

NACHO STYLE, NACHO FLAVOR, AND SIMILAR TERMS:

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

NATURAL CLAIMS:

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

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

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

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

The decision to approve or deny the use of a natural claim may be affected by the specific context in which the claim is made. For example, claims indicating that a product is

natural food, e.g., “Natural chili” or “chili - a natural product” would be unacceptable for a product containing beet powder which artificially colors the finished product. However, “all natural ingredients” might be an acceptable claim for such a product.

Correction: In the August 2005 edition of the Policy Book, a “Note” was added to the entry on “natural claims” indicating that “Sugar, sodium lactate (from a corn source), and natural flavorings from oleoresins or extractives are acceptable for “all natural” claims. The Note was followed by other new text that stated “This entry cancels Policy Memo 055 dated November 22, 1982. See: 7 CFR NOP Final Report, Part 205.601 through 205.606 for acceptable ingredients allowed for all natural claims.” This “Note” is now revised to read as follows:

Note: Sugar and natural flavorings from oleoresins or extractives are acceptable for “all natural” claims. The other text, including the reference to “sodium lactate (from a corn source)” has been removed from the guidance on “natural claims” for the reasons explained below.

The note regarding sodium lactate (from a corn source) was added to the “natural” entry in recognition that manufacturers could show that the ingredient was from a natural source (i.e., from corn), was no more than minimally processed, and provided a flavoring effect, not an antimicrobial effect, at levels consistent with those regulated for the purpose of flavoring (i.e., less than 2 percent of a formulation). Thus, the Agency considered such uses to be consistent with the meaning of “natural.” However, recent information provided to FSIS raises questions about this judgment. This information indicates that sodium lactate, potassium lactate, and calcium lactate provide an antimicrobial effect at levels that have been regulated as providing a flavoring effect. Therefore, regardless of whether it can be shown that any form of lactate is from a natural source and is not more than minimally processed, the use of lactate (sodium, potassium, and calcium) may conflict with the meaning of “natural” because it may be having a preservative effect at levels of use associated with flavoring. Thus, listing “sodium lactate (from a corn source)” in the previous entry may have been in error, at least without qualifying the listing by stating that the use of this ingredient or any ingredient known to have multiple technical effects needs to be judged on a case-by-case basis at the time of label approval to assess that the intended use, level of use, and technical function are consistent with the 1982 policy. Whether there should ever be a blanket acceptance of any ingredient that has multiple functions, including an antimicrobial or preservative function, in products labeled “natural” is a complicated issue that is best addressed through notice and comment rulemaking. Therefore, FSIS has removed the reference to sodium lactate from this guidance but will judge claims that foods to which a lactate has been added can be characterized as “natural” on a case-by-case basis, pending the outcome of a rulemaking on the use of “natural” that the Agency intends to initiate in the near future.

This correction also removes the statement in the entry on “Natural Claims,” “See: 7 CFR NOP Final Report, Part 205.601 through 205.606 for acceptable ingredients allowed for all natural claims.” This statement was intended to help manufacturers locate a source to support the claims that ingredients they use in “natural” products are not more

than minimally processed, are not artificial or synthetic, and do not act to preserve products. The Agency has removed this text because it was confusing users of the policy guidance who thought that any ingredient that is “organic” could be used in a “natural” product, which is not the case.

NATURAL SMOKED COLOR:

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

NAVARIN:

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

NEGATIVE LABELING:

- (1) Negative labeling is allowed if it is unclear from the product name that the ingredient is not present. For example, the use of the term “no beef” on the label of “turkey pastrami” would further clarify that the product does not contain beef.
- (2) Negative labeling is allowed if the statement is beneficial for health, religious preference, or other similar reasons. For example, highlighting the absence of salt in a product would be helpful to those persons on sodium-restricted diets.
- (3) Negative labeling is allowed if the claims are directly linked to the product packaging, as opposed to the product itself. For example, flexible retortable pouches could bear the statement “no preservatives, refrigeration or freezing needed with this new packaging method.”
- (4) Negative labeling is allowed if such claims call attention to the absence of ingredients because they are prohibited in a product by regulation or policy. The statement must clearly and prominently indicate this fact, so as not to mislead or create false impressions. For example, “USDA regulations prohibit the use of preservatives in this product” would be an acceptable statement for ground beef.
- (5) Negative labeling is allowed to indicate that absence of an ingredient when that ingredient is expected or permitted by regulation or policy. This could also apply to ingredients which are not expected or permitted by regulation or policy if the ingredients could find their way into the product through a component. For example, the use of “no preservatives” on the label of “spaghetti with meat and sauce” (where regulations do not permit the direct addition of preservatives)

would be acceptable if the product contained an ingredient, such as cooking oil, which could contain antioxidants but do not.

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

See Policy Memo 019B dated August 18, 1994

NET QUANTITY OF CONTENTS ON COMBINATION PACKAGES:

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

1. The declaration of net quantity of contents for a combination package shall be expressed in terms of fluid measure for individual products that are liquid and in terms of avoirdupois weight for individual products that are solid, semisolid, or viscous, provided the quantity statements for identical packages or units are combined. For example, the fruit drink would be expressed in fluid measure and the meat, cheese, crackers, and cookies would be expressed in the combined avoirdupois weight.
2. The declaration of quantity shall be preceded by one of the following terms, as appropriate: “Net Weight,” “Net Wt.,” or “Net Contents.”

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

- Descriptive terms may be used to identify the liquid and solid components of the package, e.g., entree, meal, or drink; however, such terms shall not include brand names.
- Connecting words such as “and” or “plus” are permitted to be used as part of the declaration of contents.

Examples of acceptable net content declarations are as follows:

- (1) Entree Net Wt. 8 oz., Drink 4 fl. oz. (120ml)
- (2) Net Contents: lunch 8 oz. plus fruit drink 4 fl. oz.
- (3) Net Wt. 8 oz. Drink 4 fl. oz. (120ml)
- (4) Net Weight 8 oz. and 4 fl. oz.

Federally inspected meat and poultry products are exempt from the requirements of the Fair Packaging and Labeling Act (FPLA), including the mandatory metric labeling provisions that

went into effect February 14, 1994. However, if metric labeling is included voluntarily, such labeling should comply with the FPLA.

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

See: Policy Memo 124 dated January 17, 1995

NET WEIGHT STATEMENT:

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

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

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

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

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

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

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

NET WEIGHT STATEMENTS ON PACKAGES WITH HEADER LABELS:

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

1. The entire front of the package is considered the principal display panel of the package and its area is used to determine the size of the net weight statement. Print size specifications for the net weight statement specified by the regulations must be followed.
2. The net weight statement should be placed within the lower 30 percent area of the header label if no other mandatory labeling features are printed on the rest of the principal display panel of the package. If mandatory features do appear below the header label, the net weight statement must be placed within the lower 30 percent of the total area containing any mandatory information.

A "Header Label" is a small label applied across the top of a package usually bearing all of the mandatory labeling information. The rest of the package is most often a clear film containing a meat or poultry product, e.g., luncheon meat. This type of packaging is designed to be used on pegboard type displays.

See: Policy Memo 047 dated May 3, 1982

"NEW" AND SIMILAR TERMS:

Terms like "new," "now," "improved," and similar terms may be used within the following guidelines:

1. The terms may only be used for a period of 6 months from the date of the initial approval, except as noted in 2., 3., and 4. below.
2. Extensions to the 6-month period may be granted if:
 - a. Processors can demonstrate that production or distribution delays precluded the use of the approved labeling as scheduled. In such situations, the lost time can be restored.
 - b. Processors can demonstrate that labeling inventory needs for the 6-month period were over estimated due to poor sales. The processors must maintain records which indicate the amount and the date the labeling was originally purchased. In this situation, up to an additional 6 months can be granted. No further extension will be considered.
3. In those situations where it is customary to distribute "new" products to various geographical regions, each geographic area may receive a sketch approval for 6 months if the processor can assure adequate controls over the segregation and distribution of the products.
4. In situations where it is customary to test market product in no more than approximately 15 percent of the intended total marketing area before total distribution begins, labeling for the test market area can receive a sketch approval and also be included in the 6-month sketch approval given to the labeling of the product

distributed to the total marketing area. Processors must be able to assure that only 15 percent of the total market is involved in test marketing.

See: Policy Memo 107 dated August 18, 1987

NEW ENGLAND BOILED DINNER:

Product must contain at least 25 percent cooked “Corned Beef.”

NEW ORLEANS STYLE:

Acceptable for products that contain any five of the following ingredients:

Roux base, rice, onion, green onions garlic, celery, bell peppers, cayenne pepper, white pepper, parsley, or tomato.

The product may contain various protein sources including seafood and game.

NITRITE:

Calculations should be based on the total meat block including the muscle tissue, fat and blood (e.g., “Blood Pudding”). If the product is cured, the blood would be included and considered part of the meat.

NON-AMENABLE PRODUCT/VOLUNTARY INSPECTION:

[Examples of non-amenable products are sandwiches containing meat or poultry, clam chowder which has less than 1 percent bacon for export to Japan, and natural casings for export]. Any non-amenable product can be produced under voluntary inspection when requested (9 CFR 318.13 and Subchapter B, Part 350.3(c)). However, most FSIS requirements have to be met concerning labeling, i.e., mandatory labeling features, an accurate ingredients statement, handling statement, etc. Safe Handling Instructions are not required even for raw non-amenable products. FDA nutrition labeling rules apply to such products.

NON-DAIRY WHITE SAUCE OR NON-DAIRY SAUCE:

A sauce made with a non-dairy creamer. If this type of a sauce is proposed for use with “Chipped Beef,” a suitable name would be “Non-Dairy White Sauce with Chipped Beef” or “Non-Dairy Sauce with Chipped Beef.” The reference to “Cream” or any of its derivations should not appear in the product name.

NONSPECIFIC MEAT FOOD PRODUCTS:

Red meat items of this type do not have specific requirements, i.e., they do not possess a standard of identity or composition. Consequently, these products shall be identified by

one of two ways: (1) A descriptive name that identifies characterizing components and/or ingredients, or (2) a fanciful or coined name that is accompanied by an ingredients statement. The latter approach should be used when the use of a descriptive name is not practical, e.g., when the descriptive name would read like an ingredients statement.

When a fanciful name or coined name is used, the ingredients statement should appear contiguous to the product name on the principal display panel of an immediate container.

NONSTANDARDIZED COOKED SAUSAGE PRODUCTS CONTAINING BOTH LIVESTOCK AND POULTRY INGREDIENTS:

The labeling of nonstandardized cooked sausage products must comply with 9 CFR 319.180.

Meat food products are those in which more than 50 percent of the livestock and poultry product portion consists of livestock ingredients. Such cooked sausage products which contain poultry ingredients at more than 15 percent of the total ingredients (excluding water) must have product names that indicate the species of livestock and kind(s) of poultry ingredients, e.g., “Beef and Turkey Frankfurter” or “Frankfurter Made From Beef and Turkey.”

Poultry food products are those in which more than 50 percent of the livestock and poultry products portion consists of poultry. Livestock ingredients at more than 20 percent of the total poultry and livestock ingredients must have product names that indicate the kind(s) of poultry and species of livestock ingredients, e.g., “Turkey and Beef Frankfurter” or “Frankfurter Made From Turkey and Beef.” Such cooked sausage products which contain livestock ingredients at 20 percent or less of the total poultry and livestock ingredients must have product names that are appropriately qualified to indicate the inclusion of livestock ingredients, e.g., “Turkey Frankfurter - Pork Added or Turkey Frankfurter - With Pork. ” (The product names of cooked sausage products which contain no livestock ingredients designate the kind(s) of poultry ingredients, e.g., “Turkey Frankfurter.”) Cooked sausage products containing over 50 percent meat ingredients would carry the red meat legend while those containing over 50 percent poultry ingredients would carry the poultry legend.

See: Policy Memo 087A regarding word size in the labeling of product names.

See: Policy Memo 005A dated November 25, 1987

NOODLE CHICKEN VEGETABLE DINNER OR NOODLE CHICKEN DINNER WITH VEGETABLES:

(Canned or in glass jars). Product must contain at least 6 percent cooked chicken.

NUGGET LABELING:

Nuggets are irregularly shaped, usually bite-sized meat and/or poultry products which are usually breaded and deep fat fried and intended to be used as finger foods. There are a number of different types of nuggets, the labeling for which is:

- (1) Products made from a solid piece of meat or poultry may use the term “Nugget” as part of the product name without further qualification (e.g., “Chicken Nugget,” “Beef Nugget”).
- (2) Products made from chopped and formed meat or poultry may use the term “Nugget” as part of the product name, provided a qualifying statement describing such process is shown contiguous to the product name (e.g., “Chicken Nugget, Chopped and Formed” or “Beef Nugget, Chopped and Formed”).
- (3) Products made from chopped meat or poultry and containing binders, extenders and/or water may use the term “Nugget” as a fanciful name, provided a descriptive name immediately follows “Species” or “Kind” nugget (e.g., “Breaded Nugget-Shaped Chicken Patties”).
- (4) Products described in (1), (2), and (3) above which are breaded shall be labeled as “breaded” and shall be limited to 30 percent breading.

See: Policy Memo 088 dated May 23, 1985

OAT FIBER:

“Oat fiber,” should be identified in the ingredients statement as “isolated oat product.” It may be used in non-standardized products and in products, such as, “taco fillings.”

OLEOMARGARINE:

The Establishment Number may be omitted from the outer container, provided that articles are completely labeled including Establishment Number inside.

See: 9 CFR 317.2(i)

OMELET, DENVER OR WESTERN STYLE:

Product must contain at least 18 percent ham with onions and green and/or red peppers.

OMELET, FLORENTINE:

Product must contain at least 9 percent cooked meat and must contain spinach.

OMELETS WITH:

Bacon - must contain at least 9 percent cooked bacon

Chicken Livers - must contain at least 12 percent cooked liver

Corned Beef Hash - must contain at least 25 percent corned beef hash

Creamed Beef - must contain at least 25 percent creamed beef

Ham - must contain at least 18 percent cooked ham

Sausage - must contain at least 12 percent dry sausage

Sausage and Cheese, (omelet with pepperoni, cheese and sauce) - must contain at least 9 percent sausage in the total product.

OPEN DATING:

Labels showing further qualifying phrases in addition to the explanatory phrase must submit with the application sufficient documentation to support these additional claims. See (9 CFR 317.8(b)(32) and 9 CFR 381.129(c).) Some local authorities require that packaged foods heated and sold hot from industrial catering vehicles be dated with the day the foods were placed in the warming units (e.g., Tuesday, Friday, etc.). When assured by the local authorities that the foods are under a rigid local inspection program, the designations may be approved without an explanatory statement as required by the

regulations. To date, only the county of Los Angeles, California, has provided this assurance.

The packing date should be shown on immediate or shipping containers of poultry food products as required by regulations (9 CFR 381.126 and 381.129(c)). When meat or poultry products are packed and held in freezer storage for later repacking, the explanatory phrase on repacked product should be in terms of “sell by” or “use before.” However, if a “packed on” phrase is desired, the date shown shall be that of the original packing of the product.

OSTRICH AND OTHER RATITES (EMU):

Products that do not contain 3 percent of beef, pork, chicken or turkey, can not contain cure ingredients, i.e., Nitrite, nitrate.

PAELLA CON BACALAO (SP):

Product must contain at least 35 percent cooked meat or poultry meat and include seafood and no more than 25 percent cooked rice. The label must show true product name, e.g., “Beef and Fish with Rice.”

PAPAIN:

Meat and poultry products that are dipped in a solution containing papain shall show in conjunction with the product name a statement, e.g., “Tenderized with a solution of (list ingredients of solution).” Carcasses of animals treated with papain by ante-mortem injection shall be roller branded “Tendered with Papain.” Parts not so marked shall be labeled as “Tendered with Papain.”

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

Enzymes-Proteolytic

PAPRIKA:

Generally, paprika and/or oleoresin of paprika are not permitted in or on fresh red meat products, fresh ground poultry, or fresh poultry sausage. They are permitted under the following conditions:

1. In both red meat and poultry products where such ingredients are acceptable and expected, including Italian Sausage, Salisica, Chorizo, Longaniza, and Hungarian Style products. All requests for additional products should be referred to the Labeling and Consumer Protection Staff to determine their acceptability.
2. On red meat products where their use does not misrepresent the leanness or freshness, e.g., application to a surface layer of fat and not to the muscle tissue. However, the name must be appropriately qualified, e.g., “coated with paprika” or “artificially colored.”
3. In or on products where they are expected and the product name discloses this fact, or the product name refers to a component expected to contain the ingredients. Examples include: “Beef with Barbecue Sauce,” “Beef - Barbecue Flavor,” “Chicken Paprikash,” “Chicken with Orange Sauce,” or similar type products.
4. In fresh whole muscle poultry products, provided their presence is properly described, e.g., “coated with paprika,” or “artificially colored,” as appropriate.

PARTIALLY COOKED:

1. Partially cooked bacon – acceptable nomenclature if shrink requirement for fully cooked bacon is not met must meet requirements for trichinae treatment. Cooking instructions are required.
2. Partially cooked poultry – unacceptable for cooked poultry products.

PARTIALLY DEFATTED (BEEF OR PORK) FATTY TISSUE:

These are byproducts produced from fatty trimmings containing less than 12 percent lean meat. These ingredients may be used in meat products in which byproducts are acceptable. Products include nonspecific loaves, beef patties, frankfurters with byproducts, bologna with variety meats, imitation sausage, potted meat food product, sauces, or gravies. May be used in excess of the amounts of meat necessary to satisfy the standard for only the products listed in the Policy Book. However, in this situation, the PDCB or PDCP must always be declared in the ingredients statement.

See: 9 CFR 319.15(e)
9 CFR 319.29(a)

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

1. Partially Defatted Chopped Beef is not permitted in hamburger, ground or chopped beef. The School Lunch Program requires that when PDCB is used in products like taco mix, which later may be used in preparing other products (e.g., tacos or patties), the PDCB or PDCP must always be declared in the ingredients statement on the labeling of the taco mix. All Beef or 100 percent Beef is acceptable as product name.
2. Partially Defatted Chopped may be used in excess of meat necessary to satisfy the standards on only the products listed in the Policy Book. However, in this situation, the PDCP must always be declared in the ingredients statement.

