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September 1996  
thru February 1998

# Food Standards and Labeling Policy Book

## Change 98-01



MAY 20 1998

USDA



# THE FOOD STANDARDS AND LABELING POLICY BOOK

## UPDATE AND CHANGES THROUGH 2/98

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## PREFACE

This Policy Book is intended for label reviewers, manufacturers, 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 update are to add new entries, correct errors, condense material, and reformat the entries for ease in reading and use. There will be yearly updates of the publication to conform to changes in meat and poultry inspection programs and to reflect any current policy developments.

### THIS PUBLICATION UPDATES THE AUGUST 1996 FOOD STANDARDS AND LABELING POLICY BOOK

This basic book is published every five years with **ONE** update published each year. This is the first of two installments to the yearly update. The Policy Book is for sale by the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402.

This publication updates the August 1996 issue. 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 (9CFR 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(9CFR 381.117(d)).

Applications for label approval should be mailed to:

Chief, Labeling Review Branch(LRB),  
Labeling and Compounds Review Division(LCRD)  
OPPDE, FSIS  
P. O. Box 7416  
Benjamin Franklin Station  
Washington, D.C. 20044-7416

Applications sent in by Federal Express, Express Mail etc., should be mailed to:

Labeling Review Branch, LCRD  
OPPDE, LCRD, FSIS, USDA  
300 12TH ST., S.W. ROOM 616-C  
Washington, D.C. 20250

Product samples (when requested by LRB) should be packed with sufficient refrigerant to last until received. Shipping should be coordinated with requestor to assure delivery before 4:45 p.m. Friday.

Labeling and Compounds Review Divison  
300 12TH Street, S.W. ROOM 616-C  
Washington, D.C. 20250

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## ABBREVIATIONS

AMS	-	Agriculture Marketing Service
BHA	-	Butylated Hydroxyanisole (anti-oxidant)
BHT	-	Butylated Hydroxytoluene (anti-oxidant)
CRDSM	-	Calcium Reduced Dry Skim Milk
FDA	-	Food and Drug Administration
LRB	-	Labeling Review Branch
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
MPR	-	Moisture Protein Ratio
MSG	-	Monosodium Glutamate
NAMP	-	National Association of Meat Purveyors
NFDM	-	Nonfat Dry Milk
PDBFT	-	Partially Defatted Beef Fatty Tissue
PDCB	-	Partially Defatted Chopped Beef
PDCP	-	Partially Defatted Chopped Pork
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
OPPDE	-	Office of Policy Program Development and Evaluation
LCRD	-	Labeling and Compounds Review Division

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\*Previously the Standards and Labeling Division, and the Food Labeling Division

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**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.

**ADDRESS (DUAL) :**

When more than one address appears on a label, each address must be complete including city, state, and zip code.

See: 317.2(g) (1)

**ADDRESSES (DUAL) AND ZIP CODE:**

When more than one firm's name and address, or one firm's name with a principal address, plus branch address are shown on a label, the principal firm and address shall bear the zip code. If all names and addresses are given about equal prominence, the zip code should appear with each address.

**AGED:**

The term "Aged" on a label must be qualified, e.g., "Aged 65 days." "Aged \_\_\_\_\_ Days" may also be approved and in this case, the blank is filled in by the establishment at the time the product is labeled. In either case, the company is required to maintain records to verify the claim. Aging time on cured products such as Ham cannot include the required curing time.

See: Dry Aged

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**AGNELOTTO (IT):**

A ravioli dumpling stuffed with at least 10% minced meat. Labeling must show a true product name, e.g., "Dumpling Stuffed With Meat."

**ALBONDIGAS (SP):**

Spanish term meaning meatball. The product must meet the meatball standard. The label must show the true product name in English, i.e., "Meatball," except if the product is distributed solely in Puerto Rico.

**ALCAPURRIAS (SP):**

A meat turnover containing at least 8% cooked beef. Product labeled as "Alcapurrias" must be made only in Puerto Rico. If pork is used, it must be shown in the product name as "Pork Alcapurrias," or "Alcapurrias de Cerdo." the label must show the true product name in English, e.g., "Beef Filling Wrapped in Dough," except if the product is distributed solely in Puerto Rico.

**ALCOHOL PRODUCTS:**

Alcoholic beverages as: wine, sherry, beer...etc., used as ingredients of meat or poultry products do not require sublisting on the label.

**ALESSANDRI (IT):**

A dry sausage. The true product name must be shown, i.e., "Alessandri Sausage."

**ALFREDO:**

A sauce rich with cream or sour cream, butter or margarine, and Parmesan or Romano cheese.

**"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.

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**"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.

**ALPINO (IT):**

See: **Apennino**

**AMANDINE (FR):**

The french term meaning "garnished with almonds."  
The product must contain sufficient almonds to characterize.

**AMENABILITY:**

USDA exempts from its inspection foods containing 3 percent or less raw (or less than 2 percent 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 381.15. These basic guidelines are not intended to be all inclusive.

