

## TO BE RESCINDED

901:3-31-11 **Meat standards of identity or composition.**

## (A) Labeling and Preparation of Standardized Products.

Labels for products for which standards of identity or composition are prescribed in this part shall show the appropriate product name, and shall be in compliance with regulation no. 901:6-3-01 through 901:6-3-12 and 901:3-59-01 of the Ohio Department of Agriculture, and regulation no. 901:3-31-02 through 901:3-31-04 of this chapter, and such products shall be prepared in accordance with the special provisions, if any, in this part and otherwise in accordance with the general provisions in this regulation. Any product for which there is a common or usual name must consist of ingredients and be prepared by the use of procedures common or usual to such products insofar as specific ingredients or procedures are not prescribed or prohibited by the provisions of this subchapter.

## (B) Miscellaneous Beef Products.

- (1) Chopped Beef, Ground Beef. "Chopped Beef" or "Ground Beef", or "Chopped Beef" or "Ground Beef" in combination with other words, shall consist of chopped fresh and/or frozen beef with or without seasoning and without the addition of beef fat as such, shall not contain more than 30 percent fat, and shall not contain added water, binders, or extenders. When beef cheek meat (trimmed beef cheeks) is used in the preparation of chopped or ground beef, the amount of such cheek meat shall be limited to 25 percent; and if in excess of natural proportions, its presence shall be declared on the label, in the ingredient statement required by regulation 901:3-31-04 if any, and otherwise contiguous to the name of the product.
- (2) Hamburger "Hamburger" or "burger", or "burger" in combination with other words, shall consist of chopped fresh and/or frozen beef with or without the addition of beef fat as such and/or seasoning, shall not contain more than 30 percent fat, and shall not contain added water, binders, or extenders. Beef cheek meat (trimmed beef cheeks) may be used in the preparation of hamburger only in accordance with the conditions prescribed in paragraph (1) of this section.
- (3) Beef Patties "Beef Patties" shall consist of chopped fresh and/or frozen beef with or without the addition of beef fat as such and/or seasonings. Binders or extenders and/or partially defatted beef fatty tissue may be used without added water or with added water only in amounts such that the product's characteristics are essentially that of a meat pattie.
- (4) Fabricated Steak Fabricated beef steaks, veal steaks, beef and veal steaks, or

veal and beef steaks, and similar products, such as those labeled "Beef steak, Chopped, Shaped, Frozen", "Minute Steak, Formed, Wafer Sliced, Frozen", "Veal Steaks, Beef Added, Chopped-Molded-Cubed-Frozen, Hydrolized Plant Protein and Flavoring" shall be prepared by comminuting and forming the product from fresh and/or frozen meat, with or without added fat, of the species indicated on the label. Such products shall not contain more than 30 percent fat and shall not contain added water, binders or extenders. Beef cheek meat (trimmed beef cheeks) may be used in the preparation of fabricated beef steaks only in accordance with the conditions prescribed in paragraph (1) of this section.

(5) Partially Defatted Beef Fatty Tissue.

"Partially Defatted Beef Fatty Tissue" is a beef by-product derived from the low temperature rendering (not exceeding 120°F.) of fresh beef fatty tissue. Such product shall have a pinkish color and a fresh odor and appearance.

(C) Miscellaneous Pork Products.

Partially Defatted Pork Fatty Tissue. "Partially Defatted Pork Fatty Tissue" is a pork by-product derived from the low temperature rendering (not exceeding 120°F.) of fresh pork fatty tissue, exclusive of skin. Such product shall have a pinkish color and a fresh odor and appearance.

(D) Barbecued Meats.

Barbecued meats, such as product labeled "Beef Barbecue" or "Barbecued Pork", shall be cooked by the direct action of dry heat resulting from the burning of hard wood or the hot coals therefrom for a sufficient period to assume the usual characteristics of a barbecued article, which include the formation of a brown crust on the surface and the rendering of surface fat. The product may be basted with a sauce during the cooking process. The weight of barbecued meat shall not exceed 70 per cent of the weight of the fresh uncooked meat.

(E) Roast Beef Parboiled and Steam Roasted.

