

## Table of Safe and Suitable Ingredients: Binders Update 1/9/2017

For a complete listing refer to FSIS Directive 7120.1 Safe and Suitable Ingredients used in the Production of Meat, Poultry and Egg Products  
<http://www.fsis.usda.gov/wps/wcm/connect/bab10e09-aefa-483b-8be8-809a1f051d4c/7120.1.pdf?MOD=AJPERES>

SUBSTANCE	PRODUCT	AMOUNT	REFERENCE	LABELING REQUIREMENTS
A combination of food starch (e.g., modified corn starch) and carrageenan	Turkey ham and water products and cured pork products where binders are permitted per 9 CFR 319.104	Combination not to exceed 3 percent of the product formulation with carrageenan not to exceed 1.5 percent (9 CFR 424.21(c))	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
A mixture of carrageenan, sodium carbonate, and xanthan gum	Raw poultry filets, whole carcasses, and parts	Applied as a brine solution not to exceed 0.65% by weight in the finished product	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
A mixture of carrageenan, whey protein concentrate, and xanthan gum	Sausages where binders are permitted; cooked poultry products; beef and poultry patties; modified breakfast sausage, cooked sausages, and fermented sausages covered by FSIS Policy Memo 123; and modified substitute versions of fresh sausage, ground beef, or hamburger covered by FSIS Policy Memo 121B.	Not to exceed 3.5 percent by weight of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
A mixture of sodium alginate, calcium sulfate, glucono delta-lactone, and sodium pyrophosphate	Various meat and poultry products where binders are permitted	Mixture not to exceed 1.55 percent of product formulation with the sodium alginate not to exceed 1 percent of the product formulation and the sodium pyrophosphate not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Beef collagen	Various meat and poultry products where binders are permitted	Not to exceed 3.5 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)

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SUBSTANCE	PRODUCT	AMOUNT	REFERENCE	LABELING REQUIREMENTS
Beef protein	As a coating or marinade or addition to beef patty mix when the beef protein is used as (a) a water binding agent to retain moisture and/or (b) used to block fat in cooked product	Beef protein is only used in beef food products where binders are permitted and the ingredient "Beef Protein" is appropriately declared on the label of raw "Beef with Beef Protein" product per 9 CFR Section 317.2(c)(2). When used as a marinade or coating, beef protein does not exceed 0.8% by weight of the final product formulation. When used in the batter only, beef protein does not exceed 0.14% by weight of the final product formulation. When used as both coating and in the batter, beef protein does not to exceed 0.89% by weight of the final product formulation	GRAS Notice No. 000313	"Beef Protein" used when the protein concentration is 18% or less; "Concentrated Beef Protein" used when protein concentration is greater than 18%. Final determination will be made by FSIS when label is submitted for approval (2)
Binders listed in 9 CFR 424.21(c) for use in cured pork products and poultry products	"Turkey ham and water products"	In accordance with 9 CFR 319.104(d) and 424.21(c)	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Canola Protein (CPI) and Hydrolyzed Canola Protein (HCPI)	Used as a binder in ground meat (beef and pork patties) and whole muscle poultry products where binders are permitted	Up to 2% of product formulation	GRAS Notice No. 000386	Listed by common or usual name in the ingredients statement (2)
Carboxymethyl cellulose (cellulose gum)	Poultry franks	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Carboxymethyl cellulose	Cured pork products	Not to exceed 3 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Carrageenan	Thickener in batter used to prepare poultry franks	Not to exceed 0.5% of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)