See: **Bases**

**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."

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**AND/OR LABELING:**

See "composite ingredients statement" and "may contain statement."

See Policy Memo 72

**ANNATTO:**

A natural color agent, may not be declared as "coloring," only as "annatto."

**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.

**APENNINO (IT):**

A dry sausage originating in the Alpine Region of Northern Italy. The label must show the true product name, e.g., "Alpino Brand Sausage - Made in USA."

**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.

**ARKANSAS BACON**

See: Bacon Arkansas and Arkansas Style Bacon

**ARLES OR D`ARLES: (FR)**

The label must show a true product name, e.g., "D'Arles Sausage." A dry sausage similar to Milano Salami and made of coarsely chopped meat and corded "crisscross style."

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## **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 Pureto Rico.

## **ARTIFICIAL COLORS:**

When certified colors and their lakes are used in any product they must be declared as such in the list of ingredients statement by name (9CFR 317.2(j)(5) through (10), 318.7(c)(4) and 381.147(f)). When added to soups, they must be declared in the ingredients statement. "Artificially Colored" adjacent to the product name is required for product in pickling vinegars, pie crust, etc.

## **ARTIFICIAL FLAVORS:**

Artificial flavors are restricted to an ingredient which was manufactured by a process of synthesis or similar process. The principal components of artificial flavors usually are esters, ketones, and aldehyde groups. These ingredients are declared in the ingredients statement as "Artificial Flavors" without naming the individual components.

See: 9CFR 317.2(j)(3) and (4)  
381.119

## **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.

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**ARTIFICIAL (No Artificial Anything) :**

The statement "no artificial anything" is acceptable on labels provided the product contains nothing artificial.

See: Policy Memo 019B dated August 18, 1994

**ARTIFICIAL SWEETENERS:**

See: **Aspartame**  
**Saccharin**

**ASPARTAME:**

Not acceptable as a direct ingredient in meat or poultry products. Acceptable in breakfast cereals, dry bases in gelatins, puddings, and fillings that may be components of meat or poultry products. When used, the PDP (Principal Display Panel) of the label must state "Phenylketonurics: contains Phenylalanine."

**ASPIC:**

A cold jelly of meat juices, tomato juices, and similar type products used to mold or garnish meat food products, seafood products, and vegetables. When aspic is used on a meat or poultry food product, it should be sublised in the ingredients statement.

**AU GRATIN POTATOES AND BACON:**

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

**AUTOLYZED YEAST OR AUTOLYZED YEAST EXTRACT:**

Acceptable flavoring ingredient for a number of meat food products, e.g., stews, soups, baby foods, gravies, and meat bases. It must be listed in the ingredients statement as Autolyzed Yeast or Autolyzed Yeast Extract.

See: 9CFR 317.2(f)(1)(i)  
317.8(b)(7)  
318.7(c)(4)  
381.118(c)  
381.147(f)(4)

**AWARDS :**

Replicas of medals or other award designations may not be used on labeling unless the circumstances involved are plainly evident. This would include the identification of the kind of award, when received, and where it took place.

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## **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 :**

Barbeque (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 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.

**BASES :**

Powdered, semi-solid, viscous, or fluid soup bases, gravy mixes, dehydrated soup mixes, bouillon cubes and granulated bouillon cubes containing meat extract and/or animal fats as the only meat or meat byproduct ingredient will not be regarded as meat food products.

**BASTERNA :**

A cured, dried cut of beef coated with a spice crust. The label must show the true product name, i.e., "Cured and Dried Beef with Spices."

**BATTER :**

A mixture of flour, liquid, and other ingredients thin enough to pour. The ingredients statement must show in proper order the batter ingredients (water, flour, etc.), or be included with the breading formula. The amount of batter used is included in the 30% maximum breading permitted.

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**BBQ PRODUCTS:**

When the term "BBQ" or similar terms is used to characterize a product, the product must comply with one of the following standards:

- 319.312 Pork (or Beef) with Barbecue Sauce;
- 319.80 Barbecued Meats;
- 381.164 (Kind) Barbecued;
- 381.165 (Kind) Barbecued Prepared with Moist Heat, or (Poultry) Barbecue.

**BEANS WITH:**

- Bacon in Sauce - At least 12% smoked bacon.
- Frankfurters in Sauce - At least 20% franks.
- Ham in Sauce - At least 12% ham.
- Meatballs in Sauce - At least 20% meatballs.
- Meat in Sauce - At least 12% meat.

See: 319.309  
319.310

**BEANS WITH BARBECUED MEATS AND SAUCE PRODUCTS:**

Product consisting of a combination of beans and barbecued meats and sauce must not contain less than 8.4% meat in total formula. The barbecued meat must comply with 319.8.

**BEEF A LA DEUTSCH:**

A product made with beef, vegetables, and sauce. The label must show true product name, e.g., "Gravy with Vegetables and Beef" or "Beef and Gravy with Vegetables," depending on the proper order of predominance.

