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MANUFACTURING CHEMISTS ASSOCIATION

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February 14, 1972

To: FOOD, DRUG, AND COSMETIC CHEMICALS COMMITTEE

Subject: Ingredient Statements for Cured Meat
Products

Gentlemen:

Attached for your information is a copy of the notice
of proposed rule making on the above subject which appeared
in the February 5 Federal Register.

Sincerely yours,

M. M. Hoover
M. M. Hoover, Secretary
Food, Drug, and Cosmetic
Chemicals Committee

MMH:gr

Attachment

Distribution "B"

*Can see no real objection - probably adding
a lot of things, so - will approve*

FEB 16 1972

ASI 00003144

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Further, this document proposes to amend § 316.10 of the regulations to require an ingredients statement directly on all cured products, whether or not in containers.

Therefore, Part 316 of the regulations (9 CFR, Part 316) would be amended by adding a new paragraph (d) to § 316.10 to read:

§ 316.10 Markings of meat food products with official inspection legend and ingredients statement.

(d) All cured products shall be marked with the list of ingredients in accordance with Part 317 of this subchapter.

Further, Part 317 of the regulations (9 CFR, Part 317) would be amended by adding a new § 317.17 to read as follows:

§ 317.17 Interpretation and statement of labeling policy.

With respect to sections 1(n) (7) (9) and (12) of the Act and § 317.2, any substance mixed with another substance to cure a product must be identified in the ingredients statement on the label of such product. For example, curing mixtures composed of such ingredients as water, salt, sugar, sodium phosphate, sodium nitrate, and sodium nitrite or other permitted substances which are added to any product, must be identified on the label of the product by listing each such ingredient in accordance with the provisions of § 317.2.

Any person who wishes to submit written data, views, or arguments concerning the proposed amendments may do so by filing them in duplicate with the Hearing Clerk, U.S. Department of Agriculture, Washington, D.C. 20250, by February 28, 1972. All written submissions made pursuant to this notice will be made available for public inspection at the Office of the Hearing Clerk during business hours (7 CFR 1.27(b)). Comments on the proposal should bear a reference to the date and page number of this issue of the FEDERAL REGISTER.

Done at Washington, D.C., on February 1, 1972.

G. R. GRANGE,
Acting Administrator.

[FR Doc.72-1760 Filed 2-4-72;8:50 am]

[9 CFR Parts 316, 317] INGREