



Food Safety  
And Inspection  
Service

Office of Policy, Program and  
Employee Development

August 2005

# **Food Standards and Labeling Policy Book**

Revised for Web Publication August 2005

Replaces Publication Dated May 2003 and Removal of Publication Dated 1996

## PREFACE

The Policy Book is intended to be guidance to help manufacturers and prepare product labels that are truthful and not misleading. Compliance with the requirements set forth in this publication does not, in itself, guarantee an authorization. On receipt of the label application, consideration will be given to suitability of ingredients statements, preparation, and packaging so as not to mislead the consumer. Adherence to the product and label requirements in this Policy Book does not necessarily guarantee against possible infringement of all related patents, trademarks or copyrights.

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

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

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## INTRODUCTION

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

### **Note:** Red Meat

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

### **Note:** Poultry

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

Applications for label approval should be addressed as follows:

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

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

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

## **UPDATED ENTRIES SINCE LAST PUBLICATION**

### **Corrections:**

Aged  
Aged Beef  
Artificially Colored Products  
Bratwurst  
Bratwurst, Cured  
Buffalo Style  
Cereal  
Chili Sauce with Meat  
Chorizo, Fresh  
Egg Roll with Meat  
Egg Roll with Poultry  
Enzymes – Proteolytic  
Fajitas  
Giblets and/or Necks Sold with Carcasses  
Kiska, Kisba, Kishka, or Stuffed Derma  
Labeling of Boneless Beef, Ham or Poultry Products  
Labeling of Modified Breakfast Sausage, Cooked Sausage, and Fermented Sausage Products  
Identified by a Nutrient Content Claim  
Labeling of Modified Substitute Versions of Fresh (Species) Sausage, Hamburger or Ground  
Beef Products  
Pasty (Cornish Style)  
Pizza Burger  
Pizza Sauce with Sausage  
Pizza Topping Containing Sausage  
Pizza Topping Mix  
Poultry Meat, Raw  
Protective Coverings (Meat)  
Serving Suggestion, Serve as Suggested and Similar Phrases  
Solutions in Red Meat Products  
Textured Vegetable Protein (TVP) Products-Fresh Meat or Poultry Meat Ratios  
Yeast

### **Deletions:**

Methyl Cellulose  
Pizza, Combination or Deluxe  
Select or Higher

### **Revisions:**

Amenability

Cheese

Cheese Products Containing Meat

Fresh, "Not Frozen" and Similar Terms When Labeling Meat and Poultry Products

Grade Marks

Halal and Zabiah Halal

Kosher

Natural Claims

Pizza

Pizza Chicago Style

Pizza Containing Cheese Substitutes

Potato Sausage, Swedish Style, or Potato Ring or Potato Pudding

Pressure Sensitive Stickers and Indelible Ink

Weisswurst

**Definitions:**

**Corrections:** Previous entries that were inadvertently removed from last publication have been added back in, or typographical errors which have been corrected, and/or regulatory cites corrected

**Deletions:** Entries which have been removed

**Revisions:** Previous entries which have been revised to reflect current agency policy

## **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
FR	French
FSIS	Food Safety and Inspection Service
FTC	Federal Trade Commission
GRAS	Generally Recognized as Safe
HVP	Hydrolyzed Vegetable Protein
IMPS	Institutional Meat Purchase Specifications
IT	Italian
LCPS	Labeling and Consumer Protection Staff
MPR	Moisture Protein Ratio
MSG	Monosodium Glutamate
NAMP	National Association of Meat Purveyors
NFDM	Nonfat Dry Milk
NOP	National Organic Program
OPPED	Office of Policy Program and Employee Development
PDBFT	Partially Defatted Beef Fatty Tissue
PDCB	Partially Defatted Chopped Beef
PDCP	Partially Defatted Chopped Poultry
PDPFT	Partially Defatted Pork Fatty Tissue
PER	Protein Efficiency Ratio
PFF	Protein Fat Free
pH	Measure of Acidity
PPM	Parts Per Million
SP	Spanish
TVP	Textured Vegetable Protein
URMIS	Uniform Retail Meat Identity Standards
USA	United States of America
USDA	United States Department of Agriculture
VPP	Vegetable Protein Product



### **ADDED SOLUTIONS (WITH JUICES):**

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

### **AGED:**

Aging is the process by which fresh beef (carcasses or cuts) are held in a controlled environment for a specified period of time of slaughter, to allow enzymatic activity to degrade complex proteins and promote the development of flavor and tenderness. The term “Aged” on a label must be qualified, e.g., “Aged 65 days.”

See: Dry Aged

### **AGED BEEF:**

The beef products (carcass or cuts) are maintained in a fresh unfrozen state for a minimum of 14 days from the day of slaughter. Aging claims made within the supply chain (e.g., prior to the point of sale at retail or food service) shall specify the minimum number of days aged and the type of aging used on the principal display panel on the label (e.g., “Wet aged for a minimum of \_\_\_ days.”). If an aging claim is made at the point of sale to the consumer, the minimum claimed for aging shall appear on the principal display panel of the label (e.g., “Aged for a minimum of a minimum of \_\_\_ days.”).