See: MPI Manual 18.55

PARTIALLY DEFATTED COOKED (Beef or Pork) FATTY TISSUE:

This product may be used as an ingredient in: Beef patties (cooked and uncooked), Potted meat food product, Sauces, Gravies, Imitation sausage, and Nonspecific loaves. No limit on quantity is made. It is believed to be self-limiting.

THE AMOUNT AND LABELING OF PDCB AND PDCP IN FOOD PRODUCTS

CLASS	FOOD CATEGORY	AMOUNT	LABELING
			Beef or Pork, or both
I	Beef Patties	No Limit	Beef or Pork, or both
	Imitation Sausage	No Limit	Beef or Pork, or both
	Non Specific Loaf	No Limit	Beef or Pork, or both
	Potted Meat Food Product	No Limit	Beef or Pork, or both
	Patty Mix	No Limit	Always must be declared
	Beef for Roasting	12 percent of Meat Block	
II	Chinese Egg roll and other Chinese Specialties	Up to 12 percent of the Meat Block	Beef or Pork
	Chopped Beef Steak	Up to 12 percent of the Meat Block	Beef or Pork
	Corned Beef Hash	Up to 12 percent of the Meat Block	Beef or Pork
	Fabricated Steaks	Up to 12 percent of the Meat Block	Beef or Pork
	Pepper Steak	Up to 12 percent of the Meat Block	Beef or Pork
	Salisbury Steak	Up to 12 percent of the Meat Block	Beef or Pork
	Luncheon Meat (nonspecific)	Up to 25 percent of Meat Block	
	Pizza Meat Topping	Up to 25 percent of Meat Block	Beef or Pork
	Pizza With Meat	Up to 25 percent of Meat Block	Beef or Pork
	Cooked Sausage (9 CFR 319.180 (b))	Up to 15 percent of Meat Block	Always must be declared
	Pepperoni	Up to 15 percent of Meat Block	Must be declared
III	Chili	Up to 25 percent of Meat Block or larger	As beef; or pork, if larger must be declared
	Meat Loaf	Up to 25 percent of Meat Block or larger	As beef; or pork, if larger must be declared
	Meat Balls	Up to 25 percent of Meat Block or larger	As beef; or pork, if larger must be declared
	Meat Fillings for Tacos, Burritos, Enchiladas, Tamales and other	Up to 25 percent of Meat Block or larger	As beef; or pork, if larger must be declared

	Mexican Foods		
IV	Corned Beef Hash	Up to 12 percent of Total Product Formulation	Beef

Note: All percentages as calculated on the basis of the fresh weight of meat content.

PARTIALLY HYDROLYZED WHEY PROTEIN:

An acceptable ingredient name for a binder.

PASTELLES (SP):

Product must contain at least 10 percent fresh meat. Product is always made with pork in Puerto Rico. The label must show the true product name, e.g., “Pork Pastelles.”

PASTELLILLOS (SP):

Puerto Rican Style product containing at least 8 percent cooked meat. Species is part of the product name. The label must show the true product name, e.g., “Pork Pastellillos.”

PASTITSIO:

(Greek for casserole). Product must contain at least 25 percent fresh meat or 18 percent cooked meat. A product containing macaroni, ground beef, tomato paste, wine, white sauce, and Parmesan cheese that may be labeled “Greek Style Pastitsio.”

PASTRAMI:

Cooked cured beef with spices, generally made from the plate but other cuts can be used. The product must be smoked or treated with smoke flavoring. “Pastrami, Water Added” is not permitted, although similar products labeled according to Policy Memo 084A are permitted. The term “Unsmoked Cooked Pastrami” must be used when the product is not smoked or does not contain smoke flavoring. Pastrami may or may not be coated with spices. When product is coated, a qualifier is not required.

PASTRAMI JERKY:

Acceptable name for product processed as pastrami prior to meeting the requirements for jerky.

PASTRAMI, TURKEY:

A cured turkey product that is cooked. The product must be smoked or treated with smoke flavoring. The term “Unsmoked Cooked Turkey Pastrami” must be used when the product is not smoked or does not contain smoke flavoring. Cured turkey thigh meat is an acceptable name.

PASTY (CORNISH STYLE):

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

PATE DE FOIE:

Product must contain at least 30 percent liver. Pate means paste; foie means liver.

See: **Foile Gras Products**

PATTIE FOLDOVER MIT DRESSING:

Product must contain at least 50 percent pattie.

PATTIES:

Chopped and shaped and similar terms not required on products labeled patties.

1. Paprika not permitted in fresh meat patties.
2. PDCB or PDCP may be listed as beef or pork, except in patties with mechanically separated (species) product and school lunch labeled products.
3. PDBFT and PDPFT permitted. Must show as such in the ingredients statement.
4. Meat patties, with added fat up to 20 percent of the meat block, from a source other than that shown in the name, show as added (ex., Veal Patties, Beef Fat Added): over 20 percent to be part of the product name, e.g., “Veal and Beef Fat Patties.”
5. Ground beef patties - no extenders or water added. Hamburger patties - no extenders or water added. Same requirement as hamburger.
6. Pre-broiled beef patties with simulated stripes (patties are deposited on conveyor and pre-broiled). Parallel stripes are applied with a solution of caramel coloring and water through parallel spigots. Product name will identify artificial color marks on the label.
7. Antioxidants are permitted in pork or beef patties both raw and cooked.

8. Beef Patties: If beef byproducts are added which are not permitted by the standard, the list of ingredients must immediately follow the product name. See: 9 CFR 319.15(c)
9. Pork Patties: The standard for beef patties 9 CFR 319.15(c) shall be applied with the exception that the species is pork.

PAUPIETTE (FR):

Thinly sliced pieces of meat stuffed and rolled. Same standard as “Beef Roulade,” which is at least 50 percent cooked meat.

PEANUT FLOUR:

Can only be used in nonspecific products that are not subject to moisture controls.

PECTIN:

Can be used at a maximum use level of 3 percent in nonstandardized meat and poultry food products. The common and usual name of the ingredient, regardless of its source, is “pectin” (21 CFR 184.1588).

PEPPER:

The term “pepper”: as used in the Italian sausage regulation refers to the pungent spices, such as: black, white, cayenne, or red pepper. “Paprika” as an optional ingredient is less pungent and is used primarily for its coloring qualities. Bell peppers, chilies, paprika and cayenne or red pepper, are from the capsicum pepper family. These products have specific uses and are recognized by specific names. “Paprika” should not be substituted for “pepper” in a meat or poultry food product.

PEPPERONI:

A dry sausage prepared from pork or pork and beef. Combinations containing more than 55 percent beef are called beef and pork pepperoni. Pepperoni made with beef must be called beef pepperoni. Pepperoni must be treated for destruction of possible live trichinae and must have an MPR of 1.6:1 or less. Antioxidants are permitted in pepperoni. The casing, before stuffing, or the finished product, may be dipped in a potassium sorbate solution to retard mold growth. Extenders and binders are not permitted in pepperoni. Hearts, tongues, and other byproducts are not acceptable ingredients.

PEPPERONI, COOKED:

Cooked pepperoni is not an acceptable product name.

PEPPERONI WITH POULTRY:

Poultry may be added to pepperoni if properly labeled. If the meat block contains 20 percent or less poultry, the product is labeled "Pepperoni with Turkey (kind) Added." When poultry over 20 percent of the meat and poultry block product is labeled "Pork and Turkey (kind) Pepperoni," an MPR of 1.6:1 is applied. If the amount of poultry exceeds that of the meat, the product label reads "Turkey and Pork Pepperoni." This would carry a poultry legend.

PEPPERS AND COOKED SAUSAGE IN SAUCE:

Product must contain at least 20 percent cooked sausage in total formulation.

PERISHABLE UNCURED MEAT AND POULTRY PRODUCTS IN HERMETICALLY SEALED CONTAINERS:

Establishments seeking approval of label applications for perishable, uncured products which have received a less rigorous heat treatment than traditionally canned product (9 CFR 318 and 381, SUBPARTS G and X, respectively) must submit a sufficiently detailed processing procedure either incorporated on or attached to the FSIS Form 7234-1, APPLICATION FOR APPROVALS OF LABELS, MARKING OR DEVICE. The procedure must include a description of product formulation, method(s) of preparation, cooking and cooling temperatures, type of container, and cooking and handling instructions.

Hermetically sealed containers include glass jars, metal cans, flexible retortable pouches, plastic semi-rigid containers, etc., that are airtight and/or impervious after filling and sealing.

The policy does not apply to raw meat or poultry, cooked or roast beef, cooked poultry rolls and similar products, whole or uncut cured products, or products that are distributed and marketed frozen. However, products containing cured meat or poultry as components in combination with raw vegetables, e.g., pasta salads and other chilled meat/poultry meals or entrees containing raw or partially cooked vegetables, are covered under this policy, provided the above-mentioned procedural attributes are indicative of the manufacturing process.

In addition, an approved partial quality control program (PQCP) is required which must address the critical points in the manufacturing process. As such, the PQCP must contain a detailed description of: ingredient storage controls, product formulation and preparation, container filling and sealing, any heat treatment (times/temperatures) applied, including a description of the equipment used, any other treatments applied, cooling procedures (times/temperatures), lot identification procedures; finished product storage conditions, in plant quality control procedures, and records maintenance procedures. The PQCP must be forwarded to the Processed Products Inspection Division (PPID) for appropriate review and approval before the product label may be used. Guidelines for development of PQCP's for these products may be obtained from PPID upon request.

See: Policy Memo 110 dated December 8, 1987

PET FOOD:

1. Certified pet food is manufactured under fee-for-service inspection in a facility approved for the manufacture of animal food. Labeling regulations for certified animal food specify that approval is granted by the labeling staff. However, final approvals are not granted since LCPS no longer grants final approvals. Rather, the company should keep a copy of the final label attached to the sketch approval.
2. Most food for animal consumption produced in a Federal facility is non-certified. It is not an inspected product; therefore, it is inedible product and does not bear any mark of inspection. The product has to be conspicuously labeled to distinguish it from human food. Additionally, the labeling must be in conformance with 21 CFR Part 501, Animal Food Labeling since animal food labeling is also under the jurisdiction of the Food and Drug Administration.

PFEFFERWURST (GR):

Product should conform to sausage standard and contain whole peppercorn. Pork livers, pork stock, and beef blood are not acceptable ingredients.

PHOSPHATED TRIMMINGS IN LOAVES:

Trimnings from preparation of pork cuts, cured with approved phosphates besides other curing ingredients, may be used without limitation in loaves other than meat loaves. When such trimmings are used, phosphates may be listed in the ingredients statement using the term "sodium phosphates" or other applicable generic terms.

PHOSPHATES IN DIPPING SOLUTIONS CONTAINING PROTEOLYTIC ENZYMES:

Phosphates have been approved for use as buffering agents in dry mixtures intended for solutions containing proteolytic enzymes. The phosphates should not exceed 0.1 percent of the "tenderizing" solution if they are to be considered incidental additives.

PICADILLO (SP):

Product must contain at least 35 percent cooked meat. A Mexican style hash usually made with beef, garlic, onions, vinegar, and raisins. The species should be in the product name, e.g., "Beef Picadillo."

PICKLED PRODUCTS, DRY PACKED:

Products that are pickled and dry packed should be qualified with the name of the pickle as part of the product name, e.g., “Knockwurst Pickled with Vinegar,” or “Knockwurst Pickled.” The weight of the package shall be the weight of the product less the weight of the pickle that will weep out of the product.

PIE FILLING:

Product must contain at least 37 percent meat. Poultry pie filling must contain at least 18.75 percent cooked poultry meat.

PIES:

Product must contain at least 25 percent meat. Meat in the gravy may be counted. Poultry pies require at least 14 percent cooked poultry meat.

PIES, ENGLISH STYLE-AUSTRALIAN STYLE:

Product must contain at least 25 percent meat or meat byproduct. Contains gravy and no vegetables with a puff pastry top.

PIMENTO (SP):

Refers to allspice, but must be specifically named. It is also known as Jamaica pepper.

PIMIENTO SAUSAGE:

Pimientos permitted when declared in product name as “Pimiento Sausage.”

See: Policy Memo 120 dated August 1, 1990

PINKELWURST (GR):

A cooked product that is stuffed in a casing with a diameter of from 1 1/2 to 2 inches and a length of about 10 to 12 inches. It is formulated with beef fat, pork fat, onions, oat groats, water, and sufficient spice to satisfy seasoning requirements.

PIROSHKI OR PIROGI:

Product must contain at least 10 percent cooked meat. A Russian or Jewish dish made of thin rolled dough or pastry that is filled and either steamed, baked, or fried. They resemble small turnovers, pockets, or raviolis.

PIZZA:

Products identified as “pizzas” that contain a meat or poultry component as part of the product name are no longer required to contain a minimum amount of meat or poultry provided that the meat component is sufficient to make the product subject to USDA jurisdiction. An antioxidant used in pepperoni or sausage need only be reflected in the ingredients statement.

See: 9 CFR 317.8(b)(40) and 9 CFR 381.129(f)

PIZZA BURGER:

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

PIZZA, CHICAGO STYLE:

Acceptable labeling for a product which has been manufactured by first placing the cheese on the crust, then following with the meat and then the sauce. Condimental quantities of a grated cheese may then be placed on the top. The product usually has the deep dish characteristics.

PIZZA CONTAINING CHEESE SUBSTITUTES:

The labels for products containing cheese in a ratio less than one part cheese to nine parts cheese substitute, need to include additional qualifying information. Example: Pizza - Sausage, cheese substitute and cheese; Combination Pizza - Sausage - Pepperoni - Imitation Cheese and Cheese.

See: Policy Memo 01 dated May 6, 1980

PIZZA DOGS:

A nonspecific product.

PIZZA, PAN STYLE:

Pizza that is marketed in a pan and contains a thick crust.

PIZZA PUPS:

Product has two crusts, filled with a mixture of pork, tomato puree, and condimental substances. The finished article is approximately 8 inches in length, 2 1/2 inches wide with a thickness of 3/4 inches. It is a type of pizza. The label must show a true product name, e.g., “Pork and Sauce Filling in A Crust.”

PIZZA ROLL:

This is a nonspecific meat food product. When the name appears on a label, there must be a contiguous statement identifying the major components of the product or a complete ingredient listing. There are two major types of pizza rolls. One is a cooked sausage-like meat food product that contains cheese, usually contains peppers and has no water limitation. The second type consists of a roll-shaped dough enclosure with various fillings. A manufacturer of the latter type of product has asserted trademark protection of the term “pizza roll.”

PIZZA SAUCE WITH SAUSAGE:

Product contains at least 6 percent sausage.

PIZZA SAUSAGE:

Not an acceptable name. Product must be labeled “Sausage for Pizza.”

PIZZA, SICILIAN STYLE:

A thick crust pizza. The crust is usually 50 percent or greater of the total pizza product.

PIZZA TOPPING CONTAINING SAUSAGE:

The sausage portion of cooked pizza topping contains up to 10 percent water and 3.5 percent binders (9 CFR 319.140). The formulation must indicate the sausage portion of the pizza topping. However, the ingredients statement of the cooked pizza topping does not have to list “sausage” in its sublisting. There are no restrictions on the amount of seasonings in the sausage portion.

1. Pizza topping must be cooked.
2. In the sausage portion:
 - a. Water \leq (less than or equal to) 10 percent of the sausage portion
 - b. Binders including TVP \leq (less than or equal to) 3.5 percent of the sausage portion
 - c. Seasonings are unlimited
3. The ingredients statement of the pizza topping can be arranged in different ways:
 - a. Composite e.g., cooked pizza topping [pork, water, TVP (...), Seasonings (...)]
 - b. Component, e.g., cooked pizza topping [sausage (pork, water, seasonings (...), TVP (...), water (...)]

These parameters do not apply when specific sausage products are subject to other regulations, e.g., Italian Sausage. In these situations, the specific regulation (i.e., Italian Sausage) provides the requirements, such as, the amount of water and binders are permitted.

PIZZA TOPPING MIX:

A nonspecific product, which includes products with names that indicate the type of meat or poultry in the product (e.g., Chicken and Pork Pizza Topping or Beef Pizza Topping). Antioxidants are permitted, see 9 CFR 424.21. Water, extenders, and binders are acceptable.

PIZZA, WORD SIZE:

When a pizza has a true product name, e.g., “Combination Sausage and Pepperoni Pizza,” the true product name must be prominent, conspicuous, and legible, with all words at least one-third the size of the largest letter in any word of the product name. If on the label the manufacturer also elects to display elsewhere the word “Pizza” in exaggerated fashion, the word “Pizza” is not considered in the determination of the size of the letters within the true product name.

See: Policy Memo 087A dated September 16, 1985

PFF (PROTEIN FAT FREE) ADJUSTING FOR USE:

Protein Fat Free (PFF) controlled cured pork products with qualifying statements, e.g., “Ham-Water Added,” may be used in place of PFF controlled cured pork products without qualifying statements, e.g., Ham, to meet the minimum meat requirements of various products. However, the amounts of the PFF controlled cured pork products with qualifying statements used will need to be increased. For example, if a standard requires a certain amount of Ham and a processor wishes to use “Ham-Water Added,” a greater amount of the “Ham-Water Added” will be needed to meet the standard. The magnitude of the additional amount is directly related to the relationship between the respective PFF values.

See: Policy Memo 093 dated December 16, 1985

Example: Ham Salad requires 35 percent Cooked Ham. “Ham Water Added” will be used in the product formula.

Calculation: Multiply the PFF value for Ham (20.5) by the amount of required Ham (35 percent). Divide this answer by the PFF value of the product being used to formulate the product. (In this example, PFF value for “Ham-Water Added” is 17.0.)