**BEEF A LA KING:**

The product must contain at least 20% cooked beef.

**BEEF A LA MODE:**

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

**BEEF ALMONDINE WITH VEGETABLES:**

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

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**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 refer 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 percent Beef Head Meat, 15 percent 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 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 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, COOKED, (Rare, Medium, Well Done):**

There is no objective basis for determining particular temperature attainments that will produce products generally considered as properly identified by these terms. Therefore, if they appear on labels in relation to meats, they should be shown in conjunction with possessive terms to clearly indicate that it is a labeling declaration about "doneness" that is associated with the producer or distributor. ("Our Rare Beef" or "Jones Packing Company's Medium Cooked Beef.")

See: 318.17

**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 GRAVY MIX:**

The product must contain at least 15% dried beef.

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**BEEF GREAVES:**

This product is usually high temperature rendered beef fat. However, if partially defatted beef fatty tissue is used, the product cannot be rendered above 120° F. The label must have a true product name, e.g., "Cooked Beef Tissue Solids."

**BEEF HEART:**

The following terms shall be used to identify product from beef hearts:

1. "Beef Hearts" shall refer to untrimmed beef hearts with bone intact.
2. "Beef Hearts - Bone Removed" shall refer to untrimmed beef hearts with bone removed.
3. "Beef Heart Meat" shall refer to beef hearts with auricles (heart cap) and bone removed.

**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 PATTY MIX (BULK):**

See: All or 100% Beef Patty Mix

**BEEF ROAST (Beef Fat Added):**

A beef roast wrapped with a layer of fat is labeled "Beef Roast, Beef Fat Added" or "Beef Chuck Roast, Beef Fat Added"

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or similar names. If the fat is placed over bones or tends to cover bones, the words "Bone-in" must be shown with the product name.

**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. The label must show true product name, e.g., "Beef in Pizza Sauce."

**BEEF STROGANOFF:**

A dish with a creamy sauce prepared with beef cut into narrow strips or cubes and sauteed. 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 SUET:**

Hard fat from kidneys and loin, mainly used for tallow. May be labeled as "Beef Fat" or "Beef Suet."

**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.

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**BEEF TONGUES (Cured and Canned):**

This product consists of the thoroughly trimmed, short cut tongue (a trimmed tongue with the salivary and lymph glands and hyoid bone removed).

**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.

**BEERWURST, BIERWURST:**

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

**BEEF POWDER, BEETS, OR BEET JUICE:**

When added to sauces, should be listed in the ingredients statement by their common or usual names. Beets, or products of, are not an approved ingredient in sausage or uncooked meat products.

**BEEVETT:**

The term "Beevett" used to identify meat of large calves approaching one year of age, labeled as "Beevett Beef."

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**BENZOIC ACID (Sodium, Potassium, and Calcium Salts):**

These compounds are not acceptable ingredients in meat or poultry products except in oleomargarine. Their presence is acceptable when they are in a meat or poultry product as the result of being a functional preservative in a product produced under FDA jurisdiction which is incorporated as a component of a meat or poultry product (e.g., sauces, dairy products, flavoring mixtures). These compounds are considered incidental additives when present at no more than .01 percent. If present at greater than .01 percent, their status as incidental additives will be determined on a case-by-case basis.

**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**



**BHA AND BHT:**

Butylated Hydroxyanisole (BHA) and Butylated Hydroxytoluene (BHT) may be shown on labels as BHA and BHT.

**BIALY:**

A Jewish roll or bread. Approval granted for "Pizza on a Bialy."

**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 percent for cooked poultry products and 2 percent 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

**BINDERS TO SEAL OUTSIDE WRAPPERS:**

Binders like sodium alginate or egg white (albumin) are acceptable to be used for sealing the outside wrapper, e.g., tortilla, over the meat or poultry filling. When used, the presence of these ingredients must be disclosed in the ingredients statement. The amount of the binders used should be a minimum to accomplish the technical affect.

**BLINTZES (Jewish):**

A filled delicate pancake resembling the crepe of France. The standard for crepes is applied to this product.

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**BLOCKWURST:**

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

**BLOOD:**

See: 318.6(b)(7)  
317.8(b)(31)

**BLOOD AND TONGUE SAUSAGE:**

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

**BLOOD PUDDING:**

A nonspecific product made with livestock blood. The product name must be followed by an ingredients statement.

**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."

**BOHEMIAN PEESKY:**

Made of salt-cured pork trimmings, seasoned with garlic, pepper, and salt. The label must show true product name, e.g., "Seasoned Salt Cured Pork."

**BOINGGHETTI:**

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

**BOLO:**

Contains beef and pork, water, nonfat dry milk, and flavoring. The label must show a true product name, i.e., "Beef and Pork, Water and Nonfat Dry Milk Product."

**BOLOGNA, LEBANON:**

See: Lebanon Bologna

**BOLOGNA: (Cooked Smoked Sausage)**

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1. **Standard Bologna** - Large size 4 to 5 inches in diameter for slicing.