"Roast Beef Parboiled and Steam Roasted" shall be prepared so that the weight of the finished product, excluding salt and flavoring material, shall not exceed 70 per cent of the fresh beef weight. Beef cheek meat and beef head meat from which the overlying glandular and connective tissues have been removed, and beef heart meat, exclusive of the heart cap, may be used individually or collectively to the extent of 5 per cent of the meat ingredients in the preparation of canned product labeled "Roast Beef Parboiled and Steam Roasted." When beef cheek meat, beef head meat, or beef heart meat are used in the preparation of this product, its

presence shall be reflected in the statement of ingredients required by regulations 901:3-31-02 through 901:3-31-04.

(F) Corned Beef

"Corned Beef" shall be prepared from beef briskets, navels, clods, middle ribs, rounds, rumps, or similar cuts using one or a combination of the curing ingredients specified in regulation 901:3-31-06. Canned product labeled "Corned Beef" shall be prepared so that the weight of the finished product, excluding cure, salt, and flavoring material, shall not exceed 70 per cent of the fresh beef weight. Corned beef other than canned shall be cured in pieces weighing not less than one pound, and if cooked, its weight shall not exceed the weight of the fresh uncured beef. Beef cheek meat, beef head meat and beef heart meat may be used to the extent of 5 per cent of the meat ingredient in preparation of this product when trimmed as specified in regulation no. 901:3-31-11(E). When beef cheek meat, beef head meat, or beef heart meat are used in preparation of this product, its presence shall be reflected in the statement of ingredients required by regulations 901:3-31-02 through 901:3-31-04. The application of curing solution to beef cuts, other than briskets, which are intended for bulk corned beef, shall not result in an increase in the weight of the finished cured product of more than 10 per cent over the weight of the fresh uncured meat.

(G) Corned Beef Brisket

In preparing "Corned Beef Briskets," the application of curing solution to the beef brisket shall not result in an increase in the weight of the finished cured product of more than 20 per cent over the weight of the fresh uncured brisket. If the product is cooked, the weight of the finished product shall not exceed the weight of the fresh uncured brisket.

(H) Corned Beef Round and Other Corned Beef Cuts.

In preparing "Corned Beef Round" and other corned beef cuts, except "Corned Beef Briskets," the curing solution shall be applied to pieces of beef weighing not less than one pound and such application shall not result in an increased weight of the cured beef product of more than 10 per cent over the weight of the fresh uncured beef cut. If the product is cooked, the weight of the finished product shall not exceed the weight of the fresh uncured beef cut.

(I) Cured Beef Tongue.

In preparing "Cured Beef Tongue," the application of curing solution to the fresh beef tongue shall not result in an increase in the weight of the cured beef tongue of more than 10 per cent over the weight of the fresh uncured beef tongue.

(J) Cured Pork Products, Unsmoked and Smoked.

- (1) Cured, Unsmoked Products. Cured, unsmoked "Boneless Pork Shoulder," "Boneless Pork Shoulder Butts," or pieces of pork loin in casings or similar containers of consumer size, shall not contain more than 10 per cent added substances as a result of the curing process.
- (2) Smoked Products. The finished weight of any smoked products such as "Ham," "Pork Shoulder," "Pork Shoulder Picnic," "Pork Shoulder Butt," or similar products, except such products prepared for canning, shall not exceed the weight of the fresh uncured article.
- (3) Other Cooked, Cured Products. The preparation of any cooked, cured products, such as "Ham," "Pork Shoulder," "Pork Shoulder Picnic," "Pork Shoulder Butt," and "Pork Loin," or similar products, either by moist or dry heat (except such products prepared for canning), shall not result in the finished cooked product weighing more than the fresh uncured product.
- (4) Cured, Water Added Products. Products resembling standardized ham and other pork products of the kinds provided for in paragraph (2) or (3) of this section, which do not conform to such provisions because they contain added water not in excess of 10 per cent of the weight of the fresh, uncured products, shall bear on their labels the term "Water Added," as a part of the product name, in prominent lettering not less than three-eighths inch in height, and if not placed in a consumer-size package labeled in accordance with this part and regulations nos. 901:3-31-02 through 901:3-31-04 shall be marked with the term "Water Added" the full length of the product. However, the director may approve smaller lettering for labels of small packages, such as 4-ounce packages, when he finds that the size and style of the lettering in connection with the product name are such as to insure the prominence of the required terms. The qualifying phrase "Up to 10 Percent" or equivalent phrase may be used in labeling such products in connection with the term "Water Added" at the option of the operator of the establishment, provided the qualifying phrase does not detract from the prominence of the term "Water Added."
- (5) Canned Products. The preparation of any canned products such as "Ham," "Pork Shoulder Picnic" or similar products, shall not result in an increase in weight of more than 8 per cent over the weight of the fresh uncured article.
- (6) Pressed Ham, Spiced Ham, and Similar Products. "Pressed Ham," "Pressed Ham with Natural Juices," "Spiced Ham," and similar products may contain finely chopped ham shank meat to the extent of 25 per cent over that

