

7124.1

OPI: MPITS/SLD

STANDARDS OF IDENTITY OR COMPOSITION--USE OF COOKED  
OR CURED PRODUCT

I. PURPOSE

This directive provides procedures for determining appropriate standards of identity or composition for products containing cooked or cured ingredients.

II. CANCELLATION

Sections 19.2 and 18.35 of the Meat and Poultry Inspection Manual are superseded by this directive.

III. (RESERVED)

IV. REFERENCES

Sections 319.105(b), 381.157, 381.158, and 381.167 of the Meat and Poultry Inspection Regulations.

V. CURED PRODUCT

A. When cured meats are used in fabricated products for which minimum meat requirements have been established, the amount of added substances must be considered when calculating the formula on a fresh-weight basis.

B. Chopped Ham, Pressed Ham and Spiced Ham may not contain more than 25 percent shank meat over that normally present in boned ham. Twelve percent shank meat is considered representative of boneless-whole ham. An additional allowance of 25 percent would equal 3 percent of whole ham ingredient. First determine the weight of whole ham ingredient in each batch of chopped ham, and allow the addition of 3 percent of this weight in shank meat.

VI. COOKED PRODUCT

A. The amount of meat or poultry rolls to be used in meat or poultry food products to comply with cooked meat requirements can be calculated as follows:

$$\frac{(PR) (CMR) (PY)}{RM} = \text{amount of roll required}$$

PR = Protein Ratio (See Table 1 below)

CMR = Cooked meat requirement

PY = Processing yield of roll

RM = Percent raw meat in roll

TABLE 1

Protein Ratios (Cooked to Raw)

Beef or Pork	1.44
Chicken	1.39
Turkey	1.31

B. Cooked meat may be used in meat food products when the label or standard is stated in terms of fresh meat, using the following procedures.

1. The necessary amount of raw meat is weighed and cooked at the processing plant and/or the inspector can verify that all cooked meat components (soluble solids, melted fat) from stated amount of raw meat are added to the formula.

2. If meat is not cooked at the plant and/or the inspector cannot verify the amount of raw meat represented by the cooked portion, use substitution percentage of cooked meat for fresh meat in certain protein ranges. (See Cooked Meat Equivalency Table 2 at VI, B, 2, b.) Cooked meat percentage is adjusted to allow for conversion to whole ounces.

a. Amount. To determine the amount of cooked meat to be used, the plant may:

(1). Test each lot (of cooked meat) before use and adopt formulas according to Table 2.

(2). Establish a procedure to assure that one of the ranges in Table 2 is being maintained, use a standardized formula based on that range, and select sufficient samples to insure cooked meat.

(3). Use a test and control procedure, approved by the Meat and Poultry Inspection Technical Services, Processed Products Inspection Division, of smaller equivalent ranges in Table 2.

b. Sampling. To verify plants' testing procedures, the inspector sends samples to the laboratory as necessary.

TABLE 2

Cooked Meat Equivalency Table

Laboratory results of cooked meat protein (percent).	Fresh meat equivalency of cooked meat (percent).
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23.9 - under	100
24 - 28.9	75
29 - 31.9	62.5
32 - 35.9	56.25
36 - over	50

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