For additional information refer to USDA, AMS, Standardization Branch

### **“ALL”, “PURE”, AND “100 PERCENT” POULTRY:**

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

### **“ALL or 100 PERCENT BEEF (Patty Mix)”:**

Beef patty mix may be labeled “all,” “pure,” or “100 percent 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 percent,” may not be used if partially defatted beef fatty tissue (PDBFT), is used or mechanically separated species (MSS), are used.

### **ALPHA CELLULOSE:**

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

### **AMENABILITY:**

The Federal Meat Inspection Act (FMIA) and Poultry Products Inspection Act (PPIA), and their implementing regulations, provide for certain exemptions from USDA jurisdiction (and, therefore, inspection), e.g., products prepared for human consumption that contain meat or poultry ingredients in relatively small proportions, or are not considered by consumers to be products of the meat or poultry industry. Generally, the USDA has determined by policy that the “relatively small proportions” of livestock ingredients are: 3 percent or less raw meat; less than 2 percent cooked meat or other portions of the carcass; or 30 percent or less fat, tallow or meat extract, alone or in combination. In the case of poultry, the “relatively small proportions” are: less than 2 percent cooked poultry meat; less than 10 percent cooked poultry skins, giblets or fat, separately; or less than 10 percent cooked poultry skins, giblets, fat and poultry meat (limited to less than 2 percent) in any combination (refer to 9 CFR Part 381.15(a)). For dried products containing poultry, these percentages are computed on the basis of the moist cooked chicken in the ready to serve product when prepared according to the directions on the consumer package. Regarding the second exemption criterion, the USDA has determined the application of the “historical perception” criterion to food products containing meat or poultry on a case-by-case basis.

Some products that are exempted from USDA jurisdiction based on the criteria above include stocks or broths prepared with “relatively small amounts” of meat or poultry, bouillon cubes, dehydrated meat soups, cheese balls with pepperoni, pork and beans, closed-face sandwiches, mince meat, bagel dogs, and pepperoni rolls. A condition for the application of these exemptions is that product exempt from USDA jurisdiction must still be prepared with USDA inspected meat or poultry product or meat or poultry from an inspection system equivalent to the USDA inspection system. In addition, generally, any product exempted from USDA jurisdiction cannot be represented as a meat food or poultry product, except as provided in the meat or poultry regulations. A product is deemed as representing a meat food or poultry product if a term representing meat or poultry is used on labeling, e.g., in the product name, without appropriate qualification.

### **ANDOUILLE (FR):**

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

#### **ANTIOXIDANTS:**

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

#### **APPROXIMATE:**

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

#### **ARROZ CON POLLO (SP):**

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

#### **ARTIFICIAL MARBLING - RED MEAT PRODUCTS:**

Fats and oils, e.g., butter, margarine, vegetable oils, etc., may be added to red meat products, e.g., roast beef and steaks. However, the presence of such substances must be indicated as part of the product name, as a product name qualifier, or in a solution statement, e.g., “Roast Beef and Margarine Product,” “Vegetable Oil Added,” “Containing 10 percent 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.

#### **ARTIFICIALLY COLORED PRODUCTS:**

Labels of products which are artificially colored either by artificial colors or natural colors must bear a statement to indicate the presence of the coloring, e.g., “artificially colored” or “colored with annatto.” Products whose true color is disguised by packing media, e.g., colored pickling solutions, must also have labels that include a statement that indicates the presence of the color. The statement must appear in a prominent and conspicuous manner contiguous to the product name. When a component within a product is artificially colored, e.g., breading, sauce, and sausage, a qualifying statement is not necessary. However, in all cases, the presence of the coloring must appear in the ingredients statement. Whenever FD&C Yellow No. 5 is used, it must be declared in the ingredients statement by FD&C Yellow No. 5 or Yellow 5. Some products, e.g., chorizos and some of the sausages of the longaniza variety, are expected to be characterized by coloring. In these situations, the presence of the coloring need only be indicated in the ingredients statement.

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

#### **AU GRATIN POTATOES AND BACON:**

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

**BABY FOOD:**

High Meat Dinner - At least 26 percent meat.

High Meat Poultry Dinner - At least 18.75 percent cooked poultry meat, skin, fat and giblets.

Meat and Broth - At least 61 percent meat.

Vegetable with Meat - At least 8 percent meat.

Poultry with Broth - At least 43 percent cooked poultry meat, skin, and giblets.

Poultry and Rice - At least 5 percent cooked deboned poultry meat.

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

**BABY FOOD WITH FRESH HAM OR BACON:**

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

**BACON:**

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

“Certified” refers to products that have been treated for trichinae.

See: 9 CFR 318.10

**BACON AND PORK SAUSAGE:**

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

**BACON ARKANSAS AND ARKANSAS STYLE BACON:**

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

as “Arkansas Style Bacon.” The true product name must be shown as “Boneless Cured Pork Shoulder Butt.”

