labeled entree should fall into one of the following categories:

1. All meat or meat food product - 100% meat or meat food product.

2. Meat or meat food product and one vegetable; or meat or meat food product and gravy - 50% cooked meat or meat food product.

3. Meat and Vegetable with Gravy - 30% cooked meat portion; meat and gravy portion at least 50%, (e.g., Salisbury Steak with Potatoes and Gravy).

4. Meat or Entree portion of a meal type products - 25% cooked meat or meat food product, (e.g., Meat Loaf Dinner would require 25% meat loaf).

ENZYME TREATED PRODUCT:

Product from carcasses of animals injected with papain; liver, heart, tongue, cheek and head meat, trimmings, boneless beef, tenderloin, tails, tripe and cuts of meat not showing an imprint of the roller brand reading, "tenderized with papain," shall be properly identified and kept separate from other product. Kidneys must be segregated and properly labeled.

When such product leaves an official establishment, the immediate container shall bear a label showing, in addition to the other required labeling, a statement like "tenderized with papain" prominently displayed contiguous to the product name.

The establishment will furnish retail dealers handling such product with labels bearing the statement, "tenderized with papain" prominently displayed contiguous to the product name for use by such dealers on consumer packages or on product prepared from carcasses of animals injected with papain. Inspection personnel visiting retail markets should observe the effectiveness of this requirement. When retail outlets do not follow this identification, these facts should be immediately reported to the Food Labeling Division.

ENZYME TRIMMINGS FROM ANTE-MORTEM INJECTED BEEF:

Beef trimming from this operation may be used in fresh meat products without label declaration.

ENZYMES - PROTEOLYTIC:

A 3% limit permitted pickup on dipped items, e.g., steak and solid pieces of meat. The label must declare the presence of the enzyme, e.g., "Tenderized with Papain." Trimmings from this method may be used in fresh meat products up to 25% of the formula, provided the finished product is immediately frozen and that distribution is limited to institutional use only. The labeling record should state the conditions and means of inspection control. Meat from this method may be used in cooked ground beef products up to 25% of the formula without showing the ingredients of the solution.

See: 9 CFR 317.8(b)(25)
9 CFR 318.7(a)(1)
9 CFR 381.120

EXOTIC/NON-AMENABLE PRODUCTS-USE OF CURE AGENTS:

Only amenable meat/poultry products can contain curing agents (i.e., nitrites etc.), with the exception of ratites (ostrich, rhea, emu) and squab. The prior function of nitrite and nitrate, according to FDA regulations, applies only to those species that were considered "meat" or "poultry" prior to September 1958. Therefore, amenable species that can contain cure agents are identified as the following:

1. Poultry – (domesticated birds) chicken, turkey, duck, geese, and guineas.

2. Meat – cattle, sheep, swine, and goat. Non-amenable products, such as buffalo, reindeer and pheasant, can not contain curing agents; such products are considered to be regulated under FDA regulations. However, if non-amenable products are included in an amenable product, curing agents would be permitted. The curing agents would be calculated based on both the amenable meat/poultry product and non-amenable meat/poultry product. For example, the formula includes 3 lbs. Cooked chicken and 97 lbs. buffalo. The calculation for the curing agents would be based on 100 lbs. of meat. In addition, in those situations where the meat block consists of an amenable product and a nonamenable product (refer to the example), the appropriate inspection legend should represent the amenable product. Therefore, using the example above, the label would have a poultry legend.

   Product derived from exotic/non-amenable species that contain over 3% raw meat (cattle, sheep, swine, goat, horses or other equine) are subject to inspection. The game meat used in these products must be derived from carcasses slaughtered under the Food Safety and Inspection Service. Products made with meat from exotic and non-amenable exotic species with 3% or less of meat or edible portion from cattle,

sheep, swine, goat, horses or other equine, or up to 30% fat from these species are non-amenable provided the only reference to meat or meat byproducts on the labeling is in the statement of ingredients and the product name includes the term "flavored with (amenable species)."

Custom prepared products composed of meat from exotic/nonamenable species and up to 30% animal fat are not amenable. Labeling such products with the term applies (see: 303.1 (a) (2)).

Products made with meat from game animals with 3% or less of meat or edible portion from cattle, sheep, swine, goat, or up to 30% meat fats provided the only reference to meat or meat byproducts on the labeling is in the statement of ingredients or referred to as "flavored with."

Custom prepared products composed of meat from game animals and up to 30% animal fat. Labeling "Not For Sale" applies.

See: 303.1 (a)(2)

Buffalo and venison must be federally or state inspected; however, venison may also be produced under the supervision of inspection officials of a country approved to export meat products into the United States. All other meat from exotic/non-amenable species that is used in formulating amenable products must be derived from carcasses slaughtered under the Food Safety and Inspection Service.

EXTRA AND MORE THAN:

The terms "extra" or "more (component) than" may be used provided the following guidelines are followed:

(1) There is at least a 10% increase in the particular component of interest over the amount that is found in the usual or "regular" formulation.

(2) Information must be provided with the label application that compares the product formulation containing the "extra" amount of the component to the regular formulation of the <u>same</u> product to establish that at least a 10% increase in the component has occurred. Therefore, the usual or "regular" component claims at the time of label review must be presented so that the necessary comparison of formulations can be made.

(3) In the situation where production of the "regular" product formulation ceases, the "extra" or "more (component) than" product labels would be given a 6-months temporary approval.

(4) A comparison to a similar product on the market may be made to support the "extra" or "more/than" type claim, provided suitable market basket data are submitted with the label application that establish the similarity of formulations and show the increased amount of the component over the "usual" amount.

See: Policy Memo 118 dated October 31, 1988

FABRICATED STEAK:

1. Steaks that include large sections or pieces of meat that are molded or shaped to form one large piece and the sliced. A qualifier such as "formed" must be included in the product.

2. Fabricated steaks may contain added solutions if labeled in accordance with Policy Memo 066B.

3. Antioxidants are permitted.

4. When made from simulated fat covering and or marbling, the name must reflect this fact, e.g., Artificially marbled-simulated fat covered.

FAJITAS:

The Spanish translation is "little belts" or strips of meat. Fajitas are strips of seasoned or marinated red meat or poultry meat, which have been cooked. Red Meat Fajitas require labeling in accordance with the current policy memo on added solutions. Fajitas may also be sandwich-like product, requiring 15% strips of cooked meat or poultry meat (excluding the marinade), topped with onions, peppers, and sauce, and rolled in a flour tortilla. Fajita, including the name of the meat or poultry, may stand alone, e.g., "Beef Fajita," "Chicken Fajita."

FARM STYLE SAUSAGE:

See: **Country Style (Farm Style) Sausage**

FARMER SAUSAGE CERVELAT:

Is usually a semi-dry sausage; but may be made in dry form. Usually made of equal parts of pork and beef delicately seasoned without garlic.

FARMER SUMMER SAUSAGE:

This is a special type of sausage made of beef and pork, salt, spices, nitrite or nitrate, and heavily smoked. It is classed as "Cervelat," and no extenders are permitted. It is dry with an MPR of 1.9:1. The word "Farmer" is considered a generic term, and labels can be approved without any qualifying words like "Style" or "Brand." Such labels are not required to bear a statement identifying the place of manufacture. The Product must be trichina-treated.

FIBER PRODUCTS:

Fiber products such as bran are acceptable only in non specific products.

Fiber type foods are permitted in meat and poultry products and must be identified by heir common or usual name, such as oat bran. However, fiber is not permitted in meat or poultry products, e.g., soy fiber, oat fiber, and wheat fiber. Presently, there is no recognized definition for fiber.

FILLET STYLE:

"Fillet style" must be qualified, e.g., "chunked and formed," if the meat or poultry product is not made from a solid piece of meat or poultry. The term "fillet" is defined as a solid piece of meat or poultry.

FLANKEN IN THE POT:

The product must contain at least 25% beef. Product is made from beef plates and may contain such components as Matzo Balls, Noodles, and Vegetables. True product name, e.g., "Flanken in the Pot with Matzo Balls, Noodles and Vegetables" must be used.

FLAVORED WITH --:

Any product with a standard in Section 9 CFR 319 and 9 CFR 381 of the regulations must meet that standard and may not be designated "flavored with." If a product does not meet the standard as it appears in the Policy Book it can be labeled "Flavored with." "Flavored with" can be anything from over 3% fresh meat or 2% cooked meat to below the standard for the product.

FLAVORING:

Ingredients, e.g., thiamine hydrochloride, monosodium glutamate, disodium inosinate, disodium guanylate, hydrogenated vegetable oil, and other commonly used materials must be listed separately.

Such ingredients as diacetyl, hexanal, ethyl alcohol, dimethyl sulfide, diallyl sulfide, and furfuryl mercaptan may be declared as artificial flavors or artificial flavorings without naming each.

When spices and/or flavorings are presented on labels coming from foreign countries, the identity of the spices and/or flavorings must be made know.

FOIE GRAS PRODUCTS, DUCK LIVER AND/OR GOOSE LIVER:

Goose liver and duck liver foie gras (fat liver) are obtained exclusively from specially fed and fattened geese and ducks. Products in which foie gras is used are classified into the following three groups based on the minimum duck liver or goose liver foie gras content:

(A) **FRENCH PRODUCT NAME**	**ACCEPTABLE ENGLISH PRODUCT**

	NAME
Foie Gras d'Oie Entier	Whole Goose Foie Gras
Foie Gras de Canard Entier	Whole Duck Foie Gras

These are products in which goose liver or duck liver foie gras are the only animal tissues present. They may contain added substances, e.g., seasonings and cures and when truffles are featured in the product name, they are required at a minimum 3% level.

(B) **FRENCH PRODUCT NAME**	**ACCEPTABLE ENGLISH PRODUCT NAME**
Foie Gras D'Oie	Goose Foie Gras
Foie Gras de Canard	Duck Foie Gras
Bloc de Foie Gras D'Oie	Block of Goose Foie Gras
Bloc de Foie Gras de Canard	Block of Duck Foie Gras
Parfait de Foie Gras D'Oie	Parfait of Goose Foie Gras
Parfait de Foie Gras de Canard	Parfait of Duck Foie Gras

These products are composed of a minimum 85% goose liver or duck liver foie gras, although "parfaits" may contain mixtures of goose liver and/or duck liver foie gras. These products may also contain a wrapping or stuffing consisting of the lean or fat of pork, veal, or poultry, pork liver, and/or aspic jelly. When these ingredients are used, their presence must be indicated in a product name qualifier. Truffles, when featured in the product name, are required at a minimum 3% level.

(C) **FRENCH PRODUCT NAME**	**ACCEPTABLE ENGLISH PRODUCT NAME**
Pate de Foie D'Oie	Pate of Goose Liver
Pate de Foie de Canard	Pate of Duck Liver
Galantine de Foie D'Oie	Galantine of Goose Liver
Galantine de Foie de Canard	Galantine of Duck Liver
Puree de Foie D'Oie	Puree of Goose Liver
Puree de Foie de Canard	Puree of Duck Liver

These products must contain a minimum of 50% duck liver and/or goose liver foie gras and may also contain a wrapping or stuffing of the lean or fat of pork, veal, or poultry, pork liver, aspic jelly, extenders, and/or binders. When these ingredients are used, their presence must be indicated in a product name qualifier. Truffles, when featured in the product name, are required at a minimum 1% level.

In all groups, an English translation of the term "foie gras" is not required, although all other product name terms must be translated into English. The kinds of poultry liver(s) used must be indicated in the product name. Also, other species and/or binders used must be indicated in a product name qualifier immediately following the product name, while the ingredients statement must follow the product name or qualifier as the case may be.

See: Policy Memo 076 dated September 21, 1984

FOR FURTHER PROCESSING:

Products which require further processing at another federally inspected plant may leave a federally inspected plant under one of the following three conditions:

1. With the name of the finished product qualified by a "For Further Processing" statement (e.g., Turkey Ham For Further Processing); or

2. With a fully descriptive name (e.g., uncooked ham contains up to 30% of a solution).

3. Not acceptable on a label when a product is formulated or processed in a manner contrary to the regulations.

FRESH," "NOT FROZEN" AND SIMILAR TERMS WHEN LABELING POULTRY PRODUCTS:

The word "fresh" may <u>not</u> be used to describe:

1. Any cured product, e.g., corned beef, smoked cured turkey, or prosciutto.

2. Any canned, hermetically sealed shelf stable, dried, or chemically preserved product.

3. Any raw poultry, poultry part, or any edible portion thereof whose internal temperature has ever been below 26 degrees Fahrenheit.

4. Any injected, basted, marinated poultry, poultry part or any edible portion thereof whose internal temperature has ever been below 26 degrees Fahrenheit.

5. Any other finished processed poultry product (including cooked poultry products) where its temperature has ever been below 26 degrees Fahrenheit, e.g., turkey sausage, chicken meatballs, cooked breaded chicken nuggets, etc.

6. Any uncured red meat product permitted to be treated with a substance that delays discoloration, such as, ascorbic acid, erythorbic acid, or citric acid.

7. Any product treated with an antimicrobial substance or irradiated.

8. The phrase "never frozen" or similar verbiage is not permitted on an unprocessed or processed poultry product where the internal temperature of the product has ever been below 0 degrees Fahrenheit or on any red meat product that has ever been frozen. Further, the phrase "never frozen" or similar verbiage is not permitted on refrigerated secondary products where the meat or poultry component has ever been frozen, e.g., multi-component meals, dinners, etc.

Generally, trademarks, company names, fanciful names, etc., containing the word "fresh" are acceptable, even on products produced in a manner described in one through seven

above, provided the term is used in such a manner that it remains clear to the purchaser that the product is not fresh.

Secondary products, e.g., pizza, multi-component meals, dinners, etc., sold in the refrigerated state, i.e., not frozen or previously frozen, may be labeled as "fresh" when the term is used to describe the product as a whole even when made from components processed in a manner described in one through seven above.

This entry cancels Policy Memo 022C dated January 11, 1989, since 022C is out of date.

FRESH THURINGER:

Not an acceptable name.

FRIED NOODLES WITH PORK:

The product must contain at least 12% fresh pork in total formulation.

FRIED PRODUCTS:

1. Frying medium need not be shown on the label.
2. Breading is not limited to 30% unless breaded is in the product name.
3. Fried chicken labels do not need to state "fully cooked" or refer to breading because fried denotes fully cooked and breading is expected. Fried poultry products in dinners are limited to 30% breading.

FRIED RICE WITH MEAT:

The product must contain at least 10% meat; may contain eggs and vegetables.

FRIES:

1. Beef testicles may be labeled as "Beef Fries." They are not permitted to be used as an ingredient in meat food products.
2. "Fries" is not a required part of the product name, "species mountain oyster."

FRITTERS:

The product must contain at least 35% raw red meat/poultry or red meat/poultry food product in the total formulation depending on the name, i.e., "Beef Fritter" must contain 35% beef and a "Chicken Patty Fritter" must contain 35% chicken patty. Fritters can contain up to 65% batter/breading (coating). If "breaded" is included in the product name, the batter/breading is limited to 30%.

See: Policy Memo 089 dated May 29, 1985

FRIZZES:

An acceptable name. Similar to pepperoni but not smoked. MPR of 1.6:1.

GALICIAN SAUSAGE:

Cured beef and pork is seasoned and stuffed into beef rounds. It is then smoked at a high temperature. Cooling is done in a blast of air which produces a wrinkled appearance which is characteristic of Galician sausage.

GELATIN:

Gelatin is a binder/extender and is only permitted in a few meat and poultry products. Examples where gelatin is permitted include:

1. non-specific products
2. jellied products, e.g., souse, jellied beef loaf and head cheese
3. as a covering for products such as paté, to bind two pieces of meat together and in products where "gelatin" would be part of the product name

Gelatin is permitted as a thickening agent in menudo (i.e., beef tripe stew). If it is used in red meat paté products, its presence must be indicated by product name qualification.

It is not permitted in products like sausage, luncheon meat, and meat loves. Gelatin is an acceptable ingredient in souse, jellied beef loaf, headcheese, canned whole hams requires qualifier if gelatin is added.
See: MPI Manual 18.19 (b)(2)
See: Policy Memo 121B

GELATIN IN POULTRY ROLLS:

If gelatin or some other binder comprises more than 3% of the formula, the name of the product must be qualified by wording, e.g., "Gelatin Added."

See: MPI Manual 18.19 (b)(2)

GENERAL OFFICES:

The company's grant of inspection permits the general office address to be use din the signature line for any firm "doing business as."

GENOA OR GENOA SALAMI:

Is a dry sausage product with an MPR not in excess of 2.3:1. It is prepared with all pork or with a mixture of pork and a small amount of beef. The meat is given a coarse grind and enclosed in a natural casing. No smoke is used in its preparation.

GEOGRAPHIC AND RELATED TERMS (REQUIREMENTS FOR THE USE ON PRODUCT LABELS):

Any label representation that expresses or implies a particular geographical origin of the product, or any ingredient of the product, shall not be used except when such representation is:

1. A truthful representation of geographical origin, e.g., "Virginia Ham" for a ham produced in the State of Virginia; or

2. A trademark or trade name which:

   a. has been so long and exclusively used by a manufacturer or distributor that it is generally understood by consumers to mean the product of the particular manufacturer or distributor, e.g., "Swiss Chalet;" or

   b. is so arbitrary or fanciful that it is generally understood by the consumer not to suggest geographical origin, e.g., "Moon Sausage;" or

3. A part of the name required or allowed by an applicable Federal law, regulation or standard, e.g., "Frankfurter," "Vienna;" or

4. A name whose market significance is generally understood by consumers to connote a particular class, kind, type or style of product, or preparation rather than to indicate geographical origin of the product, e.g., "Mexican Style Dinner," "Italian Style Pizza." Such terms must be qualified with the word "style" or "type," unless specifically approved by the Administrator as a generic term, e.g., "Lebanon Bologna," "Genoa Salami," Milan Salami."

Any geographical representation that does not meet the aforementioned guidelines should be qualified by the word "brand," provided that the word "brand" is not used in such a way as to be false or misleading. A qualifying statement identifying the place where the product was actually made is required in proximity to the brand name, e.g., "Milwaukee Brand Bacon, Made in Chicago, Illinois." The word "Brand" must be in the same size and style of type as the geographical term. If the product has a foreign brand name, it may be identified as having been made in this country, e.g., "Scandinavian Brand Bacon, Made in U.S.A.".

See: Policy Memo 068 dated February 9, 1984

GEOGRAPHIC TERMS:

1. Country, Ranch, and Farm in Trade, Branch and Fanciful Names: Trade names, brand names, or fanciful names that include the words country, ranch, or farm, e.g., "Country Kitchen," "Ranch House," "Hickory Farms," or "Carabeef Ranch Brand" do not invoke section 9 CFR 317.8 of the regulations regarding the use of the term "Country" or "Farm". However, if the terms are used alone in conjunction with the

product name, e.g., "Country Stew," then such products must be prepared in the country or on the ranch or farm and meet any other requirements prescribed.

2. Southern: The term "Southern" is restricted to use only in areas south of the Mason-Dixon Line and east of the Mississippi River as well as Arkansas, Louisiana, and Missouri, which are also considered southern states.

GERMAN POTATO SALAD WITH BACON:

The product must contain at least 14% cooked bacon in total formulation.

See: **Salad-German Potato Salad**

GERMAN SAUSAGES WITH MILK:

Whole milk is a permitted ingredient in the following meat food products when the ingredients statement is shown immediately under the name of the product or the milk is shown in a qualifying statement contiguous to the product name: Speckblutwurst, Kalbsbratwurst, Langblutwurst, Blutwurst, Gelbwurst, Zengenwurst, Brand Tongue and Blood Pudding Kalbslebenwurst. (Swiss Liver Sausage, Kalbslebenwurst should be considered on the same basis as Bockwurst (e.g., no limit on water or milk)).

Milk is a characterizing ingredient in German sausages and not an extender. Products which contain milk should be called by their proper names.

GIBLET GRAVY (Kind):

Requires 7.25% giblets. The product must contain an equal number of livers, hearts, and gizzards.

GIBLETS AND/OR NECKS SOLD WITH CARCASSES:

Poultry giblets consist of approximately equal numbers of hearts, gizzards, and livers, as determined on a count basis.

Although often packaged with them, the neck is not a giblet. Rabbit giblets consist of the liver and heart. Giblet packs are expected within the cavities of eviscerated whole birds or eviscerated whole rabbits or when packaged with cut-up whole birds or cut-up whole rabbits, therefore, qualifying the presence of giblets is not required on labeling. However, when giblets are not expected, therefore, a product name qualifier is required, e.g., "Packed with Giblets."

In situations where parts of giblets are missing, a product name qualifier is required, e.g., "Parts of Giblets Missing" or "Parts of Giblets May Be Missing." In situations where the giblets are missing entirely from an eviscerated carcass or a cut-up whole carcass, a product name qualifier is required, e.g., "Packed Without Giblets." In addition, an excess of one of the giblet components can be added to make up for another missing giblet

component. In this case, a proper qualifying statement is required, e.g., "Packed with 2 Gizzards, 1 Liver."

A neck, when not attached to the carcass of a whole bird, is also expected to be present within the carcass or packed with the cut-up whole carcass. Accordingly, a product name qualifier is not required to flag the presence of the neck. Rather, when the neck is missing, a product name qualifier is required, e.g., "Without Neck."

See: 9 CFR 381.170 (b) (21) and 9 CFR 354. (m)

GLAZES:

If a glaze component contributes to the flavor profile of the product, we will allow the ice glaze coating to be counted toward the total net weight of the finished product. However, the coating and coating percentage must be included as part of the descriptive product name in accordance with Policy Memo 044A, e.g., "chicken breast filets with rib meat, coated with a butter garlic flavoring and containing up to 22.5% of a solution of…" or "chicken breast filets with rib meat, coated with a 6.5% butter garlic flavoring and containing up to 16% of a solution of…."

GLYCERIN:

May not be added to any product as such; may be used in proprietary mixes.

GOETTA:

An oatmeal product similar to scrapple. Goetta is prepared with a formula containing not less than 50% meat and meat byproducts. The cereal component should consist of oats or oat products and just enough water to prevent product from sticking and burning during the preparation process. The term "Old Fashioned" when noted on a label for "Goetta" refers to the round shape.

GOETTINGER CERVELAT:

A dry cervelat with no byproducts or binders.

GOOSE LIVER OR GOOSE LIVER SAUSAGE:

At least 30% cooked goose liver. When pistachio nuts are added, product name must be qualified, i.e., "pistachio nuts added."

GORDITAS, MEAT/POULTRY:

The product must contain at least 15% cooked meat/poultry based on the weight of the total product. The "species" or "kind" gorditas name (Beef Gordita, Chicken Gordita) may stand alone. If other characterizing ingredients such as potatoes, rice, beans, etc, are

included in the name, they must be reflected in their order of predominance, e.g., Beef and Potato Gorditas, Rice and Chicken Gorditas, as determined by the formula.

GOTEBORG:

A Swedish dry sausage made of coarsely chopped beef and sometimes pork. Mildly seasoned with thyme. It has a somewhat salty flavor and is heavily smoked, usually in long casings and air dried.

GOTHAER CERVELAT:

Originated in Gotha, Germany. Usually made of very lean pork finely chopped and cured.

GOULASH:

A stew-like product with at least 25% meat or 12% poultry meat. Unless designated "Hungarian," generally means stew, whether veal, pork, beef, turkey, etc., are used. Product may be just meat and gravy or meat and gravy with vegetables served with or without rice, potatoes, or noodles.

GOULASH, HUNGARIAN STYLE:

The product must contain paprika and at least 25% meat or 12% poultry meat. May not contain noodles, potatoes or dumplings.

GRADE MARKS:

There are no acceptable grade marks for products imported from foreign countries. Foreign countries do not have a grading service exactly like AMS.

The grading term "good" on poultry is considered puffery and is acceptable.

Red meat grading terms, "prime," "choice," "select," may not be used immediately preceding "kind" poultry, unless the poultry is equivalent to USDA Grade A. For example, "Choice Turkey" or "Select Chicken" must come from Grade A birds.

GRAVIES:

The product must contain at least 25% meat stock or broth, or 6% meat. Mono and diglycerides allowed in amount of 1% in gravies.

GRAVY AND BEEF:

The product must contain at least 35% cooked beef (beef same size lettering as gravy). For 25% cooked beef (beef lettering no larger than one-half size gravy).

GRAVY AND DRESSING WITH PORK OR GRAVY AND PORK WITH DRESSING:

The product must contain at least 14% cooked pork.

GRAVY AND POULTRY SALISBURY STEAK:

Not more than 65% gravy and at least 35% poultry salisbury steak.

GRAVY AND SWISS STEAK:

The product must contain at least 35% cooked meat.

GRAVY AND YANKEE POT ROAST:

The product must contain at least 35% cooked beef. Beef is cooked with or without vegetables.

GREEK SAUSAGE:

The product must contain orange peel.

GROUND BEEF:

May not contain added fat. Maximum total fat 30%. Cheek meat is permitted up to 25% and must be declared in the ingredients statement. For more than 25%, show as "Ground Beef and Cheek Meat," all the same size.

Beef of skeletal origin, or from the diaphragm or esophagus (weasand) may be used in the preparation of chopped beef, ground beef, or hamburger. Heart meat and tongue meat as organ meats are not acceptable ingredients in chopped beef, ground beef, or hamburger.

See: Policy Memo 027 dated June 15, 1981

GROUND BEEF CHUCK AND ROUND:

Product to be labeled "Ground Beef Chuck" or "Ground Beef Round" must comply with the following guidelines:

1. "Ground Beef Chuck" must be derived from all or part of the primal part of the beef carcass commonly referred to as the "Beef Chuck," except as provided for in 3. The product must comply with the fat requirements of 9 CFR 319.15(a).

2. "Ground Beef Round" must be derived from all or part of the primal part of the beef carcass commonly referred to as the "Beef Round," except as provided for in 3. The product must comply with the fat requirements of 9 CFR 319.15(a).

3. Generally, shank meat may be added but may not exceed the natural proportion of the beef carcass, which is considered to average 6%. Higher quantities of shank meat may be used if the shank meat remains attached during the cutting and boning of the boneless chuck or round, or if the processor can demonstrate that a higher percentage is applicable.

See: Policy Memo 091 dated September 16, 1985

GROUND BEEF - Hamburger and Soy Products:

Combinations of ground beef or hamburger and soy products may be descriptively labeled, e.g., "Hamburger and Textured Vegetable Protein Product" or "Ground Beef and Isolated Soy Protein Product" if the combination product is not nutritionally inferior to hamburger or ground beef. If the combination products are nutritionally inferior, they are to be labeled as Imitation Ground Beef (or Imitation Hamburger) or Beef Patty or Beef Patty Mix in accordance with Section 9 CFR 317.2(j)(1) and Section 9 CFR 319.15(c) respectively.

See: Policy Memo 016B dated August 18, 1994

GUM ARABIC:

May be used up to 2% in breading and batter mixes.

GUM TRAGACANTH:

A carrier and stabilizer in liquid spice extractives not to exceed 0.1% in finished product. Not permitted in sausage products.

GUM-Vegetable:

Spice extractive products which employ vegetable gums as emulsifiers have been approved. The addition of vegetable gum is limited to no more than 15% in the seasoning blend emulsion.

GUMBO:

A Creole word for okra. It is now recognized as meaning a dish or a soup thickened with okra. To qualify, the dish must have okra as an ingredient. Either the soup or the stew standard would apply, depending on product name ("Chicken Gumbo"). Product identified as "Creole Style _____ Gumbo" does not contain okra, however, it must contain a roux (flour, milk, or water, etc.) or gumbo file (dried powder young leaves and leaf buds of sassafras).

GYROS:

Products identified with this term must contain at least 65% meat and no more than 12% extenders and binders. Examples include gyro loaf, gyro cone, gyro portions, and gyro slices.

HALAL AND ZABIAH HALAL:

Products prepared by federally inspected meat packing plants identified with labels bearing references to "Halal" or "Zabiah Halal" must be handled according to Islamic law. The federal meat and poultry inspection program does not certify to the "Halal" or "Zabiah Halal" preparation of products, but rather accepts the statements and markings in this regard offered and applied under the supervision of any Islamic organization. The words "Halal" or "Zabiah Halal" may be used only on the labeling of meat and poultry products prepared under such Islamic authority. The identity of the Islamic organization should be available upon request by agency official. Qualification of the words "Halal" or "Zabiah Halal" by such terms as "style" or "brand" does not negate these requirements.

HAM A LA KING:

Must contain at least 20% ham (cooked basis).

HAM AND BACON LOAF:

There is a limit of 3% water in this product.

HAM AND CHEESE LOAF:

Nonspecific loaf. Cheese is chopped into small cubes and combined with finely ground ham.

HAM AND CHEESE SALAD:

Product must contain at least 25% ham (cooked basis).

See: **Salads**

HAM AND CHEESE SPREAD:

Product must contain at least 25% ham (cooked basis).

HAM AND DUMPLINGS AND SAUCE OR GRAVY:

Product must contain at least 18% cooked ham.

HAM, BOILED:

A fully cooked, boneless product which must be cooked in water and may be processed in a casing or can. The product may be of various shapes and may be partially cooked in boiling water.

HAMCOLA:

Not an acceptable product name; should be accompanied by true product name, i.e., "Boneless Cooked Ham Coated with Spices."

HAM CAPACOLLA, COOKED:

Ham that has been cured and then cooked.

HAM CHOWDER - CONDENSED:

Product must contain at least 10% cooked ham.

HAM-COOKED-SECTIONED AND FORMED:

The qualifying phrase "sectioned and formed" is no longer required on boneless ham products, e.g., "ham" and "ham-water added." The addition of small amounts of ground ham added as a binder to such products may be used without declaration. The amount of ground ham that may be used can represent no more than 15% of the weight of the ham ingredients at the time of formulation. Products containing more than 15% ground ham trimmings must be labeled to indicate the presence of the ground ham, e.g., "a portion of ground ham added." Policies regarding the required use of terminology such as "chunked and formed" and "ground and formed" will continue.

See: Policy Memo 023 dated February 10, 1981
Policy Memo 041B dated February 15, 1991

Whole hams require a cooking temperature to differentiate the ready to eat products from trichinae treated products. The reason that the temperature is required is to determine the label requirements (e.g., safe handling) and proper serving size.

HAM CROQUETTES:

Product must contain at least 35% cooked ham. If chopped ham is used, the product name must be "Chopped Ham Croquettes."

HAM, FRESH (or uncured):

Ham that does not contain a cure must be labeled either "Fresh" or, if the ham meets the requirements of 9 CFR 319.2, "Uncured." This also applies to cooked product, and must be labeled cooked product "Cooked Uncured Ham."

