

# Final Rule: Nutrition Labeling of Single-Ingredient Products and Ground or Chopped Meat and Poultry Products

FSIS-2005-0018

# Summary of Provisions in the Final Rule

- Major Cuts: The final rule requires nutrition labeling of the major cuts of single-ingredient, raw meat and poultry products <sup>1</sup>, 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).
- Ground or Chopped Products: The final rule requires nutrition labels on all ground or chopped meat and poultry products, with or without added seasonings, unless an exemption applies.

<sup>1</sup> The major cuts are identified in Sections 317.344 and 381.444.

# 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	

# Examples of Major Cuts of Meat Products (Cont.)

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

# Non-Major Cuts

- The final rule does not require nutrition information for single-ingredient, raw meat and poultry products that are not major cuts and that are not ground or chopped.
- 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.

# Examples of Non-Major Cuts

- Beef flank steak
- Beef ribs
- Chicken tenders

# Exemptions

The final rule includes the following exemptions 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 small packages that are individually wrapped packages of less than  $\frac{1}{2}$  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.



# Exemptions (Cont.)

The final rule also provides the following additional exemptions for ground or chopped products:

- Ground or chopped products that qualify for the small business exemption in §§ 317.400(a)(1) and 381.500(a)(1),
- Products that are ground or chopped at an individual customer's request and that are prepared and served at retail, provided that the labels or labeling of these products bears no nutrition claims or nutrition information,
- Ground or chopped products in packages that have a total surface area for labeling of less than 12 square inches, provided that the product's labeling includes no nutrition claims or nutrition information and provided that an address or telephone number that a consumer can use to obtain the required information is included on the label, and
- Ground products produced by small businesses that use statements of percent fat and percent lean on the label or in labeling of ground products, provided 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.

# Implementation

- The requirements of the final rule will become effective on January 1, 2012.
- FSIS personnel will conduct meetings and Webinars on the final rule and will provide additional information and guidance as needed.
- Six months prior to the effective date, FSIS will make additional examples of acceptable nutrition labels for ground or chopped products available on the Agency's Website.
- Six months prior to the effective date, FSIS intends to make available nutrition labeling materials that can be used at the point-of-purchase of the major cuts over the Internet. If retailers cannot obtain point-of-purchase materials over the Internet, FSIS personnel will have copies of the information to provide to retailers.

# Implementation (Cont.)

- Once the final rule becomes effective, FSIS will assess whether nutrition information is available for the major cuts, either on package labels or at the point-of-purchase.
- After the final rule is implemented, FSIS will 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.
- If nutrition labeling of the major cuts of single-ingredient, raw products (other than ground beef or ground pork) is based on USDA's National Nutrient Data Bank or the USDA's National Nutrient Database for Standard Reference, and there are no nutrition claims on the labeling, FSIS will not sample and conduct a nutrient analysis of the products because FSIS personnel can visually identify the particular cut.