**BACON (Canned - Pasteurized):**

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

**BACON (Canned, Prefried):**

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

1. M/SP Index of 0.4 or more.  $M/SP = \text{Moisture} / (\text{Salt} \times \text{Protein})$
2. A Brine Ratio of 9.0 or less.  $\text{Brine Ratio} = \text{Moisture} / \text{Salt}$
3. A Brine concentration of 10 percent or more.  $\text{Brine concentration} = \text{Salt} / (\text{Moisture} + \text{Salt})$
4. Maximum 40 percent yield

**BACON (Cooked):**

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

**BACON DRESSING FOR STUFFING:**

The product must contain at least 8 percent bacon.

**BACON-LIKE PRODUCTS:**

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

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

Poultry bacon products are acceptable and may be designated as (Kind) Bacon. However, a true descriptive name must appear contiguous to (Kind) Bacon without

intervening type or design, in letters at least one-half the size of the letters used in the (Kind) Bacon, and in the same style and color and on the same background. An example of an acceptable designation is “Turkey Bacon-Cured Turkey Breast Meat-Chopped and Formed.”

The descriptive name can serve alone as the product name.

See: Policy Memo 106A dated December 17, 1991

### **BACON PRODUCTS:**

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

### **BANGERS:**

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

### **BARBECUE (BBQ), PRODUCTS:**

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

The labeling for uncured red meat products containing some solutions that are used to make BBQ products (9 CFR 319.312 or 319.80) which are not cooked back to green weight or are not in compliance with the cooking yield must have a containing statement on the label. A containing statement is required in the product name when the cooking yield is not met, e.g., “BBQ Pork Containing up to 15 percent 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 percent ...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 percent of a solution and BBQ Sauce.”

#### **BARBECUE (Infrared Cooked):**

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

#### **BARBECUE MEAT OR POULTRY “EASTERN NORTH CAROLINE STYLE”:**

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

#### **BARBECUE SAUCE WITH CHICKEN:**

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

#### **BARBECUE SAUCE WITH MEAT:**

The product must contain at least 35 percent 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 percent cooked meat is required.

#### **BEEF A LA KING:**

The product must contain at least 20 percent cooked beef.



**BEEF A LA MODE:**

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

**BEEF ALMONDINE WITH VEGETABLES:**

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

**BEEF AND DUMPLINGS WITH GRAVY:**

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

**BEEF AND GRAVY:**

The product contains at least 50 percent cooked beef.

See: **Gravy and Beef**

**BEEF BLOOD:**

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

**BEEF BLOOD GLAZE:**

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

**BEEF BRISKET (Canned):**

The minimum brine concentration required is 5.5 percent.

**BEEF BURGUNDY OR BOURGUIGNONNE:**

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

## **BEEF BURGUNDY WITH NOODLES:**

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

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

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

Beef head meat and pork head meat refer to muscle tissue remaining on the beef and hog skull after removal of the skin, cheeks, tongue, and lips. The meat normally attached to and considered as part of the tongue trimmings when detached from the tongue trimmings may also be included as beef head meat or pork head meat although it can be labeled as “beef” or “pork.”

When beef cheek meat and/or beef head meat are included in boneless beef, its presence must be specifically declared. Examples include: “Boneless Beef - Contains Beef Cheek Meat and Beef Head Meat,” “Boneless Beef Head Meat,” “Boneless Beef - Ingredients: Beef, Beef Head Meat, Beef Cheek Meat,” or “Boneless Beef - 20 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 9 CFR 319.15(a) (Chopped beef, ground beef), 319.15(b) (Hamburger), 319.15(d) (Fabricated steak), 319.81 (Roast Beef parboiled and steam roasted), 319.100 (Corned beef), 319.300 (Chili con carne), 319.301 (Chili con carne with beans), and 319.303 (Corned beef hash).

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

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

## **BEEF CONCENTRATE AND SALT:**

Broth derived from cooking fresh beef containing 3 percent to 4 percent solids is centrifuged and evaporated to approximately 60 percent solids under vacuum. The water fraction is salted to a level of 25.5 percent of the water weight (100 lbs. concentrated stock at 60 percent 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 percent in the finished product.

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

## **BEEF (Dried or Air Dried):**

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

## **BEEF FIBRIN:**

This is a component mixture of beef fibrinogen and beef thrombin plasma protein used to bind pieces of meat or poultry together. It is limited to 10 percent.

1. If used from seven percent of ten percent, it must appear in the product name, e.g., “Bacon Wrapped Beef Tenderloin Steak Formed with Beef Fibrinogen and Thrombin.” Therefore, the smallest letter in the product name must be at least 1/3 size of the smallest letter in the product name.
2. If used at less than seven percent, it must be a product name qualifier, e.g., “Formed with Beef Fibrinogen and Thrombin.” As a product name qualifier, there is no size requirement, however, it must contiguous to the product name and be prominent and conspicuous. Additionally, the terms “Beef Fibrin” or “Fibrin” may be used in the product name as a qualifier and its components identified elsewhere on the principal display panel. In this situation, the terms “Beef Fibrin” or “Fibrin” and its components are linked to each other by means of asterisks. Acceptable terminology’s for the components are “Beef Fibrinogen and Thrombin Plasma Protein,” or “Beef Fibrinogen and Thrombin.”

