

FABRICATED STEAK:

1. Steaks that include large sections or pieces of meat that are molded or shaped to form one large piece and the sliced. A qualifier such as “formed” must be included in the product.
2. Fabricated steaks may contain added solutions if labeled in accordance with Policy Memo 066B.
3. Antioxidants are permitted.
4. When made from simulated fat covering and or marbling, the name must reflect this fact, e.g., Artificially marbled-simulated fat covered.

FAJITAS:

The Spanish translation is “little belts” or strips of meat. Fajitas are strips of seasoned or marinated red meat or poultry meat, which have been cooked. Red Meat Fajitas require labeling in accordance with the current policy memo on added solutions. Fajitas may also be sandwich-like product, requiring 15 percent strips of cooked meat or poultry meat (excluding the solution above green weight), topped with onions, peppers, and sauce, and rolled in a flour tortilla. Fajita, including the name of the meat or poultry, may stand alone, e.g., “Beef Fajita,” “Chicken Fajita.”

FARM STYLE SAUSAGE:

See: **Country Style (Farm Style) Sausage**

FARMER SAUSAGE CERVELAT:

Is usually a semi-dry sausage; but may be made in dry form. Usually made of equal parts of pork and beef delicately seasoned without garlic.

FARMER SUMMER SAUSAGE:

This is a special type of sausage made of beef and pork, salt, spices, nitrite or nitrate, and heavily smoked. It is classed as “Cervelat,” and no extenders are permitted. It is dry with an MPR of 1.9:1. The word “Farmer” is considered a generic term, and labels can be approved without any qualifying words like “Style” or “Brand.” Such labels are not required to bear a statement identifying the place of manufacture. The Product must be trichina-treated.

FIBER PRODUCTS:

Fiber products such as bran are acceptable only in non specific products.

Fiber type foods are permitted in meat and poultry products and must be identified by their common or usual name, such as oat bran. However, fiber is not permitted in meat or poultry products, e.g., soy fiber, oat fiber, and wheat fiber. Presently, there is no recognized definition for fiber.

FILLET STYLE:

“Fillet style” must be qualified, e.g., “chunked and formed,” if the meat or poultry product is not made from a solid piece of meat or poultry. The term “fillet” is defined as a solid piece of meat or poultry.

FLANKEN IN THE POT:

The product must contain at least 25 percent beef. Product is made from beef plates and may contain such components as Matzo Balls, Noodles, and Vegetables. True product name, e.g., “Flanken in the Pot with Matzo Balls, Noodles and Vegetables” must be used.

FLAVORED WITH --:

Any product with a standard in Section 9 CFR 319 and 9 CFR 381 of the regulations must meet that standard and may not be designated “flavored with.” If a product does not meet the standard as it appears in the Policy Book it can be labeled “Flavored with.” “Flavored with” can be anything from over 3 percent fresh meat or 2 percent cooked meat to below the standard for the product.

FLAVORING:

Ingredients, e.g., thiamine hydrochloride, monosodium glutamate, disodium inosinate, disodium guanylate, hydrogenated vegetable oil, and other commonly used materials must be listed separately.

Such ingredients as diacetyl, hexanal, ethyl alcohol, dimethyl sulfide, diallyl sulfide, and furfuryl mercaptan may be declared as artificial flavors or artificial flavorings without naming each.

When spices and/or flavorings are presented on labels coming from foreign countries, the identity of the spices and/or flavorings must be made know.

FOIE GRAS PRODUCTS, DUCK LIVER AND/OR GOOSE LIVER:

Goose liver and duck liver foie gras (fat liver) are obtained exclusively from specially fed and fattened geese and ducks. Products in which foie gras is used are classified into the following three groups based on the minimum duck liver or goose liver foie gras content:

(A) FRENCH PRODUCT NAME	ACCEPTABLE ENGLISH PRODUCT
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	NAME
Foie Gras d'Oie Entier	Whole Goose Foie Gras
Foie Gras de Canard Entier	Whole Duck Foie Gras

These are products in which goose liver or duck liver foie gras are the only animal tissues present. They may contain added substances, e.g., seasonings and cures and when truffles are featured in the product name, they are required at a minimum 3 percent level.

(B) FRENCH PRODUCT NAME	ACCEPTABLE ENGLISH PRODUCT NAME
Foie Gras D'Oie	Goose Foie Gras
Foie Gras de Canard	Duck Foie Gras
Bloc de Foie Gras D'Oie	Block of Goose Foie Gras
Bloc de Foie Gras de Canard	Block of Duck Foie Gras
Parfait de Foie Gras D'Oie	Parfait of Goose Foie Gras
Parfait de Foie Gras de Canard	Parfait of Duck Foie Gras

These products are composed of a minimum 85 percent goose liver or duck liver foie gras, although “parfaits” may contain mixtures of goose liver and/or duck liver foie gras. These products may also contain a wrapping or stuffing consisting of the lean or fat of pork, veal, or poultry, pork liver, and/or aspic jelly. When these ingredients are used, their presence must be indicated in a product name qualifier. Truffles, when featured in the product name, are required at a minimum 3 percent level.

(C) FRENCH PRODUCT NAME	ACCEPTABLE ENGLISH PRODUCT NAME
Pate de Foie D'Oie	Pate of Goose Liver
Pate de Foie de Canard	Pate of Duck Liver
Galantine de Foie D'Oie	Galantine of Goose Liver
Galantine de Foie de Canard	Galantine of Duck Liver
Puree de Foie D'Oie	Puree of Goose Liver
Puree de Foie de Canard	Puree of Duck Liver

These products must contain a minimum of 50 percent duck liver and/or goose liver foie gras and may also contain a wrapping or stuffing of the lean or fat of pork, veal, or poultry, pork liver, aspic jelly, extenders, and/or binders. When these ingredients are used, their presence must be indicated in a product name qualifier. Truffles, when featured in the product name, are required at a minimum 1 percent level.

In all groups, an English translation of the term “foie gras” is not required, although all other product name terms must be translated into English. The kinds of poultry liver(s)

used must be indicated in the product name. Also, other species and/or binders used must be indicated in a product name qualifier immediately following the product name, while the ingredients statement must follow the product name or qualifier as the case may be.

See: Policy Memo 076 dated September 21, 1984

FOR FURTHER PROCESSING:

Products which require further processing at another federally inspected plant may leave a federally inspected plant under one of the following three conditions:

1. With the name of the finished product qualified by a "For Further Processing" statement (e.g., Turkey Ham For Further Processing); or
2. With a fully descriptive name (e.g., uncooked ham contains up to 30 percent of a solution).
3. Not acceptable on a label when a product is formulated or processed in a manner contrary to the regulations.

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

The word "fresh" may not be used to describe:

1. Any cured product, e.g., corned beef, smoked cured turkey, or prosciutto.
2. Any canned, hermetically sealed shelf stable, dried, or chemically preserved product.
3. Any raw poultry, poultry part, or any edible portion thereof whose internal temperature has ever been below 26 degrees Fahrenheit.
4. Any injected, basted, marinated poultry, poultry part or any edible portion thereof whose internal temperature has ever been below 26 degrees Fahrenheit.
5. Any other finished processed poultry product (including cooked poultry products) where its temperature has ever been below 26 degrees Fahrenheit, e.g., turkey sausage, chicken meatballs, cooked breaded chicken nuggets, etc.
6. Any uncured red meat product permitted to be treated with a substance that delays discoloration, such as, ascorbic acid, erythorbic acid, or citric acid.
7. Any product treated with an antimicrobial substance or irradiated.
8. The phrase "never frozen" or similar verbiage is not permitted on an unprocessed or processed poultry product where the internal temperature of the product has ever been below 0 degrees Fahrenheit or on any red meat product that has ever been frozen.

Further, the phrase “never frozen” or similar verbiage is not permitted on refrigerated secondary products where the meat or poultry component has ever been frozen, e.g., multi-component meals, dinners, etc.

Generally, trademarks, company names, fanciful names, etc., containing the word “fresh” are acceptable, even on products produced in a manner described in one through seven above, provided the term is used in such a manner that it remains clear to the purchaser that the product is not fresh.

Secondary products, e.g., pizza, multi-component meals, dinners, etc., sold in the refrigerated state, i.e., not frozen or previously frozen, may be labeled as “fresh” when the term is used to describe the product as a whole even when made from components processed in a manner described in one through seven above.

This entry cancels Policy Memo 022C dated January 11, 1989, since 022C is out of date.

FRESH THURINGER:

Not an acceptable name.

FRIED NOODLES WITH PORK:

The product must contain at least 12 percent fresh pork in total formulation.

FRIED PRODUCTS:

1. Frying medium need not be shown on the label.
2. Breading is not limited to 30 percent unless breaded is in the product name.
3. Fried chicken labels do not need to state “fully cooked” or refer to breading because fried denotes fully cooked and breading is expected. Fried poultry products in dinners are limited to 30 percent breading.

FRIED RICE WITH MEAT:

The product must contain at least 10 percent meat; may contain eggs and vegetables.

FRIES:

1. Beef testicles may be labeled as “Beef Fries.” They are not permitted to be used as an ingredient in meat food products.
2. “Fries” is not a required part of the product name, “species mountain oyster.”

FRITTERS:

The product must contain at least 35 percent raw red meat/poultry or red meat/poultry food product in the total formulation depending on the name, i.e., “Beef Fritter” must

contain 35 percent beef and a “Chicken Patty Fritter” must contain 35 percent chicken patty. Fritters can contain up to 65 percent batter/breading (coating). If “breaded” is included in the product name, the batter/breading is limited to 30 percent.

See: Policy Memo 089 dated May 29, 1985

FRIZZES:

An acceptable name. Similar to pepperoni but not smoked. MPR of 1.6:1.

GALICIAN SAUSAGE:

Cured beef and pork is seasoned and stuffed into beef rounds. It is then smoked at a high temperature. Cooling is done in a blast of air which produces a wrinkled appearance which is characteristic of Galician sausage.

GELATIN:

Gelatin is a binder/extender and is only permitted in a few meat and poultry products. Examples where gelatin is permitted include:

1. non-specific products
2. jellied products, e.g., souse, jellied beef loaf and head cheese
3. as a covering for products such as paté, to bind two pieces of meat together and in products where “gelatin” would be part of the product name

Gelatin is permitted as a thickening agent in menudo (i.e., beef tripe stew). If it is used in red meat paté products, its presence must be indicated by product name qualification.

It is not permitted in products like sausage, luncheon meat, and meat loaves. Gelatin is an acceptable ingredient in souse, jellied beef loaf, headcheese, canned whole hams requires qualifier if gelatin is added.

See: MPI Manual 18.19 (b)(2)

See: Policy Memo 121B

GELATIN IN POULTRY ROLLS:

If gelatin or some other binder comprises more than 3 percent of the formula, the name of the product must be qualified by wording, e.g., “Gelatin Added.”

See: MPI Manual 18.19 (b)(2)

GENERAL OFFICES:

The company’s grant of inspection permits the general office address to be used in the signature line for any firm “doing business as.”

GENOA OR GENOA SALAMI:

Is a dry sausage product with an MPR not in excess of 2.3:1. It is prepared with all pork or with a mixture of pork and a small amount of beef. The meat is given a coarse grind and enclosed in a natural casing. No smoke is used in its preparation.

GEOGRAPHIC AND RELATED TERMS (REQUIREMENTS FOR THE USE ON PRODUCT LABELS):

Any label representation that expresses or implies a particular geographical origin of the product, or any ingredient of the product, shall not be used except when such representation is:

1. A truthful representation of geographical origin, e.g., “Virginia Ham” for a ham produced in the State of Virginia; or
2. A trademark or trade name which:
 - a. has been so long and exclusively used by a manufacturer or distributor that it is generally understood by consumers to mean the product of the particular manufacturer or distributor, e.g., “Swiss Chalet;” or
 - b. is so arbitrary or fanciful that it is generally understood by the consumer not to suggest geographical origin, e.g., “Moon Sausage;” or
3. A part of the name required or allowed by an applicable Federal law, regulation or standard, e.g., “Frankfurter,” “Vienna;” or
4. A name whose market significance is generally understood by consumers to connote a particular class, kind, type or style of product, or preparation rather than to indicate geographical origin of the product, e.g., “Mexican Style Dinner,” “Italian Style Pizza.” Such terms must be qualified with the word “style” or “type,” unless specifically approved by the Administrator as a generic term, e.g., “Lebanon Bologna,” “Genoa Salami,” Milan Salami.”

Any geographical representation that does not meet the aforementioned guidelines should be qualified by the word “brand,” provided that the word “brand” is not used in such a way as to be false or misleading. A qualifying statement identifying the place where the product was actually made is required in proximity to the brand name, e.g., “Milwaukee Brand Bacon, Made in Chicago, Illinois.” The word “Brand” must be in the same size and style of type as the geographical term. If the product has a foreign brand name, it may be identified as having been made in this country, e.g., “Scandinavian Brand Bacon, Made in U.S.A.”

See: Policy Memo 068 dated February 9, 1984

GEOGRAPHIC TERMS:

1. Country, Ranch, and Farm in Trade, Branch and Fanciful Names: Trade names, brand names, or fanciful names that include the words country, ranch, or farm, e.g., “Country Kitchen,” “Ranch House,” “Hickory Farms,” or “Carabeef Ranch Brand” do not invoke section 9 CFR 317.8 of the regulations regarding the use of the term

“Country” or “Farm”. However, if the terms are used alone in conjunction with the product name, e.g., “Country Stew,” then such products must be prepared in the country or on the ranch or farm and meet any other requirements prescribed.

2. Southern: The term “Southern” is restricted to use only in areas south of the Mason-Dixon Line and east of the Mississippi River as well as Arkansas, Louisiana, and Missouri, which are also considered southern states.

GERMAN POTATO SALAD WITH BACON:

The product must contain at least 14 percent cooked bacon in total formulation.

See: **Salad-German Potato Salad**

GERMAN SAUSAGES WITH MILK:

Whole milk is a permitted ingredient in the following meat food products when the ingredients statement is shown immediately under the name of the product or the milk is shown in a qualifying statement contiguous to the product name: Speckblutwurst, Kalbsbratwurst, Langblutwurst, Blutwurst, Gelbwurst, Zengenwurst, Brand Tongue and Blood Pudding Kalbslebenwurst. (Swiss Liver Sausage, Kalbslebenwurst should be considered on the same basis as Bockwurst (e.g., no limit on water or milk)).

Milk is a characterizing ingredient in German sausages and not an extender. Products which contain milk should be called by their proper names.

GIBLET GRAVY (Kind):

Requires 7.25 percent giblets. The product must contain an equal number of livers, hearts, and gizzards.

GIBLETS AND/OR NECKS SOLD WITH CARCASSES:

Poultry giblets consist of approximately equal numbers of hearts, gizzards, and livers, as determined on a count basis. Rabbit giblets consist of the liver and heart.

Although often packaged with them, the neck is not a giblet. Giblet packs are expected within the cavities of eviscerated whole birds or eviscerated whole rabbits or when packaged with cut-up whole birds or cut-up whole rabbits, therefore, qualifying the presence of giblets is not required on labeling. However, when giblets are not expected, a product name qualifier is required, e.g., “Packed with Giblets.”

In situations where parts of giblets are missing, a product name qualifier is required, e.g., “Parts of Giblets Missing” or “Parts of Giblets May Be Missing.” In situations where the giblets are missing entirely from an eviscerated carcass or a cut-up whole carcass, a product name qualifier is required, e.g., “Packed Without Giblets.” In addition, an excess of one of the giblet components can not be added to make up for another missing giblet

component. In this case, a proper qualifying statement is required, e.g., “Packed with 2 Gizzards, 1 Liver.”

A neck, when not attached to the carcass of a whole bird, is also expected to be present within the carcass or packed with the cut-up whole carcass. Accordingly, a product name qualifier is not required to flag the presence of the neck. Rather, when the neck is missing, a product name qualifier is required, e.g., “Without Neck.”

See: 9 CFR 381.170 (b) (21) and 9 CFR 354. (m)

GLAZES:

If a glaze component contributes to the flavor profile of the product, we will allow the ice glaze coating to be counted toward the total net weight of the finished product. However, the coating and coating percentage must be included as part of the descriptive product name in accordance with Policy Memo 044A, e.g., “chicken breast filets with rib meat, coated with a butter garlic flavoring and containing up to 22.5 percent of a solution of...” or “chicken breast filets with rib meat, coated with a 6.5 percent butter garlic flavoring and containing up to 16 percent of a solution of...”

GLYCERIN:

May not be added to any product as such; may be used in proprietary mixes.

GOETTA:

An oatmeal product similar to scrapple. Goetta is prepared with a formula containing not less than 50 percent meat and meat byproducts. The cereal component should consist of oats or oat products and just enough water to prevent product from sticking and burning during the preparation process. The term “Old Fashioned” when noted on a label for “Goetta” refers to the round shape.

GOETTINGER CERVELAT:

A dry cervelat with no byproducts or binders.

GOOSE LIVER OR GOOSE LIVER SAUSAGE:

At least 30 percent cooked goose liver. When pistachio nuts are added, product name must be qualified, i.e., “pistachio nuts added.”

GORDITAS, MEAT/POULTRY:

The product must contain at least 15 percent cooked meat/poultry based on the weight of the total product. The “species” or “kind” gorditas name (Beef Gordita, Chicken Gordita) may stand alone. If other characterizing ingredients such as potatoes, rice, beans, etc, are included in the name, they must be reflected in their order of

predominance, e.g., Beef and Potato Gorditas, Rice and Chicken Gorditas, as determined by the formula.

GOTEBORG:

A Swedish dry sausage made of coarsely chopped beef and sometimes pork. Mildly seasoned with thyme. It has a somewhat salty flavor and is heavily smoked, usually in long casings and air dried.

GOTHAER CERVELAT:

Originated in Gotha, Germany. Usually made of very lean pork finely chopped and cured.

GOULASH:

A stew-like product with at least 25 percent meat or 12 percent poultry meat. Unless designated “Hungarian,” generally means stew, whether veal, pork, beef, turkey, etc., are used. Product may be just meat and gravy or meat and gravy with vegetables served with or without rice, potatoes, or noodles.

GOULASH, HUNGARIAN STYLE:

The product must contain paprika and at least 25 percent meat or 12 percent poultry meat. May not contain noodles, potatoes or dumplings.

GRADE MARKS:

Grade marks for products imported from foreign countries can only use that countries grading system. Foreign countries can not use USDA, AMS grading terminology, i.e., prime, choice, select on foreign product entering the U.S.

The grading term “good” on poultry is considered puffery and is acceptable.

Red meat (beef and lamb) grading terms, “prime,” “choice,” “select,” may not be used immediately preceding “kind” poultry, unless the poultry is equivalent to USDA Grade A. For example, “Choice Turkey” or “Select Chicken” must come from Grade A birds. In addition, red meat (beef and lamb) grading terms can not be used with pork products.

Graded product labeled as “Select or Higher” “Choice or Higher” are only allowed on wholesale labeled product not on retail. Product intended for retail can only be labeled with one specific grade e.g., “Choice product in a Choice retail package.”

GRAVIES:

The product must contain at least 25 percent meat stock or broth, or 6 percent meat. Mono and diglycerides allowed in amount of 1 percent in gravies.

GRAVY AND BEEF:

The product must contain at least 35 percent cooked beef (beef same size lettering as gravy). For 25 percent cooked beef (beef lettering no larger than one-half size gravy).

GRAVY AND DRESSING WITH PORK OR GRAVY AND PORK WITH DRESSING:

The product must contain at least 14 percent cooked pork.

GRAVY AND POULTRY SALISBURY STEAK:

Not more than 65 percent gravy and at least 35 percent poultry salisbury steak.

GRAVY AND SWISS STEAK:

The product must contain at least 35 percent cooked meat.

GRAVY AND YANKEE POT ROAST:

The product must contain at least 35 percent cooked beef. Beef is cooked with or without vegetables.

GREEK SAUSAGE:

The product must contain orange peel.

GROUND BEEF:

May not contain added fat. Maximum total fat 30 percent. Cheek meat is permitted up to 25 percent and must be declared in the ingredients statement. For more than 25 percent, show as "Ground Beef and Cheek Meat," all the same size.

Beef of skeletal origin, or from the diaphragm or esophagus (weasand) may be used in the preparation of chopped beef, ground beef, or hamburger. Heart meat and tongue meat as organ meats are not acceptable ingredients in chopped beef, ground beef, or hamburger.

See: Policy Memo 027 dated June 15, 1981

GROUND BEEF CHUCK AND ROUND:

Product to be labeled “Ground Beef Chuck” or “Ground Beef Round” must comply with the following guidelines:

1. “Ground Beef Chuck” must be derived from all or part of the primal part of the beef carcass commonly referred to as the “Beef Chuck,” except as provided for in 3. The product must comply with the fat requirements of 9 CFR 319.15(a).
2. “Ground Beef Round” must be derived from all or part of the primal part of the beef carcass commonly referred to as the “Beef Round,” except as provided for in 3. The product must comply with the fat requirements of 9 CFR 319.15(a).
3. Generally, shank meat may be added but may not exceed the natural proportion of the beef carcass, which is considered to average 6 percent. Higher quantities of shank meat may be used if the shank meat remains attached during the cutting and boning of the boneless chuck or round, or if the processor can demonstrate that a higher percentage is applicable.

See: Policy Memo 091 dated September 16, 1985

GROUND BEEF - Hamburger and Soy Products:

Combinations of ground beef or hamburger and soy products may be descriptively labeled, e.g., “Hamburger and Textured Vegetable Protein Product” or “Ground Beef and Isolated Soy Protein Product” if the combination product is not nutritionally inferior to hamburger or ground beef. If the combination products are nutritionally inferior, they are to be labeled as Imitation Ground Beef (or Imitation Hamburger) or Beef Patty or Beef Patty Mix in accordance with Section 9 CFR 317.2(j)(1) and Section 9 CFR 319.15(c) respectively.

See: Policy Memo 016B dated August 18, 1994

GUM ARABIC:

May be used up to 2 percent in breading and batter mixes.

GUM TRAGACANTH:

A carrier and stabilizer in liquid spice extractives not to exceed 0.1 percent in finished product. Not permitted in sausage products.

GUM-Vegetable:

Spice extractive products which employ vegetable gums as emulsifiers have been approved. The addition of vegetable gum is limited to no more than 15 percent in the seasoning blend emulsion.

GUMBO:

A Creole word for okra. It is now recognized as meaning a dish or a soup thickened with okra. To qualify, the dish must have okra as an ingredient. Either the soup or the stew standard would apply, depending on product name (“Chicken Gumbo”). Product identified as “Creole Style _____ Gumbo” does not contain okra, however, it must contain a roux (flour, milk, or water, etc.) or gumbo file (dried powder young leaves and leaf buds of sassafras).

GYROS:

Products identified with this term must contain at least 65 percent meat and no more than 12 percent extenders and binders. Examples include gyro loaf, gyro cone, gyro portions, and gyro slices.

HALAL AND ZABIAH HALAL:

Use of the terms, “Halal and Zabiah Halal” on labeling requires certification by an appropriate third party authority.

HAM A LA KING:

Must contain at least 20 percent ham (cooked basis).

HAM AND BACON LOAF:

There is a limit of 3 percent water in this product.

HAM AND CHEESE LOAF:

Nonspecific loaf. Cheese is chopped into small cubes and combined with finely ground ham.

HAM AND CHEESE SALAD:

Product must contain at least 25 percent ham (cooked basis).

See: **Salads**

HAM AND CHEESE SPREAD:

Product must contain at least 25 percent ham (cooked basis).

HAM AND DUMPLINGS AND SAUCE OR GRAVY:

Product must contain at least 18 percent cooked ham.

HAM, BOILED:

A fully cooked, boneless product which must be cooked in water and may be processed in a casing or can. The product may be of various shapes and may be partially cooked in boiling water.

HAMCOLA:

Not an acceptable product name; should be accompanied by true product name, i.e., “Boneless Cooked Ham Coated with Spices.”

HAM CAPACOLLA, COOKED:

Ham that has been cured and then cooked.

HAM CHOWDER - CONDENSED:

Product must contain at least 10 percent cooked ham.

HAM-COOKED-SECTIONED AND FORMED:

The qualifying phrase “sectioned and formed” is no longer required on boneless ham products, e.g., “ham” and “ham-water added.” The addition of small amounts of ground ham added as a binder to such products may be used without declaration. The amount of ground ham that may be used can represent no more than 15 percent of the weight of the ham ingredients at the time of formulation. Products containing more than 15 percent ground ham trimmings must be labeled to indicate the presence of the ground ham, e.g., “a portion of ground ham added.” Policies regarding the required use of terminology such as “chunked and formed” and “ground and formed” will continue.

See: Policy Memo 023 dated February 10, 1981
Policy Memo 041B dated February 15, 1991

Whole hams require a cooking temperature to differentiate the ready to eat products from trichinae treated products. The reason that the temperature is required is to determine the label requirements (e.g., safe handling) and proper serving size.

HAM CROQUETTES:

Product must contain at least 35 percent cooked ham. If chopped ham is used, the product name must be “Chopped Ham Croquettes.”

