

having a “high meat” content shall contain not less than 18.75 percent cooked, deboned poultry meat of the kind indicated, with seasoning.

TABLE IIA

Product name	Minimum percent cooked, deboned, poultry meat of kind indicated, with seasoning	Maximum percent liquid that may be added ¹
1. Strained or chopped (Kind) with broth ^{2,3}	43	57
2. High meat dinner ³	18.75	

¹ Liquid may be in the form of, but not limited to, broth or extractives.

² Alternatively, product may be prepared from raw boned poultry meat in combination with cooked bone poultry meat so long as the product complies with the specified standard.

³ Label must indicate in some manner that product is for infant or geriatric servings.

[37 FR 9706, May 16, 1972, as amended at 39 FR 4569, Feb. 5, 1974]

§ 381.158 Poultry dinners (frozen) and pies.

Poultry dinners (frozen) and pies shall meet the requirements set forth in Table III of this section and the percentage or weight specified therein shall be calculated on the basis of total ingredients used in the preparation of the poultry product.

TABLE III

	Minimum cooked deboned poultry meat of kind indicated		Minimum raw deboned poultry meat of kind indicated	
	Per-cent	Weight	Per-cent	Weight
(Kind) Pies	14	or 1 1/8 oz. per 8-oz. pie ¹	25	or 2 oz. per 8-oz. pie. ¹
(Kind) Dinners	18	or 2 oz. ^{2,3}		

¹ 14 percent or 1 1/8 oz., whichever is greater; or 25 percent or 2 oz., whichever is greater.

² Excluding weight of appetizers, desserts, etc.

³ 18 percent or 2 oz., whichever is greater. A minimum of 45 percent, or 5 ounces per dinner, whichever is greater, of cooked poultry including bone and breading may be used in lieu of minimum 18 percent or 2 ounces of cooked deboned poultry meat and the cooked poultry including bone and breading shall not contain more than 30 percent breading.

§ 381.159 Poultry rolls.

(a) Binders or extenders may be added in accordance with a regulation in this subchapter, in 9 CFR Chapter III, Subchapter E, or in 21 CFR Chapter I, Subchapter A or Subchapter B. In addition to the binders referred to in the

preceding sentence, the following substances are permitted for use as binders in poultry rolls: transglutaminase enzyme at up to 65 ppm. When binding agents are added in excess of 3 percent for cooked rolls and 2 percent for raw rolls, the common name of the agent or the term “Binders Added” shall be included in the name of the product; e.g., “Turkey Roll-Gelatin Added.”

(b) With respect to heat processed rolls, 2 percent or less liquid based on the weight of the finished product without liquid may remain with or be returned to product labeled as “(Kind) Roll.”

(c) Heat processed rolls which have more than 2 percent liquid remaining with or returned to the product shall be labeled as “(Kind) Roll with Natural Juices.” If more than 2 percent of any liquid other than natural cookout juices is added, the product must be labeled to indicate that fact; e.g., “Turkey Roll with Broth.” Liquid shall not be returned or added to product within this paragraph in excess of the amount normally cooked out during preparation.

[37 FR 9706, May 16, 1972, as amended at 55 FR 34684, Aug. 24, 1990; 66 FR 54916, Oct. 31, 2001]

§ 381.160 (Kind) burgers; (Kind) patties.

Such product consists of 100 percent poultry of the kind indicated, with skin and fat not in excess of natural proportions. Product containing fillers or binders shall be named “(Kind) Patties.”

§ 381.161 “(Kind) A La Kiev.”

Such product consists of poultry meat of the kind indicated, stuffed with butter which may be seasoned and the product may be wrapped in sufficient skin to cover the meat. It may be dipped in batter, fried, and frozen.

§ 381.162 “(Kind) steak or fillet.”

Such product consists of a boneless slice or strip of poultry meat of the kind indicated.

§ 381.163 “(Kind) baked” or “(Kind) roasted.”

Such product consists of ready-to-cook poultry of the kind indicated,

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that has been cooked in dry source heat, e.g., oven roasted or oven baked.

§ 381.164 “(Kind) barbecued.”

Such product consists of ready-to-cook poultry of the kind indicated, that has been cooked in dry heat and basted with a seasoned sauce.

§ 381.165 “(Kind) barbecued prepared with moist heat.”

Such product consists of ready-to-cook poultry of the kind indicated that has been cooked by the action of moist heat in a barbecue sauce.

§ 381.166 Breaded products.

“Breaded” is a term applicable to any poultry product which is coated with breading or a batter and breading in an amount not to exceed 30 percent of the weight of the finished breaded product.

§ 381.167 Other poultry dishes and specialty items.

Poultry dishes and specialty items listed in Table IV of this paragraph shall meet the requirements set forth in said table, irrespective of the type of packaging, and the percentages in Table IV shall be calculated on a ready-to-serve basis, except that soup bases in institutional packs which are prepared for sale to institutional users shall have a minimum of 15 percent cooked deboned poultry meat based on the weight of the soup base product.

TABLE IV

Product name ¹	Minimum percent cooked deboned poultry meat of kind indicated	Minimum percent cooked poultry of kind indicated, indicating bone
(Kind) Ravioli	2
(Kind) Soup	2
Chop Suey with (Kind)	2
(Kind) Chop Suey	4
(Kind) Chow Mein without noodles	4
(Kind) Tamales	6
Noodles or Dumplings with (Kind) ²	6
(Kind) Stew	12
(Kind) Fricassee of Wings	40
(Kind) Noodles or Dumplings ² ..	15	30
(Kind) with Vegetables	15
Gravy with sliced (Kind)	15
(Kind) Tetrazzini	15
(Kind) chili with beans	17
Creamed (Kind)	20

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TABLE IV—Continued

Product name ¹	Minimum percent cooked deboned poultry meat of kind indicated	Minimum percent cooked poultry of kind indicated, indicating bone
(Kind) Cacciatore	20	40
(Kind) Fricassee	20	40
(Kind) A-La-King	20
(Kind) croquettes	25
Slice (Kind) with Gravy and Dressing	25
(Kind) Salad ³	25
(Kind) chili	28
(Kind) Hash	30
Sliced (Kind) with Gravy	35
Minced (Kind) Barbecue	40

¹The product name may contain other appropriate descriptive terms such as “noodle”, e.g., “Chicken Noodle Soup.”

²This standard also applies to products named (Kind) with rice or similar starches.

³The 25 percent standard listed includes poultry meat plus proportions of skin and fat natural to the poultry used.

[37 FR 9706, May 16, 1972, as amended at 39 FR 4569, Feb. 5, 1974]

§ 381.168 Maximum percent of skin in certain poultry products.

The poultry products listed in Table V shall have not more than the percent of skin specified in the table, when raw and when cooked.

TABLE V

Product name	Percent skin	
	Raw	Cooked
Boneless Turkey Breast or Boneless Turkey Breast Roll	14
Boneless Turkey Thigh or Boneless Turkey Thigh Roll	8
Boneless Turkey or Turkey Roll	15
Boneless Chicken Breast or Boneless Chicken Breast Roll	18	20
Boneless Chicken or Chicken Roll	20	25

§ 381.169 Ready-to-cook poultry products to which solutions are added.

(a) Butter alone, or solutions of poultry broth, poultry stock, water, or edible fats, or mixtures thereof, in which are included functional substances such as spices, flavor enhancers, emulsifiers, phosphates, coloring materials, or other substances, approved by the Administrator in specific cases, may be introduced by injection into the thick