



New Rules for Meat & Poultry Labeling

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There is a new rule regarding labeling of certain cuts of red meat and poultry; [Title 9 Code of Federal Regulations Regarding Nutrition Labeling](#), and the information that follows below comes from the USDA website <http://www.fsis.usda.gov>. If you have questions about this new requirement you can contact Diane Schivera at MOFGA.

The requirements of the final rule became effective on January 1, 2012 and FSIS will begin assessing whether nutrition information is available for the major cuts, either on package labels or at the point-of-purchase (a poster or handout nutrition information).

To assist vendors that sell meat and poultry products to post point-of-purchase, FSIS has created downloadable charts for printing. These charts show nutrition information for the major cuts of meat and poultry. Retail stores are welcome to download, print, display and/or distribute them to consumers in close proximity to the relevant foods in the stores. The list of food items with nutrition information reflects the updates published in the Federal Register of December 29, 2010. They have also made available labels for individual cuts like the example shown below (ground beef, 95% lean).

Nutrition Facts	
Serving Size 4 oz (112g)	
raw, as packaged.	
Servings Per Container varied	
Amount Per Serving	
Calories 150	Calories from Fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 2.5g	13%
Cholesterol 70mg	23%
Sodium 75mg	3%
Total Carbohydrate 0g	0%
Protein 24g	48%
Iron 15%	*
Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium	
* Percent Daily Values are based on a 2,000-calorie diet	

Go to the website to look at examples of labels for individual retail product labeling. The POP label site is: http://www.fsis.usda.gov/regulations/Nutrition_Labeling/index.asp

FSIS may sample and conduct nutrient analysis of ground or chopped products to verify compliance with nutrition labeling requirements, even if nutrition labeling on these products is based on the most current representative database values contained in USDA's National Nutrient Data Bank or the USDA National Nutrient Database for Standard Reference, and there are no claims on the labeling.

This rule requires nutrition labeling of the major cuts of single-ingredient, raw meat and poultry products, unless an exemption applies. Nutrition information for these products will be required either on their label or at their point-of-purchase (e.g., by sign or brochure).

Examples of Major Cuts of Meat Products

Beef	Beef	Pork	Pork
Chuck blade roast	Loin sirloin steak	Loin chop	Shoulder blade steak
Loin top loin steak	Round bottom round steak	Loin country style ribs	Loin top roast boneless
Rib roast large end	Brisket (whole, flat half, or point half)	Loin top loin chop boneless	Loin sirloin roast
Round eye round steak	Rib steak small end	Loin rib chop	
Round top round steak	Loin tenderloin steak	Spareribs	
Round tip roast	Chuck arm pot roast	Loin tenderloin	

Lamb	Veal
Shank	Shoulder arm steak
Shoulder arm chop	Shoulder blade steak
Shoulder blade chop	Rib roast
Rib roast	Loin chop
Loin chop	Cutlets
Leg (whole, sirloin half, or shank half)	



Examples of Major Cuts of Poultry Products

Chicken		Turkey
Whole chicken (without neck and giblets)		Whole turkey (without neck and giblets; separate nutrient panels for white and dark meat permitted as an option)
Chicken breast		Turkey breast
Chicken wing		Turkey wing
Chicken drumstick		Turkey drumstick
Chicken thigh		Turkey thigh

The next sentence is very significant. *The rule does not require nutrition information for single-ingredient; raw meat and poultry products that are not the listed above major cuts and that are not ground or chopped. So if you sell a whole chicken with the giblets and/or neck a nutritional label is not required.* This also includes non-major cuts. Examples of non-major cuts are beef flank steak, beef ribs and chicken tenders. But, if nutrition information is provided for these products, it must be provided in accordance with the nutrition information labeling requirements for the major cuts.

Exemptions

The final rule exempts the following products from nutrition labeling requirements for the major cuts of single-ingredient, raw meat and poultry products and ground or chopped meat and poultry products:

- Products intended for further processing, provided that the labels for these products bear no nutrition claims or nutrition information,
- Products that are not for sale to consumers, provided that the labels for these products bear no nutrition claims or nutrition information,
- Products in individually wrapped small packages of less than ½ ounce net weight, provided that the labels for these products bear no nutrition claims or nutrition information,
- Products that are custom slaughtered or prepared, and
- Products intended for export,
- Ground or chopped products produced by a company that qualifies for the small business exemption in §§ 317.400(a)(1) and 381.500(a),

- Ground products produced by small businesses that use statements of percent fat and percent lean on the label or in labeling, provided that they include no other nutrition claims or nutrition information on the product labels or labeling.

Percent Lean Labeling Claim

The final rule permits a statement of lean percentage on the label or in labeling of ground or chopped meat and poultry products that do not meet the regulatory criteria to be labeled “low fat,” provided that a statement of the fat percentage that meets the specified criteria also is displayed on the label or in labeling. The required statement of fat percentage must be contiguous to, in lettering of the same color, size, and type as, and on the same color background as, the statement of lean percentage.

The regulations in 9 CFR 317.309(h) and 381.409(h) specify that certain nutrient values are not out of compliance, unless they are more than 20% above the labeled value. That rule applies to the labeled values for calories, sugars, total fat, saturated fat, cholesterol, or sodium. These regulations also specify that certain nutrient values are not out of compliance, unless they are 20% below the labeled value. That rule applies to the labeled values for vitamins, minerals, protein, total carbohydrates, dietary fiber, other carbohydrates, polyunsaturated or monounsaturated fat or potassium.

If a producer is not sure of the lean and fat percentage of a ground or chopped product, they can label it with a worse lean and fat percentage. For example, a producer could label a product that is actually 80% lean and 20% fat, with a 70%lean/30% fat label.

FSIS would not take action against producers estimating that their products are higher in fat than they actually are.