HAM, FRESH (or uncured):

Ham that does not contain a cure must be labeled either “Fresh” or, if the ham meets the requirements of 9 CFR 319.2, “Uncured.” This also applies to cooked product, and must be labeled cooked product “Cooked Uncured Ham.”

HAM HALF:

“Half Ham” is permitted on labels for semi- boneless ham products which during their processing have had the shank muscles removed. The two halves of the finished product have approximately an equal amount of bone. The term “No Slices Removed” has also been deemed suitable for use with a ham item referred to as “Half Ham.”

HAM OMELET:

Product must contain at least 18 percent cooked ham.

HAM/PARMA HAM/PROSCIUTTO DI PARMA:

Ham, when labeled “Parma Ham” and/or “Prosciutto di Parma,” would have to be produced in the region of Parma, Italy, in accordance with Italian Law, which defines the denomination of origin, the territorial limits of production, characteristics of the product, and the method of manufacture.

HAM, QUARTER, SEMI-BONELESS (No Slices Removed):

The product consists of a ham prepared as a “Regular Semi-Boneless, Half Ham” which is sectioned again to result in four pieces just about equal not only in weight but also in content of bone.

HAM ROLL SAUSAGE:

Ham trimmings and ham shank meat are permitted.

HAM SALAD:

Product must contain at least 35 percent cooked ham. Chopped ham may be used without it appearing in the product name.

See: **Salads**

HAM, SCOTCH STYLE:

A cured, uncooked, boned, and rolled whole ham either tied or in a casing.

HAM, SHANKLESS:

When the term, “shankless” is used in reference to a ham, it indicates that the shank has been removed by a cut through the joint at a right angle to the femur bone. The distal tip of the semitendinous muscle may be severed above its tendinous attachment, leaving an extension approximately 2 inches long. The extension is considered an integral part of the ham's body and is usually folded over the femur's end.

HAM SHORTCAKE:

Product must contain at least 25 percent cooked ham.

HAM, SMITHFIELD:

This is an aged, dry cured ham made exclusively in Smithfield, Virginia. The use of the words “brand” or “style,” e.g., “Smithfield Brand Ham,” “Smithfield Style Ham,” does not eliminate this requirement.

HAM TRIMMINGS:

Ham trimmings, to be labeled as ham, cannot contain excess shank meat. The fat content will not exceed 35 percent. It will consist of at least 65 percent lean meat as determined by chemical analysis.

HAM, WESTPHALIAN OR WESTPHALIAN STYLE HAM:

Ham is cut with bone in, the hip bone cut out, cured in a combination of dry and pickle cure but not a pickle alone. It is smoked in a medium warm (no greater than 100° F.) smokehouse until a shining red brown or chestnut color is acquired. Beechwood may be used and will impart the characteristic Westphalian flavor. Other hard woods are also acceptable. Juniper berries are permitted.

HANDLING STATEMENTS:

Acceptable handling statements, in addition to those required in sections 9 CFR 317.2(k) and 9 CFR 381.125, include “Keep Refrigerated - May be Frozen” or “Keep Refrigerated-Can be Frozen.”

See: Policy Memo 014 dated September 12, 1980.

HANDLING STATEMENTS ON RETORTED PRODUCTS:

Handling statements may appear on labels for shelf stable product, even though such product does not have to be refrigerated or frozen, and provided the statement will accurately reflect conditions of distribution and sale. These products are to be handled in the plant as shelf stable items including incubation and condition-of-container examinations. Once the product is refrigerated or frozen for shipment, distribution, and display for sale it is to be handled as a refrigerated or frozen item.

See: Policy Memo 104 dated February 13, 1987

The statement “previously handled frozen for your protection, refreeze or keep refrigerated” is now acceptable on poultry products under the usual restriction of use for such statements.

HEAD MEAT:

After removal of the cheeks, lips, snout, skin, and tongue from the head there remains small pockets and areas on the skull to which muscle tissue is attached. This muscle may be removed and used in product and declared on labeling as beef or pork as the case may be. However, there are a few standardized products in which the regulations limit the amount of this meat that may be used and require that it be specifically declared on the label (e.g., chili, chili with beans, and corned beef hash).

See: **Beef Cheek Meat and Beef Head Meat (use and labeling as an ingredient in meat Food Products)**

HEADCHEESE:

A jellied product consisting predominantly of pork byproducts and seasoning ingredients. It must contain some product from the head. Extenders like cereal, soy derivatives, nonfat dry milk, etc., are not permitted ingredients of headcheese.

HEARTS/HEART MEAT:

Hearts/heart meat may not be labeled as “beef,” “pork,” etc. in the ingredients statement. When used in a product, they must be identified by species, e.g., “Beef Hearts.” Hearts/Heart Meat, including the heart cap, may be considered meat for calculating the meat to textured vegetable protein ratios.

See: MPI Manual 17.3(h)(1)

HEAT AND EAT SAUSAGE:

Not the same as Brown and Serve Sausage. When the “heat and eat” term is used, product must comply with cooked sausage regulations, e.g., limitation of 10 percent added water and not more than 3 1/2 percent binder.

HICKORY SMOKED:

“Hickory flavored” and “hickory taste” are acceptable terms on products that have been smoked with some hickory in the sawdust. They do not need to be smoked with 100 percent hickory smoke.

HIGH FRUCTOSE CORN SYRUP (HFCS):

HFCS may be used to flavor meat or poultry products in amounts sufficient for its intended purpose, provided the following conditions are met:

1. HFCS must contain not less than 40 percent fructose on a solids basis.
2. HFCS must have a dextrose equivalence (D.E.) of not less than 93.
3. HFCS must have a sweetening power greater than or equal to sugar (sucrose).
4. HFCS must be identified on the label as High Fructose Corn Syrup in the ingredients statement, curing statement, etc.

See: Policy Memo 035 dated October 27, 1981

HOLSTEIN OR HOLSTEINER:

Product is the same as **FARM STYLE SAUSAGE**, except that it is stuffed into wide casings and heavily smoked, usually in long casings, and air dried. No extenders are permitted.

HONEY CLAIM IN PRODUCT:

A honey claim may be made or implied on a product label if:

1. The product contains at least 3 percent honey.
2. Honey contains at least 80 percent solids, U.S. grade C or above.
3. When other sweeteners, (sugar, dextrose, maltose, invert sugar, corn syrup solids, and similar ingredients) are used, the quantity may not exceed one-half that of the honey, e.g.. If 3 percent honey is used, then no more than 1 1/2 percent of all other sweeteners may be used.
4. Product to be identified as “Honey Glaze” must contain honey to other sweeteners at a ratio no less than 2:1. If dried honey is used, the ratio is to be no less than 1.6:1.
5. When honey is included in a breading, a honey claim may be made regardless of the quantity of honey used.

HONEY CURED OR SUGAR CURED:

“Honey Cured” may be shown on the labeling of a cured product if:

- (1) the honey used contains at least 80 percent solids or is U.S. grade C or above;
- (2) honey is the only sweetening ingredient or when other sweetening ingredients are used in combination with honey, they do not exceed one-half the amount of honey used; and honey barbecue touch of honey
- (3) honey is used in an amount sufficient to flavor and/or affect the appearance of the finished product.

Traditionally, cured products which are labeled to indicate the presence of honey, e.g. Honey ham, must meet the parameters prescribed herein.

“Sugar Cured” may be used on the labeling of a cured product if:

- (1) the sugar used is cane sugar or beet sugar;
- (2) sugar is the only sweetening ingredient or when other sweetening ingredients are used in combination with sugar, they do not exceed one-half the amount of sugar used; and

- (3) sugar is used in an amount sufficient to flavor and/or affect the appearance of the finished product.

“Honey and Sugar Cured” or “Sugar and Honey Cured” may also be used on labeling if:

- (1) the honey and sugar are of the nature described above;
- (2) the honey and sugar are the only sweetening agents or when other sweetening ingredients are used in combination with the honey and sugar, they do not individually exceed either the amount of honey or sugar used and collectively do not exceed one-half the total amount of honey and sugar; and
- (3) the honey and sugar are used in amounts sufficient to flavor and/or affect the appearance of the finished product.

See: Policy Memo 038 dated December 16, 1981

HORS D'OEUVRE (Snack):

Product must contain at least 15 percent cooked meat or 10 percent bacon (cooked basis). True product name must be shown, e.g., “Puffed Pastry Wrapped Frank.”

HOT DOG CHILI SAUCE WITH MEAT:

Product must contain at least 6 percent meat.

HOT DOG CHILI WITH MEAT:

Product must contain at least 40 percent meat. Sausages and bologna rework not permitted.

HUNAN STYLE SEASONED PORK:

Acceptable for pork shoulder sliced into one inch pieces and marinated in a solution of soy sauce, garlic, and ginger, cooked and returns to green weight. The product may be flavored with other seasoning ingredients, e.g., star anise and coriander.

HYDROLYZED BEEF STOCK:

A beef stock which has been treated with acid, alkali, or enzymes to digest the protein. The protein molecules are broken down into amino acids, peptides, polypeptides, and peptones. As the digestion is carried out for longer periods of time, more and more of the larger molecules are broken down into amino acids, with free alpha-amino groups. By analyzing these alpha-amino nitrogens one can determine the degree of hydrolysis. 100 percent hydrolysis would mean that all the nitrogen (protein) is in the form of amino

acids. 10 percent of hydrolysis would mean that only 10 percent of the nitrogen is in the form of free amino acids, while the rest is still present in polymeric form.

The label should indicate the degree of hydrolysis. This is determined from the ratio of amino nitrogen to total nitrogen.

$$\frac{\text{amino nitrogen}}{\text{total nitrogen}} = \text{percent hydrolysis}$$

A product labeled 50 percent Hydrolyzed Beef Stock must, therefore, have 50 percent of the total nitrogen present as amino nitrogen. Adding percent solids is optional. The percent solids would not necessarily be the same percent as hydrolysis depending on the thickness (consistency) of product.

HYDROLYZED GELATIN:

Hydrolyzed gelatin is permitted in frankfurters and similar products (9 CFR 319.180) at levels typically used for flavorings (less than 2 percent). Hydrolyzed gelatin may currently be used a 2 percent in 9 CFR 319.180 and like products as a flavoring. If gelatin is used in a product, make sure it is permitted for use in the product. Hydrolyzed gelatin is acceptable in poultry franks 9 CFR 319.180 and like products at levels not to exceed 2 percent of total formula until otherwise notified.

Hydrolyzed gelatin is recognized as a binder rather than flavoring and may be used at levels of 2 percent or less in 9 CFR 319.180 type products.

HYDROLYZED OAT FLOUR:

Hydrolyzed oat flour is safe and may be used in non-standardized meat/poultry products as a binder at below typical binder use levels, i.e., 3 percent. It may be used in low fat hamburger, water, and hydrolyzed oat flour product as per Policy Memo 121.

HYDROLYZED PROTEIN:

“Hydrolyzed Protein (milk, egg, soy)” is an acceptable common or usual name provided all components are hydrolyzed. “Hydrolyzed Protein (potato, gelatin)” is an unacceptable ingredient declaration and must be declared as “hydrolyzed potato protein and hydrolyzed gelatin.”

Salt is present in hydrolyzed protein and must appear in the sublisting of the hydrolyzed protein if it does not appear elsewhere in the ingredients statement.

HYDROXYPROPYL METHYLCELLULOSE (HPMC):

Emulsifying agent, binder, thickener, and a stabilizer. This is accepted for its emulsifying qualities when prepared as a solution and applied as a dip.

1. Not more than 2 percent in solution.
2. Not more than 4 percent weight gained in product.
3. Not more than .08 percent hydroxypropyl methylcellulose in finished product.
4. Must be identified in the ingredients statement for purpose.
5. Approved on individual basis only.

ICE-GLAZED BREADED CHICKEN NUGGETS:

If an ice glaze is applied for the purpose of setting the breading, the term “ice glazed” needs to appear in close contiguous to the product name. The water cannot be included as part of the net weight statement and the transmittal form should indicated this.

IMITATION FLAVORS:

Imitation beef flavor, imitation mushroom flavor, flavor base for gravies and similar substances which enhance, fortify, or help to simulate a flavor are usually composed of food additives and, as such, are not “artificial flavors” for labeling purposes. This class of imitation flavors can be composed of such ingredients as flour, fats, oils, salt, hydrolyzed vegetable protein, vegetable gums, thiamine hydrochloride, beta alanine, disodium inosinate, glutamic acid, and a host of other ingredients. These flavorings must be identified on labels by showing each individual ingredient by its common name. Class names, e.g., amino acids are not acceptable. Each specific amino acid must be listed.