2. **Ring Bologna** - About 2 inches in diameter in a casing horseshoe shaped or tied in a ring.

3. **Ham Bologna** - May have large chunks of ham mixed in with the standard bologna emulsion. At least 50% ham required. Can also be labeled "Ham Bologna" if made with all ham emulsion.

See: 319.180

**BOLOGNESE:**

A ragu meat sauce. The product may be labeled as "Bolognese Sauce" or "Bolognese Meat Sauce."

**BONE-IN MEAT WITH SAUCE:**

Must have at least 50% meat (cooked basis). Product with BBQ Sauce must comply with 9CFR 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).

**BOUDIN (FR):**

A meat sausage or pudding usually made with chicken and veal or chicken and pork. It should be labeled "Boudin Sausage" (if it meets the sausage standard), or "Boudin Pudding." It may contain byproducts and rice and is usually uncured.

**BRAN:**

See: **Cereal Extenders**

**BRATWURST:**

This sausage may not contain byproducts, eggs, liquid milk, vegetables, or cheese. It may contain antioxidants.

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**BRATWURST, COOKED:**

Chicken has been approved in cooked bratwurst when identified in the product name. Antioxidants are not permitted.

**BRATWURST, CURED:**

Products that meet the requirement for bratwurst but also contain cures must be labeled as "Cured Bratwurst."

**BRATWURST, Poultry:**

Same requirements as for "BRATWURST." There is no limitation on beef fat, when properly identified in the product name.

**BRAUNSCHWEIGER-LIVER SAUSAGE:**

The following labeling options may be used:

Braunschweiger - A liver sausage (or Liverwurst)

Braunschweiger - (Liver Sausage (or Liverwurst))

The second alternative must contain the parentheses.

See: 319.182

**BREAD STUFFING:**

If product contains more than 3% meat, it must be processed under inspection. Product name should be "Bread Stuffing with Meat" or "Bread Stuffing with Pork," etc.

**BREADED AND PRE-BROWNEED (BREADING SET IN HOT OIL):**

Uncooked breaded products with the breading set in hot oil must state "ready to cook" or some other term to indicate the product is not cooked, or show cooking instructions on the label. These products also require safe handling instructions.

**BREADING MIXTURES (With Paprika):**

Paprika may be added to breading mixtures for the purpose of enhancing or influencing the color. However, the statement "Breading Colored with Paprika" need not be shown when paprika is listed in its correct position in the ingredients statement.



**BREAKFAST LINK SAUSAGE:**

Regular fresh sausage which does not have to be made with pork.

**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.

**BRESAOLA:**

A dry cured beef which is rubbed with spices and wine, similar to Coppa.

**BRINE CONCENTRATION IN THE FINISHED PRODUCT:**

$$\frac{\text{Salt}}{\text{Salt} + \text{Moisture}} \times 100$$

**BROCHETTE:**

Meat or poultry cooked on a skewer. The term "brochette" does not require further qualification. A name such as "Beef Brochette" is acceptable.

**BROCIOLA (Braciola or Brasiola) (IT):**

A rolled and tied product formulated from pork, cheese, salt, flavoring, and parsley. May also be made from beef. Species must be identified in product name.

**BROILED:**

Permitted labeling when product has been subject to direct heat. Has no standard regarding the degree of doneness.

**BROMELIN:**

A proteolytic enzyme used to soften tissues. Solutions consisting of water, salt, monosodium glutamate, and bromelin applied or injected into cuts of beef shall not result in a gain of more than 3% above the weight of the untreated product. Treated items require a qualifying statement, e.g., "Tenderized in a Solution of Water and Bromelin" to indicate use of the enzyme.

See: 317.8(b) (25)  
381.120

**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.

**BROWN SUGAR:**

Brown sugar must be declared in the ingredients statement as "Brown Sugar."

**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 MEAT:**

See: **Game Meat**

**BUFFALO STYLE CHICKEN WINGS:**

These are chicken wings that are coated with a "mild," "hot," or "spicy" sauce. The sauce is sometimes sold in a separate container.

**BUFFALO STYLE WINGS OR BUFFALO WINGS:**

These are fanciful names that require a descriptive name, e.g., "chicken wings coated with sauce." The sauce may be "mild," "hot," or "spicy."

**BUNG:**

Large intestine used as a casing.

**BURGER:**

Meat or poultry products labeled with the term "burger" must conform to the standard for hamburger (319.15(b)) and poultry burgers (381.160).

**BURGOO:**

A thick soup or stew that must contain more than one kind of meat or poultry and vegetables. If it is labeled "Burgoo Soup," the meat soup standard is applicable; if labeled "Burgoo Stew," the stew standard is applicable.

**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.

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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

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**BUTT:**

The term "Butt" must be used in conjunction with name of the primal part.

**BUTTCOLA:**

Used as a coined name only - must be accompanied by true product name, e.g., "Boneless Cooked Pork Shoulder Butt."