HAM HALF:

"Half Ham" is permitted on labels for semi- boneless ham products which during their processing have had the shank muscles removed. The two halves of the finished product have approximately an equal amount of bone. The term "No Slices Removed" has also been deemed suitable for use with a ham item referred to as "Half Ham."

HAM OMELET:

Product must contain at least 18% cooked ham.

HAM/PARMA HAM/PROSCIUTTO DI PARMA:

Ham, when labeled "Parma Ham" and/or "Prosciutto di Parma," would have to be produced in the region of Parma, Italy, in accordance with Italian Law, which defines the denomination of origin, the territorial limits of production, characteristics of the product, and the method of manufacture.

HAM, QUARTER, SEMI-BONELESS (No Slices Removed):

The product consists of a ham prepared as a "Regular Semi-Boneless, Half Ham" which is sectioned again to result in four pieces just about equal not only in weight but also in content of bone.

HAM ROLL SAUSAGE:

Ham trimmings and ham shank meat are permitted.

HAM SALAD:

Product must contain at least 35% cooked ham. Chopped ham may be used without it appearing in the product name.

See: **Salads**

HAM, SCOTCH STYLE:

A cured, uncooked, boned, and rolled whole ham either tied or in a casing.

HAM, SHANKLESS:

When the term, "shankless" is used in reference to a ham, it indicates that the shank has been removed by a cut through the joint at a right angle to the femur bone. The distal tip of the semitendinous muscle may be severed above its tendinous attachment, leaving an extension approximately 2 inches long. The extension is considered an integral part of the ham's body and is usually folded over the femur's end.

HAM SHORTCAKE:

Product must contain at least 25% cooked ham.

HAM, SMITHFIELD:

This is an aged, dry cured ham made exclusively in Smithfield, Virginia. The use of the words "brand" or "style," e.g., "Smithfield Brand Ham," "Smithfield Style Ham," does not eliminate this requirement.

HAM TRIMMINGS:

Ham trimmings, to be labeled as ham, cannot contain excess shank meat. The fat content will not exceed 35%. It will consist of at least 65% lean meat as determined by chemical analysis.

HAM, WESTPHALIAN OR WESTPHALIAN STYLE HAM:

Ham is cut with bone in, the hip bone cut out, cured in a combination of dry and pickle cure but not a pickle alone. It is smoked in a medium warm (no greater than 100° F.) smokehouse until a shining red brown or chestnut color is acquired. Beechwood may be used and will impart the characteristic Westphalian flavor. Other hard woods are also acceptable. Juniper berries are permitted.

HANDLING STATEMENTS:

Acceptable handling statements, in addition to those required in sections 9 CFR 317.2(k) and 9 CFR 381.125, include "Keep Refrigerated - May be Frozen" or "Keep Refrigerated-Can be Frozen."

See: Policy Memo 014 dated September 12, 1980.

HANDLING STATEMENTS ON RETORTED PRODUCTS:

Handling statements may appear on labels for shelf stable product, even though such product does not have to be refrigerated or frozen, and provided the statement will accurately reflect conditions of distribution and sale. These products are to be handled in the plant as shelf stable items including incubation and condition-of-container examinations. Once the product is refrigerated or frozen for shipment, distribution, and display for sale it is to be handled as a refrigerated or frozen item.

See: Policy Memo 104 dated February 13, 1987

The statement "previously handled frozen for your protection, refreeze or keep refrigerated" is now acceptable on poultry products under the usual restriction of use for such statements.

HEAD MEAT:

After removal of the cheeks, lips, snout, skin, and tongue from the head there remains small pockets and areas on the skull to which muscle tissue is attached. This muscle may be removed and used in product and declared on labeling as beef or pork as the case may be. However, there are a few standardized products in which the regulations limit the amount of this meat that may be used and require that it be specifically declared on the label (e.g., chili, chili with beans, and corned beef hash).

See: **Beef Cheek Meat and Beef Head Meat (use and labeling as an ingredient in meat Food Products)**

HEADCHEESE:

A jellied product consisting predominantly of pork byproducts and seasoning ingredients. It must contain some product from the head. Extenders like cereal, soy derivatives, nonfat dry milk, etc., are not permitted ingredients of headcheese.

HEARTS/HEART MEAT:

Hearts/heart meat may not be labeled as "beef," "pork," etc. in the ingredients statement. When used in a product, they must be identified by species, e.g., "Beef Hearts." Hearts/Heart Meat, including the heart cap, may be considered meat for calculating the meat to textured vegetable protein ratios.

See: MPI Manual 17.3(h)(1)

HEAT AND EAT SAUSAGE:

Not the same as Brown and Serve Sausage. When the "heat and eat" term is used, product must comply with cooked sausage regulations, e.g., limitation of 10% added water and not more than 3 1/2% binder.

HICKORY SMOKED:

"Hickory flavored" ad "hickory taste" are acceptable terms on products that have been smoked with some hickory in the sawdust. They do not need to be smoked with 100% hickory smoke.

HIGH FRUCTOSE CORN SYRUP (HFCS):

HFCS may be used to flavor meat or poultry products in amounts sufficient for its intended purpose, provided the following conditions are met:

1. HFCS must contain not less than 40 % fructose on a solids basis.

2. HFCS must have a dextrose equivalence (D.E.) of not less than 93.

3. HFCS must have a sweetening power greater than or equal to sugar (sucrose).

4. HFCS must be identified on the label as High Fructose Corn Syrup in the ingredients statement, curing statement, etc.

See: Policy Memo 035 dated October 27, 1981

HOLSTEIN OR HOLSTEINER:

Product is the same as **FARM STYLE SAUSAGE**, except that it is stuffed into wide casings and heavily smoked, usually in long casings, and air dried. No extenders are permitted.

HONEY CLAIM IN PRODUCT:

A honey claim may be made or implied on a product label if:

1. The product contains at least 3% honey.

2. Honey contains at least 80% solids, U.S. grade C or above.

3. When other sweeteners, (sugar, dextrose, maltose, invert sugar, corn syrup solids, and similar ingredients) are used, the quantity may not exceed one-half that of the honey, e.g.. If 3% honey is used, then no more than 1 1/2% of all other sweeteners may be used.

4. Product to be identified as "Honey Glaze" must contain honey to other sweeteners at a ratio no less than 2:1. If dried honey is used, the ratio is to be no less than 1.6:1.

5. When honey is included in a breading, a honey claim may be made regardless of the quantity of honey used.

HONEY CURED OR SUGAR CURED:

"Honey Cured" may be shown on the labeling of a cured product if:

(1) the honey used contains at least 80% solids or is U.S. grade C or above;

(2) honey is the only sweetening ingredient or when other sweetening ingredients are used in combination with honey, they do not exceed one-half the amount of honey used; and honey barbecue touch of honey

(3) honey is used in an amount sufficient to flavor and/or affect the appearance of the finished product.

Traditionally, cured products which are labeled to indicate the presence of honey, e.g. Honey ham, must meet the parameters prescribed herein.

"Sugar Cured" may be used on the labeling of a cured product if:

(1) the sugar used is cane sugar or beet sugar;

(2) sugar is the only sweetening ingredient or when other sweetening ingredients are used in combination with sugar, they do not exceed one-half the amount of sugar used; and

(3) sugar is used in an amount sufficient to flavor and/or affect the appearance of the finished product.

"Honey and Sugar Cured" or "Sugar and Honey Cured" may also be used on labeling if:

(1) the honey and sugar are of the nature described above;

(2) the honey and sugar are the only sweetening agents or when other sweetening ingredients are used in combination with the honey and sugar, they do not individually exceed either the amount of honey or sugar used and collectively do not exceed one-half the total amount of honey and sugar; and

(3) the honey and sugar are used in amounts sufficient to flavor and/or affect the appearance of the finished product.

See: Policy Memo 038 dated December 16, 1981

HORS D'OEUVRE (Snack):

Product must contain at least 15% cooked meat or 10% bacon (cooked basis). True product name must be shown, e.g., "Puffed Pastry Wrapped Frank."

HOT DOG CHILI SAUCE WITH MEAT:

Product must contain at least 6% meat.

HOT DOG CHILI WITH MEAT:

Product must contain at least 40% meat. Sausages and bologna rework not permitted.

HUNAN STYLE SEASONED PORK:

Acceptable for pork shoulder sliced into one inch pieces and marinated in a solution of soy sauce, garlic, and ginger, cooked and returns to green weight. The product may be flavored with other seasoning ingredients, e.g., star anise and coriander.

HYDROLYZED BEEF STOCK:

A beef stock which has been treated with acid, alkali, or enzymes to digest the protein. The protein molecules are broken down into amino acids, peptides, polypeptides, and peptones. As the digestion is carried out for longer periods of time, more and more of the larger molecules are broken down into amino acids, with free alpha-amino groups. By analyzing these alpha-amino nitrogens one can determine the degree of hydrolysis. 100% hydrolysis would mean that all the nitrogen (protein) is in the form of amino acids. 10% of hydrolysis would mean that only 10% of the nitrogen is in the form of free amino acids, while the rest is still present in polymeric form.

The label should indicate the degree of hydrolysis. This is determined from the ratio of amino nitrogen to total nitrogen.

$$\frac{\textbf{amino nitrogen}}{\text{total nitrogen}} = \%\ \text{hydrolysis}$$

A product labeled 50% Hydrolyzed Beef Stock must, therefore, have 50% of the total nitrogen present as amino nitrogen. Adding % solids is optional. The % solids would not necessarily be the same % as hydrolysis depending on the thickness (consistency) of product.

HYDROLYZED GELATIN:

Hydrolyzed gelatin is permitted in frankfurters and similar products (9 CFR 319.180) at levels typically used for flavorings (less than 2%). Hydrolyzed gelatin may currently be used a 2% in 9 CFR 319.180 and like products as a flavoring. If gelatin is used in a product, make sure it is permitted for use in the product. Hydrolyzed gelatin is acceptable in poultry franks 9 CFR 319.180 and like products at levels not to exceed 2% of total formula until otherwise notified.

Hydrolyzed gelatin is recognized as a binder rather than flavoring and may be used at levels of 2% or less in 9 CFR 319.180 type products.

HYDROLYZED OAT FLOUR:

Hydrolyzed oat flour is safe and may be used in non-standardized meat/poultry products as a binder at below typical binder use levels, i.e., 3%. It may be used in low fat hamburger, water, and hydrolyzed oat flour product as per Policy Memo 121.

HYDROLYZED PROTEIN:

"Hydrolyzed Protein (milk, egg, soy)" is an acceptable common or usual name provided all components are hydrolyzed. "Hydrolyzed Protein (potato, gelatin)" is an unacceptable ingredient declaration and must be declared as "hydrolyzed potato protein and hydrolyzed gelatin."

Salt is present in hydrolyzed protein and must appear in the sublisting of the hydrolyzed protein if it does not appear elsewhere in the ingredients statement.

HYDROXYPROPYL METHYLCELLULOSE (HPMC):

Emulsifying agent, binder, thickener, and a stabilizer. This is accepted for its emulsifying qualities when prepared as a solution and applied as a dip.

1. Not more than 2% in solution.

2. Not more than 4% weight gained in product.

3. Not more than .08% hydroxypropyl methylcellulose in finished product.

4. Must be identified in the ingredients statement for purpose.

5. Approved on individual basis only.

ICE-GLAZED BREADED CHICKEN NUGGETS:

If an ice glaze is applied for the purpose of setting the breading, the term "ice glazed" needs to appear in close contiguous to the product name. The water cannot be included as part of the net weight statement and the transmittal form should indicated this.

IMITATION FLAVORS:

Imitation beef flavor, imitation mushroom flavor, flavor base for gravies and similar substances which enhance, fortify, or help to simulate a flavor are usually composed of food additives and, as such, are not "artificial flavors" for labeling purposes. This class of imitation flavors can be composed of such ingredients as flour, fats, oils, salt, hydrolyzed vegetable protein, vegetable gums, thiamine hydrochloride, beta alanine, disodium inosinate, glutamic acid, and a host of other ingredients. These flavorings must be identified on labels by showing each individual ingredient by its common name. Class names, e.g., amino acids are not acceptable. Each specific amino acid must be listed.

INCIDENTAL ADDITIVES:

As defined in the Food and Drug Administration regulations (21 CFR 101.100(a)(3)), incidental additives are substances present in foods at insignificant levels and that do not serve a technical or functional effect in that food. In determining whether a substance is an incidental additive, the following criteria may be applied:

1. Substances that are present in a food as a result of having been present in an ingredient added to the food and have a technical or functional effect on the ingredient but not on the finished food, or

2. Substances that are processing aids, defined as:

a. substances added during processing but removed before the food is packaged in its finished form, or

b. substances added during processing but that are converted to constituents normally present in the food, and do not significantly increase the amount of those constituents naturally found in the food, or

c. substances that are added to a food for their technical or functional effect in the processing but are present in the finished food at insignificant levels and do not have any technical or functional effect in that food.

INGREDIENT LABELING:

1. All ingredients in FDA standardized products, e.g., Cheddar Cheese (Water, salt, cheddar, etc.), and on standardized products, e.g., Soy sauce, Worcestershire sauce, require complete disclosure of all ingredients on the labels of meat and poultry products.

2. Protein hydrolysates must identify the common and usual names and identify the source from which the protein is derived, e.g., "hydrolyzed vegetable protein" would be declared as "hydrolyzed corn protein."

3. FDA certified color additives require the listing of the common or usual names, e.g., FD&C Blue No. 1, Blue 1, or Blue 1 Lake. Color additives not subject to certification may be declared as "artificial color," "artificial color added," or "color added." Alternatively, color additives not subject to certification may be declared as "colored with _____," or "_____ color," with blank space filled in with the name of the color additive listed in 21 CFR 73, e.g., "colored with annatto" or "caramel color."

4. Cured meat products used as ingredients, regardless of their level of use, require complete disclosure of all ingredients in the formulation of meat and poultry products.

See: FSIS Directive 7237.1, Rev. 1, "Labeling of Ingredients"
FSIS Directive 7140.1, Rev. 1, "Questions and Answers Relating to Ingredients"

INSERT LABELS FOR USE AT RETAIL STORES:

No inspection legend is permitted on insert labels.

INSPECTION LEGENDS (DUAL):

Products consisting of mixed meat and poultry ingredients shall bear either the official meat inspection legend or poultry legend, depending on which ingredients are present in the greater amounts. If meat or poultry ingredients exist in equal proportions, either

official legend may be used. If meat and poultry ingredients exist in exact proportions and both appear in the product name, the official legend must reflect the ingredient appearing first in the product name.

Containers of products intended for sale to household consumers can bear only the official mark of inspection of the product enclosed. Containers of products intended for distribution to other than the retail trade may bear both the official meat inspection legend and the official poultry products inspection legend.

See: Policy Memo 075 dated August 14, 1984

INSPECTION MARK ON WING TAG:

When the inspection mark is shown on a wing tag, either the plant number or the firm's name and address must also appear.

INTESTINES:

Intestines can be prepared as edible product and bear the mark of inspection.

IRISH STEW:

Product does not require a geographical qualifying statement nor the words, "Style," "Type," or "Brand." Usually it contains lamb or mutton but beef may be used. It must meet the stew standard. Vegetables include onions, carrots, potatoes, and turnips. Dumplings are often used. Beans are not acceptable in "Irish Stew."

ISOLATED SOY PROTEIN:

This food ingredient is similar to soy protein concentrate except that additional extraction has removed more of the non-protein fraction, thereby increasing its protein content. It is prepared by alkaline solubilization of the soy protein and then precipitation of same in an acid bath. It may be powdered, extruded, or spun into fibrils and has a protein content of 90 to 95%. Products of spun fibrils may be referred to as "Textured Soy Protein Isolate," "Isolated Soy Protein Fibers," or "Spun Isolated Soy Protein." The PER of isolated soy protein is about 1.9 and indicates a poorer quality protein than that of soy flour or soy protein concentrate (PER 2.2). When hydrated textured (structured) protein isolate is added to meat food products, the ingredients statement should read "Hydrated Textured (Structured) Isolated Soy Protein."

ITALIAN SAUSAGE:

Beef and pork Italian sausage is acceptable. Tomato products and other unexpected ingredients can be added if the product name indicates their presence. Red pepper permitted under 9 CFR 319.145(b)(1).

See: 9 CFR 319.145

ITALIAN STYLE:

Acceptable term for products containing anise or fennel or Italian type cheese (e.g., Mozzarella, Parmesan, Provolone, Ricotta, Romano) or at least three of the following: basil, garlic, marjoram, olive oil, or oregano. Sausage products must meet the Italian Sausage requirements as per Regulation 9 CFR 319.145.

ITALIAN STYLE SMOKED SAUSAGE:

This is a smoked sausage (10% added water) and is not a 9 CFR 319.145 (Italian sausage) product. However, the product must contain Italian style ingredients found in the policy book under Italian style.

JAGWURST:

The product is the same as yachtwurst (The Americanized name for the item). It is a cooked sausage made from a fine emulsion with cubes of lean meat rather than fat (as in mortadella).

JAMAICAN STYLE:

Term may be used to identify meat and poultry food products made with allspice, garlic, onion, red pepper, and thyme. The name of the product must be further qualified with a statement, like "with Jamaican Style Seasoning," e.g., "Jamaican Style Chicken Wings-with Jamaican Style Seasonings." If the product formula contains textured soy product, then the ration rules apply.

JAMAICAN STYLE PATTIES:

Product has at least 25% meat enclosed in a crust. The label must show true product name, e.g., "Beef Turnover." If the formula contains textured soy product, then the ratio rules apply.

JAMBALAYA:

Product must contain at least 25% cooked ham and one other meat or seafood must be included. A New Orleans dish involving rice and ham and usually tomatoes (shrimp or other shellfish, other meat or poultry), together with seasonings. Must show true product name, e.g., "Ham and Shrimp Jambalaya."

JAMON:

Spanish word for "ham." In the usage of Spanish-speaking people outside Spain, it has come to mean cured pork. "Jamon di Cocinar" is cured pork for cooking as opposed to slicing. When the term "Jamon" appears before the name of a limb, it means the product

is cured. With the exception of products available for sale in Puerto Rico, all Spanish product names followed with the English translation.

Examples of acceptable product names are:

Jamon de Paleta - Cured Pork Shoulder

Jamon de Pierna - Cured Pork Leg

JARDINIERE (FR):

Must contain at least 50% cooked meat based on total product. It means "in the manner of the gardener." The term applies to dishes made with diced garden vegetables which have been cooked with meat. Jardiniere should be followed by a true product name, e.g., "Beef with Vegetables."

JERK OR JERK STYLE:

The terms **"JERK"** or **"JERK STYLE"** can be used to describe red meat or poultry whole muscle, fabricated products, and other meat poultry food products, that are mixed or placed in a "spicy seasoning." The seasoning usually contains scallion, onion, thyme, allspice (pimento), hot peppers, and usually contains at least one or more of the following: nutmeg, cinnamon, sugar, brown sugar, garlic, and rice or wine vinegar. The seasoning may be in the form of paste, marinade, sauce, or dry seasoning mixture. The product is mixed or placed in the spicy hot seasoning **raw** or the product may be **grilled, cooked, or smoked.** Examples of acceptable product names are, e.g., "Oven Roasted Jerk Chicken", "Jerk Pork Sausage" or "Jerk Style Smoked Beef Sausage."

JERKY:

All Jerky products must have a MPR of 0.75:1 or less; "species" or "kind" must be in the name. Products may be cured or uncured, dried, and may be smoked or unsmoked, air or oven dried. A reference to the particular type of drying method is not a labeling requirement.

1. "Beef Jerky" - Produced from a single piece of beef. May also be classified as "Natural Style Beef Jerky" provided this product name is accompanied by the explanatory statement "made from solid pieces of beef" or comparable terminology. When a "Natural" claim (not natural style) is made, the policies as outlined in Policy Memo 055 are to be applied.

2. "Beef Jerky Chunked and Formed" - Produced from chunks which are molded and formed and cut into strips.

3. "Beef Jerky Ground and Formed or Chopped and Formed" - Produced as described, molded and formed and cut into strips.

4. Jerky products that contain over 3½% binders (2% ISP) must reflect the binder in the product name, i.e., "Beef Soy Protein Concentrate jerky, ground and formed. Jerky products that contain binders at levels below 3½% should express the binder in a qualifying statement, e.g., beef jerky - soy protein added.

5. "Species (or Kind) Jerky Sausage." The word "Jerky" can appear on labels for product in which the "species" or "kind" has been processed by chopping or grinding and stuffed into casings under the following conditions only:
a. The word "Sausage" must appear immediately contiguous to "Jerky" whenever it is shown. "Sausage" must be in type at least one-third as high as "Jerky" in the same color ink and on the same background. The words "stick," "piece" etc. cannot be used as substitutes for "sausage" in the product name. "Sausage" means that the product has been chopped.

   b. The product may be dried at any stage of the process.

JUNIOR MEAT SNACKS:

Product must conform to the sausage standards going into the jar before processing. Limited to 3 1/2% extenders.

JUNIPER BERRIES:

Juniper berries and twigs are normally thrown on the fire from which dry cured hams are smoked. Juniper berries have been approved in the curing ingredients of Westphalian Ham.

KABOBS:

Product consists of chunks of red meat or poultry and vegetables placed on a metal or wooden skewer. "Kabob" may be included in the descriptive name, e.g., "Beef, Mushrooms, and Onion Kabob." A kabob may be cooked or uncooked, but the label must clearly indicate this. This product may contain but does not require vegetables.

KALBELWURST:

Product is similar to Bockwurst with no limit on water or milk.

KATRIFITAS:

A coined word used to describe a type of empanadillas. The product consists of dough containing yucca made to resemble a meat turnover and has a special meat filling. The product must contain at least 25% raw meat (beef) in total formulation. Label must include a true product name in conjunction with "Katrifitas," e.g., "Katrifitas, Beef Turnover made with Yucca Shell," or similar wording.

KELCO-GEL:

A thickening agent used in sauces. It contains sodium alginate, calcium carbonate, and disodium phosphate. The amount of disodium phosphate in the finished product is approximately 0.099%. Its use should be judged on an individual basis.

KIDNEYS FROM ENZYME INJECTED BEEF:

Product may be exported to other countries. They must be labeled "Beef Kidneys, Tendered with Papain - For Export Only."

KIELBASA:

A sausage that is cured, cooked, and usually smoked. Kolbassy is Czechoslovakian spelling; other variations include Kielbassy, Kolbasa and Kolbase. Kielbasa is made from coarsely ground pork or coarsely ground pork with added beef or mutton. "Hungarian Style Kolbase" is finely ground product, seasoned and stuffed into casings. The 70/30 rule can be used, however, pork must always be the predominant meat ingredient. "Beef Kielbasa" is prepared with only beef as the meat ingredient. Byproducts are not permitted ingredients in these sausages.

An uncured (fresh), uncooked variety, with no more than 3 % water exists. "Fresh" shall be used in the name when the product is uncured. When fresh Kielbasa is cooked or smoked, then cooked or smoked is required in the product name. The requirements of Policy Memo 110 apply when these perishable, cooked, uncured products are packaged in hermetically sealed containers.

KIPPERED BEEF:

A cured dry product similar to beef jerky but not as dry. MPR of 2.03:1 is applied to product.

KISKA; Kisba, Kishka, or Stuffed Derma.

Ingredients statement is part of the product name. A meat food product prepared two ways:

1. Prepared with meat byproducts, including beef blood, pork snouts, pork livers, pork cheeks, etc. Packaged in fully labeled retail size packages or individually banded. When beef blood is used, it must be shown as part of product name.

2. Prepared with no more than 30% animal fat, mixed with farinaceous (consisting of or made of flour or meal) materials containing no other meat byproducts and ordinarily stuffed into beef casings and cooked. Product containing 30% or less fat is not considered amenable to the Federal Meat Inspection Act.

KNISHES:

Product must contain at least 15% cooked meat or poultry or 10% bacon (cooked basis). Same as snack standard. The type of meat or poultry should be identified in a true product name, e.g., "Chicken Knishes."

KONJAC FLOUR:

Food ingredient that provides the effects of thickening, gelling, texturizing, and water-binding, e.g.,"binder," similar to that of starch vegetable flours, such as potato flour. Konjac flour can be used in meat and poultry products in which starch vegetable flours are permitted, e.g., 3.5 % in cooked sausage products such as frankfurters and bologna.

KOSHER AND KOSHER STYLE:

Products prepared by federally inspected meat packing plants identified with labels bearing references to "Kosher" or Rabbinical markings must be handled under Rabbinical supervision. The Federal meat and poultry inspection program does not certify to kosher preparation of products, but rather accepts the statements and markings in this regard offered and applied under the supervision of the Rabbinical authority. The word "Kosher" may be used only on the labeling of meat and poultry products prepared under Rabbinical supervision. The identity of the Rabbinical authority must be made available upon request from agency official. Qualification of the word by such terms as "Style" or "Brand" does not negate the requirement.

KOSHER (Product Containers):

Containers must be labeled "Kosher tags attached" when used for hearts, livers, and other products or tissues with attached metal tags indicating kosher inspection.

KRAKOW:

Acceptable name for a cooked sausage similar to "Berliner."

KREPLACH:

Product must contain at least 20% meat. The type of kreplach should be identified in a true product name, e.g., "Beef Kreplach."

KUBBEE:

Other acceptable names are: Kubbe, Kibbe, Kabeda, Kilin, Kibbes, Kibby, Kabbo, or Kabe." A product popular in Syria and Lebanon. It must contain at least 25% meat based on total formulation; it must contain soaked cracked wheat and show the true product name, e.g., "Fried Cracked Wheat and Beef Balls," "Baked Stuffed Wheat and Beef Patty." Products may be shaped like a hamburger and fried or shaped into balls and fried.

KUEMMELWURST:

An acceptable name. The product is the same as Carawaywurst and is a cooked sausage of the ring variety, with whole caraway seeds. Usual ingredients are beef, pork, salt, caraway, flavorings, and cure.

KURMA:

Product must contain at least 50% meat or at least 35% poultry meat.

LABELING, CHECK-OFF BLOCKS:

The use of check-off blocks on immediate containers for identifying products that look alike but are different in composition is not permitted.

Examples of product that may look alike but are different in composition are as follows:

- Ground Beef and Beef Patty Mix
- Partially Defatted Chopped Beef and Partially Defatted Beef Fatty Tissue
- Frankfurters and Frankfurters with Variety Meats
- Finely Ground Chicken and Finely Ground Chicken Meat
- Comminuted Chicken and Comminuted Chicken With Kidney and Sex Glands Removed

However, exceptions to this policy may be granted. Exceptions would require that the establishment operators develop a procedure which the assigned inspector can readily monitor to ensure correct labeling. Such procedures, accompanied by written comments from the assigned inspector and where possible, the circuit supervisor, must be forwarded to the area supervisor for review and approval.

Approved procedures must be attached to the label records accompanying new or modified labels submitted for approval.

See: Policy Memo 083A dated May 12, 1988

LABELING FOR SUBSTITUTE PRODUCTS:

If a product fails to comply with a standard only because the meat or poultry content is lower than required and the product has generic identity as a nonmeat product (e.g., pizza, stew, pies), then the product may be designated by the nonmeat terminology in the standardized name (e.g., “PIZZA,” “STEW,” “PIE”), provided the meat/poultry content of the product is conspicuously disclosed contiguous to the product name along with a statement of the amount of meat/poultry in the standardized product. (For example, PIZZA (contains 5% sausage; SAUSAGE PIZZA contains 12% sausage.) Such product

may not be nutritionally inferior to the standardized product it resembles. For this purpose, nutritional inferiority is defined, consistent with the requirement of 21 CFR 101.3(e)(4), as any reduction in the content of an essential nutrient that is present at 2% or more of the U.S. RDA per serving of protein or any of the vitamins or minerals for which U.S. RDAs are established. A quality control procedure must be approved for such products by the Processed Products Inspection Division before the label can be used.

If a product is nutritionally inferior to the standardized product it resembles, it must be labeled "imitation" in accordance with 9 CFR 317.2(j) and 9 CFR 381.1(b).

See: Policy Memo 069 dated March 23, 1984

LABELING OF MODIFIED BREAKFAST SAUSAGE, COOKED SAUSAGE, AND FERMENTED SAUSAGE PRODUCTS IDENTIFIED BY A NUTRIENT CONTENT CLAIM:

Modified breakfast sausage, cooked sausage, and fermented sausage products are substitute versions of the standardized or traditional products that have been formulated and processed to reduce the fat contents to qualify for use of nutrient content claims, but do not comply with the standard of identity or composition as described in the meat and poultry regulations or the Standards and Labeling Policy Book (Policy Book) because of the use of ingredients used for fat replacement which are precluded or restricted by these standards. The deviation from the standard or the traditional, i.e., "regular product," is conveyed by associating an expressed nutrient content claim for the appropriate reduction in fat content and the standardized or traditional product name, e.g., "Reduced Fat Frankfurter" or "Low Fat Pepperoni." The nutrient content claims that may be used are those related to a reduction in fat contents that are identified in the regulations for meat products in 9 CFR Part 317 and for poultry products in 9 CFR Part 381.

Maintaining Product Integrity: The following guidelines must be applied to assure that the modified versions of the subject meat and poultry sausage products do not violate the integrity of the standardized or traditional product for which they purport to be substitutes: (1) the product must be similar in shape, flavor, consistency, and general appearance to the product as prepared according to the regulatory or traditional standard, (2) the meat or poultry used to formulate the modified product must come from the same anatomical location when the standardized term is related to an anatomical region on an animal, e.g., "ham" is expected to be from the hind leg of the hog and cured; thus, "lean smoked ham sausage" would be comprised of meat from the hind leg of a hog that has been smoked and cured, (3) the modified sausage product must result from the same processing procedures as those specified for the subject sausage products described by regulatory or Policy Book standards, (4) there must not be deviations from product safety criteria (e.g., salt content, curing agents, pH, water activity and/or moisture/protein ratio) that are provided in the regulatory or Policy Book standards for sausages, and (5) the modified product must achieve the appropriate reduction in fat content to be eligible to use a nutrient content claim in conjunction with the standardized or traditional product name.

Performance Characteristics: In producing modified, substitute versions of sausages, the deviations from ingredient provisions of the regulatory and Policy Book standards should be the minimum necessary to qualify for the nutrient content claim while maintaining the performance characteristics similar to the standardized or traditional product, i.e., similar preparation, cooking, and handling characteristics. If a modified version of the standardized or traditional sausage does not perform in substantially the same way as the standardized or traditional item, the label must include a prominent statement informing the consumer of such differences. For example, a "low fat frankfurter" that essentially has all of the characteristics of a frankfurter, but cannot be grilled, would indicate "not recommended for grilling." A "reduced fat pepperoni" that displays essentially all the characteristics of pepperoni, but cannot be cooked, would , for example, indicate "not recommended for cooking" or "do not cook."

Safe and Suitable Ingredients: A modified, substitute sausage product must be formulated with approved safe and suitable ingredients, e.g., those identified in 9 CFR 318.7(c)(4) and 9 CFR 381.147(f)(4), and those determined to be safe and suitable by the Food Standards and Ingredients Branch, Product Assessment Division. Such ingredients are to be used at the lowest level necessary to achieve the intended effect of reducing fat as compared to the standardized or traditional product. Safe and suitable ingredients are those used to replace fat, improve texture, and prevent syneresis.

An ingredient or component of an ingredient that is specifically required by the regulatory or Policy Book standard for characterizing purposes, e.g., cheese in a cheesefurter, fresh livers in liver sausage, cured ham in a ham sausage, and fennel or anise in an Italian sausage, shall be present in the required amount, if applicable, or otherwise in a significant amount to provide a characterizing identity to the product. Moreover, an ingredient or component of an ingredient that is not permitted by regulations for use in any meat or poultry sausage product, e.g., sodium benzoate, shall not be added to a modified, substitute product.

Product Identity: The name of the modified version of the standardized or traditional product that complies with all parts of the policy prescribed herein is the appropriate expressed nutrient content claim for the meat and/or poultry product with a reduction in fat content and the applicable standardized or traditional term, e.g., "Lean Sausage," "97% Fat-Free (or "Low Fat") Kielbasa," "Low-Fat Frankfurter Made with Beef, Pork and Turkey," "Reduced Fat Pepperoni," "Extra Lean Turkey Italian Sausage," and "Lite Genoa Salami." The size and style of type must conform to the nutrition labeling regulations.

Ingredients Statement: To assist the consumer in differentiating between the standardized or traditional sausage product and the modified, substitute version, ingredients that are not provided for by regulatory or Policy Book standards, or used in excess of the allowable levels specified, must be appropriately identified with an asterisk in the ingredients statement. The statement(s) defining the asterisk(s), e.g., "*Ingredient(s) not in regular _____" (fill in name of the standardized or traditional product), or "*Ingredients(s) in excess of amount permitted in regular _____" (fill in name of the

standardized or traditional product), or both as appropriate, must be legible and conspicuous, and shall immediately follow the ingredients statement in the same size and style of type.

See: Policy Memo 123 dated January 20, 1995

LABELING OF MEAT AND POULTRY STICK ITEMS:

Stick items such as beef jerky, pepperoni sticks, and beef sticks must be labeled (i.e., contain the required label features as outlined in 9 CFR 317 and 9 CFR 381, Subpart N) according to the following guidelines:

1. If sold in fully labeled bulk containers, i.e., canisters, caddies, or similar containers, stick items do not have to be fully labeled unless they are individually wrapped. This type of container cannot be reused.

2. If sold in bulk containers, i.e., canisters, caddies, or similar containers that are not fully labeled, stick items must be fully labeled. Bulk containers such as these may only be refilled with fully labeled product.

3. If sold in small, fully labeled cartons, boxes, or similar containers (e.g., 3 oz., net weight) that are only intended for retail sale intact, stick items may be individually wrapped and unlabeled.

See: Policy Memo 111 dated June 6, 1988

LABELING OF MODIFIED SUBSTITUTE VERSIONS OF FRESH (SPECIES) SAUSAGE, HAMBURGER OR GROUND BEEF PRODUCTS:

This policy allows modified versions of fresh (species) sausages, ground beef, or hamburger to contain non-meat or poultry, "fat-replacing ingredients" (e.g., binders such as carrageenan, modified food starch) and to be identified by certain nutrient content claims in accordance with nutrition labeling regulations effective on August 8, 1994, in conjunction with descriptive labeling, e.g., "Lean Pork Sausage with a X% Solution of ...," or "Low Fat Ground Beef, Water, and Carrageenan Product."

This policy allows for the use of terms defined in regulations, e.g., "Lean," "Reduced Fat," "Low Fat," etc., to be used to describe fresh (species) sausage, ground beef, or hamburger products with a reduction in fat content resulting from the use of added ingredients (i.e., "fat replacers" such as carrageenan and isolated soy protein). These products must meet the criteria for use of the nutrient content claim associated with the fat reduction. The nutrient content claim may be used in conjunction with the standardized name provided the consumer is informed of the actual components of the product through labeling, i.e., descriptive product name, ingredients statement, and Nutrition Facts.

Meat products, including those that meet the criteria established for claims, such as "Lean," "Low Fat," "Lower Fat," "Reduced Fat," etc., that combine fresh (species) sausage, ground beef, or hamburger, and other safe and suitable ingredients, for the principal purpose of replacing fat, may be descriptively labeled. Examples of such products are "Lean Ground Beef, Water, and Carrageenan Product," "Low Fat Ground Beef With a X% Solution of ...," "Lean Beef Sausage, Water, and Carrageenan Product," or "Reduced Fat Pork Sausage, Water, and Binders Product," provided conditions prescribed in the regulations, viz., 9 CFR 317, for use of the nutrient content claim are satisfied. In contrast, modified versions of fresh (species) sausage, ground beef or hamburger product containing added ingredients that do not qualify for use of a nutrient content claim prescribed in the nutrition labeling regulations must be labeled as Imitation Pork Sausage, Imitation Beef Sausage, Imitation Ground Beef, Imitation Hamburger, Beef Patty or Beef Patty Mix in accordance with 9 CFR Section 317.2(j)(1) and Sections 9 CFR 319.141 (Fresh pork sausage), 319.142 (Fresh beef sausage), and 319.15 (Miscellaneous beef products), respectively.

Descriptively labeled, modified, substitute versions of fresh (species) sausage, ground beef, or hamburger product with a reduction in fat content must comply with the following guidelines:

1. The descriptive name of a modified, substitute product with a reduction in fat content is the applicable nutrient content claim used in conjunction with the appropriate standardized name and fat-replacing ingredients, e.g., "Low Fat Ground Beef, Water and Carrageenan Product," or "Lean Pork Sausage With a X% Solution of Water, Modified Food Starch, Spices, and Salt." Words in the descriptive name may be of a different size, style, color, or type but, in all cases, the words must be prominent, conspicuous, and legible. Moreover, no word in the descriptive name should be printed in letters that are less than one-third the size of the largest letter used in any other word in the descriptive name. The solution statement, when used, is considered to be part of the descriptive product name and must comply with descriptive name sizing requirements.

2. Fat-replacing ingredients (e.g., binders and water) and fat in the finished product may not exceed 30 % of the product as formulated for the modified, substitute ground beef, hamburger, or fresh beef sausage product, and no more than 40 % of the product formulation for the substitute fresh pork sausage. The fat content must be in accordance with requirements for use of the applicable nutrient content claim.

3. The product includes mandatory nutrition labeling prescribed in the meat inspection regulations, viz., 9 CFR 317.

4. The product is formulated with approved safe and suitable ingredients, e.g., those identified in 9 CFR 318.7(c)(4), and which are determined to be safe and suitable by the Labeling and Consumer Protection Staff, that are used at the lowest level necessary to achieve the intended effect as a fat-replacing ingredient (i.e., binder).

   See: Policy Memo 121B dated January 20, 1995

LABELING OF PRODUCT NAMES, FANCIFUL NAMES, WORD SIZE:

Words in product names or fanciful names may be a different size, style, color, or type, but in all cases, the words must be prominent, conspicuous, and legible. Moreover, no word in a product name, i.e., a common or usual name, a standardized name, or a descriptive name should be printed in letters that are less than one-third the size of the largest letter used in any other words of the product name. The same guidelines apply to letters of words in fanciful names that may accompany the product name.

For example, for a product labeled Chili Mac--Beans, Macaroni and Beef in Sauce, "Chili Mac" is the fanciful name and "Beans, Macaroni and Beef in Sauce" is the product name. No letter in "Chili Mac" may be smaller than one-third the size of the largest letter in "Chili Mac." Similarly, no letter in the descriptive name may be smaller than one-third the size of the largest letter in the descriptive name. This policy is not intended to address the relative size of words in fanciful names versus product names. The size of words in qualifying statements, e.g., "Water Added," "Contains up to ...," "Smoke Flavoring Added," etc., are not affected by this policy memo.

See: Policy Memo 087A dated September 16, 1985

LABELING OF PRODUCTS CONTAINING MEAT WITH ADDED SOLUTIONS OR OTHER NONMEAT INGREDIENTS IN SECONDARY PRODUCTS:

In those situations where meat containing an added solution or other nonmeat ingredients, e.g., Ham-Water Added, Corned Beef and Water Products, Beef-Containing up to 10% of a solution, are used in secondary products in sufficient quantities to meet the minimum meat requirement without including the added solution, or nonmeat ingredients, the product name need not include any reference to the added solution or nonmeat ingredients; e.g., Corned Beef and Cabbage would be an acceptable name for a product if the corned beef portion of the corned beef and water product was present in a sufficient quantity to satisfy the 25% cooked corned beef requirement. The ingredients statement, however, must include nomenclature as required by the regulations or policy (see also Policy Memos 066C and 084A). In this example, the ingredients statement would list "Corned Beef and Water Product-X % of added ingredients are . . . ."

For products in which the added solution ingredient as a whole is used to meet the minimum meat requirement, the product name must include nomenclature required for the component, e.g., Beef (containing up to 10 % of a flavoring solution) Burgundy. The ingredients statement must also include the same nomenclature for the meat ingredient.

See: Policy Memo 102 dated January 6, 1987

LABELING OF PRODUCTS WHICH ARE ARTIFICIALLY COLORED:

Labels of products which are artificially colored either by artificial colors or natural colors must bear a statement to indicate the presence of the coloring, e.g., "artificially

colored" or "colored with annatto." Products whose true color is disguised by packing media, e.g., colored pickling solutions, must also have labels that include a statement that indicates the presence of the color. The statement must appear in a prominent and conspicuous manner contiguous to the product name. When a component within a product is artificially colored, e.g., breading, sauce, and sausage, a qualifying statement is necessary. However, in all cases, the presence of the coloring must appear in the ingredients statement. Whenever FD&C Yellow No. 5 is used, it must be declared in the ingredients statement by FD&C Yellow No. 5 or Yellow 5. Some products, e.g., chorizos and some of the sausages of the longaniza variety, are expected to be characterized by coloring. In these situations, the presence of the coloring need only be indicated in the ingredients statement.

See: Policy Memo 112 on caramel coloring
Policy Memo 095 on colored casings
Policy Memo 113 dated June 24, 1988

LABELING OF PRODUCTS WHICH INCLUDE PACKETS OF OTHER COMPONENTS:

Wording indicating that the product contains, in addition to the meat or poultry product, another component, e.g., a gravy, sauce, or seasoning packet must appear in conjunction with the name of the product in such a manner that it is obvious to the purchaser that he or she is also purchasing that packet along with the meat and/or poultry product. The wording must be shown in print no smaller than one-third the size of the largest letter in the rest of the product name, of such color that will insure it not being overlooked at point of purchase, and positioned contiguous to the rest of the product name, so as not to appear in whole or part on any panel except the main display panel. The net weight individual components may be shown but are not required.

See: Policy Memo 099 dated September 2, 1986

LABELING OF SAFE THAWING INSTRUCTIONS ON CONSUMER PACKAGES:

Thawing instructions which appear on the label of a frozen meat or poultry product must be given in accordance with FSIS' recommendations for safe thawing procedures. These procedures are as follows:

1. Thawing product in the refrigerator.

2. Thawing product in cold water, changing water every 30 minutes until product is thawed.

3. Thawing product in a microwave oven for less than 2 hours. Cook immediately.

Upon request, alternative thawing procedures may be considered. However, scientific evidence which thoroughly establishes the safety of an alternative thawing procedure must be presented with the procedure when it is submitted for review.

See: Policy Memo 119 dated September 28, 1989

LABELING PROMINENCE GUIDELINES FOR CURED, COOKED PRODUCTS WITH ADDED SUBSTANCES THAT DO NOT RETURN TO GREEN WEIGHT:

The cured, cooked products covered by sections 9 CFR 319.100 ("corned beef"), 319.101 ("corned beef brisket"), 319.102 ("corned beef round and other corned beef cuts"), and 319.104(a) ("cured pork products" under PFF) of the Federal meat inspection regulations; and by Policy Memos 057A ("Labeling Turkey Ham Products Containing Added Water") and 084A ("Cooked Corned Beef Products and Cured Pork Products with Added Substances"), whose weights after cooking exceed the weight of the fresh uncured article, shall bear the product name and qualifying statements on the principal display panel using the following guidelines:

(1) The product name and the qualifying statements must be prominent and conspicuous.

(2) The label will bear the product name on the principal display panel in lettering <u>not less than</u> one-third the size of the largest letter in terms commonly associated with the product name, e.g., cooked, boneless, chopped, pressed, smoked, or words which could be a part of the product name, e.g., steak, butt portion, shank portion.

(3) The product name will be judged prominent if the lettering is of the same style and color, and on the same color background as that which is used for the terms commonly associated with the product name or words which could be a part of the product name (see guidelines (2)). If other styles, colors, and/or backgrounds are used, the prominence must be judged equal to those terms and words which could be associated with or part of the product name.

(4) The product name must be distinct and separate from other label information. Thus, the product name should not be part of or embedded in qualifying phrases or descriptions that include a list of added solution ingredients.

Examples of acceptable terminology are "Corned Beef and Water Product" and "Cured Pork and X% of a Solution."

(5) The label for the products covered by this policy memo must also bear qualifying statements that conform to established policies on the size of the lettering in these statements in relation to product name (as outlined in Policy Memo 087A, FSIS Directive 7110.2, and Policy Memo 057A).

See: Policy Memo 109 dated October 8, 1987

LABELING REQUIREMENTS FOR PUMP-CURED BACON PRODUCTS TREATED WITH D- OR D1-ALPHA-TOCOPHEROL IN SURFACE APPLICATIONS:

Pump-cured bacon treated on the surface with d- or d1-alpha-tocopherol must be labeled with a product name qualifier which identifies the substances involved and the method of application. The qualifier must identify both the carrier and active substance in their order of predominance. The specific names, d- or d1-alpha-tocopherol, or the term, Vitamin E, may be used in the name qualifier. Examples of acceptable name qualifiers are "Sprayed with a solution of vegetable oil and Vitamin E" or "Dipped in a solution of corn oil and d-alpha-tocopherol." The name qualifier must be contiguous to the product name and printed in a style as prominent as the product name. The type used for the statement must be at least one-fourth the size of the most prominent letter in the product name, except that the ingredients of the mixture may be in print not less than one-eighth the size of the most prominent letter in the product name. The specific name of the ingredients, d-alpha-tocopherol or dl-alpha-tocopherol, and of the carrier must be listed as such in the ingredients statement or curing statement, as required by 9 CFR 317.2(f)(1).

See: Policy Memo 105 dated April 13, 1987

LAMB CURRY:

Product must contain at least 50% fresh meat.

LANDJAEGER CERVELAT:

A semi-dry sausage that originated in Switzerland. It is about the size of a large frankfurter but pressed flat, smoked and dried giving it a black appearance.

LARD CONTINUOUS PROCESS:

This nomenclature identifies the commodity produced from clean and sound edible tissues of swine by a low-temperature separation process in which the oil is separated from the fatty tissue by means of a combination of heat and centrifugal force. Labeling records containing the above designation should identify in detail the process and equipment used in producing the commodity.

LARD - CURED PORK TISSUE USE:

Cured pork trimmings may be rendered to produce lard manufactured in compliance with the lard and leaf lard standard. Rendered bacon is not acceptable in lard.

See: Policy Memo 052 dated September 15, 1982

LARD REFINED:

This term is applied to open-kettle rendered, prime steam, or dry-rendered lard put through a filter press, with or without bleaching agent.

LASAGNA:

Sauce is an expected ingredient of lasagna products and its declaration in the product name is optional. Cheese Lasagna with meat: 12% meat

Lasagna with Meat and Sauce: 12% meat

Lasagna with Meat Sauce: 6% meat in total product

Lasagna with Poultry: 8% poultry meat

Lasagna with Tomato Sauce, Cheese, and Pepperoni: 8% pepperoni

Meat Lasagna: 12% meat

Poultry Lasagna: 8% poultry meat

LAU - LAU:

Product must contain at least 25% meat. A Hawaiian dish made with pork and fish, wrapped in **taro** leaves. Label must have a true product name, e.g., "Pork and Fish Stuffed **Taro** Leaves."

LEBANON BOLOGNA:

A coarse ground, fermented, semi-dry sausage. If the product has a MPR of 3.1:1 or less and a ph of 5.0 or less, no refrigeration is required. It is made with beef. No extenders or hearts are permitted in the product. This is not a 9 CFR 319.180 product.

LEGENDS:

Products consisting of mixed meat and poultry ingredients shall bear either the official meat inspection legend or poultry legend, depending on which ingredients are present in the greater amounts. If meat or poultry ingredients exist in equal proportions, either official legend may be used. If meat and poultry ingredients exist in exact proportions and both appear in the product name, the official legend must reflect the ingredient appearing first in the product name.

LENTIL SOUP WITH BACON - German Style:

Acceptable name for a lentil soup containing only bacon. The bacon requirement is 4.0% for condensed and 2.0% for ready to eat.

LEONA:

An acceptable name. A coarse ground cooked sausage.

LIMA BEANS WITH HAM OR BACON IN SAUCE:

Product must contain at least 12% ham or bacon.

See: 9 CFR 319.310

LINGUICA:

A Portuguese type sausage containing pork and excluding other meat and meat byproducts. Usually contains nonfat dry milk and condiments, e.g., vinegar, cinnamon, cumin seed, garlic, red pepper, salt, and sugar. Paprika and cures are acceptable in this product.

See: Policy Memo 015A dated June 22, 1981

LINKS:

This designation falls into four categories:

1. "Links" without further qualification refers to an all pork fresh sausage in links.

2. "Links Sausage" can be used to designate any sausage type formulation usually cured and smoked in links, except for those formulations containing poultry. (See Policy Memo 030A.)

3. "Links cereal and nonfat dry milk added" usually formulated with meat and meat byproducts cured and smoked, and approved with the understanding each link is banded with an approved band label.

4. "Links, A pork and textured vegetable protein product" followed immediately by the ingredients statement is acceptable. "Links," "Top's Links," "Joe's Links" are coined names and must be followed immediately by true product name.

LITTLE SMOKIES:

A smoked small variety sausage link made with beef and pork.

LIVER AND ONIONS:

Product must contain at least 45% liver.

LIVER, CHOPPED:

Product must contain at least 50% liver.

LIVER, ONIONS AND EGGS:

Product must contain at least 40% liver.

LIVER PRODUCTS:

The product name does not have to include the species for multi-ingredient liver products, such as chopped liver, liver pate, and pureed liver. However, the species must be identified in the ingredients statement. For single ingredient liver products, such as sliced beef liver, the species must be identified in the product name. "Kind" liver must always be identified.

Products with liver in the name (except for products listed) must contain a minimum of 30% liver.

LIVER SPREAD (STREICH LEBERWURST):

The product name "Liver Spread (Stretch Leberwurst)" is acceptable. Product name must contain at least 30% liver in total formulation.

LIVERWURST OR "PATE DE FOIE - STYLE LIVERWURST":

Product must meet liver sausage requirements. (See Regulation 9 CFR 319.182)

LOAF:

A "Loaf" (other than meat loaf) consists of meat in combination with any of a wide range of nonmeat ingredients. These products are not identified with the term "Meat Loaf,""Beef Loaf," or the like but with designations, e.g., "Olive Loaf," "Pickle and Pimiento Loaf," "Honey Loaf," "Luxury Loaf," and others that are descriptive.

LOAF, CANNED, PERISHABLE:

Canned perishable products in the loaf category must:

1. Meet the perishable requirements. (See 9 CFR 317.2(k).)

2. Show a brine concentration of not less than 3.5% in finished product. Show a brine concentration of not less than 6.0% when the products contain cereal, starch, or other extenders.

3. Be cooked to a minimum internal temperature of at least than 150° F.

4. When extenders are added the product name must be qualified, e.g., "(Name of extender) added."

LOLA AND LOLITA (IT):

Dry sausage products of Italian origin. Consists of mildly seasoned pork and contains garlic. Lolita comes in 14 oz. links, while Lola comes in 2 1/2 lb. links.

LONDON BROIL:

Name can only be applied to a cooked product. Products including the expression "London Broil" on labels must be prepared with beef flank steak. Uncooked product must be labeled to indicate this, e.g., "Beef Flank Steak for London Broil." If prepared from another cut, the identity of that cut must accompany the term "London Broil," e.g., "Sirloin Tip London Broil."

LONG ISLAND STYLE OR TYPE:

Not acceptable for poultry products.

LONGANIZA:

Longaniza is a fresh sausage product. If it is prepared otherwise, the product name must indicate its nature, e.g., "Cured Longaniza." Paprika is an acceptable ingredient because it is expected.

LONGANIZA AND PUERTO RICAN STYLE LONGANIZA:

Longaniza is an acceptable name for Puerto Rican sausage made from pork which may contain beef but does not contain annatto. Added fat is not permitted.

Puerto Rican Style Longaniza is acceptable labeling for sausage made from pork which may contain beef and does contain annatto. Added fat is not permitted, although up to 3% lard may be used as a carrier for annatto. When annatto is used, it should be included in the ingredients statement as "annatto" in accordance with Section 9 CFR 317.2(j)(5) of the meat inspection regulations.

See: Policy Memo 021 dated February 9, 1981

LOUKANIKA:

An acceptable name for cooked fresh Greek sausage. It is usually made with lamb and pork, oranges, allspice, whole pepper, and salt.

LUMPIA or LOOMPYA:

A Philippine style or Filipino style eggroll. There are no special ingredient requirements, it refers to a shape of the eggroll. Lumpia or Loompya are generally longer and thinner than traditional eggrolls.

LUNCHEON MEAT:

1. "Luncheon Meat" cannot contain livers, kidneys, blood, detached skin, partially defatted pork or beef tissue, or stomachs.

2. On the label the meat components of "Luncheon Meat" are identified in the ingredients statement as "beef," "pork," "beef tongue meat," "pork tongue meat," "beef heart meat," and "pork heart meat."

3. In the ingredients statement "Beef" and "Pork" means lean meat with overlying fat and the portions of sinew, nerve, and the blood vessels which normally accompany muscle tissue and which are not separated in the process of dressing but not including bone and skin. Up to 10% of the meat portion of the formula can consist of cured and smoked meat trimmings which does not require special declaration in the ingredients statement except included under "pork" and "beef."

4. Heart or heart muscle, tongues, or tongue meat and cheek meat can be included in "Luncheon Meat" under the following restrictions:

   a. Hearts or heart meat or tongues or tongue meat must be declared individually by species in the ingredients statement on the label.

   b. No restriction on the percentage limits of hearts, heart meats, tongues, and tongue meats in the formulation.

   c. The terms "heart meat" and "tongue meat" refer to the muscle tissue remaining after heart caps, glands, nodes, connective tissue, etc. are trimmed away.

5. Water added to "Luncheon Meat" during manufacture cannot exceed 3% by weight of the total ingredients, this is controlled by weighing ingredients and not by analysis. Care must be used to see that water is not added indirectly through the use of undrained hearts and tongues.

6. The only ingredients permitted in "Luncheon Meat" are curing ingredients, sweetening agents, spices, and flavoring. All of these substances must be declared in the ingredients statement by name, except the various "flavorings" and "spices" which need not be named individually. "Spices" refer to natural spices and not to extracts.

LYONER WURST:

A cooked, smoked, and finely ground sausage originating in Germany. It is usually made with beef, pork, (no chicken) flavoring, cure, and contains green peppercorns.

LYONS SAUSAGE (FR):

A dry sausage made exclusively of pork (four parts finely chopped lean and one or two parts small diced fat) with spices and garlic which is stuffed into large casings, cured and air-dried.

MACARONI AND BEEF IN SAUCE:

Product must contain at least 12% beef.

MACARONI AND CHEESE WITH HAM:

Product must contain at least 12% cooked ham.

MACARONI SALAD WITH (Meat or Poultry):

Product must contain at least 12% cooked meat or poultry meat.

MADE WITH … QUALIFIERS:

Need only mention the species or kind in the statement even when only a byproduct of the specific species or kind is used, e.g., pork, chicken and beef hearts in a sausage would carry a qualifier "made with pork, chicken and beef."

MADE WITH 100% REAL CHEESE:

This statement is acceptable on products as long as the cheese components are all 100% real cheese. It is not acceptable if a cheese food product or imitation cheese is included in the formula.

MALIC ACID:

Malic acid has been used extensively for many years as part of flavoring/seasoning mixtures which are added to components of meat or poultry products. It may be approved as a flavoring agent, and is acceptable as a component in a seasoning mix, e.g., in marinades and sauces, but may not be added alone to a product.

MANICOTTI (IT):

Product must contain at least 10% fresh meat. An Italian main dish consisting of rectangular-shaped pasta spread with a filling of meat (e.g., sausage, ground beef, or chopped prosciutto) and/or cheeses (e.g., ricotta and mozzarella). The pasta is rolled, edges pressed to seal, and covered with grated parmesan cheese and tomato sauce. A true product name must be shown, e.g., "Beef Manicotti in Sauce."

MARGARINE SUBSTITUTES:

Meat food products that are substitutes for margarine because they contain less than 80 % fat and/or oil need not be labeled "imitation" if the product has a fully descriptive name and the finished product contains 15,000 international units of Vitamin A per pound.

The descriptive name of the product may include the term "Spread" (or "Spred"), which has been widely adopted as a generic fanciful name for this class of product.

The following guidelines shall be used in selecting the appropriate descriptive product name:

1. "Animal Fat Spread (or Spred)" is an acceptable product name for a product prepared from animal fat as the sole source of fat.

2. "Animal Fat and Vegetable Oil Spread (or Spred)" is an acceptable product name for a product prepared with a combination of animal fat(s) and vegetable oil(s) in which the vegetable oil(s) content is greater than 20 % of the total of the fat(s) and oil(s) used but less than 50 % of the total.

3. "Animal Fat Spread (or Spred) - Vegetable Oil Added" is an acceptable product name for a product prepared with a combination of animal fat(s) and vegetable oil(s) in which the vegetable oil(s) content is 20 % or less of the total of the fat(s) and oil(s) used but greater than 2 % of the total.

4. The fanciful name "Spread" (or "Spred") accompanied by a list of all ingredients individually identified by their common or usual name in order of decreasing predominance is acceptable regardless of the nature and amount of fat(s) and/or oil(s) used.

In 1., 2., and 3. above, the descriptive product name may include the % of each fat and/or oil and may include the common or usual name of each fat and/or oil used.

See: Policy Memo 045 dated April 7, 1982

MARENGO:

Product must contain at least 35% cooked meat or poultry meat. It has chicken or veal in a sauce containing tomatoes, mushrooms, onions, and wine, and label must show true product name, e.g., "Chicken Marengo."

MARINATED:

To be labeled "marinated," a product must use a marinade that is a mixture in which food is either soaked, massaged, tumbled, or injected in order to improve taste, tenderness, or other sensory attributes, e.g., color or juiciness. Time allotted in a marinade depends on many factors, e.g., thickness and size of the meat and strength of the marinade. Marinade should be that amount necessary to affect the finished product, and limited to 10% pickup in red meat, 8% pickup in boneless poultry and 3% in bone-in poultry.

MARINE OIL:

Herring oil and other marine species oils found by FDA to be satisfactory may be combined with animal and mixture of animal and vegetable oils processed as meat food products. Labels will bear statements identifying the presence of such substances, e.g., a

shortening consisting of 50% herring oil and the remainder equal amounts of animal and vegetable oils would be "Shortening, Prepared with Herring Oil, Animal and Vegetable Oils."

MARKING:

Labeling may consist of a combination of printing, stenciling, box dyes, etc. for large true containers and for shipping containers. Crayons are unacceptable for applying required labeling features except for figures indicating content quantity. Approval of official marks appearing in newspaper advertisements, billboards, etc. is not necessary; however, such marks may be reviewed locally before publication. Such markings should conform to the illustrations in the regulations and not be misleading.

"MAY CONTAIN" STATEMENTS:

The use of "may contain" or "and/or" labeling may be used in the ingredients statement's sublisting of sliced and/or diced products from various sources.

See: "Composite Ingredients Statement."

MEAT AND DRESSING:

Product must contain at least 50% cooked meat.

MEAT AND DRESSING WITH GRAVY:

Product must contain at least 30% cooked meat.

MEAT BASE:

A granular, paste-like product which is shelf-stable primarily because of its high salt content (30-40%).

1. Beef Base - 15% beef or 10.5% cooked beef
2. Pork Base - 15% pork or 10.5% cooked pork
3. Ham Base - 18% ham

MEAT BROTH OR MEAT STOCK:

MPR 135:1. Condensed 67:1

MEAT BYPRODUCTS:

Byproducts must be individually declared by species and specific name in the ingredients statement, e.g., Pork Liver, Beef Tripe, and Beef fat.

MEAT CASSEROLES:

Product must contain at least 25% meat or 18% cooked meat.

MEAT CURRY:

Product must contain at least 50% meat.

MEAT FLAVORING:

Meat flavoring – when characteristic meat flavorings such as bacon are added in amounts less than 2% in addition to the required meat component of a product, such meat flavorings need not appear in the product label.

MEAT FOLDOVER MIT DRESSING:

Product must contain at least 50% meat (chopped and formed).

MEAT FOOD PRODUCTS CONTAINING POULTRY INGREDIENTS - LABELING:

Meat food products containing poultry ingredients in amounts that exceed 20% of the total livestock and poultry product portion of the meat food product must have product names that indicate the presence of the poultry ingredients, e.g., "Beef and Chicken Chili" or "Chili made with Beef and Chicken."

Meat food products containing poultry ingredients in amounts at 20 % or less of the total livestock and poultry product portion of the meat food product must have product names that are qualified to indicate the presence of the poultry ingredients, e.g., "Beef Stew - Turkey Added."

However, meat food products that do not meet specified minimum livestock ingredient requirements because poultry ingredients are replacing any part of the required livestock ingredients must have product names that indicate the presence of the poultry ingredients, e.g., "Beef and Turkey Stew" or "Stew Made with Beef and Turkey."

This policy does not apply to: (1) red meat products that are expected to contain poultry ingredients, e.g., "Brunswick Stew and Potted Meat Food Product" (Section 9 CFR 319.761); (2) cooked sausages identified in Section 9 CFR 319.180 of the meat regulations (Policy Memo 005A); or (3) nonspecific loaves, rolls, logs, etc., e.g., Pickle and Pimento Loaf.

See: Policy Memo 030A dated September 13, 1982

MEAT LOAF:

Uncooked or cooked pork, beef, veal or lamb, and other ingredients in loaf form, but not canned.