## **BEEF GRAVY MIX:**

The product must contain at least 15 percent dried beef.

**BEEF MARSALA:**

The product must contain at least 50 percent 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 percent meat and oriental style vegetables and sauce. The label must show true product name, e.g., “Beef Oriental with Vegetables.”

**BEEF ROULADE:**

The product must contain at least 50 percent 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 percent cooked beef.

**BEEF STROGANOFF:**

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

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

**BEEF STROGANOFF WITH NOODLES:**

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

**BEEF SUKIYAKI:**

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

**BEEF TRIPE STEW:**

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

Corn is a prominent ingredient in its formula. The standard for an item of this nature requires that it contain not less than 33 percent 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 percent 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 percent cooked meat and no more than 30 percent pastry.

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

**BEERWURST, BIERWURST:**

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

**BERLINER:**

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

See: Policy Memo 048 dated May 18, 1982

**BERLINER BLOOD SAUSAGE:**

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

See: **Blood Sausage**

**BIER SCHINKEN (GR):**

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

## **BINDERS IN POULTRY, BONELESS, RAW OR COOKED:**

Binding agents may be added individually or collectively in amounts not to exceed 3 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

## **BLOCKWURST:**

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

## **BLOOD AND TONGUE SAUSAGE:**

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

## **BLOOD SAUSAGE:**

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

## **BOINGGHETTI:**

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

## **BONE-IN MEAT WITH SAUCE:**

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

## **BONELESS BREAST TRIMMINGS:**

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

Trimnings from the ribs may be identified as white turkey or white chicken trimnings, or white turkey or white chicken rib meat (excluding skin).

**BRATWURST:**

This is a fresh sausage product that may contain byproducts when properly declared in the ingredients statement. Vegetables, cheese and fruit are also acceptable when properly declared as part of the product name e.g., “cheddar bratwurst.”

See: 9 CFR 319.140  
Sausage Classification  
Sausage Type Products with Fruits and Vegetables  
Sausage Containing Cheese

**BRATWURST, CURED:**

Product that meet the requirement for bratwurst but also contain cures must be labeled as “Cured Bratwurst.” Bratwurst can be a cooked product.

**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 percent cooked meat or poultry or meat or poultry food product based on the total net weight of breakfast.

**BROTH, BEEF OR PORK:**

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

**BROTWURST:**

A cured and cooked sausage that may be smoked.

**BROWN AND SERVE SAUSAGE:**

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

1. Moisture Protein Ratio (MPR) is no more than 3.7:1, fat limited to 35 percent, and 10 percent water at formulation.
2. No more than 10 percent added water at formulation and a yield of no greater than 80 percent.
3. No more than 8.8 percent added water at formulation and a yield no greater than 85 percent.
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 percent water. The weight of the sausage at canning shall not exceed weight of fresh uncured meat ingredients plus weight of curing and seasoning ingredients.

**BRUNSWICK STEW:**

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

See: **Poultry Brunswick Stew**

**BUFFALO STYLE:**

Meat or poultry products that are cooked and usually coated with a mild or spicy sauce containing, Cayenne red pepper, vinegar, salt and garlic, can be labeled, "Buffalo Style." It would also be acceptable on any product labeled, "made in Buffalo, NY." Buffalo wings is a fanciful term that requires a descriptive name.

**BURGUNDY SAUCE WITH BEEF AND NOODLES:**

The product must contain at least 25 percent cooked beef in the product, with up to 20 percent 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 percent meat or 10 percent cooked poultry meat. The flour tortilla is rolled and may or may not have tucked ends. Fillings may contain, in addition to meat or poultry meat, such major ingredients as beans, potatoes, cheese, rice, tomatoes, and chilies.

Examples of product names are "BEEF BURRITO," "TURKEY BURRITO," "CHICKEN FAJITA BURRITO," AND "CHILI VERDI WITH BEANS BURRITO." If



ingredients, e.g., rice or beans, are declared in the product name, they must appear in the proper order of predominance. Ingredients cannot be mentioned in the product name unless all other ingredients present in amounts equal to or above the declared ingredient are included in the name, e.g., “BEANS, BEEF, TOMATO, ONION, AND RICE BURRITO.”

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

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

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

#### **BURRITOS WITH SAUCE OR GRAVY:**

Product must contain at least 50 percent burritos.

#### **BUTIFARRA-SAUSAGE:**

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

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

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

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

See: Policy Memo 002 dated May 30, 1980

**CADDIES:**

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

**CAJUN:**

Refers to product made in Louisiana.

**CAJUN STYLE/CAJUN RECIPE:**

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

**CALABRESE (IT):**

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

**CALZONE, CALZONI (IT):**

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

**CANADIAN AND CANADIAN STYLE BACON:**

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

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

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

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

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

length. The belly is removed adjacent to the longissimus dorsi muscle. All bones and cartilage shall be removed. The tenderloin and the flesh overlying the blade bone are excluded. The surface fat (and false lean when necessary) shall be trimmed to 0.3 inches thick at any point. The fat on the ventral and dorsal sides is neatly beveled to meet the lean.