INCIDENTAL ADDITIVES:

As defined in the Food and Drug Administration regulations (21 CFR 101.100(a)(3)), incidental additives are substances present in foods at insignificant levels and that do not serve a technical or functional effect in that food. In determining whether a substance is an incidental additive, the following criteria may be applied:

1. Substances that are present in a food as a result of having been present in an ingredient added to the food and have a technical or functional effect on the ingredient but not on the finished food, or
2. Substances that are processing aids, defined as:
 - a. substances added during processing but removed before the food is packaged in its finished form, or
 - b. substances added during processing but that are converted to constituents normally present in the food, and do not significantly increase the amount of those constituents naturally found in the food, or
 - c. substances that are added to a food for their technical or functional effect in the processing but are present in the finished food at insignificant levels and do not have any technical or functional effect in that food.

INGREDIENT LABELING:

1. All ingredients in FDA standardized products, e.g., Cheddar Cheese (Water, salt, cheddar, etc.), and on standardized products, e.g., Soy sauce, Worcestershire sauce, require complete disclosure of all ingredients on the labels of meat and poultry products.

2. Protein hydrolysates must identify the common and usual names and identify the source from which the protein is derived, e.g., “hydrolyzed vegetable protein” would be declared as “hydrolyzed corn protein.”
3. FDA certified color additives require the listing of the common or usual names, e.g., FD&C Blue No. 1, Blue 1, or Blue 1 Lake. Color additives not subject to certification may be declared as “artificial color,” “artificial color added,” or “color added.” Alternatively, color additives not subject to certification may be declared as “colored with _____,” or “_____ color,” with blank space filled in with the name of the color additive listed in 21 CFR 73, e.g., “colored with annatto” or “caramel color.”
4. Cured meat products used as ingredients, regardless of their level of use, require complete disclosure of all ingredients in the formulation of meat and poultry products.

See: FSIS Directive 7237.1, Rev. 1, “Labeling of Ingredients”
FSIS Directive 7140.1, Rev. 1, “Questions and Answers Relating to Ingredients”

INSERT LABELS FOR USE AT RETAIL STORES:

No inspection legend is permitted on insert labels.

INSPECTION LEGENDS (DUAL):

Products consisting of mixed meat and poultry ingredients shall bear either the official meat inspection legend or poultry legend, depending on which ingredients are present in the greater amounts. If meat or poultry ingredients exist in equal proportions, either official legend may be used. If meat and poultry ingredients exist in exact proportions and both appear in the product name, the official legend must reflect the ingredient appearing first in the product name.

Containers of products intended for sale to household consumers can bear only the official mark of inspection of the product enclosed. Containers of products intended for distribution to other than the retail trade may bear both the official meat inspection legend and the official poultry products inspection legend.

See: Policy Memo 075 dated August 14, 1984

INSPECTION MARK ON WING TAG:

When the inspection mark is shown on a wing tag, either the plant number or the firm's name and address must also appear.

INTESTINES:

Intestines can be prepared as edible product and bear the mark of inspection.

IRISH STEW:

Product does not require a geographical qualifying statement nor the words, "Style," "Type," or "Brand." Usually it contains lamb or mutton but beef may be used. It must meet the stew standard. Vegetables include onions, carrots, potatoes, and turnips. Dumplings are often used. Beans are not acceptable in "Irish Stew."

ISOLATED SOY PROTEIN:

This food ingredient is similar to soy protein concentrate except that additional extraction has removed more of the non-protein fraction, thereby increasing its protein content. It is prepared by alkaline solubilization of the soy protein and then precipitation of same in an acid bath. It may be powdered, extruded, or spun into fibrils and has a protein content of 90 to 95 percent. Products of spun fibrils may be referred to as "Textured Soy Protein Isolate," "Isolated Soy Protein Fibers," or "Spun Isolated Soy Protein." The PER of isolated soy protein is about 1.9 and indicates a poorer quality protein than that of soy flour or soy protein concentrate (PER 2.2). When hydrated textured (structured) protein isolate is added to meat food products, the ingredients statement should read "Hydrated Textured (Structured) Isolated Soy Protein."

ITALIAN SAUSAGE:

Beef and pork Italian sausage is acceptable. Tomato products and other unexpected ingredients can be added if the product name indicates their presence. Red pepper permitted under 9 CFR 319.145(b)(1).

See: 9 CFR 319.145

ITALIAN STYLE:

Acceptable term for products containing anise or fennel or Italian type cheese (e.g., Mozzarella, Parmesan, Provolone, Ricotta, Romano) or at least three of the following: basil, garlic, marjoram, olive oil, or oregano. Sausage products must meet the Italian Sausage requirements as per Regulation 9 CFR 319.145.

ITALIAN STYLE SMOKED SAUSAGE:

This is a smoked sausage (10 percent added water) and is not a 9 CFR 319.145 (Italian sausage) product. However, the product must contain Italian style ingredients found in the policy book under Italian style.

JAGWURST:

The product is the same as yachtwurst (The Americanized name for the item). It is a cooked sausage made from a fine emulsion with cubes of lean meat rather than fat (as in mortadella).

JAMAICAN STYLE:

Term may be used to identify meat and poultry food products made with allspice, garlic, onion, red pepper, and thyme. The name of the product must be further qualified with a statement, like “with Jamaican Style Seasoning,” e.g., “Jamaican Style Chicken Wings-with Jamaican Style Seasonings.” If the product formula contains textured soy product, then the ration rules apply.

JAMAICAN STYLE PATTIES:

Product has at least 25 percent meat enclosed in a crust. The label must show true product name, e.g., “Beef Turnover.” If the formula contains textured soy product, then the ratio rules apply.

JAMBALAYA:

Product must contain at least 25 percent cooked ham and one other meat or seafood must be included. A New Orleans dish involving rice and ham and usually tomatoes (shrimp or other shellfish, other meat or poultry), together with seasonings. Must show true product name, e.g., “Ham and Shrimp Jambalaya.”

JAMON:

Spanish word for “ham.” In the usage of Spanish-speaking people outside Spain, it has come to mean cured pork. “Jamon di Cocinar” is cured pork for cooking as opposed to slicing. When the term “Jamon” appears before the name of a limb, it means the product is cured. With the exception of products available for sale in Puerto Rico, all Spanish product names followed with the English translation.

Examples of acceptable product names are:

Jamon de Paleta - Cured Pork Shoulder

Jamon de Pierna - Cured Pork Leg

JARDINIERE (FR):

Must contain at least 50 percent cooked meat based on total product. It means “in the manner of the gardener.” The term applies to dishes made with diced garden vegetables which have been cooked with meat. Jardiniere should be followed by a true product name, e.g., “Beef with Vegetables.”

JERK OR JERK STYLE:

The terms “**JERK**” or “**JERK STYLE**” can be used to describe red meat or poultry whole muscle, fabricated products, and other meat poultry food products, that are mixed or placed in a “spicy seasoning.” The seasoning usually contains scallion, onion, thyme, allspice (pimento), hot peppers, and usually contains at least one or more of the following: nutmeg, cinnamon, sugar, brown sugar, garlic, and rice or wine vinegar. The seasoning may be in the form of paste, marinade, sauce, or dry seasoning mixture. The product is mixed or placed in the spicy hot seasoning **raw** or the product may be **grilled, cooked, or smoked**. Examples of acceptable product names are, e.g., “Oven Roasted Jerk Chicken”, “Jerk Pork Sausage” or “Jerk Style Smoked Beef Sausage.”

JERKY:

All Jerky products must have a MPR of 0.75:1 or less; “species” or “kind” must be in the name. Products may be cured or uncured, dried, and may be smoked or unsmoked, air or oven dried. A reference to the particular type of drying method is not a labeling requirement.

1. “Beef Jerky” - Produced from a single piece of beef. May also be classified as “Natural Style Beef Jerky” provided this product name is accompanied by the explanatory statement “made from solid pieces of beef” or comparable terminology. When a “Natural” claim (not natural style) is made, the policies as outlined in Policy Memo 055 are to be applied.
2. “Beef Jerky Chunked and Formed” - Produced from chunks which are molded and formed and cut into strips.
3. “Beef Jerky Ground and Formed or Chopped and Formed” - Produced as described, molded and formed and cut into strips.
4. Jerky products that contain over 3½ percent binders (2 percent ISP) must reflect the binder in the product name, i.e., “Beef Soy Protein Concentrate jerky, ground and formed. Jerky products that contain binders at levels below 3½ percent should express the binder in a qualifying statement, e.g., beef jerky - soy protein added.
5. “Species (or Kind) Jerky Sausage.” The word “Jerky” can appear on labels for product in which the “species” or “kind” has been processed by chopping or grinding and stuffed into casings under the following conditions only:
 - a. The word “Sausage” must appear immediately contiguous to “Jerky” whenever it is shown. “Sausage” must be in type at least one-third as high as “Jerky” in the same color ink and on the same background. The words “stick,” “piece” etc. cannot be used as substitutes for “sausage” in the product name. “Sausage” means that the product has been chopped.

b. The product may be dried at any stage of the process.

JUNIOR MEAT SNACKS:

Product must conform to the sausage standards going into the jar before processing.
Limited to 3 1/2 percent extenders.

JUNIPER BERRIES:

Juniper berries and twigs are normally thrown on the fire from which dry cured hams are smoked. Juniper berries have been approved in the curing ingredients of Westphalian Ham.

KABOBS:

Product consists of chunks of red meat or poultry and vegetables placed on a metal or wooden skewer. "Kabob" may be included in the descriptive name, e.g., "Beef, Mushrooms, and Onion Kabob." A kabob may be cooked or uncooked, but the label must clearly indicate this. This product may contain but does not require vegetables.

KALBELWURST:

Product is similar to Bockwurst with no limit on water or milk.

KATRIFITAS:

A coined word used to describe a type of empanadillas. The product consists of dough containing yucca made to resemble a meat turnover and has a special meat filling. The product must contain at least 25 percent raw meat (beef) in total formulation. Label must include a true product name in conjunction with "Katrifitas," e.g., "Katrifitas, Beef Turnover made with Yucca Shell," or similar wording.

KELCO-GEL:

A thickening agent used in sauces. It contains sodium alginate, calcium carbonate, and disodium phosphate. The amount of disodium phosphate in the finished product is approximately 0.099 percent. Its use should be judged on an individual basis.

KIDNEYS FROM ENZYME INJECTED BEEF:

Product may be exported to other countries. They must be labeled "Beef Kidneys, Tendered with Papain - For Export Only."

KIELBASA:

A sausage that is cured, cooked, and usually smoked. Kolbassy is Czechoslovakian spelling; other variations include Kielbassy, Kolbasa and Kolbase. Kielbasa is made from coarsely ground pork or coarsely ground pork with added beef or mutton. "Hungarian Style Kolbase" is finely ground product, seasoned and stuffed into casings. The 70/30 rule can be used, however, pork must always be the predominant meat ingredient. "Beef Kielbasa" is prepared with only beef as the meat ingredient. Byproducts are not permitted ingredients in these sausages.

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

KIPPERED BEEF:

A cured dry product similar to beef jerky but not as dry. MPR of 2.03:1 is applied to product.

KISKA; Kisba, Kishka, or Stuffed Derma.

Ingredients statement is part of the product name. A meat food product prepared two ways:

1. Prepared with meat byproducts, including beef blood, pork snouts, pork livers, pork cheeks, etc. Packaged in fully labeled retail size packages or individually banded. When beef blood is used, it must be shown as part of product name.
2. Prepared with more than 30 percent animal fat, mixed with farinaceous (consisting of or made of flour or meal) materials containing no other meat byproducts and ordinarily stuffed into beef casings and cooked. Product containing 30 percent or less fat is not considered amenable to the Federal Meat Inspection Act.

KNISHES:

Product must contain at least 15 percent cooked meat or poultry or 10 percent bacon (cooked basis). Same as snack standard. The type of meat or poultry should be identified in a true product name, e.g., "Chicken Knishes."

KONJAC FLOUR:

Food ingredient that provides the effects of thickening, gelling, texturizing, and water-binding, e.g., "binder," similar to that of starch vegetable flours, such as potato flour. Konjac flour can be used in meat and poultry products in which starch vegetable flours are permitted, e.g., 3.5 percent in cooked sausage products such as frankfurters and bologna.

KOSHER:

Use of the term, "Kosher" on labeling requires certifications by an appropriate third party authority.

KOSHER (Product Containers):

Containers must be labeled "Kosher tags attached" when used for hearts, livers, and other products or tissues with attached metal tags indicating kosher inspection.

KRAKOW:

Acceptable name for a cooked sausage similar to “Berliner.”

KREPLACH:

Product must contain at least 20 percent meat. The type of kreplach should be identified in a true product name, e.g., “Beef Kreplach.”

