

901:3-31-12

Cooking temperature requirements for poultry rolls and certain other poultry products.

- (A) All poultry rolls and other poultry products that are heat processed in any manner shall reach an internal temperature of at least 160 degrees Fahrenheit prior to being removed from the cooking medium, except that cured and smoked poultry rolls and other cured and smoked poultry products shall reach an internal temperature of at least 155 degrees Fahrenheit prior to being removed from the cooking medium. Notwithstanding the other provisions of this section, product to which heat will be applied incidentally to a subsequent processing procedure may be removed from the media for such processing provided it is immediately fully cooked to the required 160 degrees Fahrenheit internal temperature.
- (B) Binding agents, including but not limited to gelatin and wheat gluten, may be added in quantities not in excess of a total of 3 per cent for cooked rolls and 2 per cent for raw rolls, based on the total ingredients used in the preparation of the product, without affecting the name of the product. However, when such agents are added in excess of 3 per cent or 2 per cent, whichever is applicable, the common name of the agent or term "Binders Added" shall be included in the name of the product; e.g., "Turkey Roll-Gelatin Added."
- (C) With respect to heat processed rolls, 2 per cent or less liquid based on the weight of the finished product without liquid may remain with or be returned to product labeled as "(Kind) Roll."

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Certification

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Date

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