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SUBSTANCE	PRODUCT	AMOUNT	REFERENCE	LABELING REQUIREMENTS
Carrot Fiber	Various comminuted meat and poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000116	List as "isolated carrot product" -2
Cellulose, powdered conforming to the specifications in the Food Chemicals Codex 5 <sup>th</sup> Edition	Various comminuted poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Chicken Protein	Whole muscle poultry food products where binders are permitted provided the protein is used in products of the same kind (e.g., chicken protein in a marinade injected into whole muscle chicken food products)	Not to exceed 0.80 percent of the final product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Chicken Protein, Concentrated Turkey Protein)	Various poultry products where the protein solution is used in products of the same kind (e.g., chicken protein in a coating of a breaded chicken fritter)	As a coating applied to the product and/or as a portion of the batter. Not to exceed 0.8 percent of product formulation when applied as a protein coating only, 0.14 percent of product formulation when used in the batter only, and 0.89 percent of product formulation when used as both a coating and in the batter	GRAS Notice No. 000168	Listed by common or usual name in the ingredients statement (2)
Citrus fiber products derived from the albedo or pith layer of lemon or lime peels with or without guar gum (containing a minimum of 85% dietary fiber based on appropriate AOAC method of analysis)	In whole muscle cuts of meat and poultry and various comminuted meat and poultry products where binders are permitted	Not to exceed 3.0% of product formulation	GRAS Notice No. 541	Listed as "Citrus Fiber" in the ingredient statement (2)

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Citrus fiber (containing less than 85% dietary fiber based on appropriate AOAC methods of analysis)	Various whole muscle and comminuted meat and poultry products and RTE meat and poultry products where binders are permitted	Level not exceeding the product's standard of identity limits with a maximum of 5% of total product formulation	GRAS Notice No. 000599	Listed as "isolated citrus product," which would also include the residual sucrose without the need to label it separately (2)
Corn Bran Fiber (containing a minimum of 85% dietary fiber based on appropriate AOAC method of analysis)	As a formulation aid or as a texturizer in ground, whole muscle, emulsified and processed meat and poultry products, including sauces, soups and gravies, where binders are permitted	Not to exceed 2 percent of the product formulation	GRAS Notice No. 000427, (21 CFR 170.3(o)(14)), (21 CFR 170.3(o)(32))	Listed as "corn hull fiber in the ingredients statement (2)
Guar powder, micronized	Various meat and poultry products where binders are permitted	Not to exceed 3.0 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Hydroxypropyl methylcellulose	Seasoning mixtures added to sauces and gravies produced under FDA jurisdiction that will be used in meat and poultry products	Sufficient for purpose	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Hydroxypropyl methylcellulose	Thickener in meat and poultry pot pie fillings, sauces, soups, and gravies	Not to exceed 1 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Inulin	Various meat and poultry products (e.g., frankfurters, sausage, patties, loaves, pates) where binders are permitted	2 to 5 percent of the product formulation	Acceptability determination and GRAS Notice No. 000118	Listed by common or usual name in the ingredients statement (2)
Konjac flour	Meat and poultry products in which starchy vegetable flours are permitted	No to exceed 3.5 percent of the product formulation individually or collectively with other binders	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Methylcellulose	Various comminuted meat and poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)

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Methylcellulose	Thickener in meat and poultry pot pie fillings, sauces, soups, and gravies; a binder in poultry patties, loaves, and nuggets; a binder in meat patties, loaves, and nuggets; texturizer in Policy Memo 121B and 123 products.	Not to exceed 1 percent of the product formulation as a thickener in meat and poultry pot pie fillings, sauces, soups, and gravies; 1.6 percent as a binder in poultry patties, loaves, and nuggets; 0.25 percent as a binder in meat patties, loaves, and nuggets; 0.6 percent as a texturizer in Policy Memo 121B and 123 products	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Microcrystalline cellulose and sodium carboxymethylcellulose	As a fat replacer and binder in standardized and non-standardized comminuted meat and poultry products	In standardized comminuted meat and poultry products where binders are permitted and in non-standardized comminuted meat and poultry products at levels up to 3 percent	Acceptability determination	Listed as "cellulose gel, cellulose gum" in the ingredients statement (2)
MPEs (Meat Protein Extracts)(poultry protein, beef protein, and pork protein). Produced through the use of Flavourzyme enzyme up to 0.5% by weight of raw meat and poultry products or the combination of Flavourzyme and Protamex enzymes up to 0.5% each by weight of raw meat and poultry products	As binding agents and coatings (flavorings) in meat and poultry products of the same species	In nonstandardized meat and poultry products that permit binders at levels not to exceed 0.89% by weight and in standardized meat and poultry products where standards of identity permit at levels not to exceed 0.89% by weight	Acceptability determination	Listed as "partially hydrolyzed (source of protein) in the ingredients statement (2)

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Oat Fiber	Various meat products (e.g., frankfurters, sausage patties, loaves) where binders are permitted and whole muscle meat products	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed as "isolated oat product" or "modified oat product" in the ingredients statement. Whole muscle meat products must be descriptively labeled (4)
Oat Fiber (containing a minimum of 85% dietary fiber based on appropriate AOAC method of analysis)	In whole muscle cuts of meat and poultry and comminuted meat and poultry products where binders are permitted	Not to exceed 3.5% of product formulation	Acceptability determination	Listed as "Oat Fiber" in the ingredient statement
Oat Hull Fiber	Various non-standardized comminuted meat products	Not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000261	Listed as "isolated oat product" in the ingredients statement (2)
Oat Hull Fiber	Whole muscle and comminuted poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000342	Listed as "isolated oat product" in the ingredients statement (2)
Oat Hull Fiber (containing a minimum of 85% dietary fiber based on appropriate AOAC method of analysis)	In whole muscle cuts of meat and poultry and comminuted meat and poultry products where binders are permitted	Not to exceed 3.5% of product formulation	Acceptability determination	Listed as "Oat Hull Fiber" in the ingredient statement
Oat Hull Fiber (containing a minimum of 85% dietary fiber based on appropriate AOAC method of analysis)	Anti-caking agent within powdered or crystallized organic acids and/or oleoresin-containing injectable brines for meat and poultry	At levels below 2 % (w/w) of the dry mixtures, and at levels of 0.1% or less of the total product formulation	GRAS Notice No. 000261	Listed as "oat hull fiber" or as "isolated oat product" (if under 85% dietary fiber) in the ingredients statement (2)
Orange pulp, dried	Non-standardized whole muscle meat and poultry products where binders are permitted and standardized whole muscle meat and poultry products where standards of identity permit the use of binders	Not to exceed 3.5 percent of the product formulation	Acceptability determination	List as "citrus flour" or "dried orange pulp" (2)
Orange pulp, dried and orange pulp, dried with gear gum	Various ground meat and poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000154	List as "citrus flour" or "dried orange pulp" (2)

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SUBSTANCE	PRODUCT	AMOUNT	REFERENCE	LABELING REQUIREMENTS
Orange pulp, dried and orange pulp, dried with guar gum	Various ground meat and poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000487	List as "citrus flour" or "dried orange pulp" with guar gum (2)
Orange pulp, dried and orange pulp, dried with guar gum	Processed egg products (liquid, frozen, and dried whole eggs)	Not to exceed 3.0% of total product formulation	Acceptability determination	Listed as "citrus flour" or "dried orange pulp". If containing guar gum, label as "citrus flour with guar gum" or "dried orange pulp with guar gum". (2)
Partially hydrolyzed proteins	Various meat and poultry products where binders are permitted.	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Pea fiber	Standardized meat and poultry products where binders are permitted and non-standardized meat and poultry products, e.g., meat patties and poultry nuggets	Sufficient for purpose	Acceptability determination	Listed as "isolated pea product" (2)
Pea protein proteolysate	Various whole muscle and comminuted meat and poultry products and RTE meat and poultry products	Not to exceed the product's specific standard of identity limits and not more than 7% of the total product formulation	GRN 1581	Listed as "pea protein proteolysate" or 'pea protein isolate'.(2)
Pectin	Various meat and poultry products where binders are permitted	Not to exceed 3 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)

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SUBSTANCE	PRODUCT	AMOUNT	REFERENCE	LABELING REQUIREMENTS
Plum Extract/ Puree/ Fiber/powder	Whole cuts of meat and poultry products. Various, meat and poultry products where binders are permitted.	Not to exceed Up to 2% product formulation	Acceptability Determination	List as "isolated plum product"
Pork collagen	Various meat and poultry food products where binders are permitted	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Pork skin proteins	Various meat products where binders are permitted	Not to exceed 1.5 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Pork Protein	As a coating or marinade or addition to pork when the pork protein is used as (a) water binding agent to retain moisture and/or (b) block fat in cooked product	Pork protein is only used in pork products where binders are permitted and the ingredient "Pork Protein" is appropriately declared on the label of raw "Pork with Pork Protein" product per 9 CFR Section 317.2(c)(2); when used as marinade or protein coating not to exceed 0.8% by weight of final product formulation; when used in batter only not to exceed 0.14% by weight of final product formulation; when used as both coating and in batter not to exceed 0.89% by weight of final product formulation	GRAS Notice No. 000314	"Pork Protein" used when the protein concentration is 21% or less; "Concentrated Pork Protein" used when protein concentration is greater than 21%. Final determination will be made by FSIS when label is submitted for approval for "Pork with Pork Protein" product (2)
Potato fiber	Whole muscle poultry products and comminuted meat and poultry products where binders are permitted	Not to exceed 3.5 percent of product formulation	GRAS Notice No. 000310	Listed as "isolated potato product" (2)