See: Policy Memo 050B dated December 19, 1985

#### **CANADIAN STYLE BACON MADE WITH/FROM PORK SIRLOIN HIPS:**

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

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

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

Use of this type of product in a secondary product, e.g., a pizza, requires complete identification only in the ingredients statement; the product name of the secondary

product need only refer to Canadian Style Bacon, e.g., Canadian Style Bacon Pizza.

See: Policy Memo 116 dated July 11, 1988

#### **CANNED CHOPPED BEEF OR PORK:**

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

#### **CANNED MEAT:**

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

#### **CANNELLONI (IT):**

Product must contain at least 10 percent meat or 7 percent cooked poultry meat. Cannelloni is an Italian term referring to a product with the same characteristics as “Ravioli” except Cannelloni has a tubular form. The product name should show the type of species, e.g., “Beef Cannelloni.”

**CANTONESE STYLE SPECIES:**

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

**CAPACOLLO, COOKED (Capicola, Capocola, Capocola, Capicollo, Cappicola, Capacolo) (IT):**

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

**CARAMEL COLORING:**

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

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

See: Policy Memo 112 dated June 6, 1988

**CARBONADE (FR):**

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

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

**CARRIERS:**

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

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

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

**CASING, ARTIFICIAL:**

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

**CASSEROLE:**

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

**CASSOULET (FR):**

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

**CENTER SLICE:**

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

**CEREAL:**

Cereal is a generic term for grains from grass, e.g., wheat, rice, rye, oats, barley, and corn. All ingredients must be listed by common or usual name on labeling. However, cereal is not a common or usual name and requires a sublisting in the ingredients statement.

**CERTIFIED:**

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

**CERVELAT:**

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

**CHA SHU BOW (CH):**

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

**CHEEK MEAT, BEEF:**

Natural proportions are considered to be 2 percent.

See: Policy Memo 098B dated August 1, 1990

See: 9 CFR 319.15

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

**CHEESE:**

1. When cheese is declared in the ingredients statement of a fabricated product, cheddar cheese must be used in the product's formulation.
2. Swiss, Gruyere: The term “Gruyere” pertains to a cheese that closely resembles “Swiss Cheese” both in its appearance and on analysis, although it has smaller holes than Swiss Cheese. FDA advises that Gruyere Cheese is a suitable substitute for Swiss Cheese and gives the same character to a finished food product, e.g., “Chicken Cordon Bleu.”
3. The term Cheese may appear in the product name, e.g., “Ham and Cheese Loaf,” provided the common name is declared in the ingredients statement.

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

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

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

6. Expressed Nutrient Content Claim Standardized Cheese – FDA regulation 21 CFR 130.10 is a general definition and standard of identity rule for manufacturing and labeling of substitute cheese products where its normal counterpart is governed und 21 CFR Part 133. Such products use the name of a standardized cheese in their statement of identity but do not comply with the standard of identity because of a deviation that is described by an expressed nutrient content claim that has been defined by FDA regulation. These products must be identified on the labeling of meat and poultry products by their common or usual name which contains an expressed nutrient content claim along with the standardized name of cheese, e.g., “Low Fat Cheddar Cheese.” In addition, the expressed nutrient content cheese must be properly identified in the ingredients declaration by its common or usual name and a sublisting of its ingredients that display an asterisk(s) identifying an ingredient(s) in the cheese sublisting and linked to another asterisk with a statement indicating “ingredients not in regular...” and/or “ingredients in excess of amount permitted by...” The asterisk(s) and the statement in the ingredients declaration are necessary as they are part of the identity of the expressed nutrient content cheese.

7. Cheese is a standardized product.

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

#### **CHEESE (PASTEURIZED PROCESSED CHEESE FOOD OR SPREAD):**

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

#### **CHEESE PRODUCTS CONTAINING MEAT:**

Homogeneous cheese and meat products, e.g., cheese balls with pepperoni, must contain more than 50 percent meat to be amenable to USDA inspection. Cheese products that

contain 50 percent or less meat are considered products of the dairy food industry and, thus, are exempt from federal inspection. When cheese and meat are separate components in a package, the packaged product is amenable, provided, it contains 2 percent cooked meat.

#### **CHEESE STANDARDIZED PRODUCTS:**

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

#### **CHICHARRONES (PR):**

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

#### **CHICHARRONES de POLLO (PR):**

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

#### **CHICKEN, ALOHA:**

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

#### **CHICKEN AND NOODLES AU GRATIN (FR):**

Product must contain at least 18 percent cooked chicken meat.

#### **CHICKEN CORDON BLEU (FR):**

Product must contain not less than:

1. 60 percent chicken breast meat (sliced). If it is made from any other part of the chicken, then the product name must be qualified to indicate the part used.
2. 5 percent ham or Canadian Style Bacon.
3. Cheese (either Swiss, Gruyere, Mozzarella, or Pasteurized Processed Swiss).
4. Not more than 30 percent batter and breading (if used).