**BUTTERMILK (Dried):**

Dried buttermilk derived from sweet cream is acceptable as an ingredient in meat food products. Not permitted in sausage.

**BYPRODUCTS:**

The term "byproducts" on meat product labels shall be accompanied by the name of the species from which derived and individually named, e.g., Beef Byproducts (heart, kidney, liver). They may also be listed by species, e.g., calf liver, beef heart, etc.

#### **FOREIGN MEAT AND SOLID INTACT LABELS:**

Meat/Poultry products imported into the USA must be identified so they are not represented as being of American origin. Accordingly, they are required to carry labels naming the country of origin. This is done through wording like "Product of Argentina," shown immediately under product name.

See: 327.14 (b) (1)  
381.206

#### **FOREIGN NAMES:**

Foreign names for most meat food products are permitted, provided wording appears which gives the common or English name of the product.

#### **FRESH KIELBASA:**

Acceptable name for "kielbasa" when made without cures.

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

The word "fresh" may not be used in conjunction with the product name of:

1. Any cured product, e.g., corned beef, smoked cured turkey, and 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 been below 26 degrees Fahrenheit.

Generally, trademarks, company names, fanciful names, etc., containing the word "fresh" are acceptable, even on products produced in a manner described in 1., 2., and 3. above, provided the term is used in such a manner that it remains clear to the purchaser that the product is not fresh.

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**FRIES:**

Beef testicles may be labeled as "Beef Fries." They are not permitted to be used as an ingredient in meat food products.

**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.

**FRONT QUARTER, CHICKEN:**

The "Chicken Front Quarter" is the same cut as a "breast quarter." Section 381.170(b)(13) (Standards for kinds and classes, and cuts of raw poultry) in the regulations explains this cut in more detail.



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.

#### **JUMBO:**

The term "Jumbo" may be used if the product is of large size or quantity. When used on frankfurter labels, no more than 8 franks to the pound may be present. The term "Jumbo" may not be used to qualify the net weight statement.

#### **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.





ordinarily stuffed into beef casings and cooked. Product containing 30% or less fat is not considered amenable to the Federal Meat Inspection Act.

**KNACKWURST, KNOCKWURST OR KNOBLOUCH:**

Oversize frankfurters.

See: 319.180

**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."

**KOLBASE, HUNGARIAN STYLE:**

Finely ground cured beef and pork seasoned and stuffed into casings and smoked. Classed as a cooked, smoked sausage.

**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 percent 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.

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 percent 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."

Update 2/98 (change #1)



**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.

**MASA:**

This product is a basic component in foods, e.g., tortillas, tacos, burritos, and tamales. The basic ingredient is whole corn, usually white, which is processed by soaking or cooking for a short time in hot lime water. The term "Masa" is acceptable for labeling purposes to identify this material. "Masa Harina" is a dried masa and may be declared as such.

**"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:**

The term meat may be used in the product name to identify the use of pork, beef, lamb, etc., or the species name may be shown.

**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

Update 2/98 (change #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 CUTS SPECIFICATIONS:**

Labels for meat cuts with names plus numbers that refer to specifications in the Meat Buyers' Guide from the National Association of Meat Purveyors shall be approved with the understanding that the product is certified by the Livestock Division as meeting the required specification.

**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 319.761); (2) cooked sausages identified in section 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: 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%, and

4. Be cooked to an internal temperature of at least 150° F.

Update 2/98 (change #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 LOAF, CURED:**

This product may contain, in addition to cures and seasonings, up to 3% ice or water. Extenders or binders are not permitted.

See: 319.261.

**MEAT PASTY:**

Product must contain at least 25% meat.

**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 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."

Update 2/98 (change #1)





## **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.

## **MEATBALL STEW:**

Product should contain at least 25% meat.

## **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.

Update 2/98 (change #1)

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.

**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.

**MEATBALLS WITH WATER CHESTNUTS:**

Water chestnuts are not a common or usual ingredient in formula for meatball products. Labels for meatball items that contain water chestnuts should bear a true product name, e.g., "Meatballs With Water Chestnuts."

**MENUDO:**

See: Beef Tripe Stew

**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."

Update 2/98 (change #1)

**MESQUITE:**

Mesquite wood or sawdust is classified as "hardwood" and acceptable for smoking in federally inspected meat products.

**METAL CONTAINER LABEL SUBMITTALS:**

Paper take-offs should be submitted for label approval of metal containers bearing lithographed label. Paper take-offs shall be a complete reproduction of the finished label.

**METAL DETECTOR:**

Statements referring to the use of metal detection equipment to protect product integrity may only be used with limitations. For example, statements like "Inspected by Metal Detector" are acceptable on labels only when the label also indicates the type and size of metal fragments the equipment is capable of detecting. The Facilities Equipment and Sanitation Division must approve the use of the metal detection equipment. A control program must be in place at the plant for the type and size of metal that can be detected by the equipment.