Answer: $[(0.35 \times 20.5) / 17.0] \times 100 = 42.21$ percent “Ham-Water Added” needed in the formula.

Example: Ham Pie requires 25 percent Ham based on green weight. “Ham with Natural Juices” will be used in the product formula.

Calculation: Multiply the PFF value for Ham (20.5) by the amount of required ham (25 percent). Divide this answer by the PFF value of the product being used to formulate the product.

(In this example, PFF value for “Ham with Natural Juices” is 18.5.)

Answer: $[(0.25 \times 20.5) / 18.5] \times 100 = 27.70$ percent “Ham with Natural Juices” needed in the formula.

ADJUSTING FOR “HAM AND WATER PRODUCT X percent OF THE WEIGHT IS ADDED INGREDIENTS.”

Consider a formulated product which is required to contain at least 50 percent Cooked Ham. If the processor chooses to use a “Ham and Water Product (HWP)” in which 20 percent of the weight is added ingredients as the source of the Ham in the formulation, this product contains 80 percent Ham and 20 percent added ingredients. Clearly, the processor must use more than 50 percent HWP in the process. Using 50 percent HWP would result in only 40 percent Ham in the finished product, i.e., the added ingredients in the HWP represents 25 percent of the ham content. (If it were a 10 lb. HWP, there would be 8 lbs. of Ham and 2 lbs. of added ingredients. $(2 / 8 \times 100 = 25$ percent). Consequently, an additional 25 percent of HWP is required in the formulation.

The following example may be used to determine the percentage HWP needed to equal Ham:

Ham and Gravy requires 50 percent Cooked Ham. “Ham and Water Product 20 percent of Weight is Added Ingredients” will be used in the formulation.

Step 1: Subtract the percent added ingredients from 100 percent.
(In this example: $1.00 - 0.20 = 0.80$)

Step 2: Determine the amount of Ham needed in the formula.
(In this example: 50 percent)

Step 3: Divide the amount of Ham required.
Determined in Step 2) by the answer in Step 1
(In this example: $(0.50 / 0.80 = 0.625)$)

Step 4: Multiply the answer in Step 3 by 100. Answer for this example is 62.50 percent “Ham and 20 percent Water Product” is needed as the equivalent of 50 percent Ham.

PLANTATION:

The regulations and policies applicable to “Farm” also apply to plantation.

POINT OF PURCHASE MATERIALS:

Point of purchase materials which refer to specific meat or poultry products are considered labeling under certain circumstances. When printed and/or graphic informational materials (e.g., pamphlets, brochures, posters, etc.) accompany or are applied to products or any of their containers or wrappers at the point of purchase, such materials and the claims that they bear are deemed labeling and they are subject to the provisions of the Federal Meat Inspection Act and the Poultry Products Inspection Act.

Although the Food Labeling Division (FLD) does not exercise its authority to subject point of purchase materials to specific prior approval (materials shipped with the products from the federally inspected establishment are an exception), we do expect point of purchase materials to be in accordance with the Federal regulations and all current labeling policies. Upon request, FLD will review and comment on the point of purchase materials submitted to our office. During the review process, promotional materials will be scrutinized for special claims, particularly those related to nutrition, diet, and animal husbandry practices.

Claims related to nutrition and diet must be made in accordance with all current nutrition labeling regulations. Continuing compliance with stated claims will be assured through periodic sampling, as necessary. Claims are expected to be within the compliance parameters identified in the nutrition labeling regulations.

Animal husbandry claims (e.g., the nonuse of antibiotics or growth stimulants) may be made only for products shipped in containers or wrappers labeled with the same animal production claims.

See: Policy Memo 114A dated August 18, 1994

POLISH SAUSAGE:

A sausage that is cured, cooked, and usually smoked. Pork and pork byproducts shall comprise at least 50 percent of the meat and meat byproducts ingredients. To have beef as a predominant ingredient, the product name would be “Beef and Pork Polish Sausage.” Green peppers are permitted up to 4 percent in total formulation.

An uncured (fresh), uncooked variety with no more than 3 percent water also exists. “Fresh” shall be used in the name when the product is uncured. When Fresh Polish Sausage is cooked or smoked, then the product name is either “Cooked Fresh Polish Sausage” or “Smoked Fresh Polish Sausage.” The requirements of Policy Memo 110 apply when these perishable, cooked, uncured products are packaged in hermetically sealed containers.

POLYNESIAN STYLE SAUSAGE:

Product must contain fruit juices, a sweetening agent, and soy sauce.

POLYSORBATE:

Permitted in pickling solutions without declaration.

PORK AND BACON SAUSAGE:

Up to 50 percent bacon permitted provided:

1. bacon is brought back to green weight before use.
2. product is trichinae treated.
3. product name is “Pork and Bacon Sausage.”

The standard for “Pork Sausage and/with Bacon” is 10 to 20 percent bacon, and for “Pork and Bacon Sausage” is more than 20 percent but not more than 50 percent bacon.

PORK AND DRESSING:

Product must contain at least 50 percent cooked pork.

PORK AND DRESSING WITH GRAVY:

Product must contain at least 30 percent pork.

PORK CRACKLINGS:

Product eligible to be labeled as “Pork Cracklings” must be prepared from fatty tissues from which the skin has been detached. If the skin is not removed from the product before rendering, a descriptive name, e.g., “Pork Cracklings, Fried-Out Pork Fat with Attached Skin,” must be used.

PORK FAT:

Pork fat shall be declared as such in the ingredients statement. Clear fatbacks and clear shoulder plates must be declared as “Pork Fat.” Pork fat may be declared as pork in the ingredients statement if it contains visible lean and it is used in a standardized product which has a fat limitation.

PORK JOWLS:

Product may be declared as pork if skinned.

See: Pork Skins

PORK SAUSAGE:

Product identified as pork sausage does not include the use of pork cheeks. When such an item is offered as “Whole Hog,” tongues, hearts, and cheeks may be used in the natural proportion as found in the hog carcass. “Fresh” shall be used in the name when the product is not cured, cooked and/or smoked.

PORK SKIN RESIDUE AFTER GELATIN EXTRACTION:

This material consists of back fat skins from which the gelatin has been extracted by means of soaking the skin in acid and subsequent low temperature cooking for the extraction of gelatin. It is not permitted in sausage but may be used in imitation sausage, potted meat food product, loaves (other than meat loaves), and other nonspecific products.

PORK SKINS:

Not permitted in salami, bologna, frankfurters, Vienna sausage, and braunschweiger. When packed in vinegar pickle, they are not permitted to be artificially colored. When pork skin, either attached to fat and/or muscle tissue or detached from fat and/or muscle tissue, is used to manufacture meat or poultry products, it must be specifically listed in the formulation on the label approval application form and in the ingredients statement on the label, e.g., “Pork Skins,” “Unskinned Pork Jowls,” “Unskinned Pork Shoulder Trimming,” “Unskinned Pork Fat,” and “Unskinned Pork Bellies.”

“Detached skin” refers to the portion of skin from which most of the underlying fat is removed, e.g., skin from bacon intended for slicing, skin from closely skinned hams, shoulder cuts, fat backs, etc. If removal of skin portions is incidental to removal of a considerable proportion of underlying fat from ham, shoulder, back, etc., preparatory to rendering such fat, portions of skin so removed should not be regarded as detached skin and may be included with fats and rendered into lard. Ham facings are not regarded as detached skin.

PORK SKINS, FRIED:

When prepared from the skin of smoked pork bellies, it may be labeled as “Fried Bacon Skins,” “Fried Bacon Rinds,” or “Fried Pork Skins.” The kind of skin used must be stated on the labeling records when submitted for label approvals.

PORK SPARE RIBS, CENTER CUT:

Center cut pork spare ribs refers to pork spare ribs with the loin portion, the brisket (brisket must be removed at a point which is dorsal to the curvature of the costal cartilages), the tail and two ribs from the shoulder removed, this remaining center section may be further portioned or left in one piece.

PORK SPARERIBS, ST. LOUIS STYLE:

St. Louis Style Spare Ribs are the same as "Pork Spareribs" except that the sternum and the ventral portion of the costal cartilages are removed with the flank portion. This cut is made at a point in which the sternum and costal cartilages are removed dorsal to the curvature of the costal cartilages. If specified by the purchaser, the diaphragm shall be removed.

This anatomical description of the cut must be provided with the information for label approval.

POTATO SAUSAGE, SWEDISH STYLE, OR POTATO RING OR POTATO PUDDING:

Labels for sausages and pudding identified as "Potato Sausage," "Potato Brand Sausage," "Potato Ring," and "Potato Brand Sausage" may be approved under the following guidelines:

1. The product must contain a minimum of 45 percent meat and no byproducts.
2. Water must be limited to 3 percent at formulation.
3. When extenders or binders are used, they must be limited to 3.5 percent or 2 percent in accordance with 9 CFR 424.21 of the finished product.
4. The product must include a minimum of 18 percent potatoes.

Sausage identified as "Swedish Style Potato Sausage" is provided for under the following guidelines:

1. The product must contain a minimum of 65 percent meat and no byproducts
2. Water must be limited to 3 percent at formulation.
3. No extenders or binders are permitted.
4. The product must include a minimum of 18 percent potatoes.

Meat food product identified as "Potato Pudding" is provided for under the following guidelines:

1. The product must contain a minimum of 18 percent potatoes.
2. The product does not meet the other requirements for products identified as "Potato Sausage," "Potato Ring," or "Swedish Style Potato Sausage."

See: Policy Memo 011 dated September 8, 1980

POULTRY:

Cuts of poultry that are not identified in 9 CFR 381.168, Table V, may use the maximum amount of poultry skin permitted for that “kind.” For example, “turkey” is listed in the table and may contain up to 15 percent skin. Therefore, a product identified as “white turkey” can be placed in this category for a maximum of 15 percent skin.

POULTRY, ASSORTED PIECES:

The product name “Poultry (Kind) Assorted Pieces” is acceptable and does not require the product to be in natural proportions. In addition, the term “piece” is not the same as the term “part,” i.e., a piece does not have to be a whole part, e.g., a breast, thigh, or drumstick.

POULTRY BACON:

See: **Bacon-Like Products**

POULTRY BREASTS:

When poultry breasts with ribs are boned and the resulting product contains portions of the scapula (shoulder) muscles and/or muscle overlying the vertebral ribs, they must be labeled to indicate that fact. Proper names for such products are “Boneless Breast with Rib Meat,” “White Chicken Meat or White Turkey Meat,” or if the skin is left intact, “White Boneless Chicken or White Boneless Turkey.” Product labeled “Boneless Breast” without further qualification may not contain scapula or rib meat.

POULTRY FRANKFURTERS (SIMILAR COOKED SAUSAGES):

Products which contain pork fat must be labeled with pork fat added in the product name.

POULTRY GRADING: (LABELING)

Indicates the quality grades of poultry (U.S. grade A, B, or C). The shield design contains the letters “USDA,” the U.S. grade of the product, and if not shown elsewhere, the class of poultry. Any letter grade on a consumer package or individual carcass indicates the product was graded by a licensed grader of the Federal or Federal-State grading service, and may not be applied otherwise. Letter grades on bulk packaging or shipping containers only indicate that the product is equal to that particular U.S. Grade.

A. APPLYING GRADEMARKS TO SHIPPING CONTAINERS

All poultry classes and kinds listed in 9 CFR 381.170, except necks, giblets, detached tails, wing tips, skin and stripped backs (below Grade C) are eligible for grading.

In addition, the following poultry parts may be officially graded:

Boneless, Skinless Breast and Thigh
Tenderloin or Boneless Breast without Tenderloin
Boneless Breast Quarters
Breast Quarters with Bone in
Boneless Thigh Halves
Wing Portion or Section
Breast Halves
Broiler Turkey or Duck Halves
Split Breast
Split Fryers
Skinless, bone-in Thighs, Drums and Breasts
Boneless Breast, Thigh
Bone-in products marinated in a colorless solution

Poultry cuts other than those identified above may not be eligible for grading; therefore, particular attention should be given to the product name when approving labels for various poultry products which include grade marks (e.g., “Thin Breast Fillets, Thigh Strips”).

Grade marks on raw poultry parts processed with solutions that may impart color (e.g., injected with a solution of water, salt, butter) or cooked poultry products must include a statement, e.g., “Prepared from Grade A Poultry.” The USDA grader in the plant makes the final determination concerning the necessity of the “Prepared from” statement in situations where it is not apparent at the time of label approval that the added solutions have the ability to impart color to the finished poultry product.

Products which may not be grade marked:

Detached Necks
Giblets Packed Separately
Detached Tails
Wings Tips
Stripped Backs Below C Quality
Diced or Shredded Meat

B. WING DESCRIPTION

The wing is made up of three sections. The section attached to the carcass is the first section. The wing tip is the third section.

C. GRADING BACKS WITH NECKS

In applying grade standards, when necks are packed with backs following these steps:

1. When backs are graded as provided for in the standards, the name of the product shall read as follows:

- a. Grade A Backs “with necks,” or “and necks.”
 - b. Grade B Backs “with necks,” or “and necks.”
 - c. Grade C Backs “with necks,” “Graded backs and necks,” or “backs and necks.”
2. Necks are to be packed with backs in natural proportions.
 3. Necks may or may not be attached to backs. Necks for all officially graded backs are to be free from serious discolorations, feathers, pin feathers, and accumulations of blood and/or excess water.
 4. A neck, front, or hind portion of back, when removed from birds which meet the stated quality, may be used to achieve exact weights. Only one of these portions may be used per package. Scraps of backs or necks may not be used.
 5. Labels for packages with portions must indicate which portions, e.g., first (1st) portion, 2nd portion, 1st and 2nd portions, 2nd and 3rd portions, etc.

D. PRESSURE SENSITIVE STICKERS AND TAPE:

1. Inserts or pressure sensitive stickers with the grademark must have plant number.
2. Grademarks on pressure sensitive tape should not be used on consumer packages.
3. Insert with the grademarks are not to be used inside opaque bags.

POULTRY HINDQUARTERS:

The term “hindquarters” on labels for single cut poultry items is an acceptable alternative to the recognized terminology “Leg Quarter” specified in the regulations. The use of the term “Hindquarters” requires only a specified class of poultry to be considered a true product name, e.g., “Chicken Hindquarters.” Either term refers to a poultry thigh and drumstick, with a portion of the back attached.

POULTRY HINDSADDLES:

Poultry hindsaddles are connected poultry leg quarters (the rear of the bird). The product name “Poultry Hindsaddles” may be used alone on the product's label if the product is not intended for retail sale. In contrast, the name “poultry hindsaddles” on the label of a product intended for retail sale must be accompanied by a fully descriptive name (e.g., “Poultry Hindsaddles, Connected Leg Quarters”).

POULTRY MEAT, RAW:

The labeling of raw poultry meat obtained from other than young poultry includes the class designation, e.g., “Yearling Turkey Meat” or “Mature Chicken Meat.”

See: Policy Memo 032 dated September 4, 1981

See: 9 CFR 381.117(b)

POULTRY PARTS:

Specific net weight packages for poultry parts, usually those containing legs or wings, include a single part, e.g., a drumstick or thigh, to make the stated weight. The name on the label must reflect this practice, e.g. “Chicken Legs - Chicken Thigh added to make weight.” The single part must be cut at the joint. Wing tips are not permitted as added parts.

POULTRY PRODUCTS:

In poultry products where “meat” appears in the product name, e.g., “White Meat Chicken Roll,” and “Dark Meat Turkey Loaf,” skin and attached fat are permitted in greater than natural proportions. However, the ingredients statement must have the poultry skin or poultry fat listed. When skin and attached fat appear in the ingredients statement, their placement should be in the correct order of predominance and determined by the amount present over the permitted natural proportions.

POULTRY PRODUCTS CONTAINING MEAT INGREDIENTS-LABELING:

Poultry products containing meat in amounts that exceed 20 percent of the total meat and poultry product portion of the poultry product must be descriptively labeled to indicate the presence of the meat ingredients, e.g., “Chicken and Beef Stew or Stew made with Chicken and Beef”.

Poultry products containing meat ingredients in amounts at 20 percent or less of the total meat and poultry product portion of the poultry product must have names that are qualified to indicate the presence of the livestock ingredients, e.g., “Chicken Stew-Beef Added”.

However, poultry products that do not meet specified minimum poultry ingredient requirements because meat ingredients are replacing any part of the required poultry ingredients must be descriptively labeled to indicate the presence of meat ingredients, e.g., “Turkey and Pork Chop Suey”.

See: Policy Memo 029 dated September 4, 1981

POULTRY PRODUCTS WITH OTHER THAN NATURAL PROPORTIONS OF WHITE AND DARK POULTRY:

Poultry products containing white and dark chicken or turkey of a distinguishable nature and in quantities other than natural proportions of white to dark meat must bear a qualifying statement identifying the types of poultry meat used in conjunction with the kind of poultry in the product name. The poultry block of white and /dark meat (excluding products labeled as “Mechanically Separated (Kind of Poultry)”) solely determines the usage of the terms “white and dark,” “dark and light,” “white,” “dark,” etc. in the product name. Ground poultry (excluding the skin) that bears the terms “white/light,” “dark,” “breast,” “thigh,” etc. in the product names is also considered as part of the poultry block for determining the usage of terms “white and dark,” “dark and light,” “white,” “dark,” etc. However, products labeled as “Mechanically Separated (Kind)” do not have any bearing on the use of terms “white,” “light” or “dark” in the product name since, “Mechanically Separated (Kind)” is as indistinguishable paste-like product that is considered a separated standardized poultry food product ingredient.

Additionally, products with mixture of distinguishable poultry (white or dark) and “Mechanically Separated (Kind)” can not bear claims of “all white,” “pure breast,” “100 percent dark,” or similar terms. In this situation, the poultry portion of the product contains at least two separated poultry ingredients, or one of which is “Mechanically Separated (Kind).”

See 9 CFR 381.117(c), Table 1

POULTRY PUFFS:

Product must contain at least 15 percent cooked poultry meat. Chicken or Turkey Puffs are classified as hors d'oeuvres and must show a true product name, e.g., “Breaded Chicken and Rice Balls.”