KUBBEE:

Other acceptable names are: Kubbe, Kibbe, Kabeda, Kilin, Kibbes, Kibby, Kabbo, or Kabe.” A product popular in Syria and Lebanon. It must contain at least 25 percent meat based on total formulation; it must contain soaked cracked wheat and show the true product name, e.g., “Fried Cracked Wheat and Beef Balls,” “Baked Stuffed Wheat and Beef Patty.” Products may be shaped like a hamburger and fried or shaped into balls and fried.

KUEMMELWURST:

An acceptable name. The product is the same as Carawaywurst and is a cooked sausage of the ring variety, with whole caraway seeds. Usual ingredients are beef, pork, salt, caraway, flavorings, and cure.

KURMA:

Product must contain at least 50 percent meat or at least 35 percent poultry meat.

LABELING, CHECK-OFF BLOCKS:

The use of check-off blocks on immediate containers for identifying products that look alike but are different in composition is not permitted.

Examples of product that may look alike but are different in composition are as follows:

- Ground Beef and Beef Patty Mix
- Partially Defatted Chopped Beef and Partially Defatted Beef Fatty Tissue
- Frankfurters and Frankfurters with Variety Meats
- Finely Ground Chicken and Finely Ground Chicken Meat
- Comminuted Chicken and Comminuted Chicken With Kidney and Sex Glands Removed

However, exceptions to this policy may be granted. Exceptions would require that the establishment operators develop a procedure which the assigned inspector can readily monitor to ensure correct labeling. Such procedures, accompanied by written comments from the assigned inspector and where possible, the circuit supervisor, must be forwarded to the area supervisor for review and approval.

Approved procedures must be attached to the label records accompanying new or modified labels submitted for approval.

See: Policy Memo 083A dated May 12, 1988

LABELING FOR SUBSTITUTE PRODUCTS:

If a product fails to comply with a standard only because the meat or poultry content is lower than required and the product has generic identity as a nonmeat product (e.g., pizza, stew, pies), then the product may be designated by the nonmeat terminology in the standardized name (e.g., "PIZZA," "STEW," "PIE"), provided the meat/poultry content of the product is conspicuously disclosed contiguous to the product name along with a statement of the amount of meat/poultry in the standardized product. (For example, PIZZA (contains 5 percent sausage; SAUSAGE PIZZA contains 12 percent sausage.) Such product may not be nutritionally inferior to the standardized product it resembles. For this purpose, nutritional inferiority is defined, consistent with the requirement of 21 CFR 101.3(e)(4), as any reduction in the content of an essential nutrient that is present at 2 percent or more of the U.S. RDA per serving of protein or any of the vitamins or minerals for which U.S. RDAs are established. A quality control procedure must be approved for such products by the Processed Products Inspection Division before the label can be used.

If a product is nutritionally inferior to the standardized product it resembles, it must be labeled "imitation" in accordance with 9 CFR 317.2(j) and 9 CFR 381.1(b).

See: Policy Memo 069 dated March 23, 1984

LABELING OF PRODUCTS WITH GROUND OR EMULSIFIED TRIMMINGS:

The addition of small amounts of ground or emulsified ham trimmings, beef trimmings, or poultry trimmings to these products may be used without declaration. However, if poultry skin is being used to produce poultry trimmings, it may not exceed natural proportions as prescribed in 9 CFR 381.117 and 381.118 of the Poultry Products Inspection Regulations. The amount of ground or emulsified trimmings that may be used can represent no more than 15 percent of the fresh or green weight of the ham, beef, or poultry block at the time of formulation (e.g., 85 lbs. intact muscle and 15 lbs. of trimmings). These trimmings may be from a different process, however, they must be derived from like cuts or parts, e.g., emulsified round trimmings injected into product called "Boneless Roast Beef Round," emulsified breast meat trimmings injected into product called "Boneless Roasted Turkey Breast," or emulsified chuck trimmings injected into product called "Cooked Roast Beef" derived from the beef chuck. The information

pertaining to the source of trimmings and cut of product being used must be indicated in the product formulation on label submittals. Emulsified trimmings consist of suspending ground trimmings in a curing solution or other solutions (i.e., that impart flavor) through the use of a mechanical emulsifier, then injecting the liquid suspension directly into the whole muscle portion of the hams, beef roasts, or poultry products. The emulsified suspension must be used during the same day of production. Furthermore, a written proposal outlining processing procedures for injecting the suspensions of ham, beef, or poultry trimmings into the boneless product must be submitted by establishments, through appropriate inspection channels, to the Processed Products Inspection Division, Science and Technology, for review and approval. Such approval is a prerequisite for label use. Products containing more than 15 percent ground trimmings or emulsified trimmings must be labeled to indicate the presence of the ground ham, beef or poultry trimmings added or emulsified ham, beef or poultry trimmings being injected, e.g., "A Portion of Ground Ham Added," "Emulsified Beef Added," "Ground Poultry Trimmings

Added," or "Emulsified Beef Trimmings Added." Policies regarding the required use of terminology such as "chunked and formed" and "ground and formed" will continue.

See: Policy Memo 041B dated February 15, 1991

LABELING OF MODIFIED BREAKFAST SAUSAGE, COOKED SAUSAGE, AND FERMENTED SAUSAGE PRODUCTS IDENTIFIED BY A NUTRIENT CONTENT CLAIM:

Modified breakfast sausage, cooked sausage, and fermented sausage products are substitute versions of the standardized or traditional products that have been formulated and processed to reduce the fat contents to qualify for use of nutrient content claims, but do not comply with the standard of identity or composition as described in the meat and

poultry regulations or the Standards and Labeling Policy Book (Policy Book) because of the use of ingredients used for fat replacement which are precluded or restricted by these standards. The deviation from the standard or the traditional, i.e., “regular product,” is conveyed by associating an expressed nutrient content claim for the appropriate reduction in fat content and the standardized or traditional product name, e.g., “Reduced Fat Frankfurter” or “Low Fat Pepperoni.” The nutrient content claims that may be used are those related to a reduction in fat contents that are identified in the regulations for meat products in 9 CFR Part 317 and for poultry products in 9 CFR Part 381.

Maintaining Product Integrity: The following guidelines must be applied to assure that the modified versions of the subject meat and poultry sausage products do not violate the integrity of the standardized or traditional product for which they purport to be substitutes: (1) the product must be similar in shape, flavor, consistency, and general appearance to the product as prepared according to the regulatory or traditional standard, (2) the meat or poultry used to formulate the modified product must come from the same anatomical location when the standardized term is related to an anatomical region on an animal, e.g., “ham” is expected to be from the hind leg of the hog and cured; thus, “lean smoked ham sausage” would be comprised of meat from the hind leg of a hog that has been smoked and cured, (3) the modified sausage product must result from the same processing procedures as those specified for the subject sausage products described by regulatory or Policy Book standards, (4) there must not be deviations from product safety criteria (e.g., salt content, curing agents, pH, water activity and/or moisture/protein ratio) that are provided in the regulatory or Policy Book standards for sausages, and (5) the modified product must achieve the appropriate reduction in fat content to be eligible to use a nutrient content claim in conjunction with the standardized or traditional product name.

Performance Characteristics: In producing modified, substitute versions of sausages, the deviations from ingredient provisions of the regulatory and Policy Book standards should be the minimum necessary to qualify for the nutrient content claim while maintaining the performance characteristics similar to the standardized or traditional product, i.e., similar preparation, cooking, and handling characteristics. If a modified version of the standardized or traditional sausage does not perform in substantially the same way as the standardized or traditional item, the label must include a prominent statement informing the consumer of such differences. For example, a “low fat frankfurter” that essentially has all of the characteristics of a frankfurter, but cannot be grilled, would indicate “not recommended for grilling.” A “reduced fat pepperoni” that displays essentially all the characteristics of pepperoni, but cannot be cooked, would, for example, indicate “not recommended for cooking” or “do not cook.”

Safe and Suitable Ingredients: A modified, substitute sausage product must be formulated with approved safe and suitable ingredients, e.g., those identified in 9 CFR 424.21, and those determined to be safe and suitable by the Food Standards and Ingredients Branch, Product Assessment Division. Such ingredients are to be used at the lowest level necessary to achieve the intended effect of reducing fat as compared to the standardized or traditional product. Safe and suitable ingredients are those used to replace fat, improve texture, and prevent syneresis.

An ingredient or component of an ingredient that is specifically required by the regulatory or Policy Book standard for characterizing purposes, e.g., cheese in a cheesefurter, fresh livers in liver sausage, cured ham in a ham sausage, and fennel or anise in an Italian sausage, shall be present in the required amount, if applicable, or otherwise in a significant amount to provide a characterizing identity to the product. Moreover, an ingredient or component of an ingredient that is not permitted by regulations for use in any meat or poultry sausage product, e.g., sodium benzoate, shall not be added to a modified, substitute product.

Product Identity: The name of the modified version of the standardized or traditional product that complies with all parts of the policy prescribed herein is the appropriate expressed nutrient content claim for the meat and/or poultry product with a reduction in fat content and the applicable standardized or traditional term, e.g., “Lean Sausage,” “97 percent Fat-Free (or “Low Fat”) Kielbasa,” “Low-Fat Frankfurter Made with Beef, Pork and Turkey,” “Reduced Fat Pepperoni,” “Extra Lean Turkey Italian Sausage,” and “Lite Genoa Salami.” The size and style of type must conform to the nutrition labeling regulations.

Ingredients Statement: To assist the consumer in differentiating between the standardized or traditional sausage product and the modified, substitute version, ingredients that are not provided for by regulatory or Policy Book standards, or used in excess of the allowable levels specified, must be appropriately identified with an asterisk in the ingredients statement. The statement(s) defining the asterisk(s), e.g., “*Ingredient(s) not in regular _____“(fill in name of the standardized or traditional product), or “*Ingredients(s) in excess of amount permitted in regular _____“(fill in name of the standardized or traditional product), or both as appropriate, must be legible and conspicuous, and shall immediately follow the ingredients statement in the same size and style of type.

See: Policy Memo 123 dated January 20, 1995

LABELING OF MEAT AND POULTRY STICK ITEMS:

Stick items such as beef jerky, pepperoni sticks, and beef sticks must be labeled (i.e., contain the required label features as outlined in 9 CFR 317 and 9 CFR 381, Subpart N) according to the following guidelines:

1. If sold in fully labeled bulk containers, i.e., canisters, caddies, or similar containers, stick items do not have to be fully labeled unless they are individually wrapped. This type of container cannot be reused.
2. If sold in bulk containers, i.e., canisters, caddies, or similar containers that are not fully labeled, stick items must be fully labeled. Bulk containers such as these may only be refilled with fully labeled product.

3. If sold in small, fully labeled cartons, boxes, or similar containers (e.g., 3 oz., net weight) that are only intended for retail sale intact, stick items may be individually wrapped and unlabeled.

See: Policy Memo 111 dated June 6, 1988

LABELING OF MODIFIED SUBSTITUTE VERSIONS OF FRESH (SPECIES) SAUSAGE, HAMBURGER OR GROUND BEEF PRODUCTS:

This policy allows modified versions of fresh (species) sausages, ground beef, or hamburger to contain non-meat or poultry, “fat-replacing ingredients” (e.g., binders such as carrageenan, modified food starch) and to be identified by certain nutrient content claims in accordance with nutrition labeling regulations effective on August 8, 1994, in conjunction with descriptive labeling, e.g., “Lean Pork Sausage with a X percent Solution of ...,” or “Low Fat Ground Beef, Water, and Carrageenan Product.”

This policy allows for the use of terms defined in regulations, e.g., “Lean,” “Reduced Fat,” “Low Fat,” etc., to be used to describe fresh (species) sausage, ground beef, or hamburger products with a reduction in fat content resulting from the use of added ingredients (i.e., “fat replacers” such as carrageenan and isolated soy protein). These products must meet the criteria for use of the nutrient content claim associated with the fat reduction. The nutrient content claim may be used in conjunction with the standardized name provided the consumer is informed of the actual components of the product through labeling, i.e., descriptive product name, ingredients statement, and Nutrition Facts.

Meat products, including those that meet the criteria established for claims, such as “Lean,” “Low Fat,” “Lower Fat,” “Reduced Fat,” etc., that combine fresh (species) sausage, ground beef, or hamburger, and other safe and suitable ingredients, for the principal purpose of replacing fat, may be descriptively labeled. Examples of such products are “Lean Ground Beef, Water, and Carrageenan Product,” “Low Fat Ground Beef With a X percent Solution of ...,” “Lean Beef Sausage, Water, and Carrageenan Product,” or “Reduced Fat Pork Sausage, Water, and Binders Product,” provided conditions prescribed in the regulations, viz., 9 CFR 317, for use of the nutrient content claim are satisfied. In contrast, modified versions of fresh (species) sausage, ground beef or hamburger product containing added ingredients that do not qualify for use of a nutrient content claim prescribed in the nutrition labeling regulations must be labeled as Imitation Pork Sausage, Imitation Beef Sausage, Imitation Ground Beef, Imitation Hamburger, Beef Patty or Beef Patty Mix in accordance with 9 CFR Section 317.2(j)(1) and Sections 9 CFR 319.141 (Fresh pork sausage), 319.142 (Fresh beef sausage), and 319.15 (Miscellaneous beef products), respectively.