### **CHICKEN ENCHILADA SUIZA:**

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

### **CHICKEN OVA:**

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

### **CHICKEN PAPRIKA:**

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

### **CHICKEN TOCINO:**

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

### **CHICKEN WELLINGTON:**

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

### **CHILI:**

1. "Brick Chili" or "Condensed Chili" requires 80 percent meat. Cereal is limited to 16 percent.
2. Chili with reconstitution directions should meet the chili standard when reconstituted.
3. When beef heart meat, cheek meat, or head meat is used in excess of 25 percent of the meat block, it must be reflected in the product name, e.g., "Chili with Beef and Beef Heart Meat."
4. When beef appears in the product name, BEEF MAY BE THE ONLY MEAT SOURCE USED. Beef Chili may not contain beef fat or other beef byproducts.
5. "Chili Gravy with Meat" requires at least 40 percent fresh meat and no more than 8 percent cereals.

6. Cured meats are not an expected ingredient in chili; when used, they must be shown as part of the product name.
7. The terms “Chili” or “Chili con Carne” may be used interchangeably.
8. Since “con carne” means “with meat,” products labeled as chili con carne should include only red meat and not poultry. Products which meet the chili standard and include poultry may be labeled “beef and chicken chili,” “beef chili, chicken added,” etc., as appropriate. The binder and extender limitation of 8 percent is based on total formulation.

See: 9 CFR 319.300

### **CHILI COLORADO:**

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

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

See: Policy Memo 013 dated September 12, 1980

### **CHILI-MAC:**

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

### **CHILI PIE:**

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

### **CHILI PUPS:**

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

### **CHILI RELLENO:**

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

### **CHILI SPAGHETTI:**

Product must contain at least 16 percent meat.

## **CHILI SAUCE WITH MEAT:**

Product must contain at least 6 percent meat.

## **CHILI VERDE (SP):**

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

See: Policy Memo 013 dated September 12, 1980

## **CHILI WITH BEANS:**

1. "Brick Chili with Beans" or "Condensed Chili with Beans" requires 50 percent meat and cereal is limited to 16 percent.
2. Chili with Beans with reconstitution directions should meet the Chili with Beans standard when reconstituted.
3. When beef heart meat, cheek meat, or head meat is used in excess of 25 percent of the meat block, it must be reflected in the product name, e.g., "Chili with Beef and Beef Heart Meat with Beans."
4. When beef appears in the product name, beef may be the only meat source used. Beef Chili with Beans may not contain beef fat or other beef byproducts.
5. Cured meats are not an expected ingredient in Chili with Beans; when used, they must be shown as part of product name.
6. "Chili with Beans" formulae usually contain up to 25 percent of beans in a product. About one-fourth of these beans may be incorporated in the product as ground beans and should be listed in the ingredients statement as ground beans.
7. The terms "Chili with Beans" or "Chili con Carne with Beans" may be used interchangeably.
8. The binder and extender limitation of 8 percent is based on total formulation.

See: 9 CFR 319.301

## **CHIMICHANGA:**

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

#### **CHINESE BRAND LINKS:**

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

#### **CHINESE PEPPER STEAK:**

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

#### **CHINESE STYLE BARBECUE MEAT:**

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

#### **CHINESE STYLE BEEF:**

Product must contain grain alcohol and soy sauce.

#### **CHINESE STYLE SAUSAGE:**

Product must contain grain alcohol and soy sauce.

#### **CHIPPED BEEF:**

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

Acceptable fill:

1. 2 oz. in a 4 fluid oz. glass, or
2. 2 1/2 oz. in a 5 fluid oz. glass, or

3. 5 oz. in a 9-5/8 fluid oz. glass.

**CHITTERLINGS:**

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

See: 9 CFR 317.8(b)(30)

**CHOICE GRADE, FANCY GRADE POULTRY:**

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

**CHOPPED CHICKEN LIVERS:**

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

**CHOPPED CHICKEN LIVERS COMBINED WITH OTHER CHARACTERIZING COMPONENTS:**

Product must contain at least 30 percent cooked livers, e.g., “Chopped Chicken Livers with Eggs and Onions”.

**CHOPPED HAM:**

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

See: 9 CFR 319.105

**CHOP SUEY, AMERICAN:**

Product must contain at least 25 percent fresh meat in total formulation. A stew-like dish prepared with beef, pork, or veal. Vegetables include onion and celery. Macaroni, noodles, or rice are usually incorporated in the product, although recipes suggest serving chop suey over one of these.

**CHOP SUEY (VEGETABLES WITH MEAT):**

Product must contain at least 12 percent fresh meat.

**CHORIZO (SP):**

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

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

#### **CHORIZO, FRESH:**

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

Policy Memo 034 dated October 1, 1981

#### **CHORIZO IN LARD:**

Product must contain at least 55 percent chorizo.

#### **CHORIZO IN LARD, CANNED:**

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

#### **CHOW MEIN WITH MEAT:**

Product must contain at least 12 percent fresh meat.

#### **CHULENT (CHOLENT):**

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

#### **COARSE GROUND MEAT TRIMMINGS:**

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

#### **COLORED CASING:**

Colored casings on meat and poultry products which do not transfer color to the product, but which change and give a false impression of the true color of the products, must be

labeled to indicate the presence of the casings. Acceptable terminology includes “Casing Colored” or “Artificially Colored.” These phrases must appear contiguous to the product name.