POULTRY, RAW SOLUTION:

Unless addressed by other regulations and policies, water and/or oil based solutions may be added to raw poultry and poultry parts at various levels with an appropriate qualifying statement to the product name.

The statement must include terms adequate to inform the consumer of the amount and manner of the addition and include the common or usual names of the ingredients in their proper order of predominance (e.g., “Injected with up to 12 percent of a solution of water, salt, and phosphates”). Other similar designations will be considered on their merits. The statement must be contiguous to the product name and printed in a style and color as prominent as the product name. The statement of the manner and amount of addition must be one-fourth the size of the most prominent letter in the product name. The ingredients of the solution can be printed one-eighth the size of the most prominent letter of the product name.

Terms like “Basted,” “Marinated,” “For Flavoring,” and similar terms contemplated within the provisions of Section 9 CFR 381.169 of the poultry products inspection regulation cannot be used if the amount of the solution added is more than needed to baste, marinate, or flavor the product. Bone-in poultry and poultry parts are limited to 3 percent as prescribed by the regulations. Boneless poultry is limited to 8 percent to use these terms.

See: Policy Memo 042 dated February 3, 1982

See: Policy Memo 044A dated September 2, 1986

POULTRY ROAST:

May be formulated with up to 10 percent liquids without a qualifying statement. If more than 10 percent liquid is used, the name must be qualified with a statement, e.g., “containing up to x percent . . .”

POULTRY SALAMI PRODUCTS:

Poultry sausages prepared to resemble salami and offered to consumers as a salami shall bear product names as follows:

1. “(Kind) Salami” shall be the product name when the moisture-to-protein ratio in the finished product does not exceed 1.9:1. This product resembles a dry salami made from red meats.
2. “Cooked (Kind) Salami” shall be the product name when the product is cooked and the moisture-to-protein ratio is above 1.9:1. This product resembles “cooked salami” made from red meats.

See: Policy Memo 006 dated July 30, 1980

POULTRY SAUSAGE:

Sausage products made from poultry must be labeled to indicate kind, e.g., “(Chicken) Sausage,” “(Turkey) Bologna,” etc. Products containing more than one kind of poultry or red meat must declare the added ingredient in the product name, e.g., “Chicken Bologna, Beef Added” and “Turkey Franks, Chicken Hearts Added” per Policy Memo 029 dated September 4, 1981. The basic sausage standards, per meat 9 CFR 319.140, also apply to poultry, except for added water and fat.

POULTRY SKIN:

When determining the amount of poultry skin allowed, refer to 9 CFR 381.168. If the specific part is not identified in this part, use the figure for boneless kind.

POULTRY STANDARDS:

Name	Minimum or Maximum percentage
Poultry a la King	At least 20 percent poultry meat
Poultry Barbecue	At least 40 percent poultry meat
Poultry, Breaded	No more than 30 percent breading
Poultry, Brunswick Stew	At least 12 percent poultry meat
Brunswick Stew with Poultry	At least 8 percent poultry meat
Poultry Burgers	100 percent meat with skin and fat in natural proportions
Poultry Cacciatore	At least 20 percent poultry meat or 40 percent with bone.
Poultry Canneloni	At least 7 percent poultry meat
Poultry Chili	At least 28 percent poultry meat
Poultry Chili with Beans	At least 17 percent poultry meat
Poultry Chop Suey	At least 4 percent poultry meat
Chop Suey with Poultry	At least 2 percent poultry meat
Poultry Creole with Rice	At least 35 percent cooked poultry meat and sauce portion. Not more than 50 percent cooked rice in total product.

Name	Minimum or Maximum percentage
Poultry Chow Mein (w/o noodles)	At least 4 percent poultry meat
Poultry Croquettes	At least 25 percent poultry meat
Poultry, Creamed	At least 20 percent poultry meat
Poultry Dinners	At least 18 percent poultry meat

Poultry Fricassee	At least 20 percent poultry meat
Poultry Fricassee with Wings	At least 40 percent poultry wings (cooked basis with bone)
Poultry Gizzards and Gravy	At least 35 percent cooked gizzards
Poultry Hash	At least 30 percent poultry meat
Poultry Liver Omelet	At least 12 percent cooked poultry liver
Poultry Meatloaf	At least 65 percent raw poultry or 50 percent poultry meat and a
Poultry Noodle Dinner	At least 15 percent poultry meat.
Poultry Noodle Dinner with Gravy	At least 6 percent poultry meat.
Poultry with Noodles or Dumplings	At least 15 percent poultry meat or 30 percent poultry meat with bone.
Noodles or Dumplings with Poultry	At least 6 percent poultry meat.
Poultry Paella	At least 35 percent poultry meat or 35 percent poultry meat and other meat, no more than 35 percent cooked rice, must contain seafood.
Poultry Parmigiana	At least 40 percent breaded poultry See: Veal Parmigiana
Name	Minimum or Maximum percentage
Poultry Pies	At least 14 percent poultry meat
Poultry Ravioli	At least 2 percent poultry meat
Poultry Salad Mix	At least 45 percent poultry
Poultry Salad	At least 25 percent poultry See: Salad, Poultry
Poultry Soup	At least 2 percent poultry meat

Poultry Flavored Soup	No minimum requirement (less than 2 percent poultry meat)
Poultry Spread	At least 30 percent poultry
Poultry Stew	At least 12 percent poultry meat
Poultry Stew with Dumplings	At least 8.4 percent poultry meat (Based on 70 percent of Stew requirement).
Poultry Subgum	At least 12 percent poultry
Poultry Tamales	At least 6 percent poultry meat
Poultry Tetrazzini	At least 15 percent poultry meat
Poultry Turnover	At least 14 percent poultry meat
Poultry with Gravy/ Sauce	At least 35 percent poultry meat
Gravy with Poultry Poultry with Gravy and Dressing	At least 15 percent poultry meat At least 25 percent poultry meat
Poultry with Rice	At least 15 percent poultry meat
Poultry Scrapple	At least 30 percent poultry and/or poultry byproducts.
Poultry with Vegetables	At least 15 percent poultry meat.

POULTRY TENDERS AND POULTRY TENDERLOINS:

A “(Kind) Tender” is any strip of breast meat from the kind of poultry designated.

A “(Kind) Tenderloin” is the inner pectoral muscle which lies alongside the sternum (breast bone) of the kind indicated.

See: Policy Memo 100 dated September 3, 1986

POULTRY WING SECTIONS - (KIND):

Wing Sections is an acceptable designation for a product consisting of equal proportions of the parts of a wing. It may be and is usually used for equal proportions of wing portions and drummettes.

PREMIER JUS OR (OLEO STOCK):

The product obtained by rendering at low heat the fresh fat of heart, caul, kidney, and mesentery collected at the time of slaughter of bovine animals. The raw material does not include cutting fats. Premier Jus is not an acceptable name unless accompanied by the term “Oleo Stock.”

PRESSURE SENSITIVE LABELS:

Labels applied to packages shall be of the self-destructive type and must adhere to the packages under all conditions of use.

PRESSURE SENSITIVE STICKERS AND INDELIBLE INK:

Pressure sensitive stickers are as a means for manufacturers to use existing labeling material by covering inaccurate and/or misleading labeling information with corrected text or used as a promotional tool, e.g., a starburst encircling sweepstakes terminology. A pressure sensitive sticker must be the type that destroys the underlying label or package if removed, or be self-destructive. Similarly, indelible ink is used as a means for manufacturers to use existing labeling material by covering inaccurate and/or misleading labeling information with opaque ink or adding required information with a rubber stamp.

Temporary label approval is not required when the entire label including the pressure sensitive sticker or marking/covering from indelible ink is truthful, not misleading, and the product is not misbranded. Corrected text on pressure sensitive sticker can cover mandatory or non-mandatory information. Indelible ink may be used to cover inaccurate information or apply markings to existing labeling material in order to make the labeling accurate and truthful.

Labeling bearing pressure sensitive stickers or marking/covering from indelible ink falls under the provisions of the generic label approval regulations in 9 CFR 317.5 and 9 CFR 381.133, which provides the conditions for use of final labeling without first submitting sketch labeling for evaluation and approval at headquarters. Companies need to create and maintain records of all final labeling, otherwise known as *generic approvals*.

Consistent with the rules on generic labeling approval, sketch labeling approval is required for the entire label when pressure sensitive stickers or marking from indelible ink contain special claims (e.g., quality, nutrient content, health, negative, geographical origin, animal production (e.g., “no antibiotics administered,” breed claims, and “no hormones added”), and other claims (e.g., “natural”), guarantees, foreign language or a change of the nutrition facts serving size.

For non-standardized amenable product labeling (e.g., descriptive name products, meat flavors or poultry reaction flavors, etc.) that received sketch approval and the existing labeling is modified by use of pressure sensitive stickers or indelible ink, a sketch approval is required when a change is made to the product label not covered by generic approval regulations 9 CFR 317.5(b) (9) and 381.133(b) (9), e.g., a product name change.

Certain products are not compliant with the generic approval regulations, e.g., exotic animal product labeling, rabbit product labeling, certified pet food labeling, etc. In situations where existing labeling is modified by use of pressure sensitive stickers or indelible ink, the labels must be submitted to the Labeling Consumer Protection Staff in Washington, D.C for sketch approval.

Transferred labels bearing a pressure sensitive sticker covering the existing legend or indelible ink covering the existing legend, are operating under the original establishment's final label approval record, even though the establishment number is for that of the producing establishment. When pressure sensitive stickers are used to cover and correct other existing information or indelible ink is used to cover or add information, the rules for sketch approval and generic labeling apply to the entire label.

This entry cancels Policy Memo 115 dated July 11, 1988, since 115 is out of date.

PRIMAL PARTS AND SUBPRIMAL MEAT CUTS:

Red meat carcasses, primals, subprimals or cuts can be labeled: 1) as the species of origin, e.g., beef tenderloin bearing the simple product name of "beef," 2) as species without identifying the primal or subprimal when certain terms associated with various sizes are part of the product name, i.e., chop, cutlet, steak, fillet, filet, roast, strips, etc., e.g., "Beef Steak," 3) as species and primal or subprimal cut, e.g., "Veal Shoulder Blade Steak," and 4) as species, coin name (butt, cala, daisy, picnic, etc.) and primal or subprimal cut. The species and coin name are not appropriate as a complete product name since it is missing the primal or subprimal cut, e.g., the phrase "pork picnic" is incomplete without "shoulder."

Recent editions of the "Uniform Retail Meat Identity Standards (URMIS)," published and distributed by the National Livestock and Meat Board, and "The Meat Buyers Guide," published by the National Association of Meat Purveyors, may be used to identify recommended names. These guides have been prepared through extensive review and analysis of the most recent edition of "Institutional Meat Purchase Specifications (IMPS)" and in cooperation with the U.S. Department of Agriculture, Agriculture Marketing Service (AMS) and public and industry associations.

PRIME RIB OF BEEF OR STANDING BEEF RIB ROAST FOR PRIME RIB:

These products do not have to be derived from USDA prime grade beef.

PRINCIPAL DISPLAY PANEL, ALTERNATE:

The determination as to whether or not a panel is an alternate principal display panel shall be based on whether or not the panel is likely to be displayed, presented, shown, or examined under customary conditions of sale. If the intent of the panel cannot be determined and demonstrated, and if it has the appearance of a principal display panel, the presence of three or more mandatory labeling features shall serve to characterize the panel as an alternate principal panel. As such, any remaining mandatory features required to be placed on a principal display panel must be also included.

See: Policy Memo 037 dated November 4, 1981

PRODUCT NAMES:

1. A product standard should only be applied if the product name is the same as that described by the standard in the regulations or in the Policy Book. For example, the product, "Beef, Cheese and Vegetables in a Crust," would not be required to meet the standard for a "turnover" in the policy book.
2. Products such as "Pizza Pouches" must meet the standard for pizza since they are named "Pizza" even though they are not traditional type pizza. Furthermore, cheese may not be substituted for meat in products named "Pizza."

PRODUCT NAME QUALIFIERS:

Product name qualifiers have no sizing requirements other than appearing contiguous to the product name and being prominent and conspicuous. Examples of product name qualifiers are "Smoked Flavor Added," "Made in Sheboygan," and "Colored with Paprika." Examples of phrases that are **not** product name qualifiers are "Water Added," and "Containing up to X percent of a Solution." Such phrases are actually part of the product name and do have particular sizing requirements.

PRODUCT NAME QUALIFIERS IN SECONDARY PRODUCTS:

Product name qualifiers, e.g., "binders added," are not required on secondary products with labeling, with the exception of the statement "Calcium Propionate Added to Retard Spoilage of Crust" on pizza labeling. Secondary products are those meal like products that contain a multi-ingredient meat or poultry component, e.g., "Lemon Pepper Seasoned Chicken Breast with Rib Meat, Binders Added in 'Lemon Pepper Chicken Breast with Vegetable Medley.'" The characteristics of the meat or poultry added ingredients, are disclose in the ingredients statement.

See: Policy Memos 112 and 117

PRODUCT OF USA:

Labeling may bear the phrase "Product of U.S.A." under one of the following conditions:

1. If the country to which the product is exported requires this phrase, and the product is processed in the U.S., or
2. The product is processed in the U.S. (i.e., is of domestic origin).

This entry cancels Policy Memo 080 dated April 16, 1985

PROSCIUTTO:

Italian for ham, dry cured. The product name "Prosciutto" is acceptable on labeling to identify a dry-cured ham.

PROSCIUTTO, COOKED:

The product name "Cooked Prosciutto" is acceptable on labeling to identify a dry-cured Prosciutto ham that is cooked.

PROSCIUTTO COTTO, COOKED HAM:

The product name "Prosciutto Cotto, Cooked Ham" is acceptable on labeling to identify a regular pickle-cured cooked ham. Prosciutto Cotto is the Italian name for cooked ham.

PROTECTIVE COVERINGS (MEAT):

Processed or Prepared Product - Immediate containers, e.g., bags, cardboard cartons, tray packs, and film bags enclosing processed or prepared product can be considered protective coverings and exempt from the marking and labeling requirements if placed in a shipping container which meets all mandatory labeling requirements of an immediate container. This does not exempt the mandatory identification and marking which is specifically required on the immediate container of cooked beef (9 CFR 318.17). In addition, the shipping container must be clearly marked "Packed for Institutional Use" or an equally descriptive statement of intended limited distribution. Unlabeled product may not be removed from shipping containers for further distribution nor displayed or offered for sale.

Unprocessed Meat Cuts - Transparent film bags enclosing individual meat cuts in an unprocessed state can be considered protective coverings and exempt from the marking and labeling requirements if placed in a shipping container which meets all mandatory labeling of an immediate container. These unlabeled meat cuts may only be removed from the shipping container for resale and further distribution to retailers, hotels, restaurants, and similar institutions if the product itself or the film bag bears a clearly legible official mark of inspection and the establishment number.

See: Policy Memo 090B dated December 18, 1990

PROTECTIVE COVERINGS (POULTRY):

Under provision of the Poultry Products Inspection Act, protective coverings may be exempt from labeling requirements for immediate containers. Under certain circumstances, some protective coverings are considered immediate containers; under different circumstances, they are regarded only as protective product coverings.

When plastic film bags, cardboard cartons, etc., are used for protecting poultry sold for export or to institutions, e.g., hotels, restaurants, and hospitals (where the contents are consumed on the premises), they are exempt from the mandatory labeling of immediate containers, provided the shipping container meets all the labeling requirements for an immediate container. Such product may not be diverted to retail channels and displayed for sale or be sold to household consumers unless they bear all labeling features required for immediate containers.

See: 9 CFR 381.65(p)

PUDDING:

Nonspecific product.

PULLED PORK:

Refers to pork removed from bones by hand or by mechanical means. The meat must retain its natural striated muscle fiber structure, i.e., it can be shredded, chunked, etc., but may not be ground, chopped, or comminuted.

QUALITY GRADE TERMS AND SUBJECTIVE TERMS ON LABELS:

Terms designated as grades of meat, i.e., prime, choice, select, good, etc., may only be used on red meat which has been officially graded. However, the Food Labeling Division (FLD) will take no action to rescind currently approved labels which contain the word "select." Labels for new or reformulated products or new product lines will be approved in accordance with the policy for grading terms described above.

Letter grades A,B,C, which are designated grades for poultry, may only be used on poultry (whole birds and parts) that are officially graded and may not be used on red meat. Although poultry grade terms (U.S. grade A, etc.) are not allowed to be used on red meats, the terms prime, choice, and select may be used on poultry (whole birds or parts) that are equivalent to U.S. grade A. The use of a possessive, e.g., XYZ's Prime, does not relieve a company of this requirement. The use of quality grade terms on further processed meat and poultry products will be evaluated on a case-by-case basis to determine if they wrongly imply that the meat or poultry used in these products has been graded.

Terms which are subjective in nature, e.g., but not limited to, fancy, finest, super, supreme, ultimate, premium, greatest, best, old fashioned, homestyle, hotelstyle, deluxe, special, famous, and old time may be used unqualified on labels for meat and/or poultry products. The term "selected" as well as other terms, will be considered individually by the Labeling and Consumer Protection Staff, again to determine if these terms wrongly imply that the meat or poultry has been graded.

See: Policy Memo 101A dated August 30, 1988

QUICHE PRODUCTS:

The term "Quiche" does not have to be qualified to indicate it is a custard cheese pie. However, when characterizing ingredients, e.g., bacon, ham, chicken, onion, etc. are used either alone or in combination, the ingredients shall be either clearly identified as part of the product name or prominently displayed elsewhere on the principal display panel (PDP) of the label (e.g., Bacon Quiche, Ham and Onion Quiche, etc.). Similarly, the characterizing ingredients in Quiches bearing fanciful names shall be identified as part of the product name or highlighted elsewhere on the PDP (e.g., Quiche Bercy - made with ham and wine). Since "Quiche Lorraine" is widely recognized, the characterizing ingredients do not have to be identified as a part of the product name or elsewhere on the PDP.