**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: 318.7(c) (4)  
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

Update 2/98 (change #1)



**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.

**MILK SUGAR:**

Product must be declared as lactose.

**MINCED BEEF:**

Product must meet the ground beef standard.

**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."

Update 2/98 (change #1)



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.

**MODIFIED FOOD STARCH:**

See: **Starch, Modified Food**

**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

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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

**MONOSODIUM GLUTAMATE:**

When monosodium glutamate is used in a product, its presence must be individually shown in the ingredients statement.

**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

Update 2/98 (change #1)

**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."

**MOSTACCIOLI (IT):**

This is a macaroni product, round in shape, and grooved with the ridges running lengthwise. It is hollow and the tubes are about the same as the end of a man's little finger. It may be declared in the ingredients statement as "Mostaccioli A Macaroni Product."

**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."

**MOUSSE:**

A finely emulsified paste made from meat or poultry which contains eggs, egg yolks, or egg whites and which usually contains milk, cream, or milk products. Product must show true product name, e.g., "Pork Mousse."

Update 2/98 (change #1)



**MOZZARELLA CHEESE:**

See: **Cheese**

**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."

**MUSHROOMS:**

Ascorbic acid may be used to treat mushrooms used in uncured products. The mushrooms must be drained after dipping in the ascorbic acid solution before they are added to the product.

**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."



**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."

**OLD FASHION or OLD FASHIONED:**

The terms "Old Fashion" or "Old Fashioned" are considered subjective in nature and may be used unqualified on labels for meat and/or poultry products with the exception of Old Fashioned loaf.

See: 317.8(b)(9)(iii)

**OLEO STOCK:**

See: 317.8(b)(20)

**OLEOMARGARINE:**

The Establishment No. may be omitted from the outer container, provided that articles are completely labeled including Establishment No. inside.

See: 317.2(i)

**OLIVES, STUFFED:**

Acceptable ingredient declaration for olives stuffed with real pimentos.

**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

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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 (317.8(b)(32) & 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 (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.

**ORANGE PRESERVES:**

It is not necessary to sublist ingredients.

**OVEN PREPARED:**

Defined as fully cooked in an oven and ready to eat, regardless of use on poultry or meat items. Exceptions are beef cuts, Rib No. 107 (Rib, Oven Prepared), and 108 (Rib, Oven Prepared, Boneless and Tied) as shown in the NAMP Meat Buyers Guide and the USDA Institutional Meat Purchase Specification.

**OVEN READY:**

Defined as ready to cook, regardless of use on poultry or meat items.

**Update 2/98 (change #1)**

**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."

**PAN HOUS OR PON HOSS :**

Product should be labeled, e.g., "Pan Hous with Meat," or "Pon Hoss Prepared with Meat."

**PANCETTA:**

A rolled, cured, spiced pork belly. Trichinae treatment is required. However, curing alone is not an acceptable method for trichinae treatment.

