

901:3-31-14

Poultry standards of identity or composition.**(A) (Kind) Burgers; (Kind) Patties**

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

(B) (Kind) A La Kiev

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

(C) (Kind) Steak or Fillet

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

(D) (Kind) Baked or (Kind) Roasted

Such product consists of ready-to-cook poultry of the kind indicated, that has been cooked in dry source heat, e.g., oven roasted or oven baked.

(E) (Kind) Barbecued

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

(F) (Kind) Barbecued Prepared with Moist Heat

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

(G) Breaded Products

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

(H) Other Poultry Dishes and Specialty Items

Poultry dishes and specialty items listed in Table II of this paragraph shall meet the requirements set forth in said table, irrespective of the type of packaging, and the percentages in Table II shall be calculated on a ready-to-serve basis, except that

soup bases in institutional packs which are prepared for sale to institutional users shall have a minimum of 15 per cent cooked deboned poultry meat based on the weight of the soup based product.

TABLE II		
Product Name ¹	Minimum percent cooked deboned poultry meat of kind indicated	Minimum percent cooked poultry of kind indicated, including bone
(Kind) Ravioli	2	----
(Kind) Soup	2	----
Chop Suey with (Kind)	2	----
(Kind) Chop Suey	4	----
(Kind) Chow Mein without noodles	4	----
(Kind) Tamales	6	----
Noodles or Dumplings with (Kind) ₂	6	----
(Kind) Stew	12	----
(Kind) Fricassee of Wings	----	40
(Kind) Noodles or Dumplings ²	15	30
(Kind) with Vegetables	15	----
Gravy with Sliced (Kind)	15	----
(Kind) Tetrazzini	15	----
(Kind) Chili with Beans	17	----
Creamed (Kind)	20	----
(Kind) Cacciatore	20	40
(Kind) Fricassee	20	

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(Kind) A La King	20	----
(Kind) Croquettes	25	----
Slice (Kind) with Gravy and Dressing	25	----
(Kind) Salad	25	----
(Kind) Chili	28	----
(Kind) Hash	30	----
Sliced (Kind) with Gravy	35	----
Minced (Kind) Barbecue	60	----

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

¹ This standard also applies to products named (Kind) with rice or similar starches.

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Certification

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