Meat and poultry quiches must contain at least 8 percent cooked meat or poultry and sufficient cheese so that the combined total at least comprises 18 percent of the finished product. Quiche Lorraine must contain cooked bacon and/or ham and the only cheeses are Swiss and/or Gruyere.

If other characterizing ingredients (excluding cheese), e.g., onions, peppers, olives, etc., are used in addition to the meat or poultry ingredient in Quiche Lorraine or in any other

quiche, the combination of these other characterizing ingredients and the meat or poultry ingredients must comprise at least 8 percent of the total product, and the cooked meat or poultry portion must be at least 5 percent of the total product.

See: Policy Memo 077 dated October 11, 1985

RANCH:

The regulations and policies applicable to “Farm” also apply to ranch.

RAVIOLI (MEAT):

This product must contain at least 10 percent meat.

REHYDRATED DEHYDRATED VEGETABLES:

Rehydrated dehydrated vegetables acceptable as name. The specific vegetable must be identified in the ingredient statement.

RELLENO DE PAPA (PR):

This product must contain 8 percent cooked meat. A Puerto Rican product that must show a true product name, e.g., “Potato Balls with Beef,” or “Potato Dough with a Beef Filling.”

RENDERED BEEF FAT TISSUE SOLIDS:

The solid remains of a fat extraction process from beef that was ground and rendered by a high temperature (180° F) continuous wet rendering system.

See: Beef Greaves

REWORK:

Rework – is allowed in unlimited quantities when added to like product. However, if breaded/battered rework is added to similar products, the rework is limited to 2 percent.

RICE AND MEAT:

The product must contain at least 12 percent meat.

ROASTED:

The term “roasted” may be used to describe products that have been subjected to cooking methods that result in a roasted appearance.

ROLLS:

Six uses exist for the term “Roll” in conjunction with names for meat food products:

1. Items consisting of a solid piece of meat, e.g., “Boned Veal Rib,” formed and tied as a roll and usually offered with seasonings.
2. Chopped meat in combination with condiments, also formed and processed. It can be and often is offered in the fresh meat state.

Water is not an ordinary or usual ingredient in these two “Meat Roll” items. If water is an ingredient in these products, then a statement indicating the addition of a solution has taken place must appear contiguous to the product name wherever it appears on the label.

3. “Sausage Rolls” have similar formulas and water limitations to cooked sausage. The finished product may contain up to 10 percent added water, is in roll shape, and is Cooked, or Smoked and Cured (species) Roll Sausages.

4. Non-descriptive rolls, e.g., “Pizza Roll,” “Pickle Roll,” “Relish Roll,” etc., contain meat with cheese, peppers, pimentos, relishes, and other similar materials. An ingredients statement is required as a part of the product name on the basis of instructions in 9 CFR 317.2(c)(1) and (2), and 317.2(e).

5. Product made from meat and water that has been chunked, ground, chipped, wafer-sliced, etc., and formed into a roll containing a plant protein product or other binder could be labeled as a “Meat, Water, and Textured Vegetable Protein Roll.” The same size lettering shall be used for the product name.

6. Product made from meat that has been chunked, ground, chipped, wafer-sliced, hydroflaked, etc., and formed in a roll containing a plant protein product or other binder shall be labeled as “Beef and Textured Vegetable Protein Roll” or “Beef and Soy Protein Concentrate Roll.”

See: Policy Memo 066C dated November 30, 1994

ROLLS, POULTRY:

Only natural proportions of skin to the whole carcass or designated part may be used. If skin is in greater than natural proportions, the name must be qualified with the term “Skin Added.”

See: 9 CFR 381.159

ROMANO CHEESE:

Label must show “kind” of milk, e.g., (Caprino), “Romano Cheese made with Goat's Milk;” (Pecornia), “Romano Cheese made from Sheep's Milk;” or (Vaccino), “Romano Cheese made from Cow's Milk.” The words in parenthesis are not required to be shown.

RUMAKI:

This product must contain at least 50 percent chicken livers. An hors d'oeuvre or appetizer. Rumaki is a combination of chicken livers, water chestnuts, and bacon.

SALAD - FREEZE DRIED HAM:

Antioxidants have been permitted in Freeze Dried Ham at a level of 0.01 percent, based on total weight of the ham.

SALAD - GERMAN STYLE POTATO SALAD WITH BACON:

Requires at least 14 percent cooked bacon.

SALAD MIX, POULTRY:

Product must contain at least 45 percent cooked poultry.

SALADS:

Standards for salads:

Meat salads must include at least 35 percent cooked meat or meat food product (e.g., corned beef, ham). Ingredients, e.g., “Ham water added” or “Corned Beef and water product” may be used if the formula is adjusted to account for the amount of added substances. Example: if 85 percent of a meat food product is meat, then 35 percent required meat divided by 0.85 equals 41 percent required meat food product in the salad.

Cobb Salad - Contains lettuce and chicken or turkey. The other ingredients that may be found include bacon, hard cooked eggs, tomatoes, Roquefort or other blue cheese or dressing. The product name must include the poultry component(s) and also identify any meat ingredient when present about 2 percent, e.g., “Bacon and Chicken Breast Cobb Salad.”

Caesar Salad - is an acceptable product name and normally contains cheese, meat, or poultry pieces and may contain other vegetables.

Ham and Cheese Salad - Must contain at least 25 percent cooked ham.

Macaroni with ham or beef - Must contain at least 12 percent cooked meat.

Poultry Salad - Must contain at least 25 percent cooked poultry (natural proportions of skin and fat).

Chopped egg and ham salad - Must contain at least 12 percent ham.

Chopped egg and bacon salad - Must contain at least 12 percent bacon (9 percent fully cooked bacon).

Vegetable and/or fruit with poultry - Must contain at least 25 percent cooked poultry.

Cracker meal, bread crumbs, and similar ingredients may be included in meat or poultry salads up to 2 percent of the total formula. If more than 2 percent is used, a product name qualifier is required. Modified food starch and textured vegetable protein cannot be substituted for cracker meal and bread crumbs in salad products.

SALAMI:

A dry sausage that requires an MPR of 1.9:1 or less. Extenders and binders are permitted. It may be cooked to shorten drying period.

SALAMI, BEEF:

A cooked, smoked sausage, usually mildly flavored, in a large casing, containing coarsely ground beef. Cereals and extenders are permitted. May contain fat. Product does not have to be labeled cooked.

SALAMI, COOKED:

The product "Salami" must be labeled to include the word "Cooked," regardless of the type and size of its packaging, unless it is one of the following:

1. A salami with a moisture protein ratio of no more than 1:9 to 1;
2. "Genoa salami" with a moisture protein ratio of no more than 2.3:1;
3. "Sicilian salami" with a moisture protein ratio of no more than 2.3:1;
4. Labeled, as . . . ,
 - a. Kosher Salami,
 - b. Kosher Beef Salami,
 - c. Beef Salami,
 - d. Beer Salami, and
 - e. Salami for Beer.

Pork skins are not a permitted ingredient in cooked salami.

See: Policy Memo 031A dated July 23, 1986

SALAMI, COTTO:

A mildly flavored cooked, cured sausage, in a large casing, usually containing coarsely ground beef and pork. The product contains whole or visible pieces of peppercorns. It is cooked in dry heat.

SALAMI, HARD:

A dry sausage with an MPR of 1.9:1. It is made with beef and pork and seasoned with garlic. Less highly flavored but usually more heavily smoked than Italian Salami. It is tied with loops or twine that gives a scalloped appearance.

SALAMI, ITALIAN:

This kind of dry salami is usually prepared in the San Francisco area and is easily distinguished by its covering of a white mold. This salami consists of about 80 percent finely chopped pork, to which a small amount of pork fat may be added. Nonfat dry milk can comprise 3 1/2 percent of the finished product. The remainder consists of chopped beef, seasoning, salt, and curing agent. The product should have an MPR not in excess of 1.9:1 to insure the fat content and dryness properties associated with a “dry salami.”

SALCHICHON (SP):

This term, meaning “Large Sausage,” This term may only be used for large casing sausage products that are 3 inches in diameter or more. Label must show a true product name.

SALISBURY STEAK:

Finished product must contain at least 65 percent meat. Fat is limited to 30 percent. Other requirements are:

1. It is an unbreaded cooked product.
2. The meat block may contain 25 percent pork, with the remainder beef. Or, the meat block may contain up to 12 percent partially defatted chopped beef and pork.
3. Extenders are permitted up to 12 percent. When isolated soy protein is used, 6.8 percent is the equivalent of 12 percent of the other extenders. Those extenders include, but are not limited to: cereal, bread crumbs, cracker meal, soy flour, soy protein concentrate, isolated soy protein, and textured vegetable protein.
4. Meat byproducts are not permitted. Beef heart meat is permitted.
5. Permitted liquids include, but are not limited to: water, broth, milk, cream, skim milk and reconstituted skim milk (9 parts water to 1 part NFDM).
6. Product not cooked which conforms to the above may be labeled “Patties for Salisbury.”

SALISBURY STEAK, TURKEY:

Product must contain at least 55 percent turkey meat in natural proportions (light and dark) or 65 percent turkey with skin and fat in natural proportions (skin 10 percent, turkey meat 55 percent). Maximum amount of binders and extenders is 12 percent.

SALPICAO:

A smoked sausage. The label must show a true product name, e.g., “Smoked Sausage.” No more than 3 percent water can be added at formulation.

SALSICCIA (IT):

A fresh pork sausage, highly spiced, in which paprika is permitted. It is a rope style sausage made of finely cut pork trimming.

SALT AS A CURE:

Dry processed hams, pork shoulders, and bacon are ordinarily cured with mixtures that contain mostly salt along with sugar and nitrates plus nitrites. However, some processors use salt alone in preparing their products. The salt in contact with the meat provides the desired cured color, taste, and necessary product protection.

Salt is an acceptable cure when used singly in the curing and salt equalization of dry processed hams, pork shoulders, and bacon. The cured products must have a 10 percent brine concentration.

SAMOSAS:

This product originated in India, although it is also associated with Pakistan. It resembles a “Meat Turnover” and consists of a spiced vegetable and meat mixture in a dough crust. At least 25 percent meat is required. Label must show a true product name, e.g., “Beef Turnover.”

SAMPLES:

Free samples included along with the meat and poultry food products are not to be included in the net weight statement, and the ingredients do not need to be identified in the ingredients statement as long as the ingredients appear on sample package.

SANDALWOOD:

According to FDA regulations, Red Saunders (red sandalwood) is not an acceptable ingredient in meat and poultry products. It is a permitted coloring and flavoring agent in alcoholic beverages only. In contrast, white or yellow sandalwood is acceptable in meat and poultry products as a flavoring agent in an amount that is “sufficient for purpose.”

White or yellow sandalwood extract may be labeled as “sandalwood extract” or “flavoring.”

SANDWICH - CLOSED:

Product must contain at least 35 percent cooked meat and no more than 50 percent bread. Sandwiches are not amenable to inspection. If inspection is requested for this product, it may be granted under reimbursable Food Inspection Service.

Typical “closed-faced” sandwiches consisting of two slices of bread or the top and bottom sections of a sliced bun that enclose meat or poultry, are not amenable to the Federal meat and poultry inspection laws. Therefore, they are not required to be inspected nor bear the marks of inspection when distributed in interstate commerce.

SANDWICH - OPEN:

Must contain at least 50 percent cooked meat. Sandwiches are amenable only if they are open faced sandwiches. Product must show a true product name, e.g., “Sliced Roast Beef on Bread.”

This regulatory policy in no way alters the Department's present policy with respect to caterers who include meat sandwiches in their dinners.

SANDWICHES (MEAT OR POULTRY AS COMPONENTS OF “DINNER PRODUCTS”):

Dinners containing a sandwich type product, e.g., a frankfurter, hamburger, or sliced poultry meat with a bun, are amenable and subject to inspection.

SANTA FE STYLE:

Acceptable for products that contain chilies with corn or beans and one of the following ingredients: Cheese (jack, cheddar, Mexican Style or fresh goat), bell pepper, onion, garlic, tomatoes, tomatillos, cumin, oregano or cilantro. The beans should be either black, kidney, navy, pink, pinto, red, or white beans or an indigenous variety.

SARNO:

A dry smoked sausage that is air dried. The label must show a true product name, e.g., “Smoked Sausage.” Coarsely chopped beef, pork, and garlic are not permitted.

SATAY:

This term refers more to a preparation method than to the nature of a finished product. Satay can be made from chicken, beef, lamb, pork, and other food items, and prepared in two ways:

1. Meat is cut into one inch cubes, then dipped into a spicy sauce, skewered, and roasted over an open fire (similar to “Kebobs” except no vegetables or fruit). Label must show a true product name, e.g., “Beef Cubes on Stick.”

2. Meat is cut into one inch cubes, then dipped into a spicy sauce and canned. Label must show a true product name, e.g., “Beef Cubes in Spicy Sauce.”

SAUCE WITH MEAT OR MEAT SAUCE:

Product must contain at least 6 percent ground meat.

SAUERBRAUTEN (GR):

“Sauerbrauten” must contain at least 50 percent cooked beef. “Gravy with Sauerbraten” must contain at least 35 percent cooked meat. Sauerbrauten is cooked beef in a vinegar flavored sauce. The beef is marinated in vinegar sauce, then separated from the sauce and partially cooked, and put back in the sauce and cooked completely.

SAUERKRAUT BALLS WITH MEAT:

Product must contain at least 30 percent meat or meat food product.

SAUERKRAUT WITH FRANKS AND JUICE:

Product must contain at least 20 percent franks.

SAUSAGE CLASSIFICATION:

Fresh Sausage: Made of fresh, uncured meat, generally cuts of fresh pork, and sometimes beef. Its taste, texture, tenderness, and color are related to the ratio of fat to lean. Trimmings from primal cuts, e.g., pork, loin, ham, and shoulders are often used. When ice or water is used to facilitate chopping and mixing, it is limited to a maximum of 3 percent of the total formula. It must be kept under refrigeration and thoroughly cooked before serving. Bratwurst is in this class. Binders and extenders are permitted in fresh sausages except where regulations do not permit the use of such ingredients, i.e., 9 CFR 319.140 (Pork Sausage), 9 CFR 319.142 (Beef Sausage), 9 CFR 319.144 (Whole Hog Sausage), and 9 CFR 319.145 (Italian Sausage).

See: 9 CFR 319 Subpart E

Uncooked smoked sausage: Has all the characteristics of fresh sausage except it is smoked, producing a different flavor and color. It must be thoroughly cooked before serving. “Smoked Pork Sausage” is included in this class. If it is a mixture of pork and other meats, regardless of size, it must be treated for trichinae.

See: 9 CFR 319 Subpart F

Cooked sausages and/or Smoked sausages: These products are chopped or ground, seasoned, cooked and/or smoked. Added water is limited to 10 percent of the finished product. Meat byproducts may be used when permitted by standard. Cure is required for particular sausages, e.g., wieners or Polish sausage. These sausages come in various shapes and sizes, e.g., short, thin, long and chub. Cotto salami, liver sausage, and cooked weisswurst are included in this category. Wieners, bologna, knockwurst, etc., are also in this class but are further distinguished by a fat and moisture limitation.

See: 9 CFR 319.180

Dry and Semi-dry sausages: Dry sausages may or may not be characterized by a bacterial fermentation. When fermented, the intentional encouragement of a lactic acid bacteria growth is useful as a meat preservative as well as producing the typical tangy flavor.

The meat ingredients, after being mixed with spices and curing materials, are generally held for several days in a curing cooler. Afterward, the meat is stuffed into casings and is started on a carefully controlled air-drying process. Some dry sausage is given a light preliminary smoke, but the key production step is a relatively long, continuous air-drying process.

Principal dry sausage products are salamis and cervelats. Salamis are coarsely cut, cervelats finely cut with few exceptions. They may be smoked, unsmoked, or cooked. Italian and French dry sausage are rarely smoked; other varieties usually are smoked.

Dry sausage requires more production time than other types of sausage and results in a concentrated form of meat. Medium-dry sausage is about 70 percent of its “green” weight when sold. Less dry and fully dried sausage range from 80 percent to 60 percent of original weight at completion.

Semi-dry sausages are usually heated in the smokehouse to fully cook the product and partially dry it. Semi-dry sausages are semi-soft sausages with good keeping qualities due to their lactic acid fermentation.

Although dry and semi-dry sausages originally were produced in the winter for use in the summer and were considered summer sausage, the term “summer sausage” now refers to semi-dry sausages, especially Thuringer Cervelat.

SAUSAGE CONTAINING CHEESE:

Sausages may contain cheese under the following conditions:

1. If there is a standard for that particular sausage, it must be met as though it contained no cheese.
7. The cheese must characterize the product and appear as part of the product name. Example “Italian Sausage with Cheese.”

See: Policy Memo 010 dated September 8, 1980

SAUSAGE - LIQUIDS ADDED:

Sausages containing fluid ingredients that are expected such as fruit and juice and vinegar, are permitted at any level as long as the product is descriptively labeled. The sausage portion of the product, however, must meet any applicable standard. Vinegar is an expected ingredient in chorizos and the name does not have to indicate its presence.

SAUSAGE - SHELF STABLE:

Dry sausage must have a Moisture Protein Ratio (MPR) of 1.9:1 or less, unless an MPR is cited under **MOISTURE PROTEIN RATIO**.

Non-refrigerated, semi-dry, shelf-stable sausage must have an MPR of 3.1:1 or less and a pH of 5.0 or less, unless commercially sterilized or unless an MPR is cited under **MOISTURE PROTEIN RATIO**. Alternately, non-refrigerated, semi-dry, shelf-stable sausages are those that:

1. are fermented to a pH of 4.5 or lower (or pH may be as high as 4.6 if combined with product water activity no higher than 0.91),
2. are in an intact form or, if sliced, are vacuum packed,
3. have internal brine concentration no less than 5 percent,
4. are cured with nitrite or nitrate, and
5. are smoked with wood.