Descriptively labeled, modified, substitute versions of fresh (species) sausage, ground beef, or hamburger product with a reduction in fat content must comply with the following guidelines:

1. The descriptive name of a modified, substitute product with a reduction in fat content is the applicable nutrient content claim used in conjunction with the appropriate standardized name and fat-replacing ingredients, e.g., “Low Fat Ground Beef, Water and Carrageenan Product,” or “Lean Pork Sausage with an X percent Solution of Water, Modified Food Starch, Spices, and Salt.” Words in the descriptive name may be of a different size, style, color, or type but, in all cases, the words must be prominent, conspicuous, and legible. Moreover, no word in the descriptive name should be printed in letters that are less than one-third the size of the largest letter used in any other word in the descriptive name. The solution statement, when used, is considered to be part of the descriptive product name and must comply with descriptive name sizing requirements.
2. Fat-replacing ingredients (e.g., binders and water) and fat in the finished product may not exceed 30 percent of the product as formulated for the modified, substitute ground beef, hamburger, or fresh beef sausage product, and no more than 40 percent of the product formulation for the substitute fresh pork sausage. The fat content must be in accordance with requirements for use of the applicable nutrient content claim.
3. The product includes mandatory nutrition labeling prescribed in the meat inspection regulations, viz., 9 CFR 317.
4. The product is formulated with approved safe and suitable ingredients, e.g., those identified in 9 CFR 424.21(c)(4), and which are determined to be safe and suitable by the Labeling and Consumer Protection Staff, that are used at the lowest level necessary to achieve the intended effect as a fat-replacing ingredient (i.e., binder).

See: Policy Memo 121B dated January 20, 1995

LABELING OF PRODUCT NAMES, FANCIFUL NAMES, WORD SIZE:

Words in product names or fanciful names may be a different size, style, color, or type, but in all cases, the words must be prominent, conspicuous, and legible. Moreover, no word in a product name, i.e., a common or usual name, a standardized name, or a descriptive name should be printed in letters that are less than one-third the size of the largest letter used in any other words of the product name. The same guidelines apply to letters of words in fanciful names that may accompany the product name.

For example, for a product labeled Chili Mac--Beans, Macaroni and Beef in Sauce, “Chili Mac” is the fanciful name and “Beans, Macaroni and Beef in Sauce” is the product name. No letter in “Chili Mac” may be smaller than one-third the size of the largest letter in “Chili Mac.” Similarly, no letter in the descriptive name may be smaller than one-third the size of the largest letter in the descriptive name. This policy is not intended to address the relative size of words in fanciful names versus product names. The size of words in qualifying statements, e.g., “Water Added,” “Contains up to ...,” “Smoke Flavoring Added,” etc., are not affected by this policy memo.

See: Policy Memo 087A dated September 16, 1985

LABELING OF PRODUCTS CONTAINING MEAT WITH ADDED SOLUTIONS OR OTHER NONMEAT INGREDIENTS IN SECONDARY PRODUCTS:

In those situations where meat containing an added solution or other nonmeat ingredients, e.g., Ham-Water Added, Corned Beef and Water Products, Beef-Containing up to 10 percent of a solution, are used in secondary products in sufficient quantities to meet the minimum meat requirement without including the added solution, or nonmeat ingredients, the product name need not include any reference to the added solution or nonmeat ingredients; e.g., Corned Beef and Cabbage would be an acceptable name for a product if the corned beef portion of the corned beef and water product was present in a sufficient quantity to satisfy the 25 percent cooked corned beef requirement. The ingredients statement, however, must include nomenclature as required by the regulations or policy (see also Policy Memos 066C and 084A). In this example, the ingredients statement would list "Corned Beef and Water Product-X percent of added ingredients are"

For products in which the added solution ingredient as a whole is used to meet the minimum meat requirement, the product name must include nomenclature required for the component, e.g., Beef (containing up to 10 percent of a flavoring solution) Burgundy. The ingredients statement must also include the same nomenclature for the meat ingredient.

See: Policy Memo 102 dated January 6, 1987

LABELING OF PRODUCTS WHICH INCLUDE PACKETS OF OTHER COMPONENTS:

Wording indicating that the product contains, in addition to the meat or poultry product, another component, e.g., a gravy, sauce, or seasoning packet must appear in conjunction with the name of the product in such a manner that it is obvious to the purchaser that he or she is also purchasing that packet along with the meat and/or poultry product. The wording must be shown in print no smaller than one-third the size of the largest letter in the rest of the product name, of such color that will insure it not being overlooked at point of purchase, and positioned contiguous to the rest of the product name, so as not to appear in whole or part on any panel except the main display panel. The net weight individual components may be shown but are not required.

See: Policy Memo 099 dated September 2, 1986

LABELING OF SAFE THAWING INSTRUCTIONS ON CONSUMER PACKAGES:

Thawing instructions which appear on the label of a frozen meat or poultry product must be given in accordance with FSIS' recommendations for safe thawing procedures. These procedures are as follows:

1. Thawing product in the refrigerator.
2. Thawing product in cold water, changing water every 30 minutes until product is thawed.
3. Thawing product in a microwave oven for less than 2 hours. Cook immediately.

Upon request, alternative thawing procedures may be considered. However, scientific evidence which thoroughly establishes the safety of an alternative thawing procedure must be presented with the procedure when it is submitted for review.

See: Policy Memo 119 dated September 28, 1989

LABELING PROMINENCE GUIDELINES FOR CURED, COOKED PRODUCTS WITH ADDED SUBSTANCES THAT DO NOT RETURN TO GREEN WEIGHT:

The cured, cooked products covered by sections 9 CFR 319.100 (“corned beef”), 319.101 (“corned beef brisket”), 319.102 (“corned beef round and other corned beef cuts”), and 319.104(a) (“cured pork products” under PFF) of the Federal meat inspection regulations; and by Policy Memos 057A (“Labeling Turkey Ham Products Containing Added Water”) and 084A (“Cooked Corned Beef Products and Cured Pork Products with Added Substances”), whose weights after cooking exceed the weight of the fresh uncured article, shall bear the product name and qualifying statements on the principal display panel using the following guidelines:

- (1) The product name and the qualifying statements must be prominent and conspicuous.
- (2) The label will bear the product name on the principal display panel in lettering not less than one-third the size of the largest letter in terms commonly associated with the product name, e.g., cooked, boneless, chopped, pressed, smoked, or words which could be a part of the product name, e.g., steak, butt portion, shank portion.
- (3) The product name will be judged prominent if the lettering is of the same style and color, and on the same color background as that which is used for the terms commonly associated with the product name or words which could be a part of the product name (see guidelines (2)). If other styles, colors, and/or backgrounds are used, the prominence must be judged equal to those terms and words which could be associated with or part of the product name.

- (4) The product name must be distinct and separate from other label information. Thus, the product name should not be part of or embedded in qualifying phrases or descriptions that include a list of added solution ingredients.

Examples of acceptable terminology are “Corned Beef and Water Product” and “Cured Pork and X percent of a Solution.”

- (5) The label for the products covered by this policy memo must also bear qualifying statements that conform to established policies on the size of the lettering in these statements in relation to product name (as outlined in Policy Memo 087A, FSIS Directive 7110.2, and Policy Memo 057A).

See: Policy Memo 109 dated October 8, 1987

LABELING REQUIREMENTS FOR PUMP-CURED BACON PRODUCTS TREATED WITH D- OR D1-ALPHA-TOCOPHEROL IN SURFACE APPLICATIONS:

Pump-cured bacon treated on the surface with d- or d1-alpha-tocopherol must be labeled with a product name qualifier which identifies the substances involved and the method of application. The qualifier must identify both the carrier and active substance in their order of predominance. The specific names, d- or d1-alpha-tocopherol, or the term, Vitamin E, may be used in the name qualifier. Examples of acceptable name qualifiers are “Sprayed with a solution of vegetable oil and Vitamin E” or “Dipped in a solution of corn oil and d-alpha-tocopherol.” The name qualifier must be contiguous to the product name and printed in a style as prominent as the product name. The type used for the statement must be at least one-fourth the size of the most prominent letter in the product name, except that the ingredients of the mixture may be in print not less than one-eighth the size of the most prominent letter in the product name. The specific name of the ingredients, d-alpha-tocopherol or dl-alpha-tocopherol, and of the carrier must be listed as such in the ingredients statement or curing statement, as required by 9 CFR 317.2(f)(1).

See: Policy Memo 105 dated April 13, 1987

LAMB CURRY:

Product must contain at least 50 percent fresh meat.

LANDJAEGER CERVELAT:

A semi-dry sausage that originated in Switzerland. It is about the size of a large frankfurter but pressed flat, smoked and dried giving it a black appearance.

LARD CONTINUOUS PROCESS:

This nomenclature identifies the commodity produced from clean and sound edible tissues of swine by a low-temperature separation process in which the oil is separated from the fatty tissue by means of a combination of heat and centrifugal force. Labeling

records containing the above designation should identify in detail the process and equipment used in producing the commodity.

LARD - CURED PORK TISSUE USE:

Cured pork trimmings may be rendered to produce lard manufactured in compliance with the lard and leaf lard standard. Rendered bacon is not acceptable in lard.

See: Policy Memo 052 dated September 15, 1982

LARD REFINED:

This term is applied to open-kettle rendered, prime steam, or dry-rendered lard put through a filter press, with or without bleaching agent.

LASAGNA:

Sauce is an expected ingredient of lasagna products and its declaration in the product name is optional. Cheese Lasagna with meat: 12 percent meat

Lasagna with Meat and Sauce: 12 percent meat

Lasagna with Meat Sauce: 6 percent meat in total product

Lasagna with Poultry: 8 percent poultry meat

Lasagna with Tomato Sauce, Cheese, and Pepperoni: 8 percent pepperoni

Meat Lasagna: 12 percent meat

Poultry Lasagna: 8 percent poultry meat

LAU - LAU:

Product must contain at least 25 percent meat. A Hawaiian dish made with pork and fish, wrapped in **taro** leaves. Label must have a true product name, e.g., "Pork and Fish Stuffed **Taro** Leaves."

LEBANON BOLOGNA:

A coarse ground, fermented, semi-dry sausage. If the product has a MPR of 3.1:1 or less and a ph of 5.0 or less, no refrigeration is required. It is made with beef. No extenders or hearts are permitted in the product. This is not a 9 CFR 319.180 product.

LEGENDS:

Products consisting of mixed meat and poultry ingredients shall bear either the official meat inspection legend or poultry legend, depending on which ingredients are present in the greater amounts. If meat or poultry ingredients exist in equal proportions, either official legend may be used. If meat and poultry ingredients exist in exact proportions and both appear in the product name, the official legend must reflect the ingredient appearing first in the product name.

LENTIL SOUP WITH BACON - German Style:

Acceptable name for a lentil soup containing only bacon. The bacon requirement is 4.0 percent for condensed and 2.0 percent for ready to eat.

LEONA:

An acceptable name. A coarse ground cooked sausage.

LIMA BEANS WITH HAM OR BACON IN SAUCE:

Product must contain at least 12 percent ham or bacon.

See: 9 CFR 319.310

LINGUICA:

A Portuguese type sausage containing pork and excluding other meat and meat byproducts. Usually contains nonfat dry milk and condiments, e.g., vinegar, cinnamon, cumin seed, garlic, red pepper, salt, and sugar. Paprika and cures are acceptable in this product.

See: Policy Memo 015A dated June 22, 1981

LINKS:

This designation falls into four categories:

1. "Links" without further qualification refers to an all pork fresh sausage in links.
2. "Links Sausage" can be used to designate any sausage type formulation usually cured and smoked in links, except for those formulations containing poultry. (See Policy Memo 030A.)
3. "Links cereal and nonfat dry milk added" usually formulated with meat and meat byproducts cured and smoked, and approved with the understanding each link is banded with an approved band label.

4. “Links, A pork and textured vegetable protein product” followed immediately by the ingredients statement is acceptable. “Links,” “Top's Links,” “Joe's Links” are coined names and must be followed immediately by true product name.

LITTLE SMOKIES:

A smoked small variety sausage link made with beef and pork.

LIVER AND ONIONS:

Product must contain at least 45 percent liver.

LIVER, CHOPPED:

Product must contain at least 50 percent liver.