1. Ingredients, e.g., cracker meal, oatmeal, bread crumbs, nonfat dry milk, soy ingredients (untextured), milk, and whole eggs are not required in the product name.

2. Product may contain:

a. Head meat, cheek meat, heart meat, and tongue meat under label declaration in the ingredients statement only.

b. Not more than 12% extenders and binders.

c. Partially defatted chopped beef or pork up to 25% and declared as meat in the ingredients statement.

3. Product must contain at least 65% meat.

4. Onion, tomato juice, water, and other liquid extenders are not directly controlled.

MEAT LOAF, CANNED (Perishable):

Canned perishable products in the loaf category must:

1. Meet the perishable labeling requirements. See: 9 CFR 317.2(k),

2. Be cured with at least 1 ounce nitrate per 100 pounds of product and 1/2% dextrose or 1% sugar.

3. Have a brine concentration of at least 3.5% in the finished product. Products that contain cereal, starch, or other extenders must have a brine concentration of at least 6.1%.

MEAT LOAF, CANNED (Sterile Packed):

No head, cheek, heart, or tongue meat permitted. Other requirements are the same as uncanned cured meat loaf. Binders and extenders must be shown in the product name, e.g., "Meat Loaf, cereal added."

MEAT PASTY OR PASTIES:

Product must contain at least 25% meat. The label must show the true product name, e.g., "Beef Pasty."

MEAT PIE FILLING:

Product must contain at least 37% meat.

MEAT PIES (OR VEGETABLE MEAT PIES):

Product must contain 25% meat; meat in gravy may be counted towards meat content.

MEAT/POULTRY EXTENDED PRODUCTS:

These should always be listed in the ingredients statement of the secondary product by their correct name, e.g., "Beef, water and binder product," unless it is included in the name of the product, e.g., "Chili made with beef and binder product."

MEAT RAVIOLI:

Product must contain at least 10% meat in ravioli.

MEAT RAVIOLI IN MEAT SAUCE:

Product must contain at least 10% meat in ravioli and at least 50% ravioli in total product, and at least 6% meat in sauce.

MEAT RAVIOLI IN SAUCE:

Product must contain at least 10% meat in the ravioli and at least 50% ravioli in the total product.

MEAT SAUCE:

Product must contain at least 6% ground meat.

MEAT SPREADS:

Product must contain at least 50% meat or 35% cooked meat. When another major component is considered a significant source of protein such as cheese is added the requirement is reduced to 25% cooked meat. Product must show a true product name, e.g., "Sausage and Cheese Spread."

MEAT STICK AND CHEESE COMBINATION PRODUCTS:

The following criteria are used for dry meat stick and cheese combination products that need not bear a "keep refrigerated" handling statement.

(1) The dry meat stick portion must have a water activity of less than 0.90, the cheese portion must have a water activity of less than 0.94, and the equilibrium of the water activity of the two components must be no greater than 0.92;

(2) the dry meat portion, if fermented, must be fermented by an active fermentation culture (typically to a pH 5.0 or below) and;

(3) for products where the meat portion and the cheese portion are packaged together, there must be a heat seal between the dry meat stick and cheese

components which separates the meat stick from the cheese stick by at least 4 mm.

(4) Dry meat stick and cheese combination products not meeting these criteria must be labeled with a "keep refrigerated" statement in lieu of compelling data that establish safety.

Products not meeting the criteria stated above can be labeled without a "keep refrigerated" statement if a control program ensuring safety and shelf stability is established by the established.

MEATBALLS:

Uncooked or cooked pork, beef, veal, and lamb, and other ingredients in a ball form.

1. Product must contain at least 65% meat.

2. Binders and extenders are limited to 12% of the total product. 6.8% of isolated soy protein is considered the equivalent to 12% of the other binders or extenders. The permitted binders and extenders include, but are not limited to, cereal, bread crumbs, cracker meal, soy flour, soy protein concentrate, isolated soy protein, and textured vegetable protein.

3. Cheeks, hearts, and tongues are not allowed, but product may contain head meat, cheek meat, heart meat, and tongue meat when declared in the ingredients statement.

4. Partially defatted chopped (PDC) (species) may be used up to 25% of the meat block. PDC (species) can be identified as (species) in the ingredients statements. (See entry for Partially Defatted Chopped (species).

MEATBALLS IN SAUCE:

Requires a 50% minimum of meat-balls, by weight in finished product.

MEATBALL STEW:

Meatball stew contains at least 25% meatballs and usually contains vegetables such as potatoes, peas, carrots, etc., and gravy or thick broth resulting from cooking all ingredients together. The meatballs must meet the Meatball Standard.

MEATBALLS, SWEDISH STYLE:

Product must contain at least 65% fresh meat. "Swedish Meatballs" or "Swedish Style Meatballs" are small in size and usually contain two or three different varieties of meat, nutmeg and/or allspice, potatoes, and milk. "Swedish Brand Meatballs Made in USA" means any meatball.

MEATBALLS, TURKEY:

Product must contain at least 65% raw turkey meat. Skin is permitted in natural proportions of meat used, if skin is in excess of natural proportions, it shall be reflected in the product name.

MEDITERRANEAN STYLE:

Acceptable identification for product containing onion or garlic, olive oil and four of any of the following groups:

1. Vegetable or fruit: dried apricot, artichoke, dried date, dried fig, eggplant, tomato, pepper (green or red), squash, lemon or lemon juice, raisin and olives.

2. Legume or nut: fava bean, chick pea, white cannelloni bean, green bean, lentil, almond, pine nut, pistachio.

3. Seasoning: dill, coriander, cinnamon, cumin, fennel, basil, oregano, thyme, saffron, rosemary, parsley, mint, sumac, turmeric.

4. A regional dish as component, e.g., pita bread, yogurt, Italian or Greek type cheese, pasta, couscous or bulgur.

MERGUEZ, MERGUES OR MERGHEZ SAUSAGE:

A hot and spicy fresh sausage originating in North Africa and common in France which contains hot pepper and/or paprika. The meat component must contain beef and may contain lamb or mutton when labeled as "Merguez Sausage." When pork is used as part of meat component, the product is labeled as "Merguez Sausage with Pork." When pork is the only meat ingredient, the product is labeled "Pork Merguez Sausage."

METHYL CELLULOSE:

May be used as an ingredient in formulas for meat and vegetable patties and various poultry products (mainly patties) at a level of 0.15 % of the total weight of the product, which includes batter and breading of these products.

The internal technical effect is to extend and to stabilize products as well as to act as a carrier.

See: 421.24(4) and
9 CFR 381.147(f)(4)

METTWURST:

An uncooked cured smoked sausage in which byproducts and extenders are not permitted. Beef heart meat is acceptable. Water is limited to 3% and the fat content shall not exceed 50%.

See: Policy Memo 020A dated March 26, 1981

METTWURST, COOKED:

Mettwurst which is cooked must be labeled "Cooked Mettwurst," and may contain up to 10% water based on the finished product.

See: Policy Memo 020A dated March 26, 1981

METZ SAUSAGE:

Cured lean beef and pork and bacon are finely chopped, seasoned, and stuffed into beef middles. It is air-dried for 5 days, then given a cool smoke. It is classed as a semi-dry sausage.

MEXICAN STYLE:

Acceptable for products that contain at least four of the following: jalapeno peppers, chili peppers, green chilies, cumin, cayenne peppers, red or green peppers, chili powder, jalapeno powder, Monterey Jack cheese, or cheddar cheese. This policy applies to a single food and does not supersede Policy Memo 068.

MEXICAN STYLE DINNERS:

Products like tamales, enchiladas, and tacos must make up 25% of the dinner or entree to qualify as "Mexican Style." The individual product standard must also be met.

MEXICAN STYLE SAUCES:

A garnish (decoration) of cheese in or on the sauce of Mexican style foods does not require the presence of the cheese to be declared in the product name or qualifying statement.

MILAN OR MILANO SALAMI:

A dry sausage with a maximum MPR of 1.9:1. It is an Italian-type salami, except the meat is finely cut. It is made with beef, pork fat, spiced with garlic, and has a distinctive cording.

MINCE MEAT:

Product must contain at least 12% fresh meat or 9% cooked meat. Heart meat may be substituted. In addition to "Mince Meat," the product name should include kinds of meat,

e.g., “Mince Meat with Beef” or “Mince Meat with (species) Heart Meat.” When 2% or more cooked meat but less than 9% cooked meat is present in the formula, the product is amenable and the name must state that the product is “Mince Meat Flavored With ____.”

A product marketed as “Mince Meat” which contains less than 2% cooked meat or contains only beef suet as the ingredient of animal origin, is not considered as a meat food product and is not amenable.

MIXTURES:

Mixtures of nonfat dry milk (NFDM), calcium reduced dry skim milk (CRDSM), or dried whey, reduced lactose whey, reduced minerals whey, and whey protein concentrate with other substances are not allowed, except in batter and gravy mixes and breaders. Mixtures of cereal, soy preparations and/or sodium caseinate with other substances are permitted to come into the plant for use in batter and gravy mixes, but they must be labeled to show their intended use, e.g., “Patty Mix” or “Gravy Mix.” The labels of the mixtures must show the ingredients in order of their predominance.

MOCK DRUMSTICKS:

An imitation product; nonspecific.

MOCK TURTLE SOUP:

Product must contain at least 10% beef and may be made with beef and beef byproducts.

MOFONGO:

Pork skins and plantain type product with at least 20% pork skins in the total formulation. It must show true product name, e.g., “Pork Skin Filling Wrapped in Plantain.”

MOISTURE PROTEIN RATIO (MPR):

Frizzes	1.6:1	Ukrainian Sausage	2.0:1
Jerky	0.75:1	Kippered Beef	2.03:1
Pepperoni	1.6:1	Dry Salami	1.9:1
Dry Sausage	1.9:1	Genoa Salami	2.3:1
Tropic Cure Pork	3.25:1	Sicilian Salami	2.3:1
Thuringer	3.7:1	Italian Salami	1.9:1
Dried Meat	2.04:1	Roast Beef, Canned	2.25:1
Chipped Beef	2.04:1	Farmer Summer Sausage	1.9:1

MOISTURE PROTEIN RATIO (MPR) -PH:

Nonrefrigerated or shelf-stable sausages must have an MPR of 3.1:1 or less and a pH of 5.0 or less, unless commercially sterilized. This does not apply to products containing more than 3.5% binders or 2% isolated soy protein.

MONDONGO:

A mixture of one or more of the following: (a) beef tripe, (b) cattle feet with or without hide on, (c) chitterlings, and (d) beef intestines.

See: **Beef Tripe Stew**

MORCELLA BLOOD PUDDING:

Nonspecific. The product is made from pork fat, beef blood and/or pork blood, and may contain meat.

MORTADELLA:

Normally a cooked sausage but can be dry or semi-dry. It is similar to salami and cervelat except that it has large chunks of pork fat. Red sweet peppers up to 4% and pistachio nuts up to 1% are acceptable as long as they are shown in the true product name.

MORTADELLA (CANNED):

Canned items designated "Mortadella" must be labeled with the phrase "Perishable, Keep Under Refrigeration" and must have an MPR of 3.85:1 or less.

See: Manual 18.46

MORTADELLA - POULTRY:

Poultry Mortadella is a dry, semi-dry, or cooked sausage formulated with poultry. The sausage must contain large chunks of pork fat and may contain extenders and/or binders. Red sweet peppers are permitted up to 4% and pistachio nuts up to 1% and shown as added in the true product name.

See: Policy Memo 029

If product is canned, the MPR must not exceed 3.85:1, the internal temperature must have reached 160° F and the product labeled "Perishable, Keep Under Refrigeration" or similar wording.

MORTADELLA WITHOUT FAT CUBES OR CHUNKS:

Product must meet the standard for Mortadella and the label be qualified to indicate the absence of Fat Cubes or Chunks, e.g., "Mortadella without Fat Cubes" or "Mortadella without Fat Chunks."

MOUSAKA, MOUSSAKA, MUSAKA (GK):

Must contain at least 25% meat. Mousaka is a casserole containing layers of meat and eggplant made in various ways throughout the Middle East. A true product name is required, e.g., "Eggplant and Meat Casserole."

MULLICATAWNY SOUP:

Product must contain at least 2% cooked poultry meat and enough curry powder and pepper to characterize the product. The label must show a true product name, e.g., "Chicken Mullicatawny Soup."

MULLIGAN STEW:

Product must contain at least 25% fresh meat or meat and poultry. Mulligan stew is a mixture of vegetables and meat combined in a gravy or sauce. The label must have a true product name, e.g., "Chicken and Meat Mulligan Stew."

MUSTARD BRAN:

This is not considered a spice and must be declared as "Mustard Bran." It is not acceptable in sausage.

MUSTARD FLOUR:

It is a spice that is commonly used in sausage products.

MYVACET:

(Distilled Acetylated Monoglycerides). Acceptable for use as a coating on sausage casings. Sausages coated with Myvacet shall show, adjacent to the product name, a qualifying statement disclosing the presence of the compound, e.g., "Summer Sausage Coated with a Solution of Distilled Acetylated Monoglycerides."

NACHO STYLE, NACHO FLAVOR, AND SIMILAR TERMS:

Acceptable terminology for products possessing the commonly expected flavor characteristics associated with "Nachos," a Mexican hors d'oeurve. The characterizing flavor components generally include, but are not limited to, cheese (Cheddar or Monterey Jack), tomato (tomato solids, tomato powder), spices, or other natural seasonings and flavorings (usually garlic and onion), and chili peppers (mild or hot). Romano and Parmesan cheese are also often present. However, these cheeses may not be used to satisfy the above cheese requirement.

NATURAL CLAIMS:

The term "natural" may be used on labeling for meat products and poultry products, provided the applicant for such labeling demonstrates that:

(1) the product does not contain any artificial flavor or flavoring, coloring ingredient, or chemical preservative (as defined in 21 CFR 101.22), or any other artificial or synthetic ingredient; and (2) the product and its ingredients are not more than minimally processed. Minimal processing may include: (a) those traditional processes used to make food edible or to preserve it or to make it safe for human consumption, e.g., smoking, roasting, freezing, drying, and fermenting, or (b) those physical processes which do not fundamentally alter the raw product and/or which only separate a whole, intact food into component parts, e.g., grinding meat, separating eggs into albumen and yolk, and pressing fruits to produce juices.

Relatively severe processes, e.g., solvent extraction, acid hydrolysis, and chemical bleaching would clearly be considered more than minimal processing. Thus, the use of a natural flavor or flavoring in compliance with 21 CFR 101.22 which has undergone more than minimal processing would place a product in which it is used outside the scope of these guidelines. However, the presence of an ingredient which has been more than minimally processed would not necessarily preclude the product from being promoted as natural. Exceptions of this type may be granted on a case-by-case basis if it can be demonstrated that the use of such an ingredient would not significantly change the character of the product to the point that it could no longer be considered a natural product. In such cases, the natural claim must be qualified to clearly and conspicuously identify the ingredient, e.g., contains refined sugar.

All products claiming to be natural or a natural food should be accompanied by a brief statement which explains what is meant by the term natural, i.e., that the product is a natural food because it contains no artificial ingredients and is only minimally processed. This statement should appear directly beneath or beside all natural claims or, if elsewhere on the principal display panel, an asterisk should be used to tie the explanation to the claim.

The decision to approve or deny the use of a natural claim may be affected by the specific context in which the claim is made. For example, claims indicating that a product is natural food, e.g., "Natural chili" or "chili - a natural product" would be unacceptable for a product containing beet powder which artificially colors the finished product. However, "all natural ingredients" might be an acceptable claim for such a product.

See: Policy Memo 055 dated November 22, 1982

NATURAL SMOKED COLOR:

Approval can be properly granted to labels with this statement when the products involved are "Smoked" and not artificially colored. The results of the use of artificial smoke materials can, by means of a number of processing operations, result in a color characteristic being acquired by the frankfurters, bologna, and the like. The term "Natural Smoked Color" can be used to properly identify this point.

NAVARIN:

Navarin is a stew containing lamb or mutton and vegetables and considered a national dish of France. It must meet the meat stew standard of 25% meat. Show true product name, e.g., "Navarin-Lamb Stew."

NEGATIVE LABELING:

(1) Negative labeling is allowed if it is unclear from the product name that the ingredient is not present. For example, the use of the term "no beef" on the label of "turkey pastrami" would further clarify that the product does not contain beef.

(2) Negative labeling is allowed if the statement is beneficial for health, religious preference, or other similar reasons. For example, highlighting the absence of salt in a product would be helpful to those persons on sodium-restricted diets.

(3) Negative labeling is allowed if the claims are directly linked to the product packaging, as opposed to the product itself. For example, flexible retortable pouches could bear the statement "no preservatives, refrigeration or freezing needed with this new packaging method."

(4) Negative labeling is allowed if such claims call attention to the absence of ingredients because they are prohibited in a product by regulation or policy. The statement must clearly and prominently indicate this fact, so as not to mislead or create false impressions. For example, "USDA regulations prohibit the use of preservatives in this product" would be an acceptable statement for ground beef.

(5) Negative labeling is allowed to indicate that absence of an ingredient when that ingredient is expected or permitted by regulation or policy. This could also apply to ingredients which are not expected or permitted by regulation or policy if the ingredients could find their way into the product through a component. For example, the use of "no preservatives" on the label of "spaghetti with meat and sauce" (where regulations do not permit the direct addition of preservatives) would be acceptable if the product contained an ingredient, such as cooking oil, which could contain antioxidants but do not.

These guidelines do not preempt the requirements of the nutrition labeling regulation. Therefore, negative claims such as "unsalted" would have to comply with the provisions stated in the nutrition labeling regulations.

See Policy Memo 019B dated August 18, 1994

NET QUANTITY OF CONTENTS ON COMBINATION PACKAGES:

The guidelines for stating the net quantity of contents on combination packages containing both liquid and solid products are as follows:

1. The declaration of net quantity of contents for a combination package shall be expressed in terms of fluid measure for individual products that are liquid and in terms of avoirdupois weight for individual products that are solid, semisolid, or viscous, provided the quantity statements for identical packages or units are combined. For example, the fruit drink would be expressed in fluid measure and the meat, cheese, crackers, and cookies would be expressed in the combined avoirdupois weight.

2. The declaration of quantity shall be preceded by one of the following terms, as appropriate: "Net Weight," "Net Wt.," or "Net Contents."

The net quantity of contents declaration may appear in more than one line. Therefore, both stacked and side-by-side declarations would be considered appropriate.

- Descriptive terms may be used to identify the liquid and solid components of the package, e.g., entree, meal, or drink; however, such terms shall not include brand names.

- Connecting words such as "and" or "plus" are permitted to be used as part of the declaration of contents.

Examples of acceptable net content declarations are as follows:

(1) Entree Net Wt. 8 oz., Drink 4 fl. oz. (120ml)

(2) Net Contents: lunch 8 oz. plus fruit drink 4 fl. oz.

(3) Net Wt. 8 oz. Drink 4 fl. oz. (120ml)

(4) Net Weight 8 oz. and 4 fl. oz.

Federally inspected meat and poultry products are exempt from the requirements of the Fair Packaging and Labeling Act (FPLA), including the mandatory metric labeling provisions that went into effect February 14, 1994. However, if metric labeling is included voluntarily, such labeling should comply with the FPLA.

The guidelines contained in this policy memo will be subject to the provisions prescribed in 9 CFR 317.2(h) and 9 CFR 381.121 of the Federal regulations.

See: Policy Memo 124 dated January 17, 1995

NET WEIGHT STATEMENT:

Divider Pak: On a product where two cans are taped together, one of which contains the meat or poultry item and the other a vegetable, e.g., "Chicken Chow Mein," the meat or poultry label may include the net weight on the 20% panel. The vegetable can bears the true name of the product with the total net weight of the other can and the drained weight of the vegetable can.

Double Packing: When a poultry product and a non-poultry product are separately wrapped and placed in a single immediate container bearing the name of both products, the net weight shown on the immediate container may be the total net weight of the two products or the net weight of the poultry product and the non-poultry product separately.

Additional Net Weight Information: Nonregulatory information of a net weight nature, e.g., 4-3 oz. packages, accompanying a net weight statement is acceptable and need not adhere to the size and spacing restrictions.

Open Net Weights: Open net weights may be presented in pounds and ounces, decimals, decimal fractions, or fractions, e.g., 1 1/2 lbs., 1.6 lbs.

Net Weight Requirements: The statement of net quantity of contents is required on all products intended for sale at retail intact. In addition, shipping containers must bear a net quantity of contents statement if product inside is not uniform in weight (i.e., random weight). Piece counts may not be used in lieu of a required net quantity of contents statement on a shipping container but may be used as additional information.

Multi-Unit Retail Packages: Fully labeled packages of more than one of the same meat or poultry product packages in an open (i.e., clear) overwrap do not have to include a net weight statement.

See: 9 CFR 317.2(h), and 9 CFR 381.121(b)
MPI Bulletin 211

NET WEIGHT STATEMENTS ON PACKAGES WITH HEADER LABELS:

The guidelines for determining the size and location of net weight statements on meat food product packages with header labels are as follows:

1. The entire front of the package is considered the principal display panel of the package and its area is used to determine the size of the net weight statement. Print size specifications for the net weight statement specified by the regulations must be followed.

2. The net weight statement should be placed within the lower 30% area of the header label if no other mandatory labeling features are printed on the rest of the principal display panel of the package. If mandatory features do appear below the header label, the net weight statement must be placed within the lower 30 % of the total area containing any mandatory information.

A "Header Label" is a small label applied across the top of a package usually bearing all of the mandatory labeling information. The rest of the package is most often a clear film containing a meat or poultry product, e.g., luncheon meat. This type of packaging is designed to be used on pegboard type displays.

See: Policy Memo 047 dated May 3, 1982

"NEW" AND SIMILAR TERMS:

Terms like "new," "now," "improved," and similar terms may be used within the following guidelines:

1. The terms may only be used for a period of 6 months from the date of the initial approval, except as noted in 2., 3., and 4. below.

2. Extensions to the 6-month period may be granted if:

   a. Processors can demonstrate that production or distribution delays precluded the use of the approved labeling as scheduled. In such situations, the lost time can be restored.

   b. Processors can demonstrate that labeling inventory needs for the 6-month period were over estimated due to poor sales. The processors must maintain records which indicate the amount and the date the labeling was originally purchased. In this situation, up to an additional 6 months can be granted. No further extension will be considered.

3. In those situations where it is customary to distribute "new" products to various geographical regions, each geographic area may receive a sketch approval for 6

   months if the processor can assure adequate controls over the segregation and distribution of the products.

4. In situations where it is customary to test market product in no more than approximately 15% of the intended total marketing area before total distribution begins, labeling for the test market area can receive a sketch approval and also be included in the 6-month sketch approval given to the labeling of the product distributed to the total marketing area. Processors must be able to assure that only 15 % of the total market is involved in test marketing.

See: Policy Memo 107 dated August 18, 1987

NEW ENGLAND BOILED DINNER:

Product must contain at least 25% cooked "Corned Beef."

NEW ORLEANS STYLE:

Acceptable for products that contain any five of the following ingredients:

Roux base, rice, onion, green onions garlic, celery, bell peppers, cayenne pepper, white pepper, parsley, or tomato.

The product may contain various protein sources including seafood and game.

NITRITE:

Calculations should be based on the total meat block including the muscle tissue, fat and blood (e.g., "Blood Pudding"). If the product is cured, the blood would be included and considered part of the meat.

NON-AMENABLE PRODUCT/VOLUNTARY INSPECTION:

[Examples of non-amenable products are sandwiches containing meat or poultry, clam chowder which has less than 1% bacon for export to Japan, and natural casings for export]. Any non-amenable product can be produced under voluntary inspection when requested (9 CFR 318.13 and Subchapter B, Part 350.3(c)). However, most FSIS requirements have to be met concerning labeling, i.e., mandatory labeling features, an accurate ingredients statement, handling statement, etc. Safe Handling Instructions are not required even for raw non-amenable products. FDA nutrition labeling rules apply to such products.

NON-DAIRY WHITE SAUCE OR NON-DAIRY SAUCE:

A sauce made with a non-dairy creamer. If this type of a sauce is proposed for use with "Chipped Beef," a suitable name would be "Non-Dairy White Sauce with Chipped Beef" or "Non-Dairy Sauce with Chipped Beef." The reference to "Cream" or any of its derivations should not appear in the product name.

NONSPECIFIC MEAT FOOD PRODUCTS:

Red meat items of this type do not have specific requirements, i.e., they do not possess a standard of identity or composition. Consequently, these products shall be identified by one of two ways: (1) A descriptive name that identifies characterizing components and/or ingredients, or (2) a fanciful or coined name that is accompanied by an ingredients statement. The latter approach should be used when the use of a descriptive name is not practical, e.g., when the descriptive name would read like an ingredients statement.

When a fanciful name or coined name is used, the ingredients statement should appear contiguous to the product name on the principal display panel of an immediate container.

NONSTANDARDIZED COOKED SAUSAGE PRODUCTS CONTAINING BOTH LIVESTOCK AND POULTRY INGREDIENTS:

The labeling of nonstandardized cooked sausage products must comply with 9 CFR 319.180.

Meat food products are those in which more than 50% of the livestock and poultry product portion consists of livestock ingredients. Such cooked sausage products which

contain poultry ingredients at more than 15% of the total ingredients (excluding water) must have product names that indicate the species of livestock and kind(s) of poultry ingredients, e.g., "Beef and Turkey Frankfurter" or "Frankfurter Made From Beef and Turkey. "

Poultry food products are those in which more than 50% of the livestock and poultry products portion consists of poultry. Livestock ingredients at more than 20% of the total poultry and livestock ingredients must have product names that indicate the kind(s) of poultry and species of livestock ingredients, e.g., "Turkey and Beef Frankfurter" or "Frankfurter Made From Turkey and Beef." Such cooked sausage products which contain livestock ingredients at 20% or less of the total poultry and livestock ingredients must have product names that are appropriately qualified to indicate the inclusion of livestock ingredients, e.g., "Turkey Frankfurter - Pork Added or Turkey Frankfurter - With Pork. " (The product names of cooked sausage products which contain no livestock ingredients designate the kind(s) of poultry ingredients, e.g., "Turkey Frankfurter.") Cooked sausage products containing over 50% meat ingredients would carry the red meat legend while those containing over 50% poultry ingredients would carry the poultry legend.

See: Policy Memo 087A regarding word size in the labeling of product names.

See: Policy Memo 005A dated November 25, 1987

NOODLE CHICKEN VEGETABLE DINNER OR NOODLE CHICKEN DINNER WITH VEGETABLES:

(Canned or in glass jars). Product must contain at least 6% cooked chicken.

NUGGET LABELING:

Nuggets are irregularly shaped, usually bite-sized meat and/or poultry products which are usually breaded and deep fat fried and intended to be used as finger foods. There are a number of different types of nuggets, the labeling for which is:

(1) Products made from a solid piece of meat or poultry may use the term "Nugget" as part of the product name without further qualification (e.g., "Chicken Nugget," "Beef Nugget").

(2) Products made from chopped and formed meat or poultry may use the term "Nugget" as part of the product name, provided a qualifying statement describing such process is shown contiguous to the product name (e.g., "Chicken Nugget, Chopped and Formed" or "Beef Nugget, Chopped and Formed").

(3) Products made from chopped meat or poultry and containing binders, extenders and/or water may use the term "Nugget" as a fanciful name, provided a descriptive name immediately follows "Species" or "Kind" nugget (e.g., "Breaded Nugget-Shaped Chicken Patties").

(4) Products described in (1), (2), and (3) above which are breaded shall be labeled as "breaded" and shall be limited to 30% breading.

See: Policy Memo 088 dated May 23, 1985

OAT FIBER:

"Oat fiber," should be identified in the ingredients statement as "isolated oat product." It may be used in non-standardized products and in products, such as, "taco fillings."

OLEOMARGARINE:

The Establishment Number may be omitted from the outer container, provided that articles are completely labeled including Establishment Number inside.

See: 9 CFR 317.2(i)

OMELET, DENVER OR WESTERN STYLE:

Product must contain at least 18% ham with onions and green and/or red peppers.

OMELET, FLORENTINE:

Product must contain at least 9% cooked meat and must contain spinach.

OMELETS WITH:

Bacon - must contain at least 9% cooked bacon

Chicken Livers - must contain at least 12% cooked liver

Corned Beef Hash - must contain at least 25% corned beef hash

Creamed Beef - must contain at least 25% creamed beef

Ham - must contain at least 18% cooked ham

Sausage - must contain at least 12% dry sausage

Sausage and Cheese, (omelet with pepperoni, cheese and sauce) - must contain at least 9% sausage in the total product.

OPEN DATING:

Labels showing further qualifying phrases in addition to the explanatory phrase must submit with the application sufficient documentation to support these additional claims. See (9 CFR 317.8(b)(32) and 9 CFR 381.129(c).) Some local authorities require that packaged foods heated and sold hot from industrial catering vehicles be dated with the day the foods were placed in the warming units (e.g., Tuesday, Friday, etc.). When assured by the local authorities that the foods are under a rigid local inspection program, the designations may be approved without an explanatory statement as required by the regulations. To date, only the county of Los Angeles, California, has provided this assurance.

The packing date should be shown on immediate or shipping containers of poultry food products as required by regulations (9 CFR 381.126 and 381.129(c)). When meat or poultry products are packed and held in freezer storage for later repacking, the explanatory phrase on repacked product should be in terms of "sell by" or "use before." However, if a "packed on" phrase is desired, the date shown shall be that of the original packing of the product.

OSTRICH AND OTHER RATITES (EMU):

Products that do not contain 3% of beef, pork, chicken or turkey, can not contain cure ingredients, i.e., Nitrite, nitrate.

PAELLA CON BACALAO (SP):

Product must contain at least 35% cooked meat or poultry meat and include seafood and no more than 25% cooked rice. The label must show true product name, e.g., "Beef and Fish with Rice."

PAPAIN:

Meat and poultry products that are dipped in a solution containing papain shall show in conjunction with the product name a statement, e.g., "Tenderized with a solution of (list ingredients of solution)." Carcasses of animals treated with papain by ante-mortem injection shall be roller branded "Tendered with Papain." Parts not so marked shall be labeled as "Tendered with Papain."

See: 9 CFR 317.8(b) (25)
9 CFR 381.120

Enzymes-Proteolytic

PAPRIKA:

Generally, paprika and/or oleoresin of paprika are not permitted in or on fresh red meat products, fresh ground poultry, or fresh poultry sausage. They are permitted under the following conditions:

1. In both red meat and poultry products where such ingredients are acceptable and expected, including Italian Sausage, Salisica, Chorizo, Longaniza, and Hungarian Style products. All requests for additional products should be referred to the Labeling and Consumer Protection Staff to determine their acceptability.