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SUBSTANCE	PRODUCT	AMOUNT	REFERENCE	LABELING REQUIREMENTS
Potato protein isolate	Various whole muscle and comminuted meat and poultry products where binders are permitted	Not to exceed 3.0 percent of the product formulation	GRAS Notice No. 000447	Listed as "potato protein isolate" in the ingredients statement (2)
Psyllium Husk	As a binder in meat and poultry products where binders are permitted	At levels up to 0.3% of total product weight	Acceptability determination	Listed as "Psyllium" or "Psyllium Husk" in the ingredients statement (2)
Rice bran	Various comminuted meat and poultry products where binders are permitted (e.g., hot dogs, meatballs, and chicken patties)	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Rice starch	Cured pork products	Not to exceed 0.8 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Sodium alginate	Various meat products where binders are permitted	Not to exceed 1 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Sodium alginate	Various poultry products where binders are permitted	Not to exceed 0.8 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Soy Fiber (Okara)	Sausages as provided for in 9 CFR Part 319, bockwurst	Not to exceed 3.5 percent of the formulation individually or collectively with other binders for use in meat	Acceptability determination	Listed as "Isolated Soy Product" in the ingredients statement (2)

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SUBSTANCE	PRODUCT	AMOUNT	REFERENCE	LABELING REQUIREMENTS
Soy Fiber (Okara)	Chili con carne, chili con carne with beans	Not to exceed 8 percent of the formulation individually or collectively with other binders for use in meat	Acceptability determination	Listed as "Isolated Soy Product" in the ingredients statement (2)
Soy Fiber (Okara)	Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products	Not to exceed 12 percent of the formulation individually or collectively with other binders for use in meat	Acceptability determination	Listed as "Isolated Soy Product" in the ingredients statement (2)
Soy Fiber (Okara)	Various meat and poultry products (e.g., patties, loaves, pates) where binders are permitted	Sufficient for purpose	Acceptability determination	Listed as "Isolated Soy Product" in the ingredients statement (2)
Sugar beef fiber	Used as a binding and/or thickening agent in standardized meat and poultry products, and in non-standardized meat and poultry products such as beef and poultry patties, sausages, or chicken links.	In non-standardized meat and poultry products at levels up to 5%, and in standardized meat and poultry products where binding and/or thickening agents are permitted.	GRAS Notice No. 000430	Listed as "sugar beet pulp," or "sugar beet powder," or "sugar beet pulp powder" in the ingredients statement (2)
Transglutaminase enzyme	Texturizing agent in meat and poultry food products where texturizing agents and binders are permitted	Not to exceed 65 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Transglutaminase enzyme	Cross-linking agent in modified meat and poultry products addressed in Policy Memos 121B and 123.	Not to exceed 65 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Transglutaminase enzyme	Binding and cross-linking agent in uncooked restructured chicken breasts	Not to exceed 100 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Trehalose	Binding and purge control agent in various meat and poultry products where binders are permitted	Not to exceed 2 percent of the product formulation	GRAS Notice No. 000045	Listed by common or usual name in the ingredients statement (2)

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SUBSTANCE	PRODUCT	AMOUNT	REFERENCE	LABELING REQUIREMENTS
Xanthan gum (purified by recovery with ethyl alcohol)	Various meat and poultry products where binders are permitted	Non-standardized meat and poultry products and products with a standard of identity which currently permit the use of xanthan gum listed in 9 CFR 424.21(c)	GRAS Notice No. 000121	Listed by common or usual name in the ingredients statement (4)

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