SAUSAGE, REWORK:

This term applies to a fully or partially processed product (excluding uncooked trimmings) re-routed for reasons other than unwholesomeness or adulteration (i.e., emulsion residue, product breakage, slicing operations, smoked meats, returns, etc.) and intended for inclusion in cooked sausage, loaves, and similar products. Rework may be used provided it does not adulterate the product, violate its standard of composition, change the order of predominance of ingredients, or perceptibly affect the normal characteristics of the product. Rework is subject to the following restrictions:

1. Cooked sausage, meat loaves may be used in similar products without limitation.
2. Except in products covered by section 9 CFR 319.180, pieces of cooked and/or smoked meat may be used without limitation if properly identified in the ingredients statement.

3. Pieces of uncooked, cured pork from primal parts may be used without limitation if properly identified in the ingredients statement.

4. Sausage products in edible collagen casings may be used in similar finely comminuted products without limitation and need not be peeled.

5. Finished cooked sausage in natural casings may be used in similar finely comminuted products without limitation, except sausages in bungs, middles, beef rounds, bladders, or stomachs, which must be stripped of the casings before use. Also, natural casings of any type that break during the stuffing operations should not be included in emulsions.

SAUSAGE TYPE PRODUCTS WITH FRUITS AND VEGETABLES:

Sausage type products that contain unexpected ingredients that significantly alter the character of the product may be descriptively labeled as (characterizing ingredient) Sausage, e.g., “Cherry Pecan Sausage,” “Wild Rice Sausage,” or other equally descriptive names, e.g., “Sausage with Wild Rice.”

The sausage portion of fresh sausage products must meet any applicable standards, including fat and added water limitations, moisture/protein ratios, and use of binders and extenders prior to the addition of any characterizing ingredient(s). For cooked, smoked, or dry sausages, the finished sausage type product must meet the sausage standard prior to the addition of any characterizing ingredients.

The unexpected ingredient must be present in sufficient quantity or form to characterize the sausage type product in flavor, texture, or other sensory attributes. However, there are no minimum use levels.

This policy applies to products containing unexpected food ingredients, e.g., fruits and vegetables, e.g., cherries, pecans, tomatoes, etc., that change the character of the product by the addition of unique flavor and other sensory characteristics. The policy does not apply to imitation products, i.e., products formulated to resemble in taste, texture, color, etc., the traditional sausage products, but which are nutritionally inferior. Sausages containing cheese are addressed Policy Memo 010, and Potato Sausages are addressed in Policy Memo 011.

SAUSAGE WITH SAUERKRAUT IN SAUCE:

Product must contain at least 40 percent sausage.

SAUSAGE (Species):

(Species) sausages identified in 9 CFR 319.141, 319.142, 319.144, and 319.160 of the meat inspection regulations may be cooked, cured or smoked (or any combination), but must comply with the standards before being processed if the product name is to include “(species) sausage.” For example, fresh beef sausage identified in 9 CFR 319.142 which is cured and cooked may be labeled “cured, cooked beef sausage.” Prior to this processing, these products could not contain more than the 3 percent water permitted by the standard.

Cooked cured sausages or smoked cured sausages containing up to 10 percent added water in the finished product and prepared from one species may be labeled as “cooked cured sausage,” “smoked sausage,” “cooked cured sausage made with (species),” or “smoked sausage made with (species).”

Semi-dry and dry sausages made from a single species may be labeled “(species) sausage,” e.g., “beef sausage.”

This policy does not apply to cooked sausages identified in section 9 CFR 319.180 of the meat regulations.

See: Policy Memo 051 dated September 13, 1982

SCALLOPED POTATOES AND HAM:

Product must contain at least 20 percent cooked ham.

SCALLOPED POTATOES AND SAUSAGE:

Product must contain at least 20 percent cooked sausage.

SCALLOPED POTATOES FLAVORED WITH SAUSAGE:

Product must contain at least 3 percent sausage.

SCALLOPPINI:

Product must contain at least 35 percent cooked meat or poultry meat. Thin slices of cooked veal, sometimes beef or poultry, seared or fried. Label must show a true product name, e.g., “Veal Scalloppini” or “Chicken Scalloppini.”

SCHICKENWURST (GR):

The product is made of two parts, one of which is an emulsion prepared from pork and beef cuts. The second component consists of chunks of ham measuring from 2 to 3 inches in size. The two parts are mixed, stuffed into large casings, and smoked while

being cooked. The final product appears as a luncheon sausage with large pieces of red ham meat held together by a light pink binder. The ham sections comprise at least 50 percent of the product and the item has a distinct smoked flavor. This product is very similar in appearance to the product sold as “Ham Bologna.”

SCRAMBLED EGGS WITH BACON:

Product must contain at least 10 percent cooked bacon.

SEAWEED:

The term is not an acceptable ingredient declaration. There are many types of seaweed, some are not as safe.

“SERVING SUGGESTION,” “SERVE AS SUGGESTED,” AND SIMILAR PHRASES:

Vignettes should reasonably illustrate ingredients that could be in the packaged products as sold, and not be misleading to the consumer.

See: 9 CFR 317.8
9 CFR 381.129

SHEPHERDS PIE (With or Without Vegetables):

Product must contain at least 25 percent meat in total formulation. Shepherds Pie is a meat food product consisting of chopped, minced, or cubed beef or lamb, seasoned with gravy or sauce, with or without vegetables, and baked with a covering layer or surrounding border of seasoned mashed potatoes. The label must show a true product name, e.g., “Beef Shepherds Pie.”

SHIPPING CONTAINERS:

A mark of inspection and a handling statement is required on all shipping containers. Safe Handling Instructions are required with all other required features only when they shipping container is also the immediate or primary container.

See: 9 CFR 316.13

SHU-MAI:

Product must contain at least 10 percent meat. A Chinese product that resembles a dumpling. It is similar to a meat ravioli. The label must show a true product name, e.g., “Pork Dumpling”.

SIGNATURE LINE:

It is not necessary to include the term “General Office” in signature lines on labels used by companies with multiple plant operations. A zip code shall appear following the address.

See: 9 CFR 317.2(g)(1)
9 CFR 381.122

SLOPPY JOE:

A coined name that must be qualified by a true product name, e.g., “Barbecue Sauce with Beef.” The meat content depends on the name of the product. Heart meat and tongue meat can be used but not to satisfy the minimum meat requirement.

SMOKE:

For imported Canadian products, e.g., bacon, which are physically smoked during processing, the word “Smoke” is acceptable in the ingredients statement. Although not required or customary, smoke can also appear in the ingredients statement of domestically produced products which are physically smoked. If included in the ingredients statement, smoke should appear as the last item.

SMOKE FLAVORING:

The use of smoke flavoring (natural or artificial) in a component of a meat or poultry food product, e.g., ham in a ham salad, does not require that the product name be qualified to indicate the presence of the smoke flavoring. However, the smoke flavoring must be declared in the ingredients statement on the meat or poultry product labels.

Secondary product – when meat and extender product is produced using a meat product in which smoke flavoring is added, the secondary product name does not have to be qualified with a phrase as “smoke flavoring added.”

When smoke flavor (natural or artificial) has been directly added to a product as part of a seasoning mix, the presence of the smoke flavor must be identified in a qualifying statement to the product name, e.g.

1. “Chicken soup smoked flavor added,” and in the ingredients statement.
2. “Beef soup smoke flavor.”
3. If a product is simply sprayed with liquid smoke, it must be labeled “smoke flavoring added.”

See: Policy Memo 117 dated August 30, 1988

SMOKED PRODUCTS:

The guidelines for approving labels for products prepared with natural smoke and/or smoke flavor (natural or artificial) are as follows:

1. Meat or poultry products which have been exposed to smoke generated from burning hardwoods, hardwood sawdust, corn cobs, mesquite, etc., may be labeled as “Smoked” or with terms, e.g., “Naturally Smoked” to indicate that the traditional smoking process is used.
2. Meat or poultry products which have been exposed to natural liquid smoke flavor which has been transformed into a true gaseous state by the application of heat or transformed into vapor by mechanical means, e.g., atomization, may be labeled “Smoked.”
3. Meat or poultry products may be labeled “Smoked” if natural liquid smoke flavor is applied by spraying, dipping, liquid flooding, or similar processes prior to or during heat processing. In such cases, the natural liquid smoke flavoring must be transformed into a true gaseous state by the heat of processing. If a product is simply sprayed with liquid smoke it must be labeled “smoke flavoring added.”
4. Meat or poultry products to which smoke flavor (natural or artificial) has been directly applied to the exposed product surface, e.g., massaging or margination, or incorporated into the product by such means as injection, must be labeled to identify the smoke flavor as part of the product name, e.g., “Ham-Natural Smoke Flavor Added,” and in the ingredients statement.
5. Meat or poultry products that are smoked, as provided for in (1), (2) and (3) above and also treated with smoke flavor as described in (4), may only be labeled “Smoked” or with terms, e.g., “Naturally Smoked,” if it is clearly disclosed that the product is also treated with smoke flavor. The presence of the smoke flavor must be identified as part of the product name, e.g., “Smoked Ham-Smoke Flavoring Added” and in the ingredients statement.
6. Product may be labeled as “hickory smoked” only if the plant provides the inspector with appropriate certification that such sawdust or wood for smoking is 100 percent hickory.

See: Policy Memo 040 dated January 18, 1982

Policy Memo 058A dated August 5, 1983

SMOKED THURINGER LINKS:

A cooked smoked sausage made with pork only.

SNACKS (HORS D'OEUVRES):

Product must contain at least 15 percent cooked meat or 10 percent cooked bacon. The label must show a true product name, e.g., “Liver Pate on Toast.”

SODIUM ALGINATE:

This is added as a binder in “Taquitos.” Approval may be given for use at a level of less than 1 percent with .25 percent of calcium citrate to stabilize a pizza sauce or pizzas heated in household toasters.

Sodium alginate when used as glue to seal burrito and burrito like products is acceptable, if declared in the ingredients statement, or if a statement such as “sealed with sodium alginate” appears at the end of the ingredients statement.

SODIUM BENZOATE:

Sodium Benzoate is not an acceptable ingredient for meat and poultry products, except in oleomargarine. It is accepted as an incidental additive when it is a part of a product prepared under FDA rules, e.g., sauces, gravies, and similar substances.

SOFRITO WITH PORK:

This is a sauce containing 6 percent smoked pork.

SOPPRESATE (IT):

This is an acceptable name for a dry salami with an MPR of 1.9:1. This is an Italian salami that is lightly flavored with garlic and, generally, hotly seasoned with paprika and black or red peppers. It is smoked to varying degrees depending on regional tastes.

SORBITOL:

This is only permitted in 9 CFR 319.180 products, cured pork products, dried beef, kielbasa and products similar to kielbasa. Do not approve when used in other products.

SOUFFLE (SPECIES) OR (KIND):

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

SOUJOUK (TK):

This is a Turkish sausage made from beef which is very dry and highly spiced with an MPR of 2.04:1. The product is usually flattened or resembles a dry salami or ring bologna. The label must show a true product name, e.g., "Dried Beef Sausage."

SOUP:

1. Soups that declare meat stock in the product name are meat food products and shall contain at least 25 percent meat stock with an MPR of not less than:
 - a. Condensed soup - 67:1
 - b. Ready-to-eat - 135:1
 - c. Beef Bouillon - 67:1 and at least 50 percent beef stock
2. Soups made with meat shall contain not less than:
 - a. Condensed soup - 4 percent cooked meat
 - b. Ready-to-eat - 2 percent cooked meat
3. Soups containing smoked meats shall contain not less than:
 - a. Condensed soup - 4.0 percent smoked meat
 - b. Ready-to-eat - 2.0 percent smoked meat
4. Soups made with cooked sausages shall contain at least 4 percent cooked sausage.

See: Policy Memo 122 dated August 11, 1992

SOUP PRODUCTS:

Bean & Ham Shank: When soup is made from ham shanks, they must be shown in the true product name, e.g., "Bean and Ham Shank Soup."

Blood: Product must contain at least 1 percent blood and be made under inspection.

Chowders: Follow standard for soups.

Consomme: A broth cooked with vegetables and then strained. Must have an MPR of 135:1.

Consomme Instant: Dehydrated - not amenable.

Cream: Condensed cream soups may be made from various creams, whole milk, or dry milk powder. The amount of cream, whole milk, or dry milk powder should provide a minimum of .45 percent butterfat to the final product. Examples:

1. A cream containing 18 percent butterfat should make up the product formulation; this provides .45 percent butterfat to the product formulation.
2. Dry milk powder containing 27 percent butterfat should make up 1.67 percent of the product formulation.

Dried Meat Soup Mixes: Not amenable.

Italian Style Minestrone: Soup must contain zucchini. Identify meat in the true product name.

Pepper Pot: Soup must contain at least 20 percent scalded tripe.

Petite Marmite (FR): A soup made with meat, chicken, and vegetables.

Scotch Broth: Soup must contain at least 3 percent mutton in a thick mutton broth.

Vegetable: Vegetable soups made with soup stock are not considered amenable.

SOUSE:

This is a nonspecific product that can be made with all pork byproducts. The ingredients statement directly follows the product name.

SOUTHERN FRIED:

Southern fried poultry cuts or patties are breaded and fried. This is not geographical.

SOUTHWESTERN STYLE:

An acceptable identification for products containing any **five** (5) of the following types of food ingredients:

Beans (kidney beans, black beans, pinto beans, red or pink beans), corn, chili peppers, bell peppers, cheddar cheese, cilantro, onions or onion powder, cumin, oregano, garlic or garlic powder, paprika, chili powder, either mesquite smoked, or mesquite smoke flavor added.

SOY PROTEIN PRODUCTS:

Whenever soy flour, defatted soy grits, soy protein concentrate, isolated soy protein, and similar products are used as ingredients of meat and poultry products, they must be called by their common or usual name (e.g., soy flour, soy protein isolate, etc.).

Two percent isolated soy protein is equivalent to 3.5 percent binders.

If these products are textured, then “textured” should also be included in the name. We allow the use of the term “textured vegetable protein” when the textured soy products are mixed with spices, colorings, enrichments, etc., and the ingredients of the textured vegetable protein are listed parenthetically. “Vegetable Protein Product” is an acceptable declaration for a soy product fortified in accordance with Food and Nutrition Service regulations. The ingredients of the VPP must be listed parenthetically.

SPAGHETTI:

Sauce with meatballs	Must contain at least 35 percent cooked meatballs
Sauce with meat	Must contain at least 6 percent meat
with meatballs	Must contain at least 12 percent meat
with meatballs & sauce	Must contain at least 12 percent meat
with meat and sauce	Must contain at least 12 percent meat
with franks and sauce	Must contain at least 12 percent franks

SPAGHETTI SAUCE WITH MEAT STOCK:

This spaghetti sauce consists mainly of tomatoes with seasoning. Product must contain 5 percent fresh beef and 12.5 percent concentrated meat stock.

SPAGHETTIOS IN CHEESE SAUCE WITH GROUND BEEF:

Product must contain at least 12 percent meat.

SPANISH RICE WITH BEEF:

Product must contain at least 20 percent cooked beef.

SPECKWURST:

Product should conform to sausage standard (9 CFR 319.140) without the use of byproducts. Chunks of fat are usually present.

STARCH:

Starch, wheat starch, and cornstarch are synonymous in meaning. When “Vegetable Starch” is used as a designation, it refers to the starchy materials derived from any vegetable source, e.g., potatoes, peas, etc. Tapioca starch cannot be declared as “starch.”

See: Tapioca Starch

STEAK, CHINESE PEPPER:

Product must contain at least 30 percent cooked steak. A Chinese dish usually served with rice. Beef steak is cut in thin strips, browned, and added to a sauce. Vegetables are also added to the sauce; green pepper strips are always used, and other vegetables may include celery, onions, scallions, red pepper, bean sprouts, tomatoes, or water chestnuts.

STEAK, COUNTRY STYLE:

This term is popular in the Southern region of the country. It resembles a “Gravy and Swiss Steak” product. Characteristics of this product are:

1. It is prepared from the steaking portions of beef (usually from the round) and braised.
2. The meat is mechanically “tenderized” and floured prior to browning.
3. The meat is browned by sautéing or oven browning, but not flame browned nor cooked in water.
4. When a true product name is shown as “Gravy and Beef Steak,” at least 35 percent cooked steak must be used.
5. When a true product name is shown as “Beef Steak with Gravy,” at least 50 percent cooked steak must be used.

STEAK, PEPPER:

Product must meet the standard for “Fabricated Steak” in 9 CFR 319.15(d) and contain green and/or red peppers.

STICKS:

There are three types of meat or poultry sticks.

1. Meat Sticks, which are an extended “pattie-like” product and are usually breaded. No more than 10 percent extenders and 30 percent breading are permitted. When whole egg, tomato, and nonfat dry milk are used, they must appear as added ingredients in the true product name, e.g., “BREADED MEAT STICK - NONFAT DRY MILK ADDED.
2. The infant finger food type of sticks is usually packed in jars. It conforms to the sausage standard and must show a true product name, e.g., “Meat Stick”.
3. Nonspecific dry or semi-dry sticks that do not meet the sausage standard must be followed by the ingredients statement. If products meet the sausage standard, they may be identified as “Smoked Sausage.”

STROGANOFF, MEATBALL:

Product must contain at least 45 percent cooked meatballs. Sauce portion shall comply with the Stroganoff Sauce standard.

STROGANOFF SAUCE:

The sauce must contain at least 10 percent sour cream or a combination of at least 7.5 percent sour cream and 5 percent wine, or 2 percent sour cream, 2 1/2 percent wine, and 9 1/2 percent whole milk.

STROGANOFF SAUCE WITH/AND BEEF:

Product must contain at least 31 percent beef or 21 percent cooked beef based on the total weight of the product, with sauce portion complying with the stroganoff sauce standard.

STROGANOFF SAUCE WITH/AND MEATBALLS:

Product must contain at least 31 percent cooked meatballs. Sauce portion shall comply with the stroganoff sauce standard.