2. On red meat products where their use does not misrepresent the leanness or freshness, e.g., application to a surface layer of fat and not to the muscle tissue. However, the name must be appropriately qualified, e.g., "coated with paprika" or "artificially colored."

3. In or on products where they are expected and the product name discloses this fact, or the product name refers to a component expected to contain the ingredients. Examples include: "Beef with Barbecue Sauce," "Beef - Barbecue Flavor," "Chicken Paprikash," "Chicken with Orange Sauce," or similar type products.

4. In fresh whole muscle poultry products, provided their presence is properly described, e.g., "coated with paprika," or "artificially colored," as appropriate.

PARTIALLY COOKED:

1. Partially cooked bacon – acceptable nomenclature if shrink requirement for fully cooked bacon is not met must meet requirements for trichinae treatment. Cooking instructions are required.

2. Partially cooked poultry – unacceptable for cooked poultry products.

PARTIALLY DEFATTED (BEEF OR PORK) FATTY TISSUE:

These are byproducts produced from fatty trimmings containing less than 12% lean meat. These ingredients may be used in meat products in which byproducts are acceptable. Products include nonspecific loaves, beef patties, frankfurters with byproducts, bologna with variety meats, imitation sausage, potted meat food product, sauces, or gravies. May be used in excess of the amounts of meat necessary to satisfy the standard for only the products listed in the Policy Book. However, in this situation, the PDCB or PDCP must always be declared in the ingredients statement.

See: 9 CFR 319.15(e)
9 CFR 319.29(a)

PARTIALLY DEFATTED CHOPPED (Beef or Pork) (PDCB, PDCP):

1. Partially Defatted Chopped Beef is not permitted in hamburger, ground or chopped beef. The School Lunch Program requires that when PDCB is used in products like taco mix, which later may be used in preparing other products (e.g., tacos or patties), the PDCB or PDCP must always be declared in the ingredients statement on the labeling of the taco mix. All Beef or 100% Beef is acceptable as product name.

2. Partially Defatted Chopped may be used in excess of meat necessary to satisfy the standards on only the products listed in the Policy Book. However, in this situation, the PDCP must always be declared in the ingredients statement.

See: MPI Manual 18.55

PARTIALLY DEFATTED COOKED (Beef or Pork) FATTY TISSUE:

This product may be used as an ingredient in: Beef patties (cooked and uncooked), Potted meat food product, Sauces, Gravies, Imitation sausage, and Nonspecific loaves. No limit on quantity is made. It is believed to be self-limiting.

THE AMOUNT AND LABELING OF PDCB AND PDCP IN FOOD PRODUCTS

CLASS	FOOD CATEGORY	AMOUNT	LABELING
			Beef or Pork, or both
I	Beef Patties	No Limit	Beef or Pork, or both
	Imitation Sausage	No Limit	Beef or Pork, or both
	Non Specific Loaf	No Limit	Beef or Pork, or both
	Potted Meat Food Product	No Limit	Beef or Pork, or both
	Patty Mix	No Limit	Always must be declared
	Beef for Roasting	12% of Meat Block	
II	Chinese Eggroll and other Chinese Specialties	Up to 12% of the Meat Block	Beef or Pork
	Chopped Beef Steak	Up to 12% of the Meat Block	Beef or Pork
	Corned Beef Hash	Up to 12% of the Meat Block	Beef or Pork
	Fabricated Steaks	Up to 12% of the Meat Block	Beef or Pork
	Pepper Steak	Up to 12% of the Meat Block	Beef or Pork
	Salisbury Steak	Up to 12% of the Meat Block	Beef or Pork
	Luncheon Meat (nonspecific)	Up to 25% of Meat Block	
	Pizza Meat Topping	Up to 25% of Meat Block	Beef or Pork
	Pizza With Meat	Up to 25% of Meat Block	Beef or Pork
	Cooked Sausage (9 CFR 319.180 (b))	Up to 15% of Meat Block	Always must be declared
	Pepperoni	Up to 15% of Meat Block	Must be declared

III	Chili	Up to 25% of Meat Block or larger	As beef; or pork, if larger must be declared
	Meat Loaf	Up to 25% of Meat Block or larger	As beef; or pork, if larger must be declared
	Meat Balls	Up to 25% of Meat Block or larger	As beef; or pork, if larger must be declared
	Meat Fillings for Tacos, Burritos, Enchiladas, Tamales and other Mexican Foods	Up to 25% of Meat Block or larger	As beef; or pork, if larger must be declared
IV	Corned Beef Hash	Up to 12% of Total Product Formulation	Beef

Note: All percentages as calculated on the basis of the fresh weight of meat content.

PARTIALLY HYDROLYZED WHEY PROTEIN:

An acceptable ingredient name for a binder.

PASTELLES (SP):

Product must contain at least 10% fresh meat. Product is always made with pork in Puerto Rico. The label must show the true product name, e.g., "Pork Pastelles."

PASTELLILLOS (SP):

Puerto Rican Style product containing at least 8% cooked meat. Species is part of the product name. The label must show the true product name, e.g., "Pork Pastellillos."

PASTITSIO:

(Greek for casserole). Product must contain at least 25% fresh meat or 18% cooked meat. A product containing macaroni, ground beef, tomato paste, wine, white sauce, and Parmesan cheese that may be labeled "Greek Style Pastitsio."

PASTRAMI:

Cooked cured beef with spices, generally made from the plate but other cuts can be used. The product must be smoked or treated with smoke flavoring. "Pastrami, Water Added" is not permitted, although similar products labeled according to Policy Memo 084A are permitted. The term "Unsmoked Cooked Pastrami" must be used when the product is not smoked or does not contain smoke flavoring. Pastrami may or may not be coated with spices. When product is coated, a qualifier is not required.

PASTRAMI JERKY:

Acceptable name for product processed as pastrami prior to meeting the requirements for jerky.

PASTRAMI, TURKEY:

A cured turkey product that is cooked. The product must be smoked or treated with smoke flavoring. The term "Unsmoked Cooked Turkey Pastrami" must be used when the product is not smoked or does not contain smoke flavoring. Cured turkey thigh meat is an acceptable name.

PATE DE FOIE:

Product must contain at least 30% liver. Pate means paste; foie means liver.

See: **Foile Gras Products**

PATTIE FOLDOVER MIT DRESSING:

Product must contain at least 50% pattie.

PATTIES:

Chopped and shaped and similar terms not required on products labeled patties.

1. Paprika not permitted in fresh meat patties.

2. PDCB or PDCP may be listed as beef or pork, except in patties with mechanically separated (species) product and school lunch labeled products.

3. PDBFT and PDPFT permitted. Must show as such in the ingredients statement.

4. Meat patties, with added fat up to 20% of the meat block, from a source other than that shown in the name, show as added (ex., Veal Patties, Beef Fat Added): over 20% to be part of the product name, e.g., "Veal and Beef Fat Patties."

5. Ground beef patties - no extenders or water added. Hamburger patties - no extenders or water added. Same requirement as hamburger.

6. Pre-broiled beef patties with simulated stripes (patties are deposited on conveyor and pre-broiled). Parallel stripes are applied with a solution of caramel coloring and water through parallel spigots. Product name will identify artificial color marks on the label.

7. Antioxidants are permitted in pork or beef patties both raw and cooked.

8. Beef Patties: If beef byproducts are added which are not permitted by the standard, the list of ingredients must immediately follow the product name. See: 9 CFR 319.15(c)

9. Pork Patties: The standard for beef patties 9 CFR 319.15(c) shall be applied with the exception that the species is pork.

PAUPIETTE (FR):

Thinly sliced pieces of meat stuffed and rolled. Same standard as "Beef Roulade," which is at least 50% cooked meat.

PEANUT FLOUR:

Can only be used in nonspecific products that are not subject to moisture controls.

PECTIN:

Can be used at a maximum use level of 3% in nonstandardized meat and poultry food products. The common and usual name of the ingredient, regardless of its source, is "pectin" (21 CFR 184.1588).

PEPPER:

The term "pepper": as used in the Italian sausage regulation refers to the pungent spices, such as: black, white, cayenne, or red pepper. "Paprika" as an optional ingredient is less pungent and is used primarily for its coloring qualities. Bell peppers, chilies, paprika and cayenne or red pepper, are from the capsicum pepper family. These products have specific uses and are recognized by specific names. "Paprika" should not be substituted for "pepper" in a meat or poultry food product.

PEPPERONI:

A dry sausage prepared from pork or pork and beef. Combinations containing more than 55% beef are called beef and pork pepperoni. Pepperoni made with beef must be called beef pepperoni. Pepperoni must be treated for destruction of possible live trichinae and must have an MPR of 1.6:1 or less. Antioxidants are permitted in pepperoni. The casing, before stuffing, or the finished product, may be dipped in a potassium sorbate solution to retard mold growth. Extenders and binders are not permitted in pepperoni. Hearts, tongues, and other byproducts are not acceptable ingredients.

PEPPERONI, COOKED:

Cooked pepperoni is not an acceptable product name.

PEPPERONI WITH POULTRY:

Poultry may be added to pepperoni if properly labeled. If the meat block contains 20% or less poultry, the product is labeled "Pepperoni with Turkey (kind) Added." When poultry over 20% of the meat and poultry block product is labeled "Pork and Turkey (kind) Pepperoni," an MPR of 1.6:1 is applied. If the amount of poultry exceeds that of the meat, the product label reads "Turkey and Pork Pepperoni." This would carry a poultry legend.

PEPPERS AND COOKED SAUSAGE IN SAUCE:

Product must contain at least 20% cooked sausage in total formulation.

PERISHABLE UNCURED MEAT AND POULTRY PRODUCTS IN HERMETICALLY SEALED CONTAINERS:

Establishments seeking approval of label applications for perishable, uncured products which have received a less rigorous heat treatment than traditionally canned product (9 CFR 318 and 381, SUBPARTS G and X, respectively) must submit a sufficiently detailed processing procedure either incorporated on or attached to the FSIS Form 7234-1, APPLICATION FOR APPROVALS OF LABELS, MARKING OR DEVICE. The procedure must include a description of product formulation, method(s) of preparation, cooking and cooling temperatures, type of container, and cooking and handling instructions.

Hermetically sealed containers include glass jars, metal cans, flexible retortable pouches, plastic semi-rigid containers, etc., that are airtight and/or impervious after filling and sealing.

The policy does not apply to raw meat or poultry, cooked or roast beef, cooked poultry rolls and similar products, whole or uncut cured products, or products that are distributed and marketed frozen. However, products containing cured meat or poultry as components in combination with raw vegetables, e.g., pasta salads and other chilled meat/poultry meals or entrees containing raw or partially cooked vegetables, are covered under this policy, provided the above-mentioned procedural attributes are indicative of the manufacturing process.

In addition, an approved partial quality control program (PQCP) is required which must address the critical points in the manufacturing process. As such, the PQCP must contain a detailed description of: ingredient storage controls, product formulation and preparation, container filling and sealing, any heat treatment (times/temperatures) applied, including a description of the equipment used, any other treatments applied, cooling procedures (times/temperatures), lot identification procedures; finished product storage conditions, inplant quality control procedures, and records maintenance procedures. The PQCP must be forwarded to the Processed Products Inspection Division (PPID) for appropriate review and approval before the product label may be used. Guidelines for development of PQCP's for these products may be obtained from PPID upon request.

See: Policy Memo 110 dated December 8, 1987

PET FOOD:

1. Certified pet food is manufactured under fee-for-service inspection in a facility approved for the manufacture of animal food. Labeling regulations for certified animal food specify that approval is granted by the labeling staff. However, final approvals are not granted since LCPS no longer grants final approvals. Rather, the company should keep a copy of the final label attached to the sketch approval.

2. Most food for animal consumption produced in a Federal facility is non-certified. It is not an inspected product; therefore, it is inedible product and does not bear any mark of inspection. The product has to be conspicuously labeled to distinguish it from human food. Additionally, the labeling must be in conformance with 21 CFR Part 501, Animal Food Labeling since animal food labeling is also under the jurisdiction of the Food and Drug Administration.

PFEFFERWURST (GR):

Product should conform to sausage standard and contain whole peppercorn. Pork livers, pork stock, and beef blood are not acceptable ingredients.

PHOSPHATED TRIMMINGS IN LOAVES:

Trimmings from preparation of pork cuts, cured with approved phosphates besides other curing ingredients, may be used without limitation in loaves other than meat loaves. When such trimmings are used, phosphates may be listed in the ingredients statement using the term "sodium phosphates" or other applicable generic terms.

PHOSPHATES IN DIPPING SOLUTIONS CONTAINING PROTEOLYTIC ENZYMES:

Phosphates have been approved for use as buffering agents in dry mixtures intended for solutions containing proteolytic enzymes. The phosphates should not exceed 0.1% of the "tenderizing" solution if they are to be considered incidental additives.

PICADILLO (SP):

Product must contain at least 35% cooked meat. A Mexican style hash usually made with beef, garlic, onions, vinegar, and raisins. The species should be in the product name, e.g., "Beef Picadillo."

PICKLED PRODUCTS, DRY PACKED:

Products that are pickled and dry packed should be qualified with the name of the pickle as part of the product name, e.g., "Knockwurst Pickled with Vinegar," or "Knockwurst Pickled." The weight of the package shall be the weight of the product less the weight of the pickle that will weep out of the product.

PIE FILLING:

Product must contain at least 37% meat. Poultry pie filling must contain at least 18.75% cooked poultry meat.

PIES:

Product must contain at least 25% meat. Meat in the gravy may be counted. Poultry pies require at least 14% cooked poultry meat.

PIES, ENGLISH STYLE-AUSTRALIAN STYLE:

Product must contain at least 25% meat or meat byproduct. Contains gravy and no vegetables with a puff pastry top.

PIMENTO (SP):

Refers to allspice, but must be specifically named. It is also known as Jamaica pepper.

PIMIENTO SAUSAGE:

Pimientos permitted when declared in product name as "Pimiento Sausage."

See: Policy Memo 120 dated August 1, 1990

PINKELWURST (GR):

A cooked product that is stuffed in a casing with a diameter of from 1 1/2 to 2 inches and a length of about 10 to 12 inches. It is formulated with beef fat, pork fat, onions, oat groats, water, and sufficient spice to satisfy seasoning requirements.

PIROSHKI OR PIROGI:

Product must contain at least 10% cooked meat. A Russian or Jewish dish made of thin rolled dough or pastry that is filled and either steamed, baked, or fried. They resemble small turnovers, pockets, or raviolis.

PIZZA:

The required meat fill is to be calculated on the stated net weight of the product, not on the formula weight.

(See: 9 CFR 319.600) with

Meat: At least 15% meat

Sausage: At least 12% cooked sausage or 10% dry sausage (e.g., pepperoni)

Poultry: At least 12% cooked poultry meat.

Bacon: At least 9% cooked bacon.

Chili with beans: At least 25% chili with beans.

Meat Pattie Crumble: At least 15% pattie crumbles (fresh) or 12% cooked.

An antioxidant used in pepperoni or sausage need only be reflected in the ingredients statement as "BHA or BHT added to improve stability."

PIZZA, CHICAGO STYLE:

Acceptable labeling for a product which has been manufactured by first placing the cheese on the crust, then following with the meat and then the sauce. Condimental quantities of a grated cheese may then be placed on the top. The product usually has the deep dish characteristics. The requirements for pizza as designated in 9 CFR 319.600 and various policies must be met.

PIZZA, COMBINATION OR DELUXE:

Product must meet the requirements for pizza as designated in 9 CFR 319.600. In a combination pizza, e.g., "Sausage and Pepperoni Pizza," the component declared last must be at least 25% of its required level in a pizza containing a single meat component.

PIZZA CONTAINING CHEESE SUBSTITUTES:

Meat requirements of 9 CFR 319.600 must be met. Labels which contain cheese in a ratio less than one part cheese to nine parts cheese substitute must contain additional qualifying information. Example: Pizza - Sausage, cheese substitute and cheese; Combination Pizza - Sausage - Pepperoni - Imitation Cheese and Cheese.

See: Policy Memo 01 dated May 6, 1980

PIZZA DOGS:

A nonspecific product.

PIZZA, PAN STYLE:

Pizza that is marketed in a pan and contains a thick crust.

PIZZA PUPS:

Product has two crusts, filled with a mixture of pork, tomato puree, and condimental substances. The finished article is approximately 8 inches in length, 2 1/2 inches wide with a thickness of 3/4 inches. It is a type of pizza. The label must show a true product name, e.g., "Pork and Sauce Filling in A Crust."

PIZZA ROLL:

This is a nonspecific meat food product. When the name appears on a label, there must be a contiguous statement identifying the major components of the product or a complete ingredient listing. There are two major types of pizza rolls. One is a cooked sausage-like meat food product that contains cheese, usually contains peppers and has no water limitation. The second type consists of a roll-shaped dough enclosure with various fillings. A manufacturer of the latter type of product has asserted trademark protection of the term "pizza roll."

PIZZA SAUSAGE:

Not an acceptable name. Product must be labeled "Sausage for Pizza."

PIZZA, SICILIAN STYLE:

A thick crust pizza. The crust is usually 50 % or greater of the total pizza product.

PIZZA TOPPING CONTAINING SAUSAGE:

The sausage portion of cooked pizza topping is permitted to contain up to 10% water and 3.5% binders (9 CFR 319.140). In addition, the application must indicate the sausage portion within the pizza topping formula. However, the ingredients statement of the cooked pizza topping does not have to list "sausage" in its sublisting. There are no restrictions on the amount of seasonings in the sausage portion.

1. Pizza topping must be cooked.

2. In the sausage portion:

    a. Water < 10% of the sausage portion
    b. Binders including TVP < 3.5% of the sausage portion
    c. Seasonings are unlimited

3. The ingredients statement of the pizza topping can be arranged in different ways:

    a. Composite e.g., cooked pizza topping [port, water, TVP (…), Seasonings (…)]
    b. Component, e.g., cooked pizza topping [sausage (pork, water, seasonings (…), TVP (…), water (…)]

These parameters do not apply when specific sausage products are governed by other regulations, e.g., Italian Sausage. In these situations, the specific regulation (i.e., Italian Sausage) dictates the requirements, such as, the amount of water permitted and binders are permitted.

PIZZA TOPPING MIX:

A nonspecific product, including those products which indicate the type of meat or poultry in the product name (e.g., Chicken and Pork Pizza Topping or Beef Pizza Topping). Antioxidants are permitted, see 9 CFR 318.7 (c) (4). Water, extenders, and binders are acceptable.

PIZZA, WORD SIZE:

When a pizza has a true product name, e.g., "Combination Sausage and Pepperoni Pizza," the true product name must be prominent, conspicuous, and legible, with all words at least one-third the size of the largest letter in any word of the product name. If on the label the manufacturer also elects to display elsewhere the word "Pizza" in exaggerated fashion, the word "Pizza" is not considered in the determination of the size of the letters within the true product name.

See: Policy Memo 087A dated September 16, 1985

PFF (PROTEIN FAT FREE) ADJUSTING FOR USE:

Protein Fat Free (PFF) controlled cured pork products with qualifying statements, e.g., "Ham-Water Added," may be used in place of PFF controlled cured pork products without qualifying statements, e.g., Ham, to meet the minimum meat requirements of various products. However, the amounts of the PFF controlled cured pork products with qualifying statements used will need to be increased. For example, if a standard requires a certain amount of Ham and a processor wishes to use "Ham-Water Added," a greater amount of the "Ham-Water Added" will be needed to meet the standard. The magnitude of the additional amount is directly related to the relationship between the respective PFF values.

See: Policy Memo 093 dated December 16, 1985

Example: Ham Salad requires 35% Cooked Ham. "Ham Water Added" will be used in the product formula.

Calculation: Multiply the PFF value for Ham (20.5) by the amount of required Ham (35%). Divide this answer by the PFF value of the product being used to formulate the product. (In this example, PFF value for "Ham-Water Added" is 17.0.)

Answer: [(0.35 x 20.5) / 17.0] x 100 = 42.21% "Ham-Water Added" needed in the formula.

Example: Ham Pie requires 25% Ham based on green weight. "Ham with Natural Juices" will be used in the product formula.

Calculation: Multiply the PFF value for Ham (20.5) by the amount of required ham (25%). Divide this answer by the PFF value of the product being used to formulate the product.

(In this example, PFF value for "Ham with Natural Juices" is 18.5.)

Answer: [(0.25 x 20.5) / 18.5] x 100 = 27.70% "Ham with Natural Juices" needed in the formula.

ADJUSTING FOR "HAM AND WATER PRODUCT X% OF THE WEIGHT IS ADDED INGREDIENTS."

Consider a formulated product which is required to contain at least 50% Cooked Ham. If the processor chooses to use a "Ham and Water Product (HWP)" in which 20% of the weight is added ingredients as the source of the Ham in the formulation, this product contains 80% Ham and 20% added ingredients. Clearly, the processor must use more than 50% HWP in the process. Using 50% HWP would result in only 40% Ham in the finished product, i.e., the added ingredients in the HWP represents 25% of the ham content. (If it were a 10 lb. HWP, there would be 8 lbs. of Ham and 2 lbs. of added ingredients. (2 / 8 x 100 = 25%). Consequently, an additional 25% of HWP is required in the formulation.

The following example may be used to determine the percentage HWP needed to equal Ham:

Ham and Gravy requires 50% Cooked Ham. "Ham and Water Product 20% of Weight is Added Ingredients" will be used in the formulation.

Step 1: Subtract the % added ingredients from 100%.
In this example: 1.00 - 0.20 = 0.80)

Step 2: Determine the amount of Ham needed in the formula.
(In this example: 50%)

Step 3: Divide the amount of Ham required.
Determined in Step 2) by the answer in Step 1
(In this example: (0.50 / 0.80 = 0.625)

Step 4: Multiply the answer in Step 3 by 100. Answer for this example is 62.50% "Ham and 20% Water Product" is needed as the equivalent of 50% Ham.

PLANTATION:

The regulations and policies applicable to "Farm" also apply to plantation.

POINT OF PURCHASE MATERIALS:

Point of purchase materials which refer to specific meat or poultry products are considered labeling under certain circumstances. When printed and/or graphic informational materials (e.g., pamphlets, brochures, posters, etc.) accompany or are applied to products or any of their containers or wrappers at the point of purchase, such materials and the claims that they bear are deemed labeling and they are subject to the provisions of the Federal Meat Inspection Act and the Poultry Products Inspection Act.

Although the Food Labeling Division (FLD) does not exercise its authority to subject point of purchase materials to specific prior approval (materials shipped with the products from the federally inspected establishment are an exception), we do expect point of purchase materials to be in accordance with the Federal regulations and all current labeling policies. Upon request, FLD will review and comment on the point of purchase materials submitted to our office. During the review process, promotional materials will be scrutinized for special claims, particularly those related to nutrition, diet, and animal husbandry practices.

Claims related to nutrition and diet must be made in accordance with all current nutrition labeling regulations. Continuing compliance with stated claims will be assured through periodic sampling, as necessary. Claims are expected to be within the compliance parameters identified in the nutrition labeling regulations.

Animal husbandry claims (e.g., the nonuse of antibiotics or growth stimulants) may be made only for products shipped in containers or wrappers labeled with the same animal production claims.

See: Policy Memo 114A dated August 18, 1994

POLISH SAUSAGE:

A sausage that is cured, cooked, and usually smoked. Pork and pork byproducts shall comprise at least 50% of the meat and meat byproducts ingredients. To have beef as a predominant ingredient, the product name would be "Beef and Pork Polish Sausage." Green peppers are permitted up to 4 % in total formulation.

An uncured (fresh), uncooked variety with no more than 3 % water also exists. "Fresh" shall be used in the name when the product is uncured. When Fresh Polish Sausage is cooked or smoked, then the product name is either "Cooked Fresh Polish Sausage" or "Smoked Fresh Polish Sausage." The requirements of Policy Memo 110 apply when these perishable, cooked, uncured products are packaged in hermetically sealed containers.

POLYNESIAN STYLE SAUSAGE:

Product must contain fruit juices, a sweetening agent, and soy sauce.

POLYSORBATE:

Permitted in pickling solutions without declaration.

PORK AND BACON SAUSAGE:

Up to 50% bacon permitted provided:

1. bacon is brought back to green weight before use.
2. product is trichinae treated.
3. product name is "Pork and Bacon Sausage."

The standard for "Pork Sausage and/with Bacon" is 10 to 20% bacon, and for "Pork and Bacon Sausage" is more than 20% but not more than 50% bacon.

PORK AND DRESSING:

Product must contain at least 50% cooked pork.

PORK AND DRESSING WITH GRAVY:

Product must contain at least 30% pork.

PORK CRACKLINGS:

Product eligible to be labeled as "Pork Cracklings" must be prepared from fatty tissues from which the skin has been detached. If the skin is not removed from the product before rendering, a descriptive name, e.g., "Pork Cracklings, Fried-Out Pork Fat with Attached Skin," must be used.

PORK FAT:

Pork fat shall be declared as such in the ingredients statement. Clear fatbacks and clear shoulder plates must be declared as "Pork Fat." Pork fat may be declared as pork in the ingredients statement if it contains visible lean and it is used in a standardized product which has a fat limitation.

PORK JOWLS:

Product may be declared as pork if skinned.

See: Pork Skins

PORK SAUSAGE:

Product identified as pork sausage does not include the use of pork cheeks. When such an item is offered as "Whole Hog," tongues, hearts, and cheeks may be used in the natural proportion as found in the hog carcass. "Fresh" shall be used in the name when the product is not cured, cooked and/or smoked.

PORK SKIN RESIDUE AFTER GELATIN EXTRACTION:

This material consists of back fat skins from which the gelatin has been extracted by means of soaking the skin in acid and subsequent low temperature cooking for the extraction of gelatin. It is not permitted in sausage but may be used in imitation sausage, potted meat food product, loaves (other than meat loaves), and other nonspecific products.

PORK SKINS:

Not permitted in salami, bologna, frankfurters, Vienna sausage, and braunschweiger. When packed in vinegar pickle, they are not permitted to be artificially colored. When pork skin, either attached to fat and/or muscle tissue or detached from fat and/or muscle tissue, is used to manufacture meat or poultry products, it must be specifically listed in the formulation on the label approval application form and in the ingredients statement on the label, e.g., "Pork Skins," Unskinned Pork Jowls," "Unskinned Pork Shoulder Trimming," "Unskinned Pork Fat," and "Unskinned Pork Bellies."

"Detached skin" refers to the portion of skin from which most of the underlying fat is removed, e.g., skin from bacon intended for slicing, skin from closely skinned hams, shoulder cuts, fat backs, etc. If removal of skin portions is incidental to removal of a considerable proportion of underlying fat from ham, shoulder, back, etc., preparatory to rendering such fat, portions of skin so removed should not be regarded as detached skin and may be included with fats and rendered into lard. Ham facings are not regarded as detached skin.

PORK SKINS, FRIED:

When prepared from the skin of smoked pork bellies, it may be labeled as "Fried Bacon Skins," "Fried Bacon Rinds," or "Fried Pork Skins." The kind of skin used must be stated on the labeling records when submitted for label approvals.

PORK SPARE RIBS, CENTER CUT:

Center cut pork spare ribs refers to pork spare ribs with the loin portion, the brisket (brisket must be removed at a point which is dorsal to the curvature of the costal cartilages), the tail and two ribs from the shoulder removed, this remaining center section may be further portioned or left in one piece.

PORK SPARERIBS, ST. LOUIS STYLE:

St. Louis Style Spare Ribs are the same as "Pork Spareribs" except that the sternum and the ventral portion of the costal cartilages are removed with the flank portion. This cut is made at a point in which the sternum and costal cartilages are removed dorsal to the curvature of the costal cartilages. If specified by the purchaser, the diaphragm shall be removed.

This anatomical description of the cut must be provided with the information for label approval.

POTATO SAUSAGE, SWEDISH STYLE OR POTATO RING SWEDISH STYLE:

A cooked or uncooked meat food product with the following requirements:

1. At least 45% meat and no byproducts.

2. Water limited to 3% at formulation.

3. Extenders or binders limited to 3.5% of the finished product, except that 2% of isolated soy protein shall be deemed to be equivalent of 3.5% of any of the other binders or extenders.

4. Contains at least 18% potato.

POULTRY:

Cuts of poultry that are not identified in 9 CFR 381.168, Table V, may use the maximum amount of poultry skin permitted for that "kind." For example, "turkey" is listed in the table and may contain up to 15% skin. Therefore, a product identified as "white turkey" can be placed in this category for a maximum of 15% skin.

POULTRY STANDARDS:

Name	**Minimum or Maximum percentage**
Poultry a la King	At least 20% poultry meat
Poultry Barbecue	At least 40% poultry meat

Name	**Minimum or Maximum percentage**
Poultry, Breaded	No more than 30% breading
Poultry, Brunswick Stew	At least 12% poultry meat
Brunswick Stew with Poultry	At least 8% poultry meat

Poultry Burgers	100% meat with skin and fat in natural proportions
Poultry Cacciatore	At least 20% poultry meat or 40% with bone.
Poultry Canneloni	At least 7% poultry meat
Poultry Chili	At least 28% poultry meat
Poultry Chili with Beans	At least 17% poultry meat
Poultry Chop Suey	At least 4% poultry meat
Chop Suey with Poultry	At least 2% poultry meat
Poultry Creole with Rice	At least 35% cooked poultry meat and sauce portion. Not more than 50% cooked rice in total product.
Poultry Chow Mein (w/o noodles)	At least 4% poultry meat
Poultry Croquettes	At least 25% poultry meat
Poultry, Creamed	At least 20% poultry meat
Poultry Dinners	At least 18% poultry meat
Poultry Fricassee	At least 20% poultry meat
Poultry Fricassee with Wings	At least 40% poultry wings (cooked basis with bone)
Poultry Gizzards and Gravy	At least 35% cooked gizzards
Name	**Minimum or Maximum percentage**
Poultry Hash	At least 30% poultry meat
Poultry Liver Omelet	At least 12% cooked poultry liver
Poultry Meatloaf	At least 65% raw poultry or 50% poultry meat and a
Poultry Noodle Dinner	At least 15% poultry meat.