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

The color agent must be specifically identified on the label either in the product name qualifier or ingredient statement.

See: Policy Memo 095 dated February 27, 1986

See: 9 CFR 319.15(d)

### **COMPOSITE INGREDIENTS STATEMENT:**

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

1. pepperoni (pork, beef, water, salt, spices, sodium nitrite. May also contain lactic acid starter culture, sugar, and sodium ascorbate).
2. bacon bits (cured with water, salt, dextrose and/or sugar, sodium nitrite).
3. pepperoni, pork, beef, water, sweeteners (contains one or more of the following: sugar, dextrose, fructose, corn syrup), salt, spices, sodium nitrite).

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

See: Policy Memo 072 dated May 18, 1984

### **COOKED BEEF, EQUIVALENCY:**

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

See: FSIS Directive 7124.1 Table 2

## **COOKED BREAKFAST SAUSAGE:**

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

## **COOKED RED MEAT PRODUCTS CONTAINING ADDED SUBSTANCES:**

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

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

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

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

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

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

See: Policy Memo 084A dated November 30, 1994



**CORN DOG OR KORN DOG:**

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

**CORN DOG OR KORN DOG (POULTRY):**

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

See: Policy Memo 061A dated September 16, 1985

**CORN MEAL MUSH WITH BACON:**

Product must contain at least 15 percent cooked bacon.

**CORNED BEEF AND CABBAGE:**

Product must contain at least 25 percent cooked corned beef.

**CORNED BEEF (Canned, Cooked with Natural Juices):**

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

See: Cooked Corned Beef Products With Added Substances

**CORNED BEEF, GRAY:**

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

**CORNED BEEF WITH JUICES:**

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

**COTECHINO (IT):**

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

See: 9 CFR 319.140

**COUNTRY:**

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

**COUNTRY FRIED:**

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

**COUNTRY OF ORIGIN:**

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

**COUNTRY STYLE CHICKEN:**

Cut up chicken in which the wishbone is left whole.

**COUNTRY STYLE (FARM STYLE) SAUSAGE:**

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

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

**CREAMED BEEF (Chipped or Dried):**

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

**CREAMED CHEESE WITH CHIPPED BEEF:**

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

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

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

**CREOLE STYLE:**

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

**CREPE FILLING:**

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

**CREPES:**

Product must contain:

1. At least 20 percent cooked meat when the filling contains no other major characterizing component.
2. At least 10 percent cooked meat when the filling contains one other major characterizing component (e.g., cheese).
3. At least 7 percent cooked meat when the filling contains two or more other major characterizing components (e.g., cheese and mushrooms).

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

**CROISSANT:**

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

**CROQUETTE:**

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

### **CURDLAN:**

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

### **CURED MEAT PRODUCTS - Labeling of Mechanically Reduced:**

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

See: Policy Memo 033 dated September 4, 1981

### **CURED MEAT PRODUCTS - Packed in Brine:**

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

### **CURED PORK BELLIES:**

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

### **CURED PORK:**

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

1. binders are at levels above those permitted by the regulations
2. binders other than those permitted are use
3. two or more binders are used in combination or

4. if the PFF value of the finished product falls in the “ham” or “ham with natural juice” category which do not permit binders.

#### **CURED TURKEY THIGH MEAT:**

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

#### **CURRIED SAUCE WITH MEAT (POULTRY) AND RICE CASSEROLE:**

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

#### **CURRY PRODUCT:**

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

#### **CUTLET, BEEF:**

Beef cutlet may be chopped and formed.

#### **CUTLET, PORK:**

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

#### **CUTLET, POULTRY:**

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

- “Turkey Cutlet From a Turkey Loaf”
- “Chicken Cutlet From Chicken Roll”
- “Turkey Cutlet, Chopped and Formed”

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

**CUTLET VEAL:**

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

### **DEHYDRATED MEAT CALCULATION FACTOR:**

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

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

### **DEHYDRATED POULTRY CALCULATION FACTOR:**

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

### **DEHYDRATED PRODUCTS WHEN WATER IS ADDED:**

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

### **DEVILED POULTRY:**

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

### **DINNER DOG:**

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

### **DINNERS AND SUPPERS, FROZEN:**

Frozen products labeled as “dinner” or “supper” must weigh at least 10 ounces and shall contain at least 3 components consisting of the following: meat, poultry, cheese, eggs, vegetables, fruit, potatoes, rice or other cereal-based products (other than bread or rolls).

This is not intended to include products like casseroles and stews that have all of the components combined. Sauces and gravies are not considered one of the components. They may also contain other servings of food, e.g., soup, bread or rolls, appetizer, beverage, and dessert, and these components may be included in the minimum 10-ounce net weight requirement. If meat is featured in the product name, e.g., Beef Dinner, the requirement is 25 percent or 2.5 ounces cooked meat. If a meat food product is featured in the product name, e.g., Beef Burgundy Dinner, then 25 percent or 2.5 ounces of meat food product is needed. If poultry is featured in the name, e.g., Chicken Dinner, the standard is 18 percent or 2 ounces cooked deboned poultry meat, whichever is greater. However, if a poultry food product is featured in the product name, e.g., Chicken a La King Dinner, the 25 percent or 2.5 ounces of poultry food product, whichever is greater, is needed. The meat requirement for products with net weights greater than 10 ounces may be established exclusive of the appetizer, bread, and dessert, provided the remaining components weigh not less than 10 ounces.