**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: 317.8(b)(25)

381.120

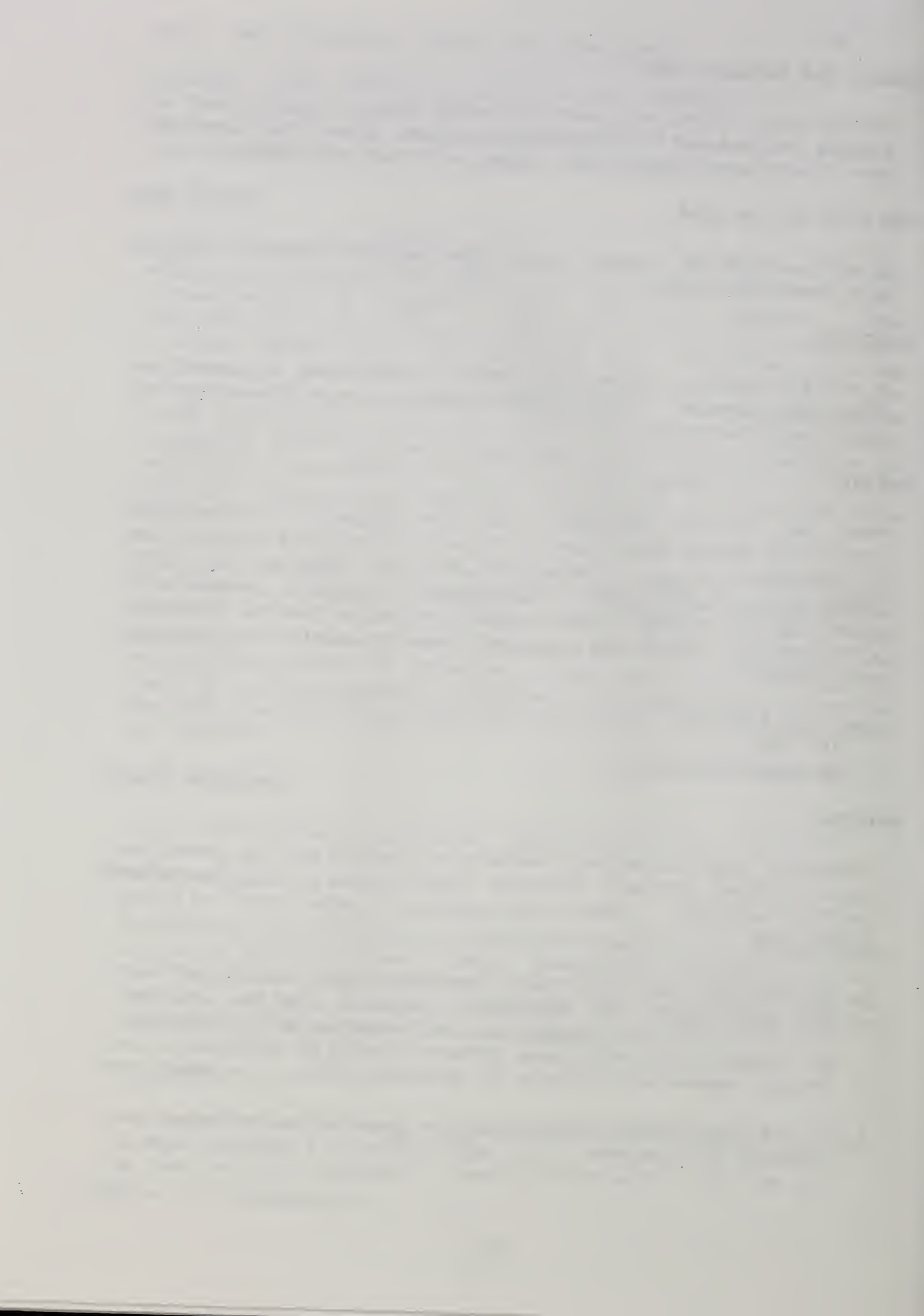
**Enzymes-Proteolytic**

**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 Product Assessment Division 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.

**PARSLEY:**

Fresh parsley may be substituted as a seasoning for dehydrated parsley without label change.

**PARSLEY, PISTACHIO NUTS, PICKLES:**

When added to a product, they may not be listed simply as "Flavoring" but must be specifically named in the ingredients statement.

**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.

See: 319.15(e)  
319.29(a)

**PARTIALLY DEFATTED CHOPPED (Beef or Pork) (PDCB, PDCP):**

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.

See: MPI Manual 18.55  
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**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.

**PICKLE RELISH:**

Product must sublist ingredients.

**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.

**PICNIC:**

When used in reference to pork, picnic is not an acceptable term unless accompanied by the description "Pork Shoulder Picnic."

**PIE FILLING:**

Product must contain at least 37.5% 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:**

A cone-shaped thick walled Spanish sweet red pepper. Other varieties of sweet red peppers are to be listed as sweet red peppers. To use pimiento in a product name, pimientos must be the variety of sweet red peppers used.

See: Policy Memo 004A dated August 20, 1980

**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. The product is cooked in water to an internal temperature of more than 152° F.

**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:**

(See: 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 BURGER:**

Product shall meet burger standard, e.g., hamburger or ground beef patty. It can be two patties with cheese (usually Romano) and/or tomato or pizza sauce between the patties.

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**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 319.600 and various policies must be met.

**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 percent or greater of the total pizza product.

**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 318.7(c)(4)). Water, extenders, and binders are acceptable.

**PIZZA, WHITE:**

A generic name for a pizza prepared without tomato sauce. A white sauce may be present. Product must satisfy the meat or poultry requirements for the traditional meat or poultry pizza. Examples of acceptable names are "White Pizza with Pepperoni" or "White Pizza-Mozzarella Cheese, Sausage, and Mild White Sauce on a Crispy Crust."

**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) :**

See: **Cured Pork**

319.104

319.105

**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:  $[(0.35 \times 20.5) / 17.0] \times 100 = 42.21\%$  "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:  $[(0.25 \times 20.5) / 18.5] \times 100 = 27.70\%$  "Ham with Natural Juices" needed in the formula.

ADJUSTING FOR "HAM AND WATER PRODUCT X% OF THE WEIGHT IS ADDED INGREDIENTS."

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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.  $(2 / 8 \times 100 = 25\%)$ ). 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 percent 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.

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## **PLASTIC CANS:**

Plastic material may be used to package cured pork products under section 319.104 of the meat inspection regulations only if it meets the following requirements:

- (1) The plastic packaging material must comply with 9 CFR 317.24.
- (2) The plastic container encloses the product during thermal processing.
- (3) The plastic container is impermeable and hermetically sealed.
- (4) The plastic container has a label bearing all required handling statements.

See: Policy Memo 036 dated November 3, 1981

## **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  
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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.

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deemed to be equivalent of 3.5% of any of the other binders or extenders.