normally present in the boneless ham. The weight of the cured chopped ham prior to processing shall not exceed the weight of the fresh uncured ham, exclusive of the bone and fat removed in the boning operation, plus the weight of the curing ingredients and 3 per cent moisture.

(K) Chopped Ham.

(1) "Chopped Ham" is the semisolid meat food product, in the form of a compact mass with a limited amount of cooked out juices, which is prepared with ham, curing agents, seasonings, and any of the optional ingredients listed in paragraph (K)(2) of this section, in accordance with the provisions of subparagraphs (a), (b), and (c) of this paragraph.

(a) Fresh ham, cured ham, or smoked ham, or a mixture of two or more of such meat components may be used. The weight of the cured chopped ham prior to processing shall not exceed the weight of the fresh uncured ham and fresh uncured ham shank meat if any is used, exclusive of the bones and fat removed in the boning operations, plus the weight of the curing ingredients and 3 per cent moisture.

(b) The curing agents that may be used, singly or in combination, are salt, sodium nitrite, sodium nitrate, potassium nitrate, and potassium nitrite; if used, singly or in combination, the amount thereof shall not exceed that permitted in regulations 901:3-31-06 and 901:3-31-07.

(c) The seasonings that may be used singly or in combination are salt, sugar (sucrose or dextrose), spice, and flavoring, including essential oils, oleoresins and other spice extractives.

(2) Chopped ham may contain one or more of the following optional ingredients:

(a) Finely chopped ham shank meat (fresh, cured, or smoked, or a combination thereof) to the extent of not more than 25 per cent over that normally present in the boneless ham;

(b) Water, for the purpose of dissolving the curing agents, and not in excess of the amount permitted in paragraph (1)(a) of this section;

(c) Monosodium glutamate;

(d) Hydrolyzed plant protein;

- (e) Corn syrup solids, corn syrup and glucose syrup, singly or in combination, in an amount not to exceed 2 per cent (calculated on a dry basis) of all the ingredients used in preparing the chopped ham;
- (f) Disodium phosphate, sodium hexamethaphosphate, sodium tripolyphosphate, sodium pyrophosphate, and sodium acid pyrophosphate, singly or in combination, in an amount not to exceed that permitted in regulation 901:3-31-07.
- (g) Ascorbic acid, sodium ascorbate, isoascorbic acid or sodium isoascorbate in an amount not to exceed that permitted in regulation 901:3-31-07.
- (h) Dehydrated onions or onion powder;
- (i) Dehydrated garlic or garlic powder.

#### (L) Sausage

Except as otherwise provided in this section, or under the Poultry Products Inspection Act with respect to products consisting partly of poultry, sausage is the coarse or finely comminuted meat food product prepared from one or more kinds of meat or meat and meat by-products containing various amounts of water as provided for elsewhere in this part, and usually seasoned with condimented proportions of condimental substances, and frequently cured. Certain sausage as provided for elsewhere in this part may contain binders and extenders; e.g., cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, isolated soy protein, nonfat dry milk, calcium reduced skim milk or dried milk. The finished product shall contain no more than 3.5 per cent of these additives individually or collectively. Two per cent of isolated soy protein shall be deemed equivalent to 3 1/2 per cent of any one or more of these binders. Sausage may not contain phosphates except that uncooked pork from cuts cured with phosphates listed in regulation 901:3-31-07 may be used in cooked sausage.

#### (M) Fresh Pork Sausage

"Fresh Pork Sausage" is sausage prepared with fresh pork or frozen pork, or both, not including pork by-products, and may be seasoned with condimental substances as permitted in regulation 901:3-31-05 through 901:3-31-07. It shall not be made with any lot of product which, in the aggregate, contains more than 50 per cent trimmable fat, that is, fat which can be removed by thorough, practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 per cent of the total ingredients used.

(N) Fresh Beef Sausage.

"Fresh Beef Sausage" is sausage prepared with fresh beef or frozen beef, or both, not including beef by-products, and may be seasoned with condimental substances as permitted in regulations 901:3-31-05 through 901:3-31-07. The finished product shall not contain more than 30 per cent fat. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 per cent of the total ingredients used.

(O) Breakfast Sausage

"Breakfast Sausage" is sausage prepared with fresh and/or frozen meat, or meat and meat by-products and may be seasoned with condimental substances as permitted in regulations 901:3-31-05 through 901:3-31-07. It shall not be made with any lot of products which, in the aggregate, contains more than 50 per cent trimmable fat; that is, fat which can be removed by thorough practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 per cent of the total ingredients used. Extenders or binders as listed in regulations 901:3-31-05 through 901:3-31-07 may be used to the extent of 3 1/2 per cent of the finished sausage as permitted in regulation 901:3-31-11.

(P) Whole Hog Sausage

"Whole Hog Sausage" is sausage prepared with fresh and/or frozen meat from swine in such proportions as are normal to a single animal and may be seasoned with condimental substances as permitted in regulations 901:3-31-05 through 901:3-31-07. It shall not be made with any lot of product which, in the aggregate, contains more than 50 per cent trimmable fat; that is, fat which can be removed by thorough practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 per cent of the total ingredients used.

(Q) Smoked Pork Sausage.

"Smoked Pork Sausage" is pork sausage that is smoked with hardwood or other approved nonresinous materials. It may be seasoned with condimental substances as permitted in regulations 901:3-31-05 through 901:3-31-07. It shall not be made with any lot of product which, in the aggregate, contains more than 50 per cent trimmable fat; that is, fat which can be removed by thorough practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 per cent of the total ingredients used.

(R) Frankfurter, Wiener, Vienna, Bologna, Garlic Bologna, Knockwurst, and Similar

Products.

"Frankfurter," "Wiener," "Vienna," "Bologna," "Garlic Bologna," "Knockwurst," and similar sausages are comminuted, semisolid meat food products which are prepared from one or more kinds of meat or meat and meat by-products, poultry products, and other ingredients as permitted by this section, seasoned and cured, using one or more of the curing agents in accordance with regulation 901:3-31-07. The finished products shall not contain more than 30 per cent fat. Water and/or ice may be used to facilitate chopping or mixing or to dissolve the curing ingredients, but the sausage shall contain no more than 10 per cent of added water. One or more of the following binders or extenders may be used, which individually or collectively shall not exceed 3 1/2 per cent of the total ingredients in the sausage, except that 2 per cent of isolated soy protein shall be deemed to be equivalent of 3 1/2 per cent of any one or more of the other binders: dried milk, nonfat dry milk, calcium reduced dried skim milk, cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, and isolated soy protein. Partially defatted pork fatty tissue or partially defatted beef fatty tissue, or a combination of both, may be used in an amount not exceeding 15 per cent of the meat and meat by-product ingredients. These products may contain uncooked cured pork which does not contain any phosphates or contains only phosphates approved in regulations 901:3-31-05 through 901:3-31-07. These sausage products also may contain poultry products which, individually or in combination, are not in excess of 15 per cent of the total ingredients, excluding water, in the sausage. Such poultry products must be free of kidneys and sex glands, and the amount of skin present must not exceed the natural proportion of skin present on the whole carcass of the kind of poultry used in the sausage, as specified in the regulations under the Poultry Products Inspection Act (7 CFR-81.131(g)). For purposes of this subparagraph, "poultry products" means chicken or turkey meat, or chicken or turkey by-products as defined in the regulations under the Poultry Products Inspection Act (7 CFR Part 81). They shall be designated in the ingredient statement on the label of such sausage in accordance with the provisions of said regulations. Sausage products within this section, if labeled with the phrase "with byproducts" or "with variety meats" in the product name are comminuted, semi-solid sausages consisting of not less than 15 per cent of one or more kinds of raw skeletal muscle meat with raw meat byproducts, or not less than 15 percent of one or more kinds of raw skeletal muscle meat with raw meat byproducts and raw or cooked poultry products; and seasoned and cured, using one or more of the curing ingredients as permitted by this section and in regulation 901:3-31-07. They may or may not be smoked. Such cooked sausage products shall be labeled by their generic name in conjunction with the phrase "with byproducts" or "with variety meats" with such supplemental phrase shown in a prominent manner directly contiguous to the generic name and in the same color on an identical background. For the purposes of this section meat byproducts (or variety meats) mean pork stomachs or snouts; beef, veal, lamb or goat tripe; beef veal, lamb, goat or pork hearts, tongues, fat, lips, weasands, and spleens; and partially defatted pork fatty tissue, or partially defatted beef fatty



tissue. For the purposes of this section poultry product means any poultry carcass or part thereof; or any product which is made wholly or in part from any poultry carcass or part thereof.

(S) Cheesefurters and Similar Products

"Cheesefurters" and similar products are products in casings which resemble frankfurters except that they contain sufficient cheese to give definite characteristics to the finished article. They may contain cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, isolated soy protein, nonfat dry milk, calcium reduced skim milk, or dried milk. The finished product shall contain no more than 3.5 per cent of these additives, individually and collectively, exclusive of the cheese constituent. In determining the maximum amount of the ingredients specified in this subparagraph which may be used, individually and collectively, in a product, 2 per cent of isolated soy protein shall be considered the equivalent of 3.5 per cent of any other ingredients specified in this subparagraph. When any such additive is added to these products, there shall appear on the label in a prominent manner, contiguous to the name of the product, the name of product, the name of each such added ingredient, as for example, "Cereal Added," "With Cereal," "Potato Flour Added," "Cereal and Potato Flour Added," "Soy Flour Added," "Nonfat Dry Milk Added," "Cereal and Nonfat Dry Milk Added," as the case may be. These products shall contain no more than 10 per cent of added water and/or ice, 30 per cent fat, and shall comply with the other provisions for cooked sausages that are in this subchapter.

(T) Liver Sausage and Similar Products

"Liver Sausage" and "Braunschweiger" are sausages made from fresh and/or frozen pork and livers of livestock and may contain cured pork, beef and veal, and pork fat. Liver sausage may also contain beef and pork by-products and pork skins. These products shall contain not less than 30 per cent of the liver computed on the weight of the fresh liver.

(U) Luncheon Meat

"Luncheon Meat" is a cured, cooked meat food product made from comminuted meat. To facilitate chopping or mixing or to dissolve the usual curing ingredients, water or ice may be used in the preparation of luncheon meat in an amount not to exceed 3 per cent of the total ingredients.

(V) Meat Loaf

"Meat Loaf" is a cooked meat food product in loaf form made from comminuted meat. To facilitate chopping or mixing, water or ice may be used in an amount not

to exceed 3 per cent of the total ingredients used.

(W) Scrapple

"Scrapple" shall contain not less than 40 per cent meat and/or meat by-products computed on the basis of the fresh weight exclusive of bone. The meat or flour used may be derived from grain and/or soybeans.

(X) Chili Con Carne

"Chili con Carne" shall contain not less than 40 per cent of meat computed on the weight of the fresh meat, head meat, cheek meat, and heart meat exclusive of the heart cap may be used to the extent of 25 per cent of the meat ingredients under specific declaration on the label. The mixture may contain not more than 8 per cent, individually or collectively, of cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, isolated soy protein, dried milk, nonfat dry milk, or calcium reduced dried skim milk.

(Y) Chili Con Carne with Beans

"Chili con Carne with Beans" shall contain not less than 25 per cent of meat computed on the weight of the fresh meat. Head meat, cheek meat, or heart meat exclusive of the heart cap may be used to the extent of 25 per cent of the meat ingredient, and its presence shall be reflected in the statement of ingredients required in regulations 901:3-31-02 through 901:3-31-04.