Poultry Noodle Dinner with Gravy	At least 6% poultry meat.
Poultry with Noodles or Dumplings	At least 15% poultry meat or 30% poultry meat with bone.
Noodles or Dumplings with Poultry	At least 6% poultry meat.
Poultry Paella	At least 35% poultry meat or 35% poultry meat and other meat, no more than 35% cooked rice, must contain seafood.
Poultry Parmigiana	At least 40% breaded poultry See: **Veal Parmigiana**
Poultry Pies	At least 14% poultry meat
Poultry Ravioli	At least 2% poultry meat
Poultry Salad Mix	At least 45% poultry
Poultry Salad	At least 25% poultry See: **Salad, Poultry**
Poultry Soup	At least 2% poultry meat
Poultry Flavored Soup	No minimum requirement (less than 2% poultry meat)
Poultry Spread	At least 30% poultry
Poultry Stew	At least 12% poultry meat
Name	**Minimum or Maximum percentage**
Poultry Stew with Dumplings	At least 8.4% poultry meat (Based on 70% of Stew requirement).
Poultry Subgum	At least 12% poultry
Poultry Tamales	At least 6% poultry meat
Poultry Tetrazzini	At least 15% poultry meat

Poultry Turnover	At least 14% poultry meat
Poultry with Gravy/ Sauce	At least 35% poultry meat
Gravy with Poultry	At least 15% poultry meat
Poultry with Gravy and Dressing	At least 25% poultry meat
Poultry with Rice	At least 15% poultry meat
Poultry Scrapple	At least 30% poultry and/or poultry byproducts.
Poultry with Vegetables	At least 15% poultry meat.

POULTRY, ASSORTED PIECES:

The product name "Poultry (Kind) Assorted Pieces" is acceptable and does not require the product to be in natural proportions. In addition, the term "piece" is not the same as the term "part," i.e., a piece does not have to be a whole part, e.g., a breast, thigh, or drumstick.

POULTRY BACON:

See: **Bacon-Like Products**

POULTRY BREASTS:

When poultry breasts with ribs are boned and the resulting product contains portions of the scapula (shoulder) muscles and/or muscle overlying the vertebral ribs, they must be labeled to indicate that fact. Proper names for such products are "Boneless Breast with Rib Meat," White Chicken Meat or White Turkey Meat," or if the skin is left intact, "White Boneless Chicken or White Boneless Turkey." Product labeled "Boneless Breast" without further qualification may not contain scapula or rib meat.

POULTRY FRANKFURTERS (SIMILAR COOKED SAUSAGES):

Products which contain pork fat must be labeled with pork fat added in the product name.

POULTRY GRADING: (LABELING)

Indicates the quality grades of poultry (U.S. grade A, B, or C). The shield design contains the letters "USDA," the U.S. grade of the product, and if not shown elsewhere, the class of poultry. Any letter grade on a consumer package or individual carcass indicates the product was graded by a licensed grader of the Federal or Federal-State

grading service, and may not be applied otherwise. Letter grades on bulk packaging or shipping containers only indicate that the product is equal to that particular U.S. Grade.

A. APPLYING GRADEMARKS TO SHIPPING CONTAINERS

All poultry classes and kinds listed in 9 CFR 381.170, except necks, giblets, detached tails, wing tips, skin and stripped backs (below Grade C) are eligible for grading.

In addition, the following poultry parts may be officially graded:

Boneless, Skinless Breast and Thigh
Tenderloin or Boneless Breast without Tenderloin
Boneless Breast Quarters
Breast Quarters with Bone in
Boneless Thigh Halves
Wing Portion or Section
Breast Halves
Broiler Turkey or Duck Halves
Split Breast
Split Fryers
Skinless, bone-in Thighs, Drums and Breasts
Boneless Breast, Thigh
Bone-in products marinated in a colorless solution

Poultry cuts other than those identified above may not be eligible for grading; therefore, particular attention should be given to the product name when approving labels for various poultry products which include grade marks (e.g., "Thin Breast Fillets, Thigh Strips").

Grade marks on raw poultry parts processed with solutions that may impart color (e.g., injected with a solution of water, salt, butter) or cooked poultry products must include a statement, e.g., "Prepared from Grade A Poultry." The USDA grader in the plant makes the final determination concerning the necessity of the "Prepared from" statement in situations where it is not apparent at the time of label approval that the added solutions have the ability to impart color to the finished poultry product.
Products which may not be grade marked:

Detached Necks
Giblets Packed Separately
Detached Tails
Wings Tips
Stripped Backs Below C Quality
Diced or Shredded Meat

B. WING DESCRIPTION

The wing is made up of three sections. The section attached to the carcass is the first section. The wing tip is the third section.

C. GRADING BACKS WITH NECKS

In applying grade standards, when necks are packed with backs following these steps:

1. When backs are graded as provided for in the standards, the name of the product shall
read as follows:

   a. Grade A Backs "with necks," or "and necks."
   b. Grade B Backs "with necks," or "and necks."
   c. Grade C Backs "with necks," "Graded backs and necks," or "backs and necks."

2. Necks are to be packed with backs in natural proportions.

3. Necks may or may not be attached to backs. Necks for all officially graded backs are to be free from serious discolorations, feathers, pin feathers, and accumulations of blood and/or excess water.

4. A neck, front, or hind portion of back, when removed from birds which meet the stated quality, may be used to achieve exact weights. Only one of these portions may be used per package. Scraps of backs or necks may not be used.

5. Labels for packages with portions must indicate which portions, e.g., first (1st) portion, 2nd portion, 1st and 2nd portions, 2nd and 3rd portions, etc.

D. PRESSURE SENSITIVE STICKERS AND TAPE:

   1. Inserts or pressure sensitive stickers with the grademark must have plant number.
   2. Grademarks on pressure sensitive tape should not be used on consumer packages.
   3. Insert with the grademarks are not to be used inside opaque bags.

POULTRY HINDQUARTERS:

The term "hindquarters" on labels for single cut poultry items is an acceptable alternative to the recognized terminology "Leg Quarter" specified in the regulations. The use of the term "Hindquarters" requires only a specified class of poultry to be considered a true product name, e.g., "Chicken Hindquarters." Either term refers to a poultry thigh and drumstick, with a portion of the back attached.

POULTRY HINDSADDLES:

Poultry hindsaddles are connected poultry leg quarters (the rear of the bird). The product name "Poultry Hindsaddles" may be used alone on the product's label if the product is not intended for retail sale. In contrast, the name "poultry hindsaddles" on the label of a product intended for retail sale must be accompanied by a fully descriptive name (e.g., "Poultry Hindsaddles, Connected Leg Quarters").

POULTRY PARTS:

Specific net weight packages for poultry parts, usually those containing legs or wings, include a single part, e.g., a drumstick or thigh, to make the stated weight. The name on the label must reflect this practice, e.g. "Chicken Legs - Chicken Thigh added to make weight." The single part must be cut at the joint. Wing tips are not permitted as added parts.

POULTRY PRODUCTS:

In poultry products where "meat" appears in the product name, e.g., "White Meat Chicken Roll," and "Dark Meat Turkey Loaf," skin and attached fat are permitted in greater than natural proportions. However, the ingredients statement must have the poultry skin or poultry fat listed. When skin and attached fat appear in the ingredients statement, their placement should be in the correct order of predominance and determined by the amount present over the permitted natural proportions.

POULTRY PRODUCTS CONTAINING MEAT INGREDIENTS-LABELING:

Poultry products containing meat in amounts that exceed 20% of the total meat and poultry product portion of the poultry product must be descriptively labeled to indicate the presence of the meat ingredients, e.g., "Chicken and Beef Stew or Stew made with Chicken and Beef".

Poultry products containing meat ingredients in amounts at 20% or less of the total meat and poultry product portion of the poultry product must have names that are qualified to indicate the presence of the livestock ingredients, e.g., "Chicken Stew-Beef Added".

However, poultry products that do not meet specified minimum poultry ingredient requirements because meat ingredients are replacing any part of the required poultry ingredients must be descriptively labeled to indicate the presence of meat ingredients, e.g., "Turkey and Pork Chop Suey".

See: Policy Memo 029 dated September 4, 1981

POULTRY PRODUCTS WITH OTHER THAN NATURAL PROPORTIONS OF WHITE AND DARK POULTRY:

Poultry products containing white and dark chicken or turkey of a distinguishable nature and in quantities other than natural proportions of white to dark meat must bear a qualifying statement identifying the types of poultry meat used in conjunction with the

kind of poultry in the product name. The poultry block of white and /dark meat (excluding products labeled as "Mechanically Separated (Kind of Poultry)") solely determines the usage of the terms "white and dark," "dark and light," "white," "dark," etc. in the product name. Ground poultry (excluding the skin) that bears the terms "white/light," "dark," "breast," "thigh," etc. in the product names is also considered as part of the poultry block for determining the usage of terms "white and dark," "dark and light," "white," "dark," etc. However, products labeled as "Mechanically Separated (Kind)" do not have any bearing on the use of terms "white," "light" or "dark" in the product name since, "Mechanically Separated (Kind)" is as indistinguishable paste-like product that is considered a separated standardized poultry food product ingredient.

Additionally, products with mixture of distinguishable poultry (white or dark) and "Mechanically Separated (Kind)" can not bear claims of "all white," "pure breast," "100% dark," or similar terms. In this situation, the poultry portion of the product contains at least two separated poultry ingredients, or one of which is "Mechanically Separated (Kind)."

See 9 CFR 381.117(c), Table 1

POULTRY PUFFS:

Product must contain at least 15% cooked poultry meat. Chicken or Turkey Puffs are classified as hors d'oeuvres and must show a true product name, e.g., "Breaded Chicken and Rice Balls."

POULTRY, RAW SOLUTION:

Unless addressed by other regulations and policies, water and/or oil based solutions may be added to raw poultry and poultry parts at various levels with an appropriate qualifying statement to the product name.

The statement must include terms adequate to inform the consumer of the amount and manner of the addition and include the common or usual names of the ingredients in their proper order of predominance (e.g., "Injected with up to 12% of a solution of water, salt, and phosphates"). Other similar designations will be considered on their merits. The statement must be contiguous to the product name and printed in a style and color as prominent as the product name. The statement of the manner and amount of addition must be one-fourth the size of the most prominent letter in the product name. The ingredients of the solution can be printed one-eighth the size of the most prominent letter of the product name.

Terms like "Basted," "Marinated," "For Flavoring," and similar terms contemplated within the provisions of Section 9 CFR 381.169 of the poultry products inspection regulation cannot be used if the amount of the solution added is more than needed to baste, marinate, or flavor the product. Bone-in poultry and poultry parts are limited to 3% as prescribed by the regulations. Boneless poultry is limited to 8% to use these terms.

See: Policy Memo 042 dated February 3, 1982

See: Policy Memo 044A dated September 2, 1986

POULTRY ROAST:

May be formulated with up to 10% liquids without a qualifying statement. If more than 10% liquid is used, the name must be qualified with a statement, e.g., "containing up to x% . . ."

POULTRY SALAMI PRODUCTS:

Poultry sausages prepared to resemble salami and offered to consumers as a salami shall bear product names as follows:

1. "(Kind) Salami" shall be the product name when the moisture-to-protein ratio in the finished product does not exceed 1.9:1. This product resembles a dry salami made from red meats.

2. "Cooked (Kind) Salami" shall be the product name when the product is cooked and the moisture-to-protein ratio is above 1.9:1. This product resembles "cooked salami" made from red meats.

   See: Policy Memo 006 dated July 30, 1980

POULTRY SAUSAGE:

Sausage products made from poultry must be labeled to indicate kind, e.g., "(Chicken) Sausage," "(Turkey) Bologna," etc. Products containing more than one kind of poultry or red meat must declare the added ingredient in the product name, e.g., "Chicken Bologna, Beef Added" and "Turkey Franks, Chicken Hearts Added" per Policy Memo 029 dated September 4, 1981. The basic sausage standards, per meat 9 CFR 319.140, also apply to poultry, except for added water and fat.

POULTRY SKIN:

When determining the amount of poultry skin allowed, refer to 9 CFR 381.168. If the specific part is not identified in this part, use the figure for boneless kind.

POULTRY TENDERS AND POULTRY TENDERLOINS:

A "(Kind) Tender" is any strip of breast meat from the kind of poultry designated.

A "(Kind) Tenderloin" is the inner pectoral muscle which lies alongside the sternum (breast bone) of the kind indicated.

See: Policy Memo 100 dated September 3, 1986

POULTRY WING SECTIONS - (KIND):

Wing Sections is an acceptable designation for a product consisting of equal proportions of the parts of a wing. It may be and is usually used for equal proportions of wing portions and drummettes.

PREMIER JUS OR (OLEO STOCK):

The product obtained by rendering at low heat the fresh fat of heart, caul, kidney, and mesentery collected at the time of slaughter of bovine animals. The raw material does not include cutting fats. Premier Jus is not an acceptable name unless accompanied by the term "Oleo Stock."

PRESSURE SENSITIVE LABELS:

Labels applied to packages shall be of the self-destructive type and must adhere to the packages under all conditions of use.

PRESSURE SENSITIVE STICKERS:

Pressure sensitive stickers are as a means for manufacturers to use existing labeling material by covering inaccurate and/or misleading labeling information with corrected text or used as a promotional tool, e.g., a starburst encircling sweepstakes terminology. A pressure sensitive sticker must be the type that destroys the underlying label or package if removed, or be self-destructive.

Temporary label approval is not required when the entire label including the pressure sensitive sticker is truthful, not misleading, and the product is not misbranded. Corrected test on the pressure sensitive sticker can cover mandatory or non-mandatory information.

Labeling bearing pressure sensitive stickers falls under the Provisions of the generically approved labeling regulations 9 CFR 317.5 or 9 CFR 381.133, which indicates the conditions for use of final labeling without prior Washington approval. Companies need to create and maintain records of all final labeling, otherwise known as generic approvals.

Consistent with the rules on generic labeling, sketch labeling approval is required for the entire label when pressure sensitive stickers contain special claims (quality, nutrient content, health, negative, geographical origin, other claims (natural, animal production, e.g., "no antibiotics administered," breed claims, etc.), guarantees, foreign language or a change of the nutrition facts serving size.

See: Policy Memo 115

PRIMAL PARTS AND SUBPRIMAL MEAT CUTS:

Red meat carcasses, primals, subprimals or cuts can be labeled: 1) as the species of origin, e.g., beef tenderloin bearing the simple product name of "beef," 2) as species without identifying the primal or subprimal when certain terms associated with various sizes are part of the product name, i.e., chop, cutlet, steak, fillet, filet, roast, strips, etc., e.g., "Beef Steak," 3) as species and primal or subprimal cut, e.g., "Veal Shoulder Blade Steak," and 4) as species, coin name (butt, cala, daisy, picnic, etc.) and primal or subprimal cut. The species and coin name are not appropriate as a complete product name since it is missing the primal or subprimal cut, e.g., the phrase "pork picnic" is incomplete without "shoulder."

Recent editions of the "Uniform Retail Meat Identity Standards (URMIS)," published and distributed by the National Livestock and Meat Board, and "The Meat Buyers Guide," published by the National Association of Meat Purveyors, may be used to identify recommended names. These guides have been prepared through extensive review and analysis of the most recent edition of "Institutional Meat Purchase Specifications (IMPS)" and in cooperation with the U.S. Department of Agriculture, Agriculture Marketing Service (AMS) and public and industry associations.

PRIME RIB OF BEEF OR STANDING BEEF RIB ROAST FOR PRIME RIB:

These products do not have to be derived from USDA prime grade beef.

PRINCIPAL DISPLAY PANEL, ALTERNATE:

The determination as to whether or not a panel is an alternate principal display panel shall be based on whether or not the panel is likely to be displayed, presented, shown, or examined under customary conditions of sale. If the intent of the panel cannot be determined and demonstrated, and if it has the appearance of a principal display panel, the presence of three or more mandatory labeling features shall serve to characterize the panel as an alternate principal panel. As such, any remaining mandatory features required to be placed on a principal display panel must be also included.

See: Policy Memo 037 dated November 4, 1981

PRODUCT NAMES:

1. A product standard should only be applied if the product name is the same as that described by the standard in the regulations or in the Policy Book. For example, the product, "Beef, Cheese and Vegetables in a Crust," would not be required to meet the standard for a "turnover" in the policy book.

2. Products such as "Pizza Pouches" must meet the standard for pizza since they are named "Pizza" even though they are not traditional type pizza. Furthermore, cheese may not be substituted for meat in products named "Pizza."

PRODUCT NAME QUALIFIERS:

Product name qualifiers have no sizing requirements other than appearing contiguous to the product name and being prominent and conspicuous. Examples of product name qualifiers are "Smoked Flavor Added," "Made in Sheboygan," and "Colored with Paprika." Examples of phrases that are **not** product name qualifiers are "Water Added," and "Containing up to X % of a Solution." Such phrases are actually part of the product name and do have particular sizing requirements.

PRODUCT NAME QUALIFERS IN SECONDARY PRODUCTS:

Product name qualifiers, e.g., "binders added," are not required on secondary products with labeling, with the exception of the statement "Calcium Propionate Added to Retard Spoilage of Crust" on pizza labeling. Secondary products are those meal like products that contain a multi-ingredient meat or poultry component, e.g., "Lemon Pepper Seasoned Chicken Breast with Rib Meat, Binders Added in 'Lemon Pepper Chicken Breast with Vegetable Medley.'" The characteristics of the meat or poultry added ingredients, are disclose in the ingredients statement.

See: Policy Memos 112 and 117

PRODUCT OF USA:

Labeling may bear the phrase "Product of U.S.A." under one of the following conditions:

1. If the country to which the product is exported requires this phrase, and the product is processed in the U.S., or
2. The product is processed in the U.S. (i.e., is of domestic origin).

This entry cancels Policy Memo 080 dated April 16, 1985

PROSCIUTTO:

Italian for ham, dry cured. The product name "Prosciutto" is acceptable on labeling to identify a dry-cured ham.

PROSCIUTTO, COOKED:

The product name "Cooked Prosciutto" is acceptable on labeling to identify a dry-cured Prosciutto ham that is cooked.

PROSCIUTTO COTTO, COOKED HAM:

The product name "Prosciutto Cotto, Cooked Ham" is acceptable on labeling to identify a regular pickle-cured cooked ham. Prosciutto Cotto is the Italian name for cooked ham.

PROTECTIVE COVERINGS (MEAT) <u>Processed or Prepared Product</u>:

Immediate containers, e.g., bags, cardboard cartons, tray packs, and film bags enclosing processed or prepared product can be considered protective coverings and exempt from the marking and labeling requirements if placed in a shipping container which meets all mandatory labeling requirements of an immediate container. This does not exempt the mandatory identification and marking which is specifically required on the immediate container of cooked beef (9 CFR 318.17). In addition, the shipping container must be clearly marked "Packed for Institutional Use" or an equally descriptive statement of intended limited distribution. Unlabeled product may not be removed from shipping containers for further distribution nor displayed or offered for sale.

Unprocessed Meat Cuts - Transparent film bags enclosing individual meat cuts in an unprocessed state can be considered protective coverings and exempt from the marking and labeling requirements if placed in a shipping container which meets all mandatory labeling of an immediate container. These unlabeled meat cuts may only be removed from the shipping container for resale and further distribution to retailers, hotels, restaurants, and similar institutions if the product itself or the film bag bears a clearly legible official mark of inspection and the establishment number.

See: Policy Memo 090B dated December 18, 1990

PROTECTIVE COVERINGS (POULTRY):

Under provision of the Poultry Products Inspection Act, protective coverings may be exempt from labeling requirements for immediate containers. Under certain circumstances, some protective coverings are considered immediate containers; under different circumstances, they are regarded only as protective product coverings.

When plastic film bags, cardboard cartons, etc., are used for protecting poultry sold for export or to institutions, e.g., hotels, restaurants, and hospitals (where the contents are consumed on the premises), they are exempt from the mandatory labeling of immediate containers, provided the shipping container meets all the labeling requirements for an immediate container. Such product may not be diverted to retail channels and displayed for sale or be sold to household consumers unless they bear all labeling features required for immediate containers.

See: 9 CFR 381.65(p)

PUDDING:

Nonspecific product.

PULLED PORK:

Refers to pork removed from bones by hand or by mechanical means. The meat must retain its natural striated muscle fiber structure, i.e., it can be shredded, chunked, etc., but may not be ground, chopped, or comminuted.

QUALITY GRADE TERMS AND SUBJECTIVE TERMS ON LABELS:

Terms designated as grades of meat, i.e., prime, choice, select, good, etc., may only be used on red meat which has been officially graded. However, the Food Labeling Division (FLD) will take no action to rescind currently approved labels which contain the word "select." Labels for new or reformulated products or new product lines will be approved in accordance with the policy for grading terms described above.

Letter grades A,B,C, which are designated grades for poultry, may only be used on poultry (whole birds and parts) that are officially graded and may not be used on red meat. Although poultry grade terms (U.S. grade A, etc.) are not allowed to be used on red meats, the terms prime, choice, and select may be used on poultry (whole birds or parts) that are equivalent to U.S. grade A. The use of a possessive, e.g., XYZ's Prime, does not relieve a company of this requirement. The use of quality grade terms on further processed meat and poultry products will be evaluated on a case-by-case basis to determine if they wrongly imply that the meat or poultry used in these products has been graded.

Terms which are subjective in nature, e.g., but not limited to, fancy, finest, super, supreme, ultimate, premium, greatest, best, old fashioned, homestyle, hotelstyle, deluxe, special, famous, and old time may be used unqualified on labels for meat and/or poultry products. The term "selected" as well as other terms, will be considered individually by the Labeling and Consumer Protection Staff, again to determine if these terms wrongly imply that the meat or poultry has been graded.

See: Policy Memo 101A dated August 30, 1988

QUICHE PRODUCTS:

The term "Quiche" does not have to be qualified to indicate it is a custard cheese pie. However, when characterizing ingredients, e.g., bacon, ham, chicken, onion, etc. are used either alone or in combination, the ingredients shall be either clearly identified as part of the product name or prominently displayed elsewhere on the principal display panel (PDP) of the label (e.g., Bacon Quiche, Ham and Onion Quiche, etc.). Similarly, the characterizing ingredients in Quiches bearing fanciful names shall be identified as part of the product name or highlighted elsewhere on the PDP (e.g., Quiche Bercy - made with ham and wine). Since "Quiche Lorraine" is widely recognized, the characterizing ingredients do not have to be identified as a part of the product name or elsewhere on the PDP.

Meat and poultry quiches must contain at least 8% cooked meat or poultry and sufficient cheese so that the combined total at least comprises 18% of the finished product. Quiche Lorraine must contain cooked bacon and/or ham and the only cheeses are Swiss and/or Gruyere.

If other characterizing ingredients (excluding cheese), e.g., onions, peppers, olives, etc., are used in addition to the meat or poultry ingredient in Quiche Lorraine or in any other

quiche, the combination of these other characterizing ingredients and the meat or poultry ingredients must comprise at least 8% of the total product, and the cooked meat or poultry portion must be at least 5% of the total product.

See: Policy Memo 077 dated October 11, 1985

RANCH:

The regulations and policies applicable to "Farm" also apply to ranch.

RAVIOLI (MEAT):

This product must contain at least 10% meat.

REHYDRATED DEHYDRATED VEGETABLES:

Rehydrated dehydrated vegetables acceptable as name. The specific vegetable must be identified in the ingredient statement.

RELLENO DE PAPA (PR):

This product must contain 8% cooked meat. A Puerto Rican product that must show a true product name, e.g., "Potato Balls with Beef," or "Potato Dough with a Beef Filling."

RENDERED BEEF FAT TISSUE SOLIDS:

The solid remains of a fat extraction process from beef that was ground and rendered by a high temperature (180° F) continuous wet rendering system.

See: Beef Greaves

REWORK:

Rework – is allowed in unlimited quantities when added to like product. However, if breaded/battered rework is added to similar products, the rework is limited to 2%.

RICE AND MEAT:

The product must contain at least 12% meat.

ROASTED:

The term "roasted" may be used to describe products that have been subjected to cooking methods that result in a roasted appearance.

ROLLS:

Six uses exist for the term "Roll" in conjunction with names for meat food products:

1. Items consisting of a solid piece of meat, e.g., “Boned Veal Rib,” formed and tied as a roll and usually offered with seasonings.

2. Chopped meat in combination with condiments, also formed and processed. It can be and often is offered in the fresh meat state.

Water is not an ordinary or usual ingredient in these two “Meat Roll” items. If water is an ingredient in these products, then a statement indicating the addition of a solution has taken place must appear contiguous to the product name wherever it appears on the label.

3. “Sausage Rolls” have similar formulas and water limitations to cooked sausage. The finished product may contain up to 10% added water, is in roll shape, and is Cooked, or Smoked and Cured (species) Roll Sausages.

4. Non-descriptive rolls, e.g., “Pizza Roll,” “Pickle Roll,” “Relish Roll,” etc., contain meat with cheese, peppers, pimentos, relishes, and other similar materials. An ingredients statement is required as a part of the product name on the basis of instructions in 9 CFR 317.2(c)(1) and (2), and 317.2(e).

5. Product made from meat and water that has been chunked, ground, chipped, wafer-sliced, etc., and formed into a roll containing a plant protein product or other binder could be labeled as a “Meat, Water, and Textured Vegetable Protein Roll.” The same size lettering shall be used for the product name.

6. Product made from meat that has been chunked, ground, chipped, wafer-sliced, hydroflaked, etc., and formed in a roll containing a plant protein product or other binder shall be labeled as “Beef and Textured Vegetable Protein Roll” or “Beef and Soy Protein Concentrate Roll.”

See: Policy Memo 066C dated November 30, 1994

ROLLS, POULTRY:

Only natural proportions of skin to the whole carcass or designated part may be used. If skin is in greater than natural proportions, the name must be qualified with the term “Skin Added.”

See: 9 CFR 381.159

ROMANO CHEESE:

Label must show “kind” of milk, e.g., (Caprino), “Romano Cheese made with Goat's Milk;” (Pecornia), “Romano Cheese made from Sheep's Milk;” or (Vaccino), “Romano Cheese made from Cow's Milk.” The words in parenthesis are not required to be shown.

RUMAKI:

This product must contain at least 50% chicken livers. An hors d'oeuvre or appetizer. Rumaki is a combination of chicken livers, water chestnuts, and bacon.

SALAD - FREEZE DRIED HAM:

Antioxidants have been permitted in Freeze Dried Ham at a level of 0.01 %, based on total weight of the ham.

SALAD - GERMAN STYLE POTATO SALAD WITH BACON:

Requires at least 14% cooked bacon.

SALAD MIX, POULTRY:

Product must contain at least 45% cooked poultry.

SALADS:

Standards for salads:

Meat salads must include at least 35% cooked meat or meat food product (e.g., corned beef, ham). Ingredients, e.g., "Ham water added" or "Corned Beef and water product" may be used if the formula is adjusted to account for the amount of added substances. Example: if 85% of a meat food product is meat, then 35% required meat divided by 0.85 equals 41% required meat food product in the salad.

Cobb Salad - Contains lettuce and chicken or turkey. The other ingredients that may be found include bacon, hard cooked eggs, tomatoes, Roquefort or other blue cheese or dressing. The product name must include the poultry component(s) and also identify any meat ingredient when present about 2%, e.g., "Bacon and Chicken Breast Cobb Salad."

Caesar Salad - is an acceptable product name and normally contains cheese, meat, or poultry pieces and may contain other vegetables.

Ham and Cheese Salad - Must contain at least 25% cooked ham.

Macaroni with ham or beef - Must contain at least 12% cooked meat.

Poultry Salad - Must contain at least 25% cooked poultry (natural proportions of skin and fat).

Chopped egg and ham salad - Must contain at least 12% ham.

Chopped egg and bacon salad - Must contain at least 12% bacon (9% fully cooked bacon).

Vegetable and/or fruit with poultry - Must contain at least 25% cooked poultry.

Cracker meal, bread crumbs, and similar ingredients may be included in meat or poultry salads up to 2% of the total formula. If more than 2% is used, a product name qualifier is required. Modified food starch and textured vegetable protein cannot be substituted for cracker meal and bread crumbs in salad products.

SALAMI:

A dry sausage that requires an MPR of 1.9:1 or less. Extenders and binders are permitted. It may be cooked to shorten drying period.

SALAMI, BEEF:

A cooked, smoked sausage, usually mildly flavored, in a large casing, containing coarsely ground beef. Cereals and extenders are permitted. May contain fat. Product does not have to be labeled cooked.

SALAMI, COOKED:

The product "Salami" must be labeled to include the word "Cooked," regardless of the type and size of its packaging, unless it is one of the following:

1. A salami with a moisture protein ratio of no more than 1:9 to 1;

2. "Genoa salami" with a moisture protein ratio of no more than 2.3:1;

3. "Sicilian salami" with a moisture protein ratio of no more than 2.3:1;

4. Labeled, as . . . ,

    a. Kosher Salami,
    b. Kosher Beef Salami,
    c. Beef Salami,
    d. Beer Salami, and
    e. Salami for Beer.

Pork skins are not a permitted ingredient in cooked salami.

See: Policy Memo 031A dated July 23, 1986

SALAMI, COTTO:

A mildly flavored cooked, cured sausage, in a large casing, usually containing coarsely ground beef and pork. The product contains whole or visible pieces of peppercorns. It is cooked in dry heat.

SALAMI, HARD:

A dry sausage with an MPR of 1.9:1. It is made with beef and pork and seasoned with garlic. Less highly flavored but usually more heavily smoked than Italian Salami. It is tied with loops or twine that gives a scalloped appearance.

SALAMI, ITALIAN:

This kind of dry salami is usually prepared in the San Francisco area and is easily distinguished by its covering of a white mold. This salami consists of about 80% finely chopped pork, to which a small amount of pork fat may be added. Nonfat dry milk can comprise 3 1/2% of the finished product. The remainder consists of chopped beef, seasoning, salt, and curing agent. The product should have an MPR not in excess of 1.9:1 to insure the fat content and dryness properties associated with a "dry salami."

SALCHICHON (SP):

This term, meaning "Large Sausage," This term may only be used for large casing sausage products that are 3 inches in diameter or more. Label must show a true product name.

SALISBURY STEAK:

Finished product must contain at least 65% meat. Fat is limited to 30%. Other requirements are:

1. It is an unbreaded cooked product.

2. The meat block may contain 25% pork, with the remainder beef. Or, the meat block may contain up to 12% partially defatted chopped beef and pork.

2. Extenders are permitted up to 12%. When isolated soy protein is used, 6.8% is the equivalent of 12% of the other extenders. Those extenders include, but are not limited to: cereal, bread crumbs, cracker meal, soy flour, soy protein concentrate, isolated soy protein, and textured vegetable protein.

3. Meat byproducts are not permitted. Beef heart meat is permitted.

4. Permitted liquids include, but are not limited to: water, broth, milk, cream, skim milk and reconstituted skim milk (9 parts water to 1 part NFDM).

5. Product not cooked which conforms to the above may be labeled "Patties for Salisbury."

SALISBURY STEAK, TURKEY:

Product must contain at least 55% turkey meat in natural proportions (light and dark) or 65% turkey with skin and fat in natural proportions (skin 10%, turkey met 55%). Maximum amount of binders and extenders is 12%.