STROMBOLI (IT):

Product is not considered a traditional sandwich. Minimum meat requirement is 25 percent fresh or 18 percent cooked meat. The label must show a true product name, e.g., "Pepperoni and Cheese Wrapped in Dough."

STUFFED CABBAGE WITH MEAT IN SAUCE:

Product must contain at least 12 percent meat or at least 8 percent cooked poultry.

STUFFED PEPPERS WITH MEAT IN SAUCE:

Product must contain at least 12 percent meat or at least 8 percent cooked poultry.

SUKIYAKI:

Product must contain at least 30 percent beef. Sukiyaki consists of cut up vegetables, e.g., mushrooms, leeks and celery, which are cooked briefly with thin slices of beef and soy sauce.

SULFITING AGENTS:

The presence of sulfiting agents (sulfur dioxide, sodium sulfite, sodium bisulfite, potassium bisulfite, sodium metabisulfite, and potassium metabisulfite) must be declared on the label if their concentration in the finished meat or poultry food product is 10 PPM or higher. However, some finished meat and poultry food products may be comprised of multiple separable components, e.g., potatoes or apple cobbler in frozen dinner. For these products, if a separable component contains 10 PPM or more sulfiting agents, the

sulfiting agents must be declared even though the total product contains less than 10 PPM of sulfiting agents. When sulfiting agents are required to be declared under conditions described above, their declaration shall be according to the following:

1. Sulfiting agents shall be declared by their specific name or as “sulfiting agents.”
2. Declaration shall be in the ingredients statement in order of predominance or at the end of the ingredients statement with the statement “This Product Contains Sulfiting Agents” (or specific name(s)).
3. When the total product contains less than 10 PPM, but a separable component contains 10 PPM or more, the sulfiting agent must be declared as part of the component according to (1) and (2) above.

See: Policy Memo 094B dated December 17, 1986

SUMMER SAUSAGE:

Product may be a semi-dry or cooked sausage. Meat byproducts and extenders are permitted.

SWISS STEAK:

Swiss Steak and Gravy: Contains not less than 50 percent cooked beef.

Gravy and Swiss Steak: Contains not less than 35 percent cooked beef.

Product labeled “Swiss Steak” must be floured or dusted before searing, or may have flour added to gravy.

SWEET AND SOUR PORK, BEEF OR POULTRY:

Product requires at least 25 percent meat or poultry meat, or 18 percent cooked meat or poultry meat. Product also requires sufficient traditional sweet and sour ingredients (fruit, fruit juices, vinegar, etc.) to impart sweet and sour characteristics.

SZECHWAN STYLE:

Acceptable identification for any product containing one item from three or the four groups below.

1. Soy sauce.
2. Spring onions, scallions or leeks.
3. Garlic, ginger, ginger root.
4. Chili, Szechwan peppercorn, Chili oil.

TACO:

Product must contain at least 15 percent meat.

TACO FILLING:

Product must contain at least 40 percent fresh meat. The label must show true product name, e.g., “Taco Filling with Meat,” “Beef Taco Filling,” or “Taco Meat Filling.”

TACO FILLING, KIND:

Product must contain at least 40 percent raw poultry meat.

TAGS, TISSUE STRIPS, BRANDS:

When tags, tissue strips, brands, etc. are used to apply ingredients statements on sausages and other products in casings or link form, the only additional marking required is the official inspection legend. However, if other features are added, e.g., the product name, all applicable required labeling features are required.

See: 9 CFR 316.10

TALLOW:

Acceptable product name for the meat food product consisting of rendered beef fat or mutton fat or both.

TAMALES:

Product must contain at least 25 percent meat. Tamales prepared with meats other than beef and/or pork must include them in the product name, e.g., “Chicken Tamale” or “Chicken and Beef Tamale”.

See: 9 CFR 319.305

When inedible wrappings are used, they must be indicated:

- a. In the product name, e.g., “Beef Tamale Wrapped in Corn Husk.”
- b. As a qualifier to the product name, e.g., “remove parchment paper prior to eating,” or
- c. As information in the preparation instructions, e.g., “remove the inedible covering prior to serving.”

The wrapper cannot be included as part of the net weight.

Filling - must contain at least 40 percent beef.

Pie - must contain at least 20 percent fresh meat. Filling must be at least 40 percent of the total product.

(kind) - must contain at least 6 percent poultry meat.

(kind) With sauce or gravy - must contain at least 5 percent poultry meat.

(species) - must contain at least 25 percent meat.

(species) With sauce or gravy - must contain at least 20 percent fresh meat.

If byproducts are used, their presence must be included in the product name.

TAPIOCA PRODUCT:

Tapioca flour – can be used as a binder in some products in which “starchy vegetable flour” is permitted, as long as it is declared as tapioca flour.

Tapioca starch – can be used as a binder in some meat and poultry products in which “vegetable starch” is permitted as long as it is declared as “tapioca starch or food starch.” Tapioca starch cannot be declared as “starch.”

TAQUITOS:

A Mexican dish requiring at least 15 percent meat. Cooked meat product is cut into strips or shredded and placed in center of tortilla. The tortilla is then rolled around the filling.

TASAJO SALTED BEEF (SP):

MPR not to exceed 2:1. Product is stitch pumped and cured in salt brine for 72 hours or more after which it is dried with circulated warm air for a period of at least 20 days. If the item is dipped in a tallow mixture, a statement must be shown contiguous to the product name identifying the constituents of the dipping mixture.

TEAWURST OR TEEWURST:

A cooked or uncooked product processed with or without curing and cold smoked 2 to 5 days. It is ground or coarsely chopped and is characterized by a soft spreadable texture. Typical meat ingredients include: pork, beef, pork bellies, and bacon. Fresh pork bellies may be used in place of pork fat and bacon.

TEMPURA:

A Japanese dish consisting of shrimp, fish, vegetable, meat, poultry etc., each dipped in an egg batter and deep fried. The label must show true product name, e.g., "Chicken Tempura," "Pork Tempura," etc.

TERIYAKI, MEAT OR POULTRY:

Cubes or slices of meat or poultry meat which have been marinated in a sauce containing soy sauce, some kind of sweetener, and usually ginger, garlic, or wine. When the marinated product is combined with additional sauce the product name must reflect the sauce; for example, "Beef Teriyaki with Sauce."

See: **Teriyaki Products** when product has not been cooked.

TERIYAKI PRODUCTS:

Meat and poultry teriyaki products are not required to be cooked, provided a prominent statement is on the principal display panel informing the consumer that the product is not cooked. Example: "Ready to Cook," "Raw," and "Ready to Bake."

See: Policy Memo 012 dated September 8, 1980

TETRAZZINI, POULTRY OR BEEF:

Product must contain at least 15 percent cooked poultry or cooked beef. Made with diced cooked poultry or meat in a rich cream sauce containing sherry. This is added to cooked spaghetti or noodles in a casserole. Usually topped with bread crumbs or grated cheese.

TEXTURED VEGETABLE PROTEIN (Textured Vegetable Protein Product) FOR COOKED MEAT and/or POULTRY MEAT:

If the cooked meat and/or poultry meat to TVP ratio exceeds 9:1, then the TVP is declared by its common or usual name in the ingredients statement only.

If the cooked meat and/or poultry meat to TVP ratio is less than 9:1 but at least 7:1, the label must contain a qualifying phrase contiguous to the product name, e.g., "Chicken Salad, Textured Vegetable Protein Added."

If the cooked meat and/or poultry meat to TVP ratio is less than 7:1, the TVP must be shown in the product name, e.g., "Chicken and Textured Vegetable Protein Salad."

TEXTURED VEGETABLE PROTEIN (TVP) PRODUCTS-FRESH MEAT OR POULTRY MEAT RATIOS:

The following guidelines and labeling requirements have been established regarding use of TVP in products other than patties and pizza toppings.

If the ratio of fresh meat or poultry meat to TVP is greater than or equal to 13:1, the TVP product is not considered to be characterizing or deceptive, e.g., 40 percent fresh meat: 3 percent textured soy flour = 13.3:1, and the TVP need only to appear in the ingredients statement.

If the ratio of fresh meat or poultry meat to TVP product is less than 13:1 but greater than or equal to 10:1, the TVP is characterizing and must be shown as a product name qualifier contiguous to the product name, e.g., “Hot Dog Chili Sauce made with Beef Textured Vegetable Protein added.”

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

THAI STYLE:

Acceptable identification for products containing at least five of the following:

Basil, chilies or chili products, cilantro, coconut or coconut products, coriander, cumin, fish sauce, galangal, garlic, ginger, green onions, jasmine rice, lemon grass, peanuts or peanut products, rice noodles, shallots, or soy sauce.

THURINGER:

Usually classed as a “Semi-Dry” sausage with an MPR of 3.7:1. It is usually smoked and complies with the following factors:

1. Pork fat as such may comprise up to 10 percent of the total ingredients.
2. Heart meat (Beef or Pork) may comprise up to 50 percent of meat ingredients.
3. Tongue meat (Beef or Pork) may comprise up to 10 percent of meat ingredients.
4. Cheek meat (Beef or Pork) may comprise up to 50 percent of eat ingredients.
5. No binders or extenders are allowed.
6. “Cooked Thuringer” can contain up to 10 percent added water.
7. Acceptable product names for uncooked Thuringer include: “Beef Summer Sausage - Thuringer Cervelat” and “Summer Sausage - Thuringer Cervelat.”

TIPS:

Is the sub-primal of the beef round and is often referred to as the “Sirloin Tip.” If the term “Tips” is used for other than from the “Sirloin Tip,” it must be qualified as to the specific part of the primal such as “Beef Ribs Tips.”

TITANIUM DIOXIDE:

When Titanium Dioxide is used in poultry salads, a qualifying phrase should appear under the product name stating that the product has been “Artificially Whitened” or “Artificially Lightened.”

TOCINO:

Spanish word for salt Pork or Bacon. Except in Puerto Rico, must show and use true product name in English, e.g., bacon, salt pork.

TOCINO, POULTRY:

A fanciful name for a tocino product made from poultry. The fanciful name must be followed by a true descriptive product name, e.g., “Chicken Tocino, Sliced, Marinated, Cured Chicken Thigh Meat.”

TOCINO (Filipino or Philippine Style):

The thinly sliced piece of meat taken from either the hind leg or shoulder portion of the pork carcass. The product is treated with salt, sugar, and nitrite and/or nitrates, with optional ingredients of ascorbic acid, spices, monosodium glutamate, and phosphates. Acceptable color agents are annatto, beet powder, and paprika that must be shown as “artificially colored.” A true product name must be shown on the label, e.g., “Sliced Marinated Cured Pork Shoulder Butt, followed by the solution statement.”

TOCOPHEROL:

May be listed as “Tocopherol (Vitamin E)” on the label but not “Vitamin E (Tocopherol).” Tocopherol and Vitamin E are not synonyms. Also, acceptable in rendered or unrendered fat.

TOMATO AND BACON SPREAD:

Product must contain at least 25 percent cooked bacon.

TONGUE TRIMMINGS:

Labeling terminology for the various kinds of tongue and cheek trimmings shall be as follows:

1. “(Species) tongue trimmings” shall be used to identify all tissues except cartilage and bone that are obtained by converting long-cut to short-cut tongues. This conversion is done by making a transverse cut anterior to the epiglottis, removing the soft palate and epiglottis, and cutting through the hyoid bone. Approximately 1 1/2 inches of the bone is left with the tongue. “(Species) tongue trimmings” may also be used to identify salivary glands, lymph nodes, and fat from which the muscle tissue has not been removed.
2. “(Species) salivary glands, lymph nodes, and fat (tongue)” must be preceded by the name of the species from which derived. Tongue meat should not include any tissues described in paragraph 2.
3. Trimmings from the tongue itself should be identified as “tongue meat” preceded by the name of the species from which derived. Tongue meat should not include any tissues described in paragraphs 2 and 3 above.
4. Trimmings with fat from tongue is acceptable ingredient in cooked sausage products covered under section 9 CFR 319.180 of the regulations. Lymph nodes and salivary glands are not acceptable ingredients.

TOPPING - (Species) or (Kind):

Topping is an acceptable product name for a nonspecific product containing the species or kind indicated as well as various other ingredients. The ingredients statement must follow the product name.

See: **Pizza Topping Mix**

TORTELLINI WITH MEAT:

Product must contain at least 10 percent meat.

TORTILLA WITH MEAT:

Product must contain at least 10 percent meat. Tortilla is a thin, flat unleavened masa cake which is baked on both sides.

TOSTADA WITH MEAT:

Product must contain at least 15 percent meat. A tortilla is usually topped with refried beans, meat, cheese, and fresh vegetables.

TOURISTEN WURST:

A semi-dry type of sausage. The MPR must not exceed is 3.7:1.

“TROPIC CURE” PORK PRODUCTS:

Pork products when ready for shipment from the official establishment must have a moisture protein ratio not in excess of 3.25:1, and a salt content not less than 6 percent.

TRUFFLES:

Meat food product, e.g., “Liver Pate with Truffles” or “Sandwich Spread with Truffles” would be expected to be prepared with at the least 3 percent truffles. Labels of product containing less than 3 percent truffles should indicate the amount of truffle content in the name, e.g., “Liver Pate with 2 percent truffles.” If the name does not feature truffles and they are mentioned only in the list of ingredients, we have no minimum requirement, provided the illustration does not show truffles.

TURKEY BRAUNSCHWEIGER:

The product name must be shown on the label as “Turkey Liver Sausage.” No byproducts other than liver are permitted in the product.

TURKEY CHOPS:

Turkey chops are prepared by cutting the frozen breast into slabs with each cut being made perpendicular to the long axis of the keel bone (sternum). The larger slabs are split in half through the center of the sternum, resulting in two individual servings of meat with a piece of bone on one side and a thin layer of skin on the other. The smaller pieces at each end of the breast are left intact as individual servings. The word steak is unsuitable because a turkey steak is boneless by definition.

TURKEY HAM PRODUCTS CONTAINING ADDED WATER:

Product otherwise conforming to the standard for turkey ham under section 9 CFR 381.171 of the poultry products inspection regulations but weighing more than the original weight of the turkey thigh meat used prior to curing shall be descriptively labeled as follows:

1. The product name must include in addition to “Turkey Ham”, words that specify the amount of the additional substances, e.g., “and ___ percent Water,” “With ___ percent Water Added,” or “Turkey Ham and Water Product ___ percent of Weight is Added Ingredients.” (The ingredients of the added solution may be incorporated into the product name, e.g., “Turkey Ham and Water Product ___ percent of Weight is Added Water, Salt, Dextrose, Sodium Phosphate, and Sodium Nitrite.”) The blank is filled in with the percent determined by subtracting the original weight of the turkey thigh

meat from the weight of the cooked finished product. “Turkey Ham and 12 percent Water” is an example.

2. In retail and non-retail size packaging, the qualifying statements described in 1 above must be shown in lettering that is either not less than three-eighths inch in height or is at least one-third the size of the letters used in the product name and in the same color and style and on the same background as the product name. Full length of the product labeling is not required.
3. The “Turkey Ham” portion of the product name must be qualified with the statement “Cured Turkey Thigh Meat” in the manner described in 9 CFR 381.171(e). This may be effected by using an asterisk as long as there is no type or other designs between the total product name and the qualifying statement. Other means of qualifying “Turkey Ham” will be evaluated based on clarity. Alternatively, the total name as described in 1 and 2 above may be qualified with a statement that includes “Cured Turkey Thigh Meat” and the amount of added water, e.g., “Cured Turkey Thigh Meat and 12 percent Water.” The statement should be presented in the manner described in 9 CFR 381.171(e).
4. The product name shall be further qualified with the statement(s) required by section 9 CFR 381.171(f) and any other statements required in Part 381. A product complying with the standard for Turkey Ham, containing added water, and descriptively labeled as stated above, must be produced under a Partial Quality Control (PQC) program approved by the Processed Products Inspection Division (PPID) prior to the use of the approved label.

See: Policy Memo 057A dated September 16, 1985

TURKEY HAM AND WATER PRODUCTS CONTAINING BINDERS:

Turkey ham products containing added water and binders must be labeled as “Turkey Ham and Water Products” X percent of weight is added ingredients as described in Policy Memo 057a to provide freeze/thaw stability and reduce purge in packages. The binders that are acceptable for use in cured pork product can be used in these turkey ham products. The binders must be used in accordance with 9 CFR, Sections 9 CFR 319.104 (d) and 424.21 (c). Where several limits are listed, depending upon the cured pork product, the maximum amount permitted in the regulation is acceptable.

TURKEY HAM PRODUCTS CONTAINING GROUND TURKEY THIGH MEAT (LABELING):

Small amounts of ground turkey thigh meat may be added as a binder in turkey ham products as defined in 9 CFR 381.171 without declaration, provided the ground turkey thigh meat is made from trimmings that are removed from the turkey thighs during the boning and trimming process. The amount of ground turkey thigh meat that may be used can represent no more than the amount that was trimmed and in no case more than 15 percent of the weight of the turkey thigh meat ingredients when formulated. Products

containing any ground turkey thigh meat not removed during the boning and trimming processes or products containing more than 15 percent ground turkey thigh meat must be labeled to indicate the presence of the ground turkey thigh meat, e.g., “a portion of ground turkey thigh meat added.” The provision in the regulations (9 CFR 381.171(f)) regarding the required use of terminology, e.g., “Chunked and Formed,” “Chopped and Formed,” and “Ground and Formed” will continue to be followed.

See: Policy Memo 059 dated March 29, 1983

TURKEY LOAF: CURED, CHOPPED, (CANNED):

May contain seasonings, cures, and no more than 3 percent water at formulation. Binders and extenders are not permitted.

TURNOVERS:

Product must contain 25 percent meat or 14 percent poultry meat. Similar to pies except the dough is folded. Cheese may be substituted for meat or poultry meat in an amount not to exceed 50 percent under the conditions outlined below:

1. Cheese must be part of the product name, e.g., “Beef and Cheese Turnover” or “Chicken and Cheese Turnover.”
2. Imitation Cheese, substitute cheese, cheese food, and cheese spreads are not acceptable replacements for cheese.