LIVER, ONIONS AND EGGS:

Product must contain at least 40 percent liver.

LIVER PRODUCTS:

The product name does not have to include the species for multi-ingredient liver products, such as chopped liver, liver pate, and pureed liver. However, the species must be identified in the ingredients statement. For single ingredient liver products, such as sliced beef liver, the species must be identified in the product name. “Kind” liver must always be identified.

Products with liver in the name (except for products listed) must contain a minimum of 30 percent liver.

LIVER SPREAD (STREICH LEBERWURST):

The product name “Liver Spread (Stretch Leberwurst)” is acceptable. Product name must contain at least 30 percent liver in total formulation.

LIVERWURST OR “PATE DE FOIE - STYLE LIVERWURST”:

Product must meet liver sausage requirements. (See Regulation 9 CFR 319.182)

LOAF:

A “Loaf” (other than meat loaf) consists of meat in combination with any of a wide range of nonmeat ingredients. These products are not identified with the term “Meat Loaf,” “Beef Loaf,” or the like but with designations, e.g., “Olive Loaf,” “Pickle and Pimiento Loaf,” “Honey Loaf,” “Luxury Loaf,” and others that are descriptive.

LOAF, CANNED, PERISHABLE:

Canned perishable products in the loaf category must:

1. Meet the perishable requirements. (See 9 CFR 317.2(k).)
2. Show a brine concentration of not less than 3.5 percent in finished product. Show a brine concentration of not less than 6.0 percent when the products contain cereal, starch, or other extenders.
3. Be cooked to a minimum internal temperature of at least than 150° F.
4. When extenders are added the product name must be qualified, e.g., “(Name of extender) added.”

LOLA AND LOLITA (IT):

Dry sausage products of Italian origin. Consists of mildly seasoned pork and contains garlic. Lolita comes in 14 oz. links, while Lola comes in 2 1/2 lb. links.

LONDON BROIL:

Name can only be applied to a cooked product. Products including the expression “London Broil” on labels must be prepared with beef flank steak. Uncooked product must be labeled to indicate this, e.g., “Beef Flank Steak for London Broil.” If prepared from another cut, the identity of that cut must accompany the term “London Broil,” e.g., “Sirloin Tip London Broil.”

LONG ISLAND STYLE OR TYPE:

Not acceptable for poultry products.

LONGANIZA:

Longaniza is a fresh sausage product. If it is prepared otherwise, the product name must indicate its nature, e.g., “Cured Longaniza.” Paprika is an acceptable ingredient because it is expected.

LONGANIZA AND PUERTO RICAN STYLE LONGANIZA:

Longaniza is an acceptable name for Puerto Rican sausage made from pork which may contain beef but does not contain annatto. Added fat is not permitted.

Puerto Rican Style Longaniza is acceptable labeling for sausage made from pork which may contain beef and does contain annatto. Added fat is not permitted, although up to 3 percent lard may be used as a carrier for annatto. When annatto is used, it should be

included in the ingredients statement as “annatto” in accordance with Section 9 CFR 317.2(j)(5) of the meat inspection regulations.

See: Policy Memo 021 dated February 9, 1981

LOUKANIKA:

An acceptable name for cooked fresh Greek sausage. It is usually made with lamb and pork, oranges, allspice, whole pepper, and salt.

LUMPIA or LOOMPYA:

A Philippine style or Filipino style egg roll. There are no special ingredient requirements; it refers to a shape of the egg roll. Lumpia or Loompya are generally longer and thinner than traditional egg rolls.

LUNCHEON MEAT:

1. “Luncheon Meat” cannot contain livers, kidneys, blood, detached skin, partially defatted pork or beef tissue, or stomachs.
2. On the label the meat components of “Luncheon Meat” are identified in the ingredients statement as “beef,” “pork,” “beef tongue meat,” “pork tongue meat,” “beef heart meat,” and “pork heart meat.”
3. In the ingredients statement “Beef” and “Pork” means lean meat with overlying fat and the portions of sinew, nerve, and the blood vessels which normally accompany muscle tissue and which are not separated in the process of dressing but not including bone and skin. Up to 10 percent of the meat portion of the formula can consist of cured and smoked meat trimmings which does not require special declaration in the ingredients statement except included under “pork” and “beef.”
4. Heart or heart muscle, tongues, or tongue meat and cheek meat can be included in “Luncheon Meat” under the following restrictions:
 - a. Hearts or heart meat or tongues or tongue meat must be declared individually by species in the ingredients statement on the label.
 - b. No restriction on the percentage limits of hearts, heart meats, tongues, and tongue meats in the formulation.
 - c. The terms “heart meat” and “tongue meat” refer to the muscle tissue remaining after heart caps, glands, nodes, connective tissue, etc. are trimmed away.

5. Water added to “Luncheon Meat” during manufacture cannot exceed 3 percent by weight of the total ingredients, this is controlled by weighing ingredients and not by analysis. Care must be used to see that water is not added indirectly through the use of undrained hearts and tongues.
6. The only ingredients permitted in “Luncheon Meat” are curing ingredients, sweetening agents, spices, and flavoring. All of these substances must be declared in the ingredients statement by name, except the various “flavorings” and “spices” which need not be named individually. “Spices” refer to natural spices and not to extracts.

LYONER WURST:

A cooked, smoked, and finely ground sausage originating in Germany. It is usually made with beef, pork, (no chicken) flavoring, cure, and contains green peppercorns.

LYONS SAUSAGE (FR):

A dry sausage made exclusively of pork (four parts finely chopped lean and one or two parts small diced fat) with spices and garlic which is stuffed into large casings, cured and air-dried.

MACARONI AND BEEF IN SAUCE:

Product must contain at least 12 percent beef.

MACARONI AND CHEESE WITH HAM:

Product must contain at least 12 percent cooked ham.

MACARONI SALAD WITH (Meat or Poultry):

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

MADE WITH ... QUALIFIERS:

Need only mention the species or kind in the statement even when only a byproduct of the specific species or kind is used, e.g., pork, chicken and beef hearts in a sausage would carry a qualifier “made with pork, chicken and beef.”

MADE WITH 100 percent REAL CHEESE:

This statement is acceptable on products as long as the cheese components are all 100 percent real cheese. It is not acceptable if a cheese food product or imitation cheese is included in the formula.

MALIC ACID:

Malic acid has been used extensively for many years as part of flavoring/seasoning mixtures which are added to components of meat or poultry products. It may be approved as a flavoring agent, and is acceptable as a component in a seasoning mix, e.g., in marinades and sauces, but may not be added alone to a product.

MANICOTTI (IT):

Product must contain at least 10 percent fresh meat. An Italian main dish consisting of rectangular-shaped pasta spread with a filling of meat (e.g., sausage, ground beef, or chopped prosciutto) and/or cheeses (e.g., ricotta and mozzarella). The pasta is rolled, edges pressed to seal, and covered with grated parmesan cheese and tomato sauce. A true product name must be shown, e.g., “Beef Manicotti in Sauce.”

MARGARINE SUBSTITUTES:

Meat food products that are substitutes for margarine because they contain less than 80 percent fat and/or oil need not be labeled “imitation” if the product has a fully descriptive name and the finished product contains 15,000 international units of Vitamin A per pound.

The descriptive name of the product may include the term “Spread” (or “Spred”), which has been widely adopted as a generic fanciful name for this class of product.

The following guidelines shall be used in selecting the appropriate descriptive product name:

1. “Animal Fat Spread (or Spred)” is an acceptable product name for a product prepared from animal fat as the sole source of fat.
2. “Animal Fat and Vegetable Oil Spread (or Spred)” is an acceptable product name for a product prepared with a combination of animal fat(s) and vegetable oil(s) in which the vegetable oil(s) content is greater than 20 percent of the total of the fat(s) and oil(s) used but less than 50 percent of the total.
3. “Animal Fat Spread (or Spred) - Vegetable Oil Added” is an acceptable product name for a product prepared with a combination of animal fat(s) and vegetable oil(s) in which the vegetable oil(s) content is 20 percent or less of the total of the fat(s) and oil(s) used but greater than 2 percent of the total.
4. The fanciful name “Spread” (or “Spred”) accompanied by a list of all ingredients individually identified by their common or usual name in order of decreasing predominance is acceptable regardless of the nature and amount of fat(s) and/or oil(s) used.

In 1., 2., and 3. above, the descriptive product name may include the percent of each fat and/or oil and may include the common or usual name of each fat and/or oil used.

See: Policy Memo 045 dated April 7, 1982

MARENGO:

Product must contain at least 35 percent cooked meat or poultry meat. It has chicken or veal in a sauce containing tomatoes, mushrooms, onions, and wine, and label must show true product name, e.g., “Chicken Marengo.”

MARINATED:

To be labeled “marinated,” a product must use a marinade that is a mixture in which food is either soaked, massaged, tumbled, or injected in order to improve taste, tenderness, or other sensory attributes, e.g., color or juiciness. Time allotted in a marinade depends on many factors, e.g., thickness and size of the meat and strength of the marinade. Marinade should be that amount necessary to affect the finished product, and limited to 10 percent pickup in red meat, 8 percent pickup in boneless poultry and 3 percent in bone-in poultry.

MARINE OIL:

Herring oil and other marine species oils found by FDA to be satisfactory may be combined with animal and mixture of animal and vegetable oils processed as meat food products. Labels will bear statements identifying the presence of such substances, e.g., a shortening consisting of 50 percent herring oil and the remainder equal amounts of animal and vegetable oils would be "Shortening, Prepared with Herring Oil, Animal and Vegetable Oils."

MARKING:

Labeling may consist of a combination of printing, stenciling, box dyes, etc. for large true containers and for shipping containers. Crayons are unacceptable for applying required labeling features except for figures indicating content quantity. Approval of official marks appearing in newspaper advertisements, billboards, etc. is not necessary; however, such marks may be reviewed locally before publication. Such markings should conform to the illustrations in the regulations and not be misleading.

"MAY CONTAIN" STATEMENTS:

The use of "may contain" or "and/or" labeling may be used in the ingredients statement's sublisting of sliced and/or diced products from various sources.

See: "Composite Ingredients Statement."

MEAT AND DRESSING:

Product must contain at least 50 percent cooked meat.

MEAT AND DRESSING WITH GRAVY:

Product must contain at least 30 percent cooked meat.

MEAT BASE:

A granular, paste-like product which is shelf-stable primarily because of its high salt content (30-40 percent).

1. Beef Base - 15 percent beef or 10.5 percent cooked beef
2. Pork Base - 15 percent pork or 10.5 percent cooked pork
3. Ham Base - 18 percent ham

MEAT BROTH OR MEAT STOCK:

MPR 135:1. Condensed 67:1

MEAT BYPRODUCTS:

Byproducts must be individually declared by species and specific name in the ingredients statement, e.g., Pork Liver, Beef Tripe, and Beef fat.

MEAT CASSEROLES:

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

MEAT CURRY:

Product must contain at least 50 percent meat.

MEAT FLAVORING:

Meat flavoring – when characteristic meat flavorings such as bacon are added in amounts less than 2 percent in addition to the required meat component of a product, such meat flavorings need not appear in the product label.

MEAT FOLDOVER MIT DRESSING:

Product must contain at least 50 percent meat (chopped and formed).

MEAT FOOD PRODUCTS CONTAINING POULTRY INGREDIENTS - LABELING:

Meat food products containing poultry ingredients in amounts that exceed 20 percent of the total livestock and poultry product portion of the meat food product must have product names that indicate the presence of the poultry ingredients, e.g., “Beef and Chicken Chili” or “Chili made with Beef and Chicken.”

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

However, meat food products that do not meet specified minimum livestock ingredient requirements because poultry ingredients are replacing any part of the required livestock ingredients must have product names that indicate the presence of the poultry ingredients, e.g., “Beef and Turkey Stew” or “Stew Made with Beef and Turkey.”

This policy does not apply to: (1) red meat products that are expected to contain poultry ingredients, e.g., “Brunswick Stew and Potted Meat Food Product” (Section 9 CFR 319.761); (2) cooked sausages identified in Section 9 CFR 319.180 of the meat regulations (Policy Memo 005A); or (3) nonspecific loaves, rolls, logs, etc., e.g., Pickle and Pimento Loaf.

See: Policy Memo 030A dated September 13, 1982

MEAT LOAF:

Uncooked or cooked pork, beef, veal or lamb, and other ingredients in loaf form, but not canned.

1. Ingredients, e.g., cracker meal, oatmeal, bread crumbs, nonfat dry milk, soy ingredients (untextured), milk, and whole eggs are not required in the product name.
2. Product may contain:
 - a. Head meat, cheek meat, heart meat, and tongue meat under label declaration in the ingredients statement only.
 - b. Not more than 12 percent extenders and binders.
 - c. Partially defatted chopped beef or pork up to 25 percent and declared as meat in the ingredients statement.
3. Product must contain at least 65 percent meat.
4. Onion, tomato juice, water, and other liquid extenders are not directly controlled.