SALPICAO:

A smoked sausage. The label must show a true product name, e.g., "Smoked Sausage." No more than 3% water can be added at formulation.

SALSICCIA (IT):

A fresh pork sausage, highly spiced, in which paprika is permitted. It is a rope style sausage made of finely cut pork trimming.

SALT AS A CURE:

Dry processed hams, pork shoulders, and bacon are ordinarily cured with mixtures that contain mostly salt along with sugar and nitrates plus nitrites. However, some processors use salt alone in preparing their products. The salt in contact with the meat provides the desired cured color, taste, and necessary product protection.

Salt is an acceptable cure when used singly in the curing and salt equalization of dry processed hams, pork shoulders, and bacon. The cured products must have a 10% brine concentration.

SAMOSA:

This product originated in India, although it is also associated with Pakistan. It resembles a "Meat Turnover" and consists of a spiced vegetable and meat mixture in a dough crust. At least 25% meat is required. Label must show a true product name, e.g., "Beef Turnover."

SAMPLES:

Free samples included along with the meat and poultry food products are not to be included in the net weight statement, and the ingredients do not need to be identified in the ingredients statement as long as the ingredients appear on sample package.

SANDALWOOD:

According to FDA regulations, Red Saunders (red sandalwood) is not an acceptable ingredient in meat and poultry products. It is a permitted coloring and flavoring agent in alcoholic beverages only. In contrast, white or yellow sandalwood is acceptable in meat and poultry products as a flavoring agent in an amount that is "sufficient for purpose." White or yellow sandalwood extract may be labeled as "sandalwood extract" or "flavoring."

SANDWICH - CLOSED:

Product must contain at least 35% cooked meat and no more than 50% bread. Sandwiches are not amenable to inspection. If inspection is requested for this product, it may be granted under reimbursable Food Inspection Service.

Typical "closed-faced" sandwiches consisting of two slices of bread or the top and bottom sections of a sliced bun that enclose meat or poultry, are not amenable to the Federal meat and poultry inspection laws. Therefore, they are not required to be inspected nor bear the marks of inspection when distributed in interstate commerce.

SANDWICH - OPEN:

Must contain at least 50% cooked meat. Sandwiches are amenable only if they are open faced sandwiches. Product must show a true product name, e.g., "Sliced Roast Beef on Bread."

This regulatory policy in no way alters the Department's present policy with respect to caterers who include meat sandwiches in their dinners.

SANDWICHES (MEAT OR POULTRY AS COMPONENTS OF "DINNER PRODUCTS"):

Dinners containing a sandwich type product, e.g., a frankfurter, hamburger, or sliced poultry meat with a bun, are amenable and subject to inspection.

SANTA FE STYLE:

Acceptable for products that contain chilies with corn or beans and one of the following ingredients: Cheese (jack, cheddar, Mexican Style or fresh goat), bell pepper, onion, garlic, tomatoes, tomatillos, cumin, oregano or cilantro. The beans should be either black, kidney, navy, pink, pinto, red, or white beans or an indigenous variety.

SARNO:

A dry smoked sausage that is air dried. The label must show a true product name, e.g., "Smoked Sausage." Coarsely chopped beef, pork, and garlic are not permitted.

SATAY:

This term refers more to a preparation method than to the nature of a finished product. Satay can be made from chicken, beef, lamb, pork, and other food items, and prepared in two ways:

1. Meat is cut into one inch cubes, then dipped into a spicy sauce, skewered, and roasted over an open fire (similar to "Kebobs" except no vegetables or fruit). Label must show a true product name, e.g., "Beef Cubes on Stick."

2. Meat is cut into one inch cubes, then dipped into a spicy sauce and canned. Label must show a true product name, e.g., "Beef Cubes in Spicy Sauce."

SAUCE WITH MEAT OR MEAT SAUCE:

Product must contain at least 6% ground meat.

SAUERBRAUTEN (GR):

"Sauerbraten" must contain at least 50% cooked beef. "Gravy with Sauerbraten" must contain at least 35% cooked meat. Sauerbrauten is cooked beef in a vinegar flavored sauce. The beef is marinated in vinegar sauce, then separated from the sauce and partially cooked, and put back in the sauce and cooked completely.

SAUERKRAUT BALLS WITH MEAT:

Product must contain at least 30% meat or meat food product.

SAUERKRAUT WITH FRANKS AND JUICE:

Product must contain at least 20% franks.

SAUSAGE CLASSIFICATION:

Fresh Sausage: Made of fresh, uncured meat, generally cuts of fresh pork, and sometimes beef. Its taste, texture, tenderness, and color are related to the ratio of fat to lean. Trimmings from primal cuts, e.g., pork, loin, ham, and shoulders are often used. When ice or water is used to facilitate chopping and mixing, it is limited to a maximum of 3% of the total formula. It must be kept under refrigeration and thoroughly cooked before serving. Bratwurst is in this class. Binders and extenders are permitted in fresh sausages except where regulations do not permit the use of such ingredients, i.e., 9 CFR 9 CFR 319.140 (Pork Sausage), 9 CFR 319.142 (Beef Sausage), 9 CFR 319.144 (Whole Hog Sausage), and 9 CFR 319.145 (Italian Sausage).

See: 9 CFR 319 Subpart E

Uncooked smoked sausage: Has all the characteristics of fresh sausage except it is smoked, producing a different flavor and color. It must be thoroughly cooked before serving. "Smoked Pork Sausage" is included in this class. If it is a mixture of pork and other meats, regardless of size, it must be treated for trichinae.

See: 9 CFR 319 Subpart F

Cooked sausages and/or Smoked sausages: These products are chopped or ground, seasoned, cooked and/or smoked. Added water is limited to 10% of the finished product. Meat byproducts may be used when permitted by standard. Cure is required for

particular sausages, e.g., wieners or Polish sausage. These sausages come in various shapes and sizes, e.g., short, thin, long and chub. Cotto salami, liver sausage, and cooked weisswurst are included in this category. Wieners, bologna, knockwurst, etc., are also in this class but are further distinguished by a fat and moisture limitation.

See: 9 CFR 319.180

Dry and Semi-dry sausages: Dry sausages may or may not be characterized by a bacterial fermentation. When fermented, the intentional encouragement of a lactic acid bacteria growth is useful as a meat preservative as well as producing the typical tangy flavor.

The meat ingredients, after being mixed with spices and curing materials, are generally held for several days in a curing cooler. Afterward, the meat is stuffed into casings and is started on a carefully controlled air-drying process. Some dry sausage is given a light preliminary smoke, but the key production step is a relatively long, continuous air-drying process.

Principal dry sausage products are salamis and cervelats. Salamis are coarsely cut, cervelats finely cut with few exceptions. They may be smoked, unsmoked, or cooked. Italian and French dry sausage are rarely smoked; other varieties usually are smoked.

Dry sausage requires more production time than other types of sausage and results in a concentrated form of meat. Medium-dry sausage is about 70% of its "green" weight when sold. Less dry and fully dried sausage range from 80% to 60% of original weight at completion.

Semi-dry sausages are usually heated in the smokehouse to fully cook the product and partially dry it. Semi-dry sausages are semi-soft sausages with good keeping qualities due to their lactic acid fermentation.

Although dry and semi-dry sausages originally were produced in the winter for use in the summer and were considered summer sausage, the term "summer sausage" now refers to semi-dry sausages, especially Thuringer Cervelat.

SAUSAGE CONTAINING CHEESE:

Sausages may contain cheese under the following conditions:

1. If there is a standard for that particular sausage, it must be met as though it contained no cheese.

3. The cheese must characterize the product and appear as part of the product name. Example "Italian Sausage with Cheese."

See: Policy Memo 010 dated September 8, 1980

SAUSAGE - LIQUIDS ADDED:

Sausages containing fluid ingredients that are expected such as fruit and juice and vinegar, are permitted at any level as long as the product is descriptively labeled. The sausage portion of the product, however, must meet any applicable standard. Vinegar is an expected ingredient in chorizos and the name does not have to indicate its presence.

SAUSAGE - SHELF STABLE:

Dry sausage must have a Moisture Protein Ratio (MPR) of 1.9:1 or less, unless an MPR is cited under **MOISTURE PROTEIN RATIO**.

Non-refrigerated, semi-dry, shelf-stable sausage must have an MPR of 3.1:1 or less and a pH of 5.0 or less, unless commercially sterilized or unless an MPR is cited under **MOISTURE PROTEIN RATIO**. Alternately, non-refrigerated, semi-dry, shelf-stable sausages are those that:

1. are fermented to a pH of 4.5 or lower (or pH may be as high as 4.6 if combined with product water activity no higher than 0.91),

2. are in an intact form or, if sliced, are vacuum packed,

3. have internal brine concentration no less than 5%,

4. are cured with nitrite or nitrate, and

5. are smoked with wood.

SAUSAGE, REWORK:

This term applies to a fully or partially processed product (excluding uncooked trimmings) re-routed for reasons other than unwholesomeness or adulteration (i.e., emulsion residue, product breakage, slicing operations, smoked meats, returns, etc.) and intended for inclusion in cooked sausage, loaves, and similar products. Rework may be used provided it does not adulterate the product, violate its standard of composition, change the order of predominance of ingredients, or perceptibly affect the normal characteristics of the product. Rework is subject to the following restrictions:

1. Cooked sausage, meat loaves may be used in similar products without limitation.

2. Except in products covered by section 9 CFR 319.180, pieces of cooked and/or smoked meat may be used without limitation if properly identified in the ingredients statement.

3. Pieces of uncooked, cured pork from primal parts may be used without limitation if properly identified in the ingredients statement.

4. Sausage products in edible collagen casings may be used in similar finely comminuted products without limitation and need not be peeled.

5. Finished cooked sausage in natural casings may be used in similar finely comminuted products without limitation, except sausages in bungs, middles, beef rounds, bladders, or stomachs, which must be stripped of the casings before use. Also, natural casings of any type that break during the stuffing operations should not be included in emulsions.

SAUSAGE TYPE PRODUCTS WITH FRUITS AND VEGETABLES:

Sausage type products that contain unexpected ingredients that significantly alter the character of the product may be descriptively labeled as (characterizing ingredient) Sausage, e.g., "Cherry Pecan Sausage," "Wild Rice Sausage," or other equally descriptive names, e.g., "Sausage with Wild Rice."

The sausage portion of fresh sausage products must meet any applicable standards, including fat and added water limitations, moisture/protein ratios, and use of binders and extenders prior to the addition of any characterizing ingredient(s). For cooked, smoked, or dry sausages, the finished sausage type product must meet the sausage standard prior to the addition of any characterizing ingredients.

The unexpected ingredient must be present in sufficient quantity or form to characterize the sausage type product in flavor, texture, or other sensory attributes. However, there are no minimum use levels.

This policy applies to products containing unexpected food ingredients, e.g., fruits and vegetables, e.g., cherries, pecans, tomatoes, etc., that change the character of the product by the addition of unique flavor and other sensory characteristics. The policy does not apply to imitation products, i.e., products formulated to resemble in taste, texture, color, etc., the traditional sausage products, but which are nutritionally inferior. Sausages containing cheese are addressed Policy Memo 010, and Potato Sausages are addressed in Policy Memo 011.

SAUSAGE WITH SAUERKRAUT IN SAUCE:

Product must contain at least 40% sausage.

SAUSAGE (Species):

(Species) sausages identified in 9 CFR 319.141, 319.142, 319.144, and 319.160 of the meat inspection regulations may be cooked, cured or smoked (or any combination), but must comply with the standards before being processed if the product name is to include "(species) sausage." For example, fresh beef sausage identified in 9 CFR 319.142 which is cured and cooked may be labeled "cured, cooked beef sausage." Prior to this processing, these products could not contain more than the 3% water permitted by the standard.

Cooked cured sausages or smoked cured sausages containing up to 10% added water in the finished product and prepared from one species may be labeled as "cooked cured sausage," "smoked sausage," "cooked cured sausage made with (species)," or "smoked sausage made with (species)."

Semi-dry and dry sausages made from a single species may be labeled "(species) sausage," e.g., "beef sausage."

This policy does not apply to cooked sausages identified in section 9 CFR 319.180 of the meat regulations.

See: Policy Memo 051 dated September 13, 1982

SCALLOPED POTATOES AND HAM:

Product must contain at least 20% cooked ham.

SCALLOPED POTATOES AND SAUSAGE:

Product must contain at least 20% cooked sausage.

SCALLOPED POTATOES FLAVORED WITH SAUSAGE:

Product must contain at least 3% sausage.

SCALLOPPINI:

Product must contain at least 35% cooked meat or poultry meat. Thin slices of cooked veal, sometimes beef or poultry, seared or fried. Label must show a true product name, e.g., "Veal Scalloppini" or "Chicken Scalloppini."

SCHICKENWURST (GR):

The product is made of two parts, one of which is an emulsion prepared from pork and beef cuts. The second component consists of chunks of ham measuring from 2 to 3 inches in size. The two parts are mixed, stuffed into large casings, and smoked while being cooked. The final product appears as a luncheon sausage with large pieces of red ham meat held together by a light pink binder. The ham sections comprise at least 50% of the product and the item has a distinct smoked flavor. This product is very similar in appearance to the product sold as "Ham Bologna."

SCRAMBLED EGGS WITH BACON:

Product must contain at least 10% cooked bacon.

SEAWEED:

The term is not an acceptable ingredient declaration. There are many types of seaweed, some are not as safe.

SELECT OR HIGHER:

This phrase has been extended to retail beef products that have been officially graded prime, choice or select.

SHEPHERDS PIE (With or Without Vegetables):

Product must contain at least 25% meat in total formulation. Shepherds Pie is a meat food product consisting of chopped, minced, or cubed beef or lamb, seasoned with gravy or sauce, with or without vegetables, and baked with a covering layer or surrounding border of seasoned mashed potatoes. The label must show a true product name, e.g., "Beef Shepherds Pie."

SHIPPING CONTAINERS:

A mark of inspection and a handling statement is required on all shipping containers. Safe Handling Instructions are required with all other required features only when they shipping container is also the immediate or primary container.

See: 9 CFR 316.13

SHU-MAI:

Product must contain at least 10% meat. A Chinese product that resembles a dumpling. It is similar to a meat ravioli. The label must show a true product name, e.g., "Pork Dumpling".

SIGNATURE LINE:

It is not necessary to include the term "General Office" in signature lines on labels used by companies with multiple plant operations. A zip code shall appear following the address.

See: 9 CFR 317.2(g)(1)
9 CFR 381.122

SLOPPY JOE:

A coined name that must be qualified by a true product name, e.g., "Barbecue Sauce with Beef." The meat content depends on the name of the product. Heart meat and tongue meat can be used but not to satisfy the minimum meat requirement.

SMOKE:

For imported Canadian products, e.g., bacon, which are physically smoked during processing, the word "Smoke" is acceptable in the ingredients statement. Although not required or customary, smoke can also appear in the ingredients statement of domestically produced products which are physically smoked. If included in the ingredients statement, smoke should appear as the last item.

SMOKE FLAVORING:

The use of smoke flavoring (natural or artificial) in a component of a meat or poultry food product, e.g., ham in a ham salad, does not require that the product name be qualified to indicate the presence of the smoke flavoring. However, the smoke flavoring must be declared in the ingredients statement on the meat or poultry product labels.

Secondary product – when meat and extender product is produced using a meat product in which smoke flavoring is added, the secondary product name does not have to be qualified with a phrase as "smoke flavoring added."

When smoke flavor (natural or artificial) has been directly added to a product as part of a seasoning mix, the presence of the smoke flavor must be identified in a qualifying statement to the product name, e.g.

1. "Chicken soup smoked flavor added," and in the ingredients statement.
2. "Beef soup smoke flavor."
3. If a product is simply sprayed with liquid smoke, it must be labeled "smoke flavoring added."

See: Policy Memo 117 dated August 30, 1988

SMOKED PRODUCTS:

The guidelines for approving labels for products prepared with natural smoke and/or smoke flavor (natural or artificial) are as follows:

1. Meat or poultry products which have been exposed to smoke generated from burning hardwoods, hardwood sawdust, corn cobs, mesquite, etc., may be labeled as "Smoked" or with terms, e.g., "Naturally Smoked" to indicate that the traditional smoking process is used.

2. Meat or poultry products which have been exposed to natural liquid smoke flavor which has been transformed into a true gaseous state by the application of heat or transformed into vapor by mechanical means, e.g., atomization, may be labeled "Smoked."

3. Meat or poultry products may be labeled "Smoked" if natural liquid smoke flavor is applied by spraying, dipping, liquid flooding, or similar processes prior to or during heat processing. In such cases, the natural liquid smoke flavoring must be transformed into a

true gaseous state by the heat of processing. If a product is simply sprayed with liquid smoke it must be labeled "smoke flavoring added."

4. Meat or poultry products to which smoke flavor (natural or artificial) has been directly applied to the exposed product surface, e.g., massaging or margination, or incorporated into the product by such means as injection, must be labeled to identify the smoke flavor as part of the product name, e.g., "Ham-Natural Smoke Flavor Added," and in the ingredients statement.

5. Meat or poultry products that are smoked, as provided for in (1), (2) and (3) above and also treated with smoke flavor as described in (4), may only be labeled "Smoked" or with terms, e.g., "Naturally Smoked," if it is clearly disclosed that the product is also treated with smoke flavor. The presence of the smoke flavor must be identified as part of the product name, e.g., "Smoked Ham-Smoke Flavoring Added" and in the ingredients statement.

6. Product may be labeled as "hickory smoked" only if the plant provides the inspector with appropriate certification that such sawdust or wood for smoking is 100% hickory.

See: Policy Memo 040 dated January 18, 1982
Policy Memo 058A dated August 5, 1983

SMOKED THURINGER LINKS:

A cooked smoked sausage made with pork only.

SNACKS (HORS D'OEUVRES):

Product must contain at least 15% cooked meat or 10% cooked bacon. The label must show a true product name, e.g., "Liver Pate on Toast."

SODIUM ALGINATE:

This is added as a binder in "Taquitos." Approval may be given for use at a level of less than 1% with .25% of calcium citrate to stabilize a pizza sauce or pizzas heated in household toasters.

Sodium alginate when used as glue to seal burrito and burrito like products is acceptable, if declared in the ingredients statement, or if a statement such as "sealed with sodium alginate" appears at the end of the ingredients statement.

SODIUM BENZOATE:

Sodium Benzoate is not an acceptable ingredient for meat and poultry products, except in oleomargarine. It is accepted as an incidental additive when it is a part of a product prepared under FDA rules, e.g., sauces, gravies, and similar substances.

SOFRITO WITH PORK:

This is a sauce containing 6% smoked pork.

SOPPRESATE (IT):

This is an acceptable name for a dry salami with an MPR of 1.9:1. This is an Italian salami that is lightly flavored with garlic and, generally, hotly seasoned with paprika and black or red peppers. It is smoked to varying degrees depending on regional tastes.

SORBITOL:

This is only permitted in 9 CFR 319.180 products, cured pork products, dried beef, kielbasa and products similar to kielbasa. Do not approve when used in other products.

SOUFFLE (SPECIES) OR (KIND):

Product must contain at least 18% cooked meat or poultry meat.

SOUJOUK (TK):

This is a Turkish sausage made from beef which is very dry and highly spiced with an MPR of 2.04:1. The product is usually flattened or resembles a dry salami or ring bologna. The label must show a true product name, e.g., "Dried Beef Sausage."

SOUP:

1. Soups that declare meat stock in the product name are meat food products and shall contain at least 25% meat stock with an MPR of not less than:
   a. Condensed soup - 67:1
   b. Ready-to-eat - 135:1
   c. Beef Bouillon - 67:1 and at least 50% beef stock

2. Soups made with meat shall contain not less than:

   a. Condensed soup - 4% cooked meat
   b. Ready-to-eat - 2% cooked meat

3. Soups containing smoked meats shall contain not less than:

   a. Condensed soup - 4.0% smoked meat
   b. Ready-to-eat - 2.0% smoked meat

4. Soups made with cooked sausages shall contain at least 4% cooked sausage.

See: Policy Memo 122 dated August 11, 1992

SOUP PRODUCTS:

Bean & Ham Shank: When soup is made from ham shanks, they must be shown in the true product name, e.g., "Bean and Ham Shank Soup."

Blood: Product must contain at least 1% blood and be made under inspection.

Chowders: Follow standard for soups.

Consomme: A broth cooked with vegetables and then strained. Must have an MPR of 135:1.

Consomme Instant: Dehydrated - not amenable.

Cream: Condensed cream soups may be made from various creams, whole milk, or dry milk powder. The amount of cream, whole milk, or dry milk powder should provide a minimum of .45% butterfat to the final product. Examples:

1. A cream containing 18% butterfat should make up the product formulation; this provides .45% butterfat to the product formulation.

2. Dry milk powder containing 27% butterfat should make up 1.67% of the product formulation.

Dried Meat Soup Mixes: Not amenable.

Italian Style Minestrone: Soup must contain zucchini. Identify meat in the true product name.

Pepper Pot: Soup must contain at least 20% scalded tripe.

Petite Marmite (FR): A soup made with meat, chicken, and vegetables.

Scotch Broth: Soup must contain at least 3% mutton in a thick mutton broth.

Vegetable: Vegetable soups made with soup stock are not considered amenable.

SOUSE:

This is a nonspecific product that can be made with all pork byproducts. The ingredients statement directly follows the product name.

SOUTHERN FRIED:

Southern fried poultry cuts or patties are breaded and fried. This is not geographical.

SOUTHWESTERN STYLE:

An acceptable identification for products containing any **five** (5) of the following types of food ingredients:

Beans (kidney beans, black beans, pinto beans, red or pink beans), corn, chili peppers, bell peppers, cheddar cheese, cilantro, onions or onion powder, cumin, oregano, garlic or garlic powder, paprika, chili powder, either mesquite smoked, or mesquite smoke flavor added.

SOY PROTEIN PRODUCTS:

Whenever soy flour, defatted soy grits, soy protein concentrate, isolated soy protein, and similar products are used as ingredients of meat and poultry products, they must be called by their common or usual name (e.g., soy flour, soy protein isolate, etc.).

Two percent isolated soy protein is equivalent to 3.5% binders.

If these products are textured, then "textured" should also be included in the name. We allow the use of the term "textured vegetable protein" when the textured soy products are mixed with spices, colorings, enrichments, etc., and the ingredients of the textured vegetable protein are listed parenthetically. "Vegetable Protein Product" is an acceptable declaration for a soy product fortified in accordance with Food and Nutrition Service regulations. The ingredients of the VPP must be listed parenthetically.

SPAGHETTI:

Sauce with meatballs	Must contain at least 35% cooked meatballs
Sauce with meat	Must contain at least 6% meat
with meatballs	Must contain at least 12% meat
with meatballs & sauce	Must contain at least 12% meat
with meat and sauce	Must contain at least 12% meat
with franks and sauce	Must contain at least 12% franks

SPAGHETTI SAUCE WITH MEAT STOCK:

This spaghetti sauce consists mainly of tomatoes with seasoning. Product must contain 5% fresh beef and 12.5% concentrated meat stock.

SPAGHETTIOS IN CHEESE SAUCE WITH GROUND BEEF:

Product must contain at least 12% meat.

SPANISH RICE WITH BEEF:

Product must contain at least 20% cooked beef.

SPECKWURST:

Product should conform to sausage standard (9 CFR 319.140) without the use of byproducts. Chunks of fat are usually present.

STARCH:

Starch, wheat starch, and cornstarch are synonymous in meaning. When "Vegetable Starch" is used as a designation, it refers to the starchy materials derived from any vegetable source, e.g., potatoes, peas, etc. Tapioca starch cannot be declared as "starch."

See: Tapioca Starch

STEAK, CHINESE PEPPER:

Product must contain at least 30% cooked steak. A Chinese dish usually served with rice. Beef steak is cut in thin strips, browned, and added to a sauce. Vegetables are also added to the sauce; green pepper strips are always used, and other vegetables may include celery, onions, scallions, red pepper, bean sprouts, tomatoes, or water chestnuts.

STEAK, COUNTRY STYLE:

This term is popular in the Southern region of the country. It resembles a "Gravy and Swiss Steak" product. Characteristics of this product are:

1. It is prepared from the steaking portions of beef (usually from the round) and braised.

2. The meat is mechanically "tenderized" and floured prior to browning.

3. The meat is browned by sautéing or oven browning, but not flame browned nor cooked in water.

4. When a true product name is shown as "Gravy and Beef Steak," at least 35% cooked steak must be used.

5. When a true product name is shown as "Beef Steak with Gravy," at least 50% cooked steak must be used.

STEAK, PEPPER:

Product must meet the standard for "Fabricated Steak" in 9 CFR 319.15(d) and contain green and/or red peppers.

STICKS:

There are three types of meat or poultry sticks.

1. Meat Sticks, which are an extended "pattie-like" product and are usually breaded. No more than 10% extenders and 30% breading are permitted. When whole egg, tomato, and nonfat dry milk are used, they must appear as added ingredients in the true product name, e.g., "BREADED MEAT STICK - NONFAT DRY MILK ADDED.

2. The infant finger food type of sticks is usually packed in jars. It conforms to the sausage standard and must show a true product name, e.g., "Meat Stick".

3. Nonspecific dry or semi-dry sticks that do not meet the sausage standard must be followed by the ingredients statement. If products meet the sausage standard, they may be identified as "Smoked Sausage."

STROGANOFF, MEATBALL:

Product must contain at least 45% cooked meatballs. Sauce portion shall comply with the Stroganoff Sauce standard.

STROGANOFF SAUCE:

The sauce must contain at least 10% sour cream or a combination of at least 7.5% sour cream and 5% wine, or 2% sour cream, 2 1/2% wine, and 9 1/2% whole milk.

STROGANOFF SAUCE WITH/AND BEEF:

Product must contain at least 31% beef or 21% cooked beef based on the total weight of the product, with sauce portion complying with the stroganoff sauce standard.

STROGANOFF SAUCE WITH/AND MEATBALLS:

Product must contain at least 31% cooked meatballs. Sauce portion shall comply with the stroganoff sauce standard.

STROMBOLI (IT):

Product is not considered a traditional sandwich. Minimum meat requirement is 25% fresh or 18% cooked meat. The label must show a true product name, e.g., "Pepperoni and Cheese Wrapped in Dough."

STUFFED CABBAGE WITH MEAT IN SAUCE:

Product must contain at least 12% meat or at least 8% cooked poultry.

STUFFED PEPPERS WITH MEAT IN SAUCE:

Product must contain at least 12% meat or at least 8% cooked poultry.

SUKIYAKI:

Product must contain at least 30% beef. Sukiyaki consists of cut up vegetables, e.g., mushrooms, leeks and celery, which are cooked briefly with thin slices of beef and soy sauce.

SULFITING AGENTS:

The presence of sulfiting agents (sulfur dioxide, sodium sulfite, sodium bisulfite, potassium bisulfite, sodium metabisulfite, and potassium metabisulfite) must be declared on the label if their concentration in the finished meat or poultry food product is 10 PPM or higher. However, some finished meat and poultry food products may be comprised of multiple separable components, e.g., potatoes or apple cobbler in frozen dinner. For these products, if a separable component contains 10 PPM or more sulfiting agents, the sulfiting agents must be declared even though the total product contains less than 10 PPM of sulfiting agents. When sulfiting agents are required to be declared under conditions described above, their declaration shall be according to the following:

1. Sulfiting agents shall be declared by their specific name or as "sulfiting agents."

2. Declaration shall be in the ingredients statement in order of predominance or at the end of the ingredients statement with the statement "This Product Contains Sulfiting Agents" (or specific name(s)).

3. When the total product contains less than 10 PPM, but a separable component contains 10 PPM or more, the sulfiting agent must be declared as part of the component according to (1) and (2) above.

See: Policy Memo 094B dated December 17, 1986

SUMMER SAUSAGE:

Product may be a semi-dry or cooked sausage. Meat byproducts and extenders are permitted.

SWISS STEAK:

Swiss Steak and Gravy: Contains not less than 50% cooked beef.

Gravy and Swiss Steak: Contains not less than 35% cooked beef.

Product labeled "Swiss Steak" must be floured or dusted before searing, or may have flour added to gravy.

SWEET AND SOUR PORK, BEEF OR POULTRY:

Product requires at least 25% meat or poultry meat, or 18% cooked meat or poultry meat. Product also requires sufficient traditional sweet and sour ingredients (fruit, fruit juices, vinegar, etc.) to impart sweet and sour characteristics.

SZECHWAN STYLE:

Acceptable identification for any product containing one item from three or the four groups below.

1. Soy sauce.
2. Spring onions, scallions or leeks.
3. Garlic, ginger, ginger root.
4. Chili, Szechwan peppercorn, Chili oil.

TACO:

Product must contain at least 15% meat.

TACO FILLING:

Product must contain at least 40% fresh meat. The label must show true product name, e.g., "Taco Filling with Meat," "Beef Taco Filling," or "Taco Meat Filling."

TACO FILLING, KIND:

Product must contain at least 40% raw poultry meat.

TAGS, TISSUE STRIPS, BRANDS:

When tags, tissue strips, brands, etc. are used to apply ingredients statements on sausages and other products in casings or link form, the only additional marking required is the official inspection legend. However, if other features are added, e.g., the product name, all applicable required labeling features are required.

See: 9 CFR 316.10

TALLOW:

Acceptable product name for the meat food product consisting of rendered beef fat or mutton fat or both.

TAMALES:

Product must contain at least 25% meat. Tamales prepared with meats other than beef and/or pork must include them in the product name, e.g., "Chicken Tamale" or "Chicken and Beef Tamale".

See: 9 CFR 319.305

When inedible wrappings are used, they must be indicated:

a. In the product name, e.g., "Beef Tamale Wrapped in Corn Husk."

b. As a qualifier to the product name, e.g., "remove parchment paper prior to eating," or

c. As information in the preparation instructions, e.g., "remove the inedible covering prior to serving."

The wrapper cannot be included as part of the net weight.

Filling - must contain at least 40% beef.

Pie - must contain at least 20% fresh meat. Filling must be at least 40% of the total product.

(kind) - must contain at least 6% poultry meat.

(kind) With sauce or gravy - must contain at least 5% poultry meat.

(species) - must contain at least 25% meat.

(species) With sauce or gravy - must contain at least 20% fresh meat.

If byproducts are used, their presence must be included in the product name.

TAPIOCA PRODUCT:

Tapioca flour – can be used as a binder in some products in which "starchy vegetable flour" is permitted, as long as it is declared as tapioca flour.

Tapioca starch – can be used as a binder in some meat and poultry products n which "vegetable starch" is permitted as long as it is declared as "tapioca starch or food starch." Tapioca starch cannot be declared as "starch."