4. Contains at least 18% potatoes.

See: Policy Memo 011 dated September 8, 1980

**POULTRY:**

<b>Name</b>	<b>Minimum or Maximum percentage</b>
Poultry a la King	At least 20% poultry meat
Poultry Barbecue	At least 40% poultry meat
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

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Name	Minimum or Maximum percentage
Poultry Chop Suey	At least 4% poultry meat
Chop Suey with Poultry	At least 2% poultry meat
Poultry Creole with	At least 35% cooked meat in poultry Rice 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
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 maximum of 12% extenders.
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.

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Name	Minimum or Maximum percentage
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: <b>Veal Parmigiana</b>
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: <b>Salad, Poultry</b>
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
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

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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 MEAT, RAW:**

The nomenclature for poultry meat obtained from other than young poultry shall include the class designation, e.g., "Yearling Turkey Meat" or "Mature Chicken Meat."

See: 381.117(b)

Policy Memo 032 dated September 4, 1981

## **POULTRY MORTADELLA:**

See: Mortadella - Poultry

## **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".

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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 381.117(c), Table 1

**POULTRY PRODUCTS, UNCOOKED:**

Uncooked poultry products that appear cooked, but require cooking for safe consumption, must clearly be labeled to indicate that cooking is necessary by such terms as "Ready to Cook," or by means of cooking instructions. Examples of such products are breaded products, where the breading has been set in vegetable oil, and products to which solutions have been added that impart a cooked appearance, such as soy sauce and teriyaki sauce.

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**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 BONE-IN SOLUTION:**

Unless addressed by other regulations and policies, water and/or oil based solutions may be added to raw bone-in 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 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. In the case of bone-in poultry and poultry parts, the amount is approximately 3% as prescribed by the regulations.

See: Policy Memo 042 dated February 3, 1982

A quality control program must also be approved by the Processed Products Inspection Division before the label can be used.

See: Policy Memo 044A dated September 2, 1986

**POULTRY RAW BONELESS - SOLUTION:**

Unless addressed by other regulations and policies, water and/or oil based solutions may be added to raw boneless poultry and poultry parts only if the product is labeled with terms that describe the method of addition and the amount and function (if any) of the added material.

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The method of addition and the amount of the added material must be included in a statement which identifies the common or usual names of all of the ingredients added in their proper order of predominance (e.g., "Injected with up to 12 % of a solution of water, salt, and sodium 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 in the product name.

Terms like "Basted," "Marinated," "For Flavoring," and similar terms contemplated within the provisions of section 381.169 of the Poultry Products Inspection Regulations cannot be used if the amount of the solution added is more than needed to baste, marinate, or flavor the product. In the absence of evidence or the contrary, the amount is believed to be 8.0% for boneless poultry.

A quality control program must also be approved by the Processed Products Inspection Division before the label can be used.

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 a "cooked salami" made from red meats.

See: Policy Memo 006 dated July 30, 1980

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#### **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 319.140, also apply to poultry, except for added water and fat.

#### **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 (killing 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:**

A pressure sensitive sticker applied to any part of a package does not always necessitate an application for temporary approval, but when a pressure sensitive sticker is used to cover any information on an approved label, whether or not the

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These carcasses should be held following slaughter for at least 44 hours at a temperature of 65° to 68°F in an atmosphere having a relative humidity of between 80 to 85% and exposed to active ultraviolet rays during this period to inhibit the growth of surface mold and bacteria. The hold period may be reduced to 24 hours for the beef cuts known as "ribs" and "trimmed loins." The company shall maintain labeling records identifying in detail how the meat involved is handled.

**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.

**TEXAS HOTS:**

A coined name for a smoked sausage made in Texas. The label must show true product name, i.e., "Smoked Sausage."

**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

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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."

If the ratio of fresh meat or poultry meat to TVP is less than 10:1. The TVP must be labeled as part of the product name, e.g., as "Beef and Textured Vegetable Protein Hotdog Chili Sauce" or "Hotdog Chili Sauce Made with Beef and Textured Soy Flour."

#### **TEXTURED VEGETABLE PROTEIN PRODUCTS (LABELING):**

See: Soy Protein Products

#### **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 meat ingredients.

5. No binders or extenders are allowed.



**XANTHAN GUM:**

Sausage products can contain up to 0.15% in the finished product. FLD approval is required for use as stabilizing, binding, thickening, suspending, and bonding agent. Sufficient for purpose permitted in other than sausage products.

See: 318.7(c) (4)

**YACHTWURST:**

Same as "Jagwurst."

**YANKEE POT ROAST:**

See: Gravy and Yankee Pot Roast

**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 segregated 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: 317.2(f) (1) (i)

317.8 (b) (7)

318.7(c) (4)

381.118(c)

381.147(f) (4)

Update 2/98 (change #1)

**YEAST EXTRACT:**

See: Autolyzed Yeast Extract.

**ZIP CODE AND DUAL ADDRESSES:**

See: Addresses (Dual) and Zip Code

Update 2/98 (change #1)