MEAT LOAF, CANNED (Perishable):

Canned perishable products in the loaf category must:

1. Meet the perishable labeling requirements. See: 9 CFR 317.2(k),
2. Be cured with at least 1 ounce nitrate per 100 pounds of product and 1/2 percent dextrose or 1 percent sugar.
3. Have a brine concentration of at least 3.5 percent in the finished product. Products that contain cereal, starch, or other extenders must have a brine concentration of at least 6.1 percent.

MEAT LOAF, CANNED (Sterile Packed):

No head, cheek, heart, or tongue meat permitted. Other requirements are the same as uncanned cured meat loaf. Binders and extenders must be shown in the product name, e.g., "Meat Loaf, cereal added."

MEAT PASTY OR PASTIES:

Product must contain at least 25 percent meat. The label must show the true product name, e.g., “Beef Pasty.”

MEAT PIE FILLING:

Product must contain at least 37 percent meat.

MEAT PIES (OR VEGETABLE MEAT PIES):

Product must contain 25 percent meat; meat in gravy may be counted towards meat content.

MEAT/POULTRY EXTENDED PRODUCTS:

These should always be listed in the ingredients statement of the secondary product by their correct name, e.g., “Beef, water and binder product,” unless it is included in the name of the product, e.g., “Chili made with beef and binder product.”

MEAT RAVIOLI:

Product must contain at least 10 percent meat in ravioli.

MEAT RAVIOLI IN MEAT SAUCE:

Product must contain at least 10 percent meat in ravioli and at least 50 percent ravioli in total product, and at least 6 percent meat in sauce.

MEAT RAVIOLI IN SAUCE:

Product must contain at least 10 percent meat in the ravioli and at least 50 percent ravioli in the total product.

MEAT SAUCE:

Product must contain at least 6 percent ground meat.

MEAT SPREADS:

Product must contain at least 50 percent meat or 35 percent cooked meat. When another major component is considered a significant source of protein such as cheese is added the requirement is reduced to 25 percent cooked meat. Product must show a true product name, e.g., “Sausage and Cheese Spread.”

MEAT STICK AND CHEESE COMBINATION PRODUCTS:

The following criteria are used for dry meat stick and cheese combination products that need not bear a “keep refrigerated” handling statement.

- (1) The dry meat stick portion must have a water activity of less than 0.90, the cheese portion must have a water activity of less than 0.94, and the equilibrium of the water activity of the two components must be no greater than 0.92;
- (2) the dry meat portion, if fermented, must be fermented by an active fermentation culture (typically to a pH 5.0 or below) and;
- (3) for products where the meat portion and the cheese portion are packaged together, there must be a heat seal between the dry meat stick and cheese components which separates the meat stick from the cheese stick by at least 4 mm.
- (4) Dry meat stick and cheese combination products not meeting these criteria must be labeled with a “keep refrigerated” statement in lieu of compelling data that establish safety.

Products not meeting the criteria stated above can be labeled without a “keep refrigerated” statement if a control program ensuring safety and shelf stability is established by the established.

MEATBALL STEW:

Meatball stew contains at least 25 percent meatballs and usually contains vegetables such as potatoes, peas, carrots, etc., and gravy or thick broth resulting from cooking all ingredients together. The meatballs must meet the Meatball Standard.

MEATBALLS:

Uncooked or cooked pork, beef, veal, and lamb, and other ingredients in a ball form.

1. Product must contain at least 65 percent meat.
2. Binders and extenders are limited to 12 percent of the total product. 6.8 percent of isolated soy protein is considered the equivalent to 12 percent of the other binders or extenders. The permitted binders and extenders include, but are not limited to, cereal, bread crumbs, cracker meal, soy flour, soy protein concentrate, isolated soy protein, and textured vegetable protein.
3. Cheeks, hearts, and tongues are not allowed, but product may contain head meat, cheek meat, heart meat, and tongue meat when declared in the ingredients statement.

4. Partially defatted chopped (PDC) (species) may be used up to 25 percent of the meat block. PDC (species) can be identified as (species) in the ingredients statements. (See entry for Partially Defatted Chopped (species)).

MEATBALLS IN SAUCE:

Requires a 50 percent minimum of meat-balls, by weight in finished product.

MEATBALLS, SWEDISH STYLE:

Product must contain at least 65 percent fresh meat. “Swedish Meatballs” or “Swedish Style Meatballs” are small in size and usually contain two or three different varieties of meat, nutmeg and/or allspice, potatoes, and milk. “Swedish Brand Meatballs Made in USA” means any meatball.

MEATBALLS, TURKEY:

Product must contain at least 65 percent raw turkey meat. Skin is permitted in natural proportions of meat used, if skin is in excess of natural proportions, it shall be reflected in the product name.

MEDITERRANEAN STYLE:

Acceptable identification for product containing onion or garlic, olive oil and four of any of the following groups:

1. Vegetable or fruit: dried apricot, artichoke, dried date, dried fig, eggplant, tomato, pepper (green or red), squash, lemon or lemon juice, raisin and olives.
2. Legume or nut: fava bean, chick pea, white cannelloni bean, green bean, lentil, almond, pine nut, pistachio.
3. Seasoning: dill, coriander, cinnamon, cumin, fennel, basil, oregano, thyme, saffron, rosemary, parsley, mint, sumac, turmeric.
4. A regional dish as component, e.g., pita bread, yogurt, Italian or Greek type cheese, pasta, couscous or bulgur.

MERGUEZ, MERGUES OR MERGHEZ SAUSAGE:

A hot and spicy fresh sausage originating in North Africa and common in France which contains hot pepper and/or paprika. The meat component must contain beef and may contain lamb or mutton when labeled as “Merguez Sausage.” When pork is used as part of meat component, the product is labeled as “Merguez Sausage with Pork.” When pork is the only meat ingredient, the product is labeled “Pork Merguez Sausage.”

METTWURST:

An uncooked cured smoked sausage in which byproducts and extenders are not permitted. Beef heart meat is acceptable. Water is limited to 3 percent and the fat content shall not exceed 50 percent.

See: Policy Memo 020A dated March 26, 1981

METTWURST, COOKED:

Mettwurst which is cooked must be labeled “Cooked Mettwurst,” and may contain up to 10 percent water based on the finished product.

See: Policy Memo 020A dated March 26, 1981

METZ SAUSAGE:

Cured lean beef and pork and bacon are finely chopped, seasoned, and stuffed into beef middles. It is air-dried for 5 days, then given a cool smoke. It is classed as a semi-dry sausage.

MEXICAN STYLE:

Acceptable for products that contain at least four of the following: jalapeno peppers, chili peppers, green chilies, cumin, cayenne peppers, red or green peppers, chili powder, jalapeno powder, Monterey Jack cheese, or cheddar cheese. This policy applies to a single food and does not supersede Policy Memo 068.

MEXICAN STYLE DINNERS:

Products like tamales, enchiladas, and tacos must make up 25 percent of the dinner or entree to qualify as “Mexican Style.” The individual product standard must also be met.

MEXICAN STYLE SAUCES:

A garnish (decoration) of cheese in or on the sauce of Mexican style foods does not require the presence of the cheese to be declared in the product name or qualifying statement.

MILAN OR MILANO SALAMI:

A dry sausage with a maximum MPR of 1.9:1. It is an Italian-type salami, except the meat is finely cut. It is made with beef, pork fat, spiced with garlic, and has a distinctive cording.

MINCE MEAT:

Product must contain at least 12 percent fresh meat or 9 percent cooked meat. Heart meat may be substituted. In addition to “Mince Meat,” the product name should include kinds of meat, e.g., “Mince Meat with Beef” or “Mince Meat with (species) Heart Meat.” When 2 percent or more cooked meat but less than 9 percent cooked meat is present in the formula, the product is amenable and the name must state that the product is “Mince Meat Flavored With ____.”

A product marketed as “Mince Meat” which contains less than 2 percent cooked meat or contains only beef suet as the ingredient of animal origin, is not considered as a meat food product and is not amenable.

MIXTURES:

Mixtures of nonfat dry milk (NFDM), calcium reduced dry skim milk (CRDSM), or dried whey, reduced lactose whey, reduced minerals whey, and whey protein concentrate with other substances are not allowed, except in batter and gravy mixes and breaders. Mixtures of cereal, soy preparations and/or sodium caseinate with other substances are permitted to come into the plant for use in batter and gravy mixes, but they must be labeled to show their intended use, e.g., “Patty Mix” or “Gravy Mix.” The labels of the mixtures must show the ingredients in order of their predominance.

MOCK DRUMSTICKS:

An imitation product; nonspecific.

MOCK TURTLE SOUP:

Product must contain at least 10 percent beef and may be made with beef and beef byproducts.

MOFONGO:

Pork skins and plantain type product with at least 20 percent pork skins in the total formulation. It must show true product name, e.g., “Pork Skin Filling Wrapped in Plantain.”

MOISTURE PROTEIN RATIO (MPR):

Frizzes

1.6:1

Ukrainian Sausage

2.0:1

Jerky	0.75:1	Kippered Beef	2.03:1
Pepperoni	1.6:1	Dry Salami	1.9:1
Dry Sausage	1.9:1	Genoa Salami	2.3:1
Tropic Cure Pork	3.25:1	Sicilian Salami	2.3:1
Thuringer	3.7:1	Italian Salami	1.9:1
Dried Meat	2.04:1	Roast Beef, Canned	2.25:1
Chipped Beef	2.04:1	Farmer Summer Sausage	1.9:1

MOISTURE PROTEIN RATIO (MPR) -PH:

Nonrefrigerated or shelf-stable sausages must have an MPR of 3.1:1 or less and a pH of 5.0 or less, unless commercially sterilized. This does not apply to products containing more than 3.5 percent binders or 2 percent isolated soy protein.

MONDONGO:

A mixture of one or more of the following: (a) beef tripe, (b) cattle feet with or without hide on, (c) chitterlings, and (d) beef intestines.

See: **Beef Tripe Stew**

MORCELLA BLOOD PUDDING:

Nonspecific. The product is made from pork fat, beef blood and/or pork blood, and may contain meat.

MORTADELLA:

Normally a cooked sausage but can be dry or semi-dry. It is similar to salami and cervelat except that it has large chunks of pork fat. Red sweet peppers up to 4 percent and pistachio nuts up to 1 percent are acceptable as long as they are shown in the true product name.

MORTADELLA (CANNED):

Canned items designated “Mortadella” must be labeled with the phrase “Perishable, Keep Under Refrigeration” and must have an MPR of 3.85:1 or less.

See: Manual 18.46

MORTADELLA - POULTRY:

Poultry Mortadella is a dry, semi-dry, or cooked sausage formulated with poultry. The sausage must contain large chunks of pork fat and may contain extenders and/or binders.

Red sweet peppers are permitted up to 4 percent and pistachio nuts up to 1 percent and shown as added in the true product name.

See: Policy Memo 029

If product is canned, the MPR must not exceed 3.85:1, the internal temperature must have reached 160° F and the product labeled “Perishable, Keep Under Refrigeration” or similar wording.

MORTADELLA WITHOUT FAT CUBES OR CHUNKS:

Product must meet the standard for Mortadella and the label be qualified to indicate the absence of Fat Cubes or Chunks, e.g., “Mortadella without Fat Cubes” or “Mortadella without Fat Chunks.”

MOUSAKA, MOUSSAKA, MUSAKA (GK):

Must contain at least 25 percent meat. Mousaka is a casserole containing layers of meat and eggplant made in various ways throughout the Middle East. A true product name is required, e.g., “Eggplant and Meat Casserole.”

MULLICATAWNY SOUP:

Product must contain at least 2 percent cooked poultry meat and enough curry powder and pepper to characterize the product. The label must show a true product name, e.g., “Chicken Mullicatawny Soup.”

MULLIGAN STEW:

Product must contain at least 25 percent fresh meat or meat and poultry. Mulligan stew is a mixture of vegetables and meat combined in a gravy or sauce. The label must have a true product name, e.g., “Chicken and Meat Mulligan Stew.”

MUSTARD BRAN:

This is not considered a spice and must be declared as “Mustard Bran.” It is not acceptable in sausage.

MUSTARD FLOUR:

It is a spice that is commonly used in sausage products.

MYVACET:

(Distilled Acetylated Monoglycerides). Acceptable for use as a coating on sausage casings. Sausages coated with Myvacet shall show, adjacent to the product name, a

qualifying statement disclosing the presence of the compound, e.g., “Summer Sausage Coated with a Solution of Distilled Acetylated Monoglycerides.”