TAQUITOS:

A Mexican dish requiring at least 15% meat. Cooked meat product is cut into strips or shredded and placed in center of tortilla. The tortilla is then rolled around the filling.

TASAJO SALTED BEEF (SP):

MPR not to exceed 2:1. Product is stitch pumped and cured in salt brine for 72 hours or more after which it is dried with circulated warm air for a period of at least 20 days. If the item is dipped in a tallow mixture, a statement must be shown contiguous to the product name identifying the constituents of the dipping mixture.

TEAWURST OR TEEWURST:

A cooked or uncooked product processed with or without curing and cold smoked 2 to 5 days. It is ground or coarsely chopped and is characterized by a soft spreadable texture. Typical meat ingredients include: pork, beef, pork bellies, and bacon. Fresh pork bellies may be used in place of pork fat and bacon.

TEMPURA:

A Japanese dish consisting of shrimp, fish, vegetable, meat, poultry etc., each dipped in an egg batter and deep fried. The label must show true product name, e.g., "Chicken Tempura," "Pork Tempura," etc.

TERIYAKI, MEAT OR POULTRY:

Cubes or slices of meat or poultry meat which have been marinated in a sauce containing soy sauce, some kind of sweetener, and usually ginger, garlic, or wine. When the marinated product is combined with additional sauce the product name must reflect the sauce; for example, "Beef Teriyaki with Sauce."

See: **Teriyaki Products** when product has not been cooked.

TERIYAKI PRODUCTS:

Meat and poultry teriyaki products are not required to be cooked, provided a prominent statement is on the principal display panel informing the consumer that the product is not cooked. Example: "Ready to Cook," "Raw," and "Ready to Bake."

See: Policy Memo 012 dated September 8, 1980

TETRAZZINI, POULTRY OR BEEF:

Product must contain at least 15% cooked poultry or cooked beef. Made with diced cooked poultry or meat in a rich cream sauce containing sherry. This is added to cooked spaghetti or noodles in a casserole. Usually topped with bread crumbs or grated cheese.

TEXTURED VEGETABLE PROTEIN (Textured Vegetable Protein Product) FOR COOKED MEAT and/or POULTRY MEAT:

If the cooked meat and/or poultry meat to TVP ratio exceeds 9:1, then the TVP is declared by its common or usual name in the ingredients statement only.

If the cooked meat and/or poultry meat to TVP ratio is less than 9:1 but at least 7:1, the label must contain a qualifying phrase contiguous to the product name, e.g., "Chicken Salad, Textured Vegetable Protein Added."

If the cooked meat and/or poultry meat to TVP ratio is less than 7:1, the TVP must be shown in the product name, e.g., "Chicken and Textured Vegetable Protein Salad."

TEXTURED VEGETABLE PROTEIN (TVP) PRODUCTS-FRESH MEAT OR POULTRY MEAT RATIOS:

The following guidelines and labeling requirements have been established regarding use of TVP in products other than patties and pizza toppings.

If the ratio of fresh meat or poultry meat to TVP is greater than or equal to 13:1, the TVP product is not considered to be characterizing or deceptive, e.g., 40% fresh meat: 3% textured soy flour = 13.3:1, and the TVP only needs to be shown in the ingredients statement only.

If the ratio of fresh meat or poultry meat to TVP product is less than 13:1 but greater than or equal to 10:1, the TVP is characterizing and must be shown contiguous to the product name, e.g., "Hot Dog Chili Sauce made with Beef Textured Vegetable Protein added."

THAI STYLE:

Acceptable identification for products containing at least five of the following:

Basil, chilies or chili products, cilantro, coconut or coconut products, coriander, cumin, fish sauce, galangal, garlic, ginger, green onions, jasmine rice, lemon grass, peanuts or peanut products, rice noodles, shallots, or soy sauce.

THURINGER:

Usually classed as a "Semi-Dry" sausage with an MPR of 3.7:1. It is usually smoked and complies with the following factors:

1. Pork fat as such may comprise up to 10% of the total ingredients.

2. Heart meat (Beef or Pork) may comprise up to 50% of meat ingredients.

3. Tongue meat (Beef or Pork) may comprise up to 10% of meat ingredients.

4. Cheek meat (Beef or Pork) may comprise up to 50% of eat ingredients.

5. No binders or extenders are allowed.

6. "Cooked Thuringer" can contain up to 10% added water.

7. Acceptable product names for uncooked Thuringer include: "Beef Summer Sausage - Thuringer Cervelat" and "Summer Sausage - Thuringer Cervelat."

TIPS:

Is the sub-primal of the beef round and is often referred to as the "Sirloin Tip." If the term "Tips" is used for other than from the "Sirloin Tip," it must be qualified as to the specific part of the primal such as "Beef Ribs Tips."

TITANIUM DIOXIDE:

When Titanium Dioxide is used in poultry salads, a qualifying phrase should appear under the product name stating that the product has been "Artificially Whitened" or "Artificially Lightened."

TOCINO:

Spanish word for salt Pork or Bacon. Except in Puerto Rico, must show and use true product name in English, e.g., bacon, salt pork.

TOCINO, POULTRY:

A fanciful name for a tocino product made from poultry. The fanciful name must be followed by a true descriptive product name, e.g., "Chicken Tocino, Sliced, Marinated, Cured Chicken Thigh Meat."

TOCINO (Filipino or Philippine Style):

The thinly sliced piece of meat taken from either the hind leg or shoulder portion of the pork carcass. The product is treated with salt, sugar, and nitrite and/or nitrates, with optional ingredients of ascorbic acid, spices, monosodium glutamate, and phosphates. Acceptable color agents are annatto, beet powder, and paprika that must be shown as "artificially colored." A true product name must be shown on the label, e.g., "Sliced Marinated Cured Pork Shoulder Butt, followed by the solution statement."

TOCOPHEROL:

May be listed as "Topcopherol (Vitamin E)" on the label but not "Vitamin E (Tocopherol)." Tocopherol and Vitamin E are not synonyms. Also, acceptable in rendered or unrendered fat.

TOMATO AND BACON SPREAD:

Product must contain at least 25% cooked bacon.

TONGUE TRIMMINGS:

Labeling terminology for the various kinds of tongue and cheek trimmings shall be as follows:

1. "(Species) tongue trimmings" shall be used to identify all tissues except cartilage and bone that are obtained by converting long-cut to short-cut tongues. This conversion is done by making a transverse cut anterior to the epiglottis, removing the soft palate and epiglottis, and cutting through the hyoid bone. Approximately 1 1/2 inches of the bone is left with the tongue. "(Species) tongue trimmings" may also be used to identify salivary glands, lymph nodes, and fat from which the muscle tissue has not been removed.

2. "(Species) salivary glands, lymph nodes, and fat (tongue)" must be preceded by the name of the species from which derived. Tongue meat should not include any tissues described in paragraph 2.

3. Trimmings from the tongue itself should be identified as "tongue meat" preceded by the name of the species from which derived. Tongue meat should not include any tissues described in paragraphs 2 and 3 above.

4. Trimmings with fat from tongue is acceptable ingredient in cooked sausage products covered under section 9 CFR 319.180 of the regulations. Lymph nodes and salivary glands are not acceptable ingredients.

TOPPING - (Species) or (Kind):

Topping is an acceptable product name for a nonspecific product containing the species or kind indicated as well as various other ingredients. The ingredients statement must follow the product name.

See: **Pizza Topping Mix**

TORTELLINI WITH MEAT:

Product must contain at least 10% meat.

TORTILLA WITH MEAT:

Product must contain at least 10% meat. Tortilla is a thin, flat unleavened masa cake which is baked on both sides.

TOSTADA WITH MEAT:

Product must contain at least 15% meat. A tortilla is usually topped with refried beans, meat, cheese, and fresh vegetables.

TOURISTEN WURST:

A semi-dry type of sausage. The MPR must not exceed is 3.7:1.

"TROPIC CURE" PORK PRODUCTS:

Pork products when ready for shipment from the official establishment must have a moisture protein ratio not in excess of 3.25:1, and a salt content not less than 6%.

TRUFFLES:

Meat food product, e.g., "Liver Pate with Truffles" or "Sandwich Spread with Truffles" would be expected to be prepared with at the least 3% truffles. Labels of product containing less than 3% truffles should indicate the amount of truffle content in the name, e.g., "Liver Pate with 2% truffles." If the name does not feature truffles and they are mentioned only in the list of ingredients, we have no minimum requirement, provided the illustration does not show truffles.

TURKEY BRAUNSCHWEIGER:

The product name must be shown on the label as "Turkey Liver Sausage." No byproducts other than liver are permitted in the product.

TURKEY CHOPS:

Turkey chops are prepared by cutting the frozen breast into slabs with each cut being made perpendicular to the long axis of the keel bone (sternum). The larger slabs are split in half through the center of the sternum, resulting in two individual servings of meat with a piece of bone on one side and a thin layer of skin on the other. The smaller pieces at each end of the breast are left intact as individual servings. The word steak is unsuitable because a turkey steak is boneless by definition.

TURKEY HAM PRODUCTS CONTAINING ADDED WATER:

Product otherwise conforming to the standard for turkey ham under section 9 CFR 381.171 of the poultry products inspection regulations but weighing more than the original weight of the turkey thigh meat used prior to curing shall be descriptively labeled as follows:

1. The product name must include in addition to "Turkey Ham", words that specify the amount of the additional substances, e.g., "and ___% Water," "With ____% Water Added," or "Turkey Ham and Water Product ___% of Weight is Added Ingredients." (The ingredients of the added solution may be incorporated into the product name, e.g., "Turkey Ham and Water Product _____% of Weight is Added Water, Salt, Dextrose, Sodium Phosphate, and Sodium Nitrite.") The blank is filled in with the %

determined by subtracting the original weight of the turkey thigh meat from the weight of the cooked finished product. "Turkey Ham and 12% Water" is an example.

2. In retail and non-retail size packaging, the qualifying statements described in 1 above must be shown in lettering that is either not less than three-eighths inch in height or is at least one-third the size of the letters used in the product name and in the same color and style and on the same background as the product name. Full length of the product labeling is not required.

3. The "Turkey Ham" portion of the product name must be qualified with the statement "Cured Turkey Thigh Meat" in the manner described in 9 CFR 381.171(e). This may be effected by using an asterisk as long as there is no type or other designs between the total product name and the qualifying statement. Other means of qualifying "Turkey Ham" will be evaluated based on clarity. Alternatively, the total name as described in 1 and 2 above may be qualified with a statement that includes "Cured Turkey Thigh Meat" and the amount of added water, e.g., "Cured Turkey Thigh Meat and 12% Water." The statement should be presented in the manner described in 9 CFR 381.171(e).

4. The product name shall be further qualified with the statement(s) required by section 9 CFR 381.171(f) and any other statements required in Part 381. A product complying with the standard for Turkey Ham, containing added water, and descriptively labeled as stated above, must be produced under a Partial Quality Control (PQC) program approved by the Processed Products Inspection Division (PPID) prior to the use of the approved label.

See: Policy Memo 057A dated September 16, 1985

TURKEY HAM AND WATER PRODUCTS CONTAINING BINDERS:

Turkey ham products containing added water and binders must be labeled as "Turkey Ham and Water Products" X% of weight is added ingredients as described in Policy Memo 057a to provide freeze/thaw stability and reduce purge in packages. The binders that are acceptable for use in cured pork product can be used in these turkey ham products. The binders must be used in accordance with 9 CFR, Sections 9 CFR 319.104 (d) and 424.21 (c). Where several limits are listed, depending upon the cured pork product, the maximum amount permitted in the regulation is acceptable.

TURKEY HAM PRODUCTS CONTAINING GROUND TURKEY THIGH MEAT (LABELING):

Small amounts of ground turkey thigh meat may be added as a binder in turkey ham products as defined in 9 CFR 381.171 without declaration, provided the ground turkey thigh meat is made from trimmings that are removed from the turkey thighs during the boning and trimming process. The amount of ground turkey thigh meat that may be used can represent no more than the amount that was trimmed and in no case more than 15% of the weight of the turkey thigh meat ingredients when formulated. Products containing

any ground turkey thigh meat not removed during the boning and trimming processes or products containing more than 15% ground turkey thigh meat must be labeled to indicate the presence of the ground turkey thigh meat, e.g., "a portion of ground turkey thigh meat added." The provision in the regulations (9 CFR 381.171(f)) regarding the required use of terminology, e.g., "Chunked and Formed," "Chopped and Formed," and "Ground and Formed" will continue to be followed.

See: Policy Memo 059 dated March 29, 1983

TURKEY LOAF: CURED, CHOPPED, (CANNED):

May contain seasonings, cures, and no more than 3% water at formulation. Binders and extenders are not permitted.

TURNOVERS:

Product must contain 25% meat or 14% poultry meat. Similar to pies except the dough is folded. Cheese may be substituted for meat or poultry meat in an amount not to exceed 50% under the conditions outlined below:

1. Cheese must be part of the product name, e.g., "Beef and Cheese Turnover" or "Chicken and Cheese Turnover."

2. Imitation Cheese, substitute cheese, cheese food, and cheese spreads are not acceptable replacements for cheese.

TZIMMES:

The true product name is "Beef and Vegetables" (or similar wording) when at least 50% beef is present in the product. "Vegetables with Beef" (or similar wording) is acceptable when at least 35% raw beef is used.

UKRAINIAN SAUSAGE:

A dry sausage made from lean pork and/or veal chunks, containing large amounts of garlic which dominates the flavor. It is cooked and smoked at high temperatures and then air dried. The water activity (Aw) of the finished product shall not exceed 0.92 or a moisture/protein ratio 2.0:1 or less.

VARIETY MEATS IN FRANKS:

Cooked sausages with variety meats (byproducts) identified in 9 CFR 319.180(b) must contain not less than 15% red skeletal meat based on total meat block weight. The meat block includes meat, meat by-products, and if applicable, poultry.

VARIETY PACKS - HORS D'OEUVRES:

Whenever FDA regulated products are included as a part of a variety pack bearing the legend (e.g., seafood hors d'oeuvres included with meat and poultry hors d'oeuvres), the labeling information must still be reviewed to assure accuracy. FDA regulated products that are found mislabeled should be corrected according to the policies of the FDA before the label can be approved.

VEAL AND PEPPERS IN SAUCE:

Product must contain at least 30% cooked veal.

VEAL BIRDS:

Product is similar to a turnover made with meat and no more than 40% stuffing. Categories of products are as follows:

1. Veal Birds - At least 60% veal

2. Veal Birds Beef Added - At least 60% veal and beef of which 20% may be beef

3. Veal and Beef Birds - At least 60% veal and beef of which up to 50% may be beef

4. Veal Birds (made from patties) - Birds made from patties shall bear a true product name descriptive of patty used, e.g., "Veal Birds made with Veal Patties - Beef Added." The patty portion shall contain 70% meat.

VEAL CORDON BLEU (FR):

The standard requires at least:

1. 60% veal;

2. 5% ham, Canadian bacon, or cooked cured pork loin; and

3. Cheese (either Swiss, Gruyere. Mozzarella, or Pasteurized Processed Swiss)

If the product is breaded, it must be shown in the product name. When the product is made with other than solid pieces of meat, "Chopped and Formed" must be shown contiguous to the product name. Beef is not permitted in this product.

Veal that has been injected with water and phosphates and used for Veal Cordon Bleu should be labeled "Veal Roll Cordon Bleu" or other descriptive names as appropriate.

VEAL DRUMSTICK, BREADED:

May not contain more than 15% water or more than 10% extenders.

VEAL FRICASSEE:

Must contain at least 40% meat.

VEAL PARMIGIANA:

The following categories of products exist:

1. "Breaded Veal Parmigiana" is the product name for a solid piece of veal that is breaded and topped with cheese and tomato sauce. Breaded cooked veal must represent 40% of the finished product.

2. "Breaded Veal Parmigiana, Chopped and Formed Beef (or Beef Fat) Added" is the product name for chopped veal with up to 20% beef and/or beef fat added that is formed, breaded, and topped with cheese and tomato sauce. The chopped and formed beef added statement is shown one-third the size of "Veal" contiguous to the product name. Breaded cooked patty must represent 40% of the finished product.

3. "Breaded Veal Parmigiana made with Veal Patties, Beef (or Beef Fat) Added" is the product name for a veal patty containing at least 70% fresh meat (in unbreaded patty) of which 20% may be beef or beef fat. The patty is breaded, topped with cheese and tomato sauce. The entire qualifying statement in the product name is to be shown 1/3 size of "Veal" contiguous to product name. The breaded cooked patty represents 40% of the finished product.

4. Breaded Veal and Beef Patty Parmigiana. The patty may be prepared in proportions as governed by 9 CFR 317.2(f)(1)(v) of the regulations; the minimum meat patty requirement is 50%. If the product is breaded, the name must reflect this fact. The cheese component of the product does not have to be shown in the name of the product. A specific kind of cheese is not required, although Romano, Mozzarella, and Parmesan are the usual types used. No specific spelling of the word "Parmigiana" is required. Name applies to a "Cooked Product Assembled, Ready to Heat and Eat."

The labeling of Veal Parmigiana made from a veal patty shall include veal patty in the product name, e.g., "Breaded Veal Parmigiana made with Veal Patties" or "Breaded Veal Patty Parmigiana." The ingredients of the veal patty do not have to be part of the product name.

See: Policy Memo 092 dated December 16, 1985

VEAL PATTIES:

Up to 20% beef and/or beef fat of the meat block permitted. Beef and/or beef fat must show in the true product name, e.g., "Veal Patties, beef added" or "Veal Patties, beef fat added." Beef and/or beef fat in excess of 20% of the meat block must show as "Veal and Beef Fat Patties."

VEAL SCALOPPINI:

Veal and sauce type product that must contain at least 35% cooked sliced veal.

VEGETABLE DECLARATION ON LABELS:

1. The use of the terms onion, garlic, celery, and parsley shall mean fresh, frozen, or canned.

2. Processed onion or garlic must be qualified in a manner, e.g., "dried" or "dehydrated onion" or may be shown as "onion flakes" or "powdered."

3. It is usually not necessary to show vegetables as whole, diced, sliced, granulated, powdered, or pureed; however, whenever the name of the vegetable is necessary to describe a food, then the name of the vegetable should be modified to show the form of its degree of processing.

4. Onion or garlic juice to which water has been added shall be noted, e.g., onion juice with water added.

5. Celery seed may be listed as a spice.

6. Celery salt shall be shown as celery salt.

7. Oil of celery may be listed as a flavoring.

VEGETABLE EXTRACT:

The source must be identified i.e. "soy," "corn" and "beet."

VEGETABLE GUM:

Declare common or usual name of each vegetable gum, e.g., Guar Gum.

VEGETABLE PIE WITH:

"Species" meat must contain 12% meat on a raw basis. "Kind" poultry must contain 7% cooked poultry.

VEGETABLE STEW WITH:	MINIMUM MEAT CONTENT
Meatballs	12% meat
Meat	12% meat
Meat Sauce or Gravy	6% meat
Sauce and Meat	12% meat
Poultry	6% cooked poultry meat

VIENNA SAUSAGE - PACKED IN BEEF BROTH:

Product must contain 80% sausage to be in compliance prior to inclusion in can. Broth component to have a MPR of not more than 135:1. A manufacturer holds trademark rights to the terms "Vienna" and "Vienna Beef."

VINEGAR:

Product must contain at least 4 grams of acetic acid per 100 cubic centimeters (approximately 4% acetic acid). This strength is referred to as 40 grain vinegar. Cider vinegar, which during the course of manufacture has developed an excess of acetic acid over 4%, may be reduced to a strength not less 4%. Cider vinegar so reduced is not regarded as adulterated but must be labeled as to its nature as "diluted" or "water added" cider vinegar. However, when vinegar of any concentration (not less than 4% acetic acid) is used in a food product, the only labeling requirement is "vinegar." Statements like "diluted" or "water added" are not required.

VINEGAR PICKLE:

Sausage in vinegar pickle is approved with the understanding that sausage is completely covered with pickle and that the pickle has a pH level not higher than 4.5.

WATER BASE SOLUTIONS IN RED MEAT IN MEAT PRODUCTS:

Solutions intended to impart flavor (not extend the product) may be added in any amount to uncooked, cured and uncooked, uncured red meat products including those that have been chunked, ground, wafer sliced, etc., and formed/shaped. Whenever an uncooked, cured red meat product is injected, massaged, tumbled, etc., with a flavoring or seasoning solution, the product name must be qualified with a statement indicating that the addition of a solution has taken place, e.g., "Containing 6% of a Solution," "Injected with up to 12% of a Flavoring Solution." The qualifier must appear contiguous to the product name whenever it appears on the label. The ingredients of the solution may accompany the qualifier or appear in locations prescribed for ingredient statements.

For products marinated (i.e., soaked, steeped, massaged, tumbled, or injected in order to improve taste, texture, tenderness, or other sensory attributes, such as color or juiciness) and identified as "marinated," the solution added is limited to 10 %. The qualifying statement must include the percentage of solution contained in the product, e.g., "Marinated with up to 8% of a Solution of Water, Salt, and Sugar."

In situations where it has been customary to coat a product by rubbing, spraying, or dipping water mixed with seasonings, flavorings, etc., onto the <u>surface</u> of the meat, the qualifying statement describing this treatment does not have to include the amount and a partial quality control program is not needed. If, however, these components are incorporated into the meat by excessive rubbing, massaging, or tumbling, a qualifying statement indicating the composition and the amount of any solution absorbed is needed as described herein. An approved partial quality control program is also needed.

The addition of an enzyme solution to meat products is limited to 3 % of the raw meat product (green weight) by the meat inspection regulations (9 CFR 318.7(c)(4)). If a product is treated with an enzyme solution and a flavoring solution, separately or in one step, both treatments must be separately identified on the label, e.g., "Tenderized with Papain," and "Marinated with up to 7% of a Solution." No particular order is required for these qualifying statements. Combined tenderization/marination solutions are limited to 10 % of the raw meat product (green weight).

For all products, the qualifying statement must be at least one-fourth the size of the largest letter in the product name. If the ingredients of the solution accompany the qualifier, they must appear in print at least one-eighth the size of the largest letter in the product name. Product name labeling prominence guidelines are found in Policy Memo 087A.

For uncooked products, the percent added substances for the label statement is determined by subtracting the fresh (green) weight of the article from the weight of the finished (total) product, i.e., after injecting, marinating, etc., dividing by the weight of the fresh article, and multiplying by 100.

In all situations where the percentage of a solution is disclosed, a partial quality control (PQC) program for the addition of solutions must be approved before the label can be used regardless of the amount of solution added.

Since the meat inspection regulations (9 CFR 319.101 and 102) allow uncooked corned beef brisket to contain 20%, and uncooked corned beef round and other cuts to contain 10% of a curing solution above the weight of the fresh, uncured (green weight) product without disclosure, the above labeling scheme does not apply until these levels are exceeded. If these levels are exceeded, the total amount of added solution, not just the level above compliance, must be indicated in the format described for other uncooked, cured products. Similarly, the labeling scheme does not apply to uncooked cured pork trimmings or uncooked cured pork products that are not labeled to indicate the presence of hams, loins, shoulders, butts, picnics, or cured pork made from parts not covered by the cured pork products regulation (9 CFR 319.104) until more than 10% added substance is present.

This policy memo does not apply to uncooked cured pork products covered by the cured pork products regulation. The labeling schemes for indicating the presence of added substances in these products are outlined in the meat inspection regulations (9 CFR 319.104 and 105) and FSIS Directive 7110.2 (Rev. 1). The percentage of the weight of added ingredients is determined as described above.

Cooked red meat products containing added substances are addressed in Policy Memo 084A.
See: Policy Memo 066C dated November 30, 1994

WATER-DECLARATION:

The use of water must be declared in the ingredients statement of all products with the exception of the following:

1. The water added to lactic acid starter culture (.05% or less) for the purpose of rehydration.

2. The water added to products which are freeze-dried or sprayed-dried.

WATER IN CANNED SAUSAGE:

Water, not to exceed 8% of the total product weight, may be used in the preparation of precooked pork sausage links intended for canning. The amount of water used is for the purpose of replacing that which is lost during the processing operation that takes place prior to canning. The weight of the sausage at the time of canning shall not exceed the weight of the fresh uncured meat ingredients plus the weight of the curing ingredients and the seasoning ingredients.

WATER-MISTED AND ICE-GLAZED MEAT AND POULTRY PRODUCTS:

When meat or poultry products are water-misted or ice-glazed, the net weight of the product may not include the weight of the water or ice. An acknowledgment to this effect must be indicated on the label application form. A prominent and conspicuous statement must appear on the principal display panel adjacent to the product name, describing that the product is protected with a water-mist or ice glaze (e.g., "Product Protected with Ice Glaze").

If the manufacturer can show that a water or ice glaze is sublimed from the unpackaged product during freezing so as not to compromise the integrity of the product's formulation or the standard with which it must comply, the labeling of the product need not bear the statements identified above.

Because the regulatory standard 9 CFR 319.15 precludes the addition of water -- hamburger, ground beef and chopped beef patties cannot be ice-glazed and, if there is evidence of an ice-glaze on such patties subsequent to freezing, they must be labeled appropriately to be sold in commerce, e.g., as "beef patties." However, water-misting of formed hamburger, ground beef, or chopped beef patties just prior to freezing individual patties is permitted if (1) the water applied in misting acts as a processing aid to prevent shrinkage of the patties, and (2) the misted water sublimes from the surface of the patties during the freezing process such that the weight of the patty exiting the freezer does not exceed the green weight of the patty just prior to water-misting and freezing.

See: Policy Memo 108B dated June 24, 1993

WEISSWURST:

An acceptable name for fresh sausage. It is usually made of pork or veal and must be thoroughly cooked before eating. It is of German origin, which means White Sausage-similar to Bratwurst. Weisswurst with milk should be labeled "Kalbsbratwurst." Weisswurst with milk and eggs should be labeled "Bockwurst."

WELSH RAREBIT SAUCE WITH COOKED HAM:

Product must contain at least 20% cooked ham in the total formulation.

WHEAT GLUTEN:

Acceptable for use to bind fresh meat cuts, e.g., boneless loins, boneless legs, and livers together, so that they may be cooked and sliced without falling apart. The amount used should not exceed 2% of the weight of the total product. The product name shall be qualified by the phrase "Wheat Gluten Added."

Wheat gluten is not acceptable for use with chunked and/or chopped specific products as roasts, rolls, and reformed meat cuts.

Acceptable in nonspecific products and home-style meat loaves within the prescribed limits of other extenders and binders.

WHOLE HOG SAUSAGE:

Must contain all primal parts of a hog. Hearts and tongues, in natural proportions, are permitted ingredients in whole hog sausage when declared in the ingredients statement. Other meat byproducts are not permitted in whole hog sausage.

See: 9 CFR 319.144

WIENER SCHNITZEL (GR):

A veal cutlet prepared by dipping in egg, flour, and bread crumbs and frying to a golden brown.

WILD BOAR:

Products prepared from wild boar from feral swine are amenable and subject to the meat inspection regulations.

"Wild Boar" is an acceptable label term for a product, provided the words "Wild Boar" are directly followed by the statement "Meat from Feral Swine." The statement "Meat from Feral Swine" must appear prominently on the principle display panel as described in 9 CFR 317.2(d)(1)(2) and (3). If the statement "Meat from Feral Swine" does not directly follow the term "Wild Boar," then an asterisk may be included with the term "Wild Boar" and the statement "Meat from Feral Swine" should appear prominently elsewhere on the principal display panel. "Wild Boar from Feral Swine," "Wild Boar

Meat from Feral Swine," "Wild Boar (byproduct) from Feral Swine," are also acceptable product names.

In order to obtain approval for a product label bearing the name "Wild Boar from Feral Swine," or similar acceptable names, a statement describing and verifying the following physical and environmental characteristics typical of wild boar is required: color patterns, e.g., white stripes or spots, longer bristly haircoat, elongated snout with visible tusks, a "razorback" body shape, and wild boar males which are uncastrated. (We acknowledge both males and females under the term "Wild Boar.") The purchased hogs should be obtained from a nonrestrictive environment which permits foraging for uncultivated feed, natural selection, and breeding and farrowing without confinement. A letter should be submitted with "Wild Boar from Feral Swine" labels describing the environment where such swine live and their method of capture or entrapment. These same criteria would also apply to imported "Wild Boar Meat from Feral Swine" and arrangements should be made through Foreign Programs for slaughter and export from approved establishments.

In multi-ingredient products, e.g., "Beans in Sauce with Wild Boar," the "Wild Boar" part of the product name must be followed by an asterisk and a statement "(Meat or meat byproduct) from Feral Swine" must appear somewhere on the principal display panel. The ingredient wild boar, wild boar meat, or wild boar byproduct, must be listed as "Wild Boar ((Meat or meat byproduct) From Feral Swine)" in the ingredients statement in its proper order of predominance.

See: Policy Memo 097 dated June 4, 1986

WING SECTIONS:

First wing section is described as the wing drummette
Second wing section is described as the wing portion

Wings Sections is an acceptable wing term for both wing drummette and wing portion when in natural proportions.

WITH NATURAL JUICES (POULTRY):

The term "With Natural Juices" may be used with poultry products to indicate the presence of cooked out juices derived solely from the liquid normally associated with the poultry prior to cooking. If liquids have been added to the poultry prior to cooking, natural can not be used.

WRAPS:

A ready-to-eat meat/poultry food product that may contain vegetables and seasoning ingredients and is wrapped in a dough based component, e.g., tortilla. The product name must bear the kind or species, e.g., "Ham Wraps." The minimum meat or poultry requirement is 2% cooked meat or 2% cooked poultry meat.

YEARLING:

The term "yearling" (e.g. yearling beef) may be used to describe an animal of either sex that is too old to be classified as a calf or lamb but less than 2 years of age. The company is required to segregate carcasses and provide product identification to insure that no commingling occurs between qualifying and nonqualifying products.

The terms "Yearling Ovine", "Yearling Mutton" and "Yearling Sheep Meat" are acceptable product names for meat derived from sheep between 1 and 2 years of age. Yearling Lamb is **not** an acceptable name for this product.

YEAST:

1. Dried Brewers Yeast: Acceptable ingredient of meat food products.

2. Autolyzed Yeast Extract: (Dehydrate of Paste form) Autolyzed yeast extract is not considered an artificial flavoring. Its presence should be reflected in the statement of ingredients as "autolyzed yeast extract."

See: 9 CFR 317.2(f)(l)(i)
9 CFR 317.8(b)(7)
9 CFR 318.7(c)(4)
9 CFR 381.118(c)
9 CFR 381.147(f)(4)

YIELD GRADES:

When using specific grades for beef and pork cuts, the yield grade numbers must be identified based on the boxed product. Therefore, yield grades such as 2 or higher, are not acceptable.