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

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

#### **DIPPED STEAKS:**

Steaks made from a solid piece of meat may be dipped in a solution of water and flavoring. The result in gain shall not be more than 3 percent above the weight of the untreated product. A prominent statement, like "Dipped in a Solution of \_\_\_\_\_," shall show contiguous to the product name.

#### **DIXIE BACON:**

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

#### **DIXIE SQUARE:**

Same as for **Dixie Bacon**.

#### **DOG FOOD:**

See: 9 CFR 355.29

#### **DOUGH CONDITIONER:**



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

**DRIED EGG WHITE ADDED:**

See: **Wheat Gluten**

**DRIED SOUP MIXES (MEAT):**

Dried meat soups are not amenable.

Poultry - See: 9 CFR 381.15

**DRY AGED:**

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

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

**DRY CURED:**

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

**DRY MILK PRODUCTS:**

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

**DRY SALT CURED:**

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

**DUAL WEIGHT REQUIREMENT FOR STUFFED POULTRY LABELS:**

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

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

See: Policy Memo 018A dated December 26, 1985

**DUCK, SALTED:**

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

**DUMPLINGS WITH BEEF:**

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

**DUTCH BRAND LOAF:**

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

**EASTER NOLA:**

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

**EGG FOO YOUNG WITH MEAT:**

The product must contain at least 12 percent meat.

**EGG FOO YOUNG WITH POULTRY:**

The product must contain at least 3 percent poultry meat.

**EGG ROLL, VIETNAMESE STYLE:**

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

**EGG ROLL WITH MEAT:**

The product must contain at least 10 percent meat.

**EGG ROLL WITH POULTRY:**

The product must contain at least 2 percent poultry.

**EGGS BENEDICT:**

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

**EGGS, FRESH:**

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

**EMPANADILLAS (SP):**

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

**EMPANADILLAS CHORIZO:**

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

**ENCAPSULATION:**

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

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

**ENCHILADA (SP):**

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

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

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

The product must contain at least 50 percent Enchilada.

**ENCHILADA - Sonora Style:**

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

**ENTREE (Principal Dish or Main Course):**

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

1. All meat or meat food product - 100 percent meat or meat food product.
2. Meat or meat food product and one vegetable; or meat or meat food product and gravy - 50 percent cooked meat or meat food product.
3. Meat and Vegetable with Gravy - 30 percent cooked meat portion; meat and gravy portion at least 50 percent, (e.g., Salisbury Steak with Potatoes and Gravy).
4. Meat or Entree portion of a meal type products - 25 percent cooked meat or meat food product, (e.g., Meat Loaf Dinner would require 25 percent meat loaf).

**ENZYME TREATED PRODUCT:**

Product from carcasses of animals injected with papain; liver, heart, tongue, cheek and head meat, trimmings, boneless beef, tenderloin, tails, tripe and cuts of meat not showing an imprint of the roller brand reading, “tenderized with papain,” shall be properly

identified and kept separate from other product. Kidneys must be segregated and properly labeled.

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

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

#### **ENZYME TRIMMINGS FROM ANTE-MORTEM INJECTED BEEF:**

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

#### **ENZYMES - PROTEOLYTIC:**

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

See: 9 CFR 317.8(b)(25)  
9 CFR 424.21  
9 CFR 381.120

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

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

1. Poultry – (domesticated birds) chicken, turkey, duck, geese, and guineas.
2. Meat – cattle, sheep, swine, and goat. Non-amenable products, such as buffalo, reindeer and pheasant, can not contain curing agents; such products are considered to

be regulated under FDA regulations. However, if non-amenable products are included in an amenable product, curing agents would be permitted. The curing agents would be calculated based on both the amenable meat/poultry product and non-amenable meat/poultry product. For example, the formula includes 3 lbs. Cooked chicken and 97 lbs. buffalo. The calculation for the curing agents would be based on 100 lbs. of meat. In addition, in those situations where the meat block consists of an amenable product and a nonamenable product (refer to the example), the appropriate inspection legend should represent the amenable product. Therefore, using the example above, the label would have a poultry legend.

Product derived from exotic/non-amenable species that contain over 3 percent raw meat (cattle, sheep, swine, goat, horses or other equine) are subject to inspection. The game meat used in these products must be derived from carcasses slaughtered under the Food Safety and Inspection Service. Products made with meat from exotic and non-amenable exotic species with 3 percent or less of meat or edible portion from cattle, sheep, swine, goat, horses or other equine, or up to 30 percent fat from these species are non-amenable provided the only reference to meat or meat byproducts on the labeling is in the statement of ingredients and the product name includes the term “flavored with (amenable species).”

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

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

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

See: 303.1 (a)(2)

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

#### **EXTRA AND MORE THAN:**

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

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

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

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

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

See: Policy Memo 118 dated October 31, 1988