TZIMMES:

The true product name is “Beef and Vegetables” (or similar wording) when at least 50 percent beef is present in the product. “Vegetables with Beef” (or similar wording) is acceptable when at least 35 percent raw beef is used.

UKRAINIAN SAUSAGE:

A dry sausage made from lean pork and/or veal chunks, containing large amounts of garlic which dominates the flavor. It is cooked and smoked at high temperatures and then air dried. The water activity (A_w) of the finished product shall not exceed 0.92 or a moisture/protein ratio 2.0:1 or less.

VARIETY MEATS IN FRANKS:

Cooked sausages with variety meats (byproducts) identified in 9 CFR 319.180(b) must contain not less than 15 percent red skeletal meat based on total meat block weight. The meat block includes meat, meat by-products, and if applicable, poultry.

VARIETY PACKS - HORS D'OEUVRES:

Whenever FDA regulated products are included as a part of a variety pack bearing the legend (e.g., seafood hors d'oeuvres included with meat and poultry hors d'oeuvres), the labeling information must still be reviewed to assure accuracy. FDA regulated products that are found mislabeled should be corrected according to the policies of the FDA before the label can be approved.

VEAL AND PEPPERS IN SAUCE:

Product must contain at least 30 percent cooked veal.

VEAL BIRDS:

Product is similar to a turnover made with meat and no more than 40 percent stuffing. Categories of products are as follows:

1. Veal Birds - At least 60 percent veal
2. Veal Birds Beef Added - At least 60 percent veal and beef of which 20 percent may be beef
3. Veal and Beef Birds - At least 60 percent veal and beef of which up to 50 percent may be beef
4. Veal Birds (made from patties) - Birds made from patties shall bear a true product name descriptive of patty used, e.g., "Veal Birds made with Veal Patties - Beef Added." The patty portion shall contain 70 percent meat.

VEAL CORDON BLEU (FR):

The standard requires at least:

1. 60 percent veal;
2. 5 percent ham, Canadian bacon, or cooked cured pork loin; and
3. Cheese (either Swiss, Gruyere, Mozzarella, or Pasteurized Processed Swiss)

If the product is breaded, it must be shown in the product name. When the product is made with other than solid pieces of meat, “Chopped and Formed” must be shown contiguous to the product name. Beef is not permitted in this product.

Veal that has been injected with water and phosphates and used for Veal Cordon Bleu should be labeled “Veal Roll Cordon Bleu” or other descriptive names as appropriate.

VEAL DRUMSTICK, BREADED:

May not contain more than 15 percent water or more than 10 percent extenders.

VEAL FRICASSEE:

Must contain at least 40 percent meat.

VEAL PARMIGIANA:

The following categories of products exist:

1. “Breaded Veal Parmigiana” is the product name for a solid piece of veal that is breaded and topped with cheese and tomato sauce. Breaded cooked veal must represent 40 percent of the finished product.
2. “Breaded Veal Parmigiana, Chopped and Formed Beef (or Beef Fat) Added” is the product name for chopped veal with up to 20 percent beef and/or beef fat added that is formed, breaded, and topped with cheese and tomato sauce. The chopped and formed beef added statement is shown one-third the size of “Veal” contiguous to the product name. Breaded cooked patty must represent 40 percent of the finished product.
3. “Breaded Veal Parmigiana made with Veal Patties, Beef (or Beef Fat) Added” is the product name for a veal patty containing at least 70 percent fresh meat (in unbreaded patty) of which 20 percent may be beef or beef fat. The patty is breaded, topped with cheese and tomato sauce. The entire qualifying statement in the product name is to be shown 1/3 size of “Veal” contiguous to product name. The breaded cooked patty represents 40 percent of the finished product.
4. Breaded Veal and Beef Patty Parmigiana. The patty may be prepared in proportions as governed by 9 CFR 317.2(f)(1)(v) of the regulations; the minimum meat patty requirement is 50 percent. If the product is breaded, the name must reflect this fact. The cheese component of the product does not have to be shown in the name of the product. A specific kind of cheese is not required, although Romano, Mozzarella, and Parmesan are the usual types used. No specific spelling of the word “Parmigiana” is required. Name applies to a “Cooked Product Assembled, Ready to Heat and Eat.”

The labeling of Veal Parmigiana made from a veal patty shall include veal patty in the product name, e.g., “Breaded Veal Parmigiana made with Veal Patties” or “Breaded Veal

Patty Parmigiana.” The ingredients of the veal patty do not have to be part of the product name.

See: Policy Memo 092 dated December 16, 1985

VEAL PATTIES:

Up to 20 percent beef and/or beef fat of the meat block permitted. Beef and/or beef fat must show in the true product name, e.g., “Veal Patties, beef added” or “Veal Patties, beef fat added.” Beef and/or beef fat in excess of 20 percent of the meat block must show as “Veal and Beef Fat Patties.”

VEAL SCALOPPINI:

Veal and sauce type product that must contain at least 35 percent cooked sliced veal.

VEGETABLE DECLARATION ON LABELS:

1. The use of the terms onion, garlic, celery, and parsley shall mean fresh, frozen, or canned.
2. Processed onion or garlic must be qualified in a manner, e.g., “dried” or “dehydrated onion” or may be shown as “onion flakes” or “powdered.”
3. It is usually not necessary to show vegetables as whole, diced, sliced, granulated, powdered, or pureed; however, whenever the name of the vegetable is necessary to describe a food, then the name of the vegetable should be modified to show the form of its degree of processing.
4. Onion or garlic juice to which water has been added shall be noted, e.g., onion juice with water added.
5. Celery seed may be listed as a spice.
6. Celery salt shall be shown as celery salt.
7. Oil of celery may be listed as a flavoring.

VEGETABLE EXTRACT:

The source must be identified i.e. “soy,” “corn” and “beet.”

VEGETABLE GUM:

Declare common or usual name of each vegetable gum, e.g., Guar Gum.

VEGETABLE PIE WITH:

“Species” meat must contain 12 percent meat on a raw basis. “Kind” poultry must contain 7 percent cooked poultry.

VEGETABLE STEW WITH:

MINIMUM MEAT CONTENT

Meatballs	12 percent meat
Meat	12 percent meat
Meat Sauce or Gravy	6 percent meat
Sauce and Meat	12 percent meat
Poultry	6 percent cooked poultry meat

VIENNA SAUSAGE - PACKED IN BEEF BROTH:

Product must contain 80 percent sausage to be in compliance prior to inclusion in can. Broth component to have a MPR of not more than 135:1. A manufacturer holds trademark rights to the terms “Vienna” and “Vienna Beef.”

VINEGAR:

Product must contain at least 4 grams of acetic acid per 100 cubic centimeters (approximately 4 percent acetic acid). This strength is referred to as 40 grain vinegar. Cider vinegar, which during the course of manufacture has developed an excess of acetic acid over 4 percent, may be reduced to a strength not less 4 percent. Cider vinegar so reduced is not regarded as adulterated but must be labeled as to its nature as “diluted” or “water added” cider vinegar. However, when vinegar of any concentration (not less than 4 percent acetic acid) is used in a food product, the only labeling requirement is “vinegar.” Statements like “diluted” or “water added” are not required.

VINEGAR PICKLE:

Sausage in vinegar pickle is approved with the understanding that sausage is completely covered with pickle and that the pickle has a pH level not higher than 4.5.

WATER BASE SOLUTIONS IN RED MEAT IN MEAT PRODUCTS:

Solutions intended to impart flavor (not extend the product) may be added in any amount to uncooked, cured and uncooked, uncured red meat products including those that have been chunked, ground, wafer sliced, etc., and formed/shaped. Whenever an uncooked, cured red meat product is injected, massaged, tumbled, etc., with a flavoring or seasoning solution, the product name must be qualified with a statement indicating that the addition of a solution has taken place, e.g., “Containing 6 percent of a Solution,” “Injected with up to 12 percent of a Flavoring Solution.” The qualifier must appear contiguous to the product name whenever it appears on the label. The ingredients of the solution may accompany the qualifier or appear in locations prescribed for ingredient statements.

For products marinated (i.e., soaked, steeped, massaged, tumbled, or injected in order to improve taste, texture, tenderness, or other sensory attributes, such as color or juiciness) and identified as “marinated,” the solution added is limited to 10 percent. The qualifying statement must include the percentage of solution contained in the product, e.g., “Marinated with up to 8 percent of a Solution of Water, Salt, and Sugar.”

In situations where it has been customary to coat a product by rubbing, spraying, or dipping water mixed with seasonings, flavorings, etc., onto the surface of the meat, the qualifying statement describing this treatment does not have to include the amount and a partial quality control program is not needed. If, however, these components are incorporated into the meat by excessive rubbing, massaging, or tumbling, a qualifying statement indicating the composition and the amount of any solution absorbed is needed as described herein. An approved partial quality control program is also needed.

The addition of an enzyme solution to meat products is limited to 3 percent of the raw meat product (green weight) by the meat inspection regulations (9 CFR 424.21). If a product is treated with an enzyme solution and a flavoring solution, separately or in one step, both treatments must be separately identified on the label, e.g., “Tenderized with Papain,” and “Marinated with up to 7 percent of a Solution.” No particular order is required for these qualifying statements. Combined tenderization/marination solutions are limited to 10 percent of the raw meat product (green weight).

For all products, the qualifying statement must be at least one-fourth the size of the largest letter in the product name. If the ingredients of the solution accompany the qualifier, they must appear in print at least one-eighth the size of the largest letter in the product name. Product name labeling prominence guidelines are found in Policy Memo 087A.

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

In all situations where the percentage of a solution is disclosed, a partial quality control (PQC) program for the addition of solutions must be approved before the label can be used regardless of the amount of solution added.

Since the meat inspection regulations (9 CFR 319.101 and 102) allow uncooked corned beef brisket to contain 20 percent, and uncooked corned beef round and other cuts to contain 10 percent of a curing solution above the weight of the fresh, uncured (green weight) product without disclosure, the above labeling scheme does not apply until these levels are exceeded. If these levels are exceeded, the total amount of added solution, not just the level above compliance, must be indicated in the format described for other uncooked, cured products. Similarly, the labeling scheme does not apply to uncooked cured pork trimmings or uncooked cured pork products that are not labeled to indicate the presence of hams, loins, shoulders, butts, picnics, or cured pork made from parts not covered by the cured pork products regulation (9 CFR 319.104) until more than 10 percent added substance is present.

This policy memo does not apply to uncooked cured pork products covered by the cured pork products regulation. The labeling schemes for indicating the presence of added substances in these products are outlined in the meat inspection regulations (9 CFR 319.104 and 105) and FSIS Directive 7110.2 (Rev. 1). The percentage of the weight of added ingredients is determined as described above.

Cooked red meat products containing added substances are addressed in Policy Memo 084A.

See: Policy Memo 066C dated November 30, 1994

WATER-DECLARATION:

The use of water must be declared in the ingredients statement of all products with the exception of the following:

1. The water added to lactic acid starter culture (.05 percent or less) for the purpose of rehydration.
2. The water added to products which are freeze-dried or sprayed-dried.

WATER IN CANNED SAUSAGE:

Water, not to exceed 8 percent of the total product weight, may be used in the preparation of precooked pork sausage links intended for canning. The amount of water used is for the purpose of replacing that which is lost during the processing operation that takes place prior to canning. The weight of the sausage at the time of canning shall not exceed the weight of the fresh uncured meat ingredients plus the weight of the curing ingredients and the seasoning ingredients.

WATER-MISTED AND ICE-GLAZED MEAT AND POULTRY PRODUCTS:

When meat or poultry products are water-misted or ice-glazed, the net weight of the product may not include the weight of the water or ice. An acknowledgment to this effect must be indicated on the label application form. A prominent and conspicuous statement must appear on the principal display panel adjacent to the product name, describing that the product is protected with a water-mist or ice glaze (e.g., "Product Protected with Ice Glaze").

If the manufacturer can show that a water or ice glaze is sublimed from the unpackaged product during freezing so as not to compromise the integrity of the product's formulation or the standard with which it must comply, the labeling of the product need not bear the statements identified above.

Because the regulatory standard 9 CFR 319.15 precludes the addition of water -- hamburger, ground beef and chopped beef patties cannot be ice-glazed and, if there is evidence of an ice-glaze on such patties subsequent to freezing, they must be labeled appropriately to be sold in commerce, e.g., as "beef patties." However, water-misting of formed hamburger, ground beef, or chopped beef patties just prior to freezing individual patties is permitted if (1) the water applied in misting acts as a processing aid to prevent shrinkage of the patties, and (2) the misted water sublimes from the surface of the patties during the freezing process such that the weight of the patty exiting the freezer does not exceed the green weight of the patty just prior to water-misting and freezing.

See: Policy Memo 108B dated June 24, 1993

WEISSWURST:

A name for uncured sausage usually made of pork or veal. It is of German origin and means white sausage. The color of the sausage after cooking is white because of the lack of cure and the type of meat used. Weisswurst is similar to Bratwurst. When milk or milk and eggs are added to a Weisswurst batch, it should be labeled as "Kalbsbratwurst" or "Bockwurst" respectively.

WELSH RAREBIT SAUCE WITH COOKED HAM:

Product must contain at least 20 percent cooked ham in the total formulation.

WHEAT GLUTEN:

Acceptable for use to bind fresh meat cuts, e.g., boneless loins, boneless legs, and livers together, so that they may be cooked and sliced without falling apart. The amount used should not exceed 2 percent of the weight of the total product. The product name shall be qualified by the phrase "Wheat Gluten Added."

Wheat gluten is not acceptable for use with chunked and/or chopped specific products as roasts, rolls, and reformed meat cuts.

Acceptable in nonspecific products and home-style meat loaves within the prescribed limits of other extenders and binders.

WHOLE HOG SAUSAGE:

Must contain all primal parts of a hog. Hearts and tongues, in natural proportions, are permitted ingredients in whole hog sausage when declared in the ingredients statement. Other meat byproducts are not permitted in whole hog sausage.

See: 9 CFR 319.144

WIENER SCHNITZEL (GR):

A veal cutlet prepared by dipping in egg, flour, and bread crumbs and frying to a golden brown.

WILD BOAR:

Products prepared from wild boar from feral swine are amenable and subject to the meat inspection regulations.

“Wild Boar” is an acceptable label term for a product, provided the words “Wild Boar” are directly followed by the statement “Meat from Feral Swine.” The statement “Meat from Feral Swine” must appear prominently on the principle display panel as described in 9 CFR 317.2(d)(1)(2) and (3). If the statement “Meat from Feral Swine” does not directly follow the term “Wild Boar,” then an asterisk may be included with the term “Wild Boar” and the statement “Meat from Feral Swine” should appear prominently elsewhere on the principal display panel. “Wild Boar from Feral Swine,” “Wild Boar Meat from Feral Swine,” “Wild Boar (byproduct) from Feral Swine,” are also acceptable product names.

In order to obtain approval for a product label bearing the name “Wild Boar from Feral Swine,” or similar acceptable names, a statement describing and verifying the following physical and environmental characteristics typical of wild boar is required: color patterns, e.g., white stripes or spots, longer bristly haircoat, elongated snout with visible tusks, a “razorback” body shape, and wild boar males which are uncastrated. (We acknowledge both males and females under the term “Wild Boar.”) The purchased hogs should be obtained from a nonrestrictive environment which permits foraging for uncultivated feed, natural selection, and breeding and farrowing without confinement. A letter should be submitted with “Wild Boar from Feral Swine” labels describing the environment where such swine live and their method of capture or entrapment. These same criteria would also apply to imported “Wild Boar Meat from Feral Swine” and arrangements should be made through Foreign Programs for slaughter and export from approved establishments.

In multi-ingredient products, e.g., “Beans in Sauce with Wild Boar,” the “Wild Boar” part of the product name must be followed by an asterisk and a statement “(Meat or meat

byproduct) from Feral Swine” must appear somewhere on the principal display panel. The ingredient wild boar, wild boar meat, or wild boar byproduct, must be listed as “Wild Boar ((Meat or meat byproduct) From Feral Swine)” in the ingredients statement in its proper order of predominance.

See: Policy Memo 097 dated June 4, 1986

WING SECTIONS:

First wing section is described as the wing drummette
Second wing section is described as the wing portion

Wings Sections is an acceptable wing term for both wing drummette and wing portion when in natural proportions.

WITH NATURAL JUICES (POULTRY):

The term “With Natural Juices” may be used with poultry products to indicate the presence of cooked out juices derived solely from the liquid normally associated with the poultry prior to cooking. If liquids have been added to the poultry prior to cooking, natural can not be used.

WRAPS:

A ready-to-eat meat/poultry food product that may contain vegetables and seasoning ingredients and is wrapped in a dough based component, e.g., tortilla. The product name must bear the kind or species, e.g., “Ham Wraps.” The minimum meat or poultry requirement is 2 percent cooked meat or 2 percent cooked poultry meat.

YEARLING:

The term “yearling” (e.g. yearling beef) may be used to describe an animal of either sex that is too old to be classified as a calf or lamb but less than 2 years of age. The company is required to segregate carcasses and provide product identification to insure that no commingling occurs between qualifying and nonqualifying products.

The terms “Yearling Ovine”, “Yearling Mutton” and “Yearling Sheep Meat” are acceptable product names for meat derived from sheep between 1 and 2 years of age. Yearling Lamb is **not** an acceptable name for this product.

YEAST:

1. Dried Brewers Yeast: Acceptable ingredient of meat food products.

2. Autolyzed Yeast Extract: (Dehydrate of Paste form) Autolyzed yeast extract is not considered an artificial flavoring. Its presence should be reflected in the statement of ingredients as “autolyzed yeast extract.”

See: 9 CFR 317.2(f)(1)(i)
9 CFR 317.8(b)(7)
9 CFR 424.21
9 CFR 381.118(c)
9 CFR 381.147(f)(4)

YIELD GRADES:

When using specific grades for beef and pork cuts, the yield grade numbers must be identified based on the boxed product. Therefore, yield grades such as 2 or higher, are not acceptable.