(Z) Hash

"Hash" shall contain not less than 35 per cent of meat computed on the weight of the cooked and trimmed meat. The weight of the cooked meat used in this calculation shall not exceed 70 per cent of the weight of the uncooked fresh meat.

(AA) Corned Beef Hash

(1) "Corned Beef Hash" is the semisolid food product in the form of a compact mass which is prepared with beef, potatoes, curing agents, seasonings, and any of the optional ingredients listed in paragraph (2) of this section, in accordance with the provisions of subparagraphs (a), (b), (c) and (d) of this paragraph and the provisions of paragraph (3) of this section.

(a) Either fresh beef, cured beef, or canned corned beef or a mixture of two or more of these ingredients, may be used, and the finished product shall contain not less than 35 per cent of beef computed on the weight of the

cooked and trimmed beef. The weight of the cooked meat used in this calculation shall not exceed 70 per cent of the weight of the uncooked fresh meat.

- (b) "Potatoes" refers to fresh potatoes, dehydrated potatoes, cooked dehydrated potatoes, or a mixture of two or more of these ingredients.
  - (c) The curing agents that may be used are salt, sodium nitrate, sodium nitrite, potassium nitrate, or potassium nitrite, or a combination of two or more of these ingredients. When sodium nitrate, sodium nitrite, potassium nitrate, or potassium nitrite is used, it shall be used in amounts not exceeding those specified in regulation 901:3-31-09.
  - (d) The seasonings that may be used, singly or in combination, are salt, sugar (sucrose or dextrose), spice and flavoring, including essential oils, oleoresins, and other spice extractives.
- (2) Corned beef hash may contain one or more of the following optional ingredients:
- (a) Beef cheek meat and beef head meat from which the overlying glandular and connective tissues have been removed, and beef heart meat, exclusive of the heart cap, may be used individually or collectively to the extent of 5 per cent of the meat ingredients;
  - (b) Onions, including fresh onions, dehydrated onions, or onion powder;
  - (c) Garlic, including fresh garlic, dehydrated garlic, or garlic powder;
  - (d) Water;
  - (e) Beef broth or beef stock;
  - (f) Monosodium glutamate;
  - (g) Hydrolyzed plant protein;
  - (h) Beef Fat.
- (3) The finished product shall not contain more than 15 per cent fat nor more than 72 per cent moisture.

- (4) When any ingredient specified in paragraph (2)(a) of this section is used, the label shall bear the following applicable statement: "Beef cheek meat constitutes 5 per cent of the meat ingredient." When two or more of the ingredients are used, the words "Constitutes 5 per cent of meat ingredient" need only appear once.

Whenever the words "corned beef hash" are featured on the label so conspicuously as to identify the contents, the statements prescribed in subparagraph (a) of this paragraph shall immediately and conspicuously precede or follow such name without intervening written, printed, or other graphic matter.

(BB) Meat Stews

Meat stews such as "Beef Stew" or "Lamb Stew" shall contain not less than 25 per cent of meat of the species named on the label, computed on the weight of the fresh meat.

(CC) Tamales

"Tamales" shall be prepared with at least 25 per cent meat computed on the weight of the uncooked fresh meat in relation to all ingredients of the tamales. When tamales are packed in sauce or gravy, the name of the product shall include a prominent reference to the sauce or gravy; for example, "Tamales with Sauce" or "Tamales with Gravy." Product labeled "Tamales with Sauce" or "Tamales with Gravy" shall contain not less than 20 per cent meat, computed on the weight of the uncooked fresh meat in relation to the total ingredients making up the tamales and sauce or the tamales and gravy.

(DD) Spaghetti with Meatballs and Sauce, Spaghetti with Meat and Sauce, and Similar Product.

"Spaghetti with Meat Balls in Sauce" and "Spaghetti with Meat and Sauce" and similar products shall contain not less than 12 per cent of meat computed on the weight of the fresh meat. The presence of the sauce or gravy constituent shall be declared prominently on the label as part of the name of the product. Meat balls may be prepared with not more than 12 per cent, singly and collectively, of farinaceous material, soy flour, soy protein concentrate, isolated soy protein, nonfat dry milk, calcium reduced dried skim milk, and similar substances.

(EE) Spaghetti Sauce with Meat

"Spaghetti Sauce with Meat" shall contain not less than 6 per cent of meat

computed on the weight of the fresh meat.

(FF) Tripe with Milk

"Tripe with Milk" shall be prepared so that the finished canned article, exclusive of the cooked-out juices and milk, will contain at least 65 per cent tripe. The product shall be prepared with not less than 10 per cent milk.

(GG) Beans with Frankfurters in Sauce, Sauerkraut with Wieners and Juice, and Similar Products.

"Beans with Frankfurters in Sauce," "Sauerkraut with Wieners and Juice" and similar products shall contain not less than 20 per cent frankfurters or wieners computed on the weight of the smoked and cooked sausage prior to its inclusion with the beans or sauerkraut.

(HH) Lima Beans with Ham in Sauce, Beans with Ham in Sauce, Beans with Bacon in Sauce and Similar Products

"Lima Beans with Ham in Sauce," "Beans with Ham in Sauce," "Beans with Bacon in Sauce" and similar products shall contain not less than 12 per cent meat computed on the weight of the uncooked fresh meat prior to its inclusion with the other ingredients.

(II) Pork with Barbecue Sauce and Beef with Barbecue Sauce

"Pork with Barbecue Sauce" and "Beef with Barbecue Sauce" shall contain not less than 50 per cent meat of the species specified on the label, computed on the weight of the cooked and trimmed meat. The weight of the cooked meat used in this calculation shall not exceed 70 per cent of the uncooked weight of the meat. If uncooked meat is used in formulating the products, they shall contain at least 72 per cent meat computed on the weight of the fresh uncooked meat. When cereal, vegetable flour, soy flour, soy protein concentrate, isolated soy protein, nonfat dry milk, calcium reduced dried skim milk, or similar substances are used in preparing products, there shall appear on the label in a prominent manner, the name of the product, the name of each such added ingredient, as for example "Cereal Added" or "With Cereal And Nonfat Dry Milk."

(JJ) Beef with Gravy and Gravy with Beef

"Beef with Gravy" and "Gravy with Beef" shall not be made with beef which, in the aggregate for each lot contains more than 30 per cent trimmable fat, that is, fat which can be removed by thorough, practicable trimming and sorting.

(KK) Meat Pies

Meat pies such as "Beef Pie," "Veal Pie" and "Pork Pie" shall contain meat of the species specified on the label, in an amount not less than 25 per cent of all ingredients including crust and shall be computed on the basis of the fresh uncooked meat.

(LL) Deviled Ham, Deviled Tongue, and Similar Products

- (1) "Deviled Ham" is a semiplastic cured meat food product made from finely comminuted ham and containing condiments. Deviled ham may contain added ham fat, Provided, that the total fat content shall not exceed 35 per cent of the finished product. The moisture content of deviled ham shall not exceed that of the fresh unprocessed meat.
- (2) The moisture content of "Deviled Tongue" and similar products shall not exceed that of the fresh, unprocessed meat.

(MM) Potted Meat Food Product and Deviled Meat Food Product

"Potted Meat Food Product" and "Deviled Meat Food Product" shall contain cereal, vegetable flour, nonfat dry milk, or similar substances. The amount of water added to potted meat food product and deviled meat food product shall be limited to that necessary to replace moisture lost during processing.

(NN) Ham Spread, Tongue Spread, and Similar Products

"Ham Spread," "Tongue Spread," and similar products shall contain not less than 50 per cent of the meat ingredient name, computed on the weight of the fresh meat. Other meat and fat may be used to give the desired spreading consistency provided it does not detract from the character of the spreads named.

(OO) Breaded Products

The amount of batter and breading used as a coating for breaded product shall not exceed 30 per cent of the weight of the finished breaded product.

(PP) Liver Meat Food Products

Meat food products characterized and labeled as liver products such as liver loaf, liver cheese, liver spread, liver paste, and liver pudding, shall contain not less than 30 per cent of liver of livestock computed on the fresh weight of the livers.



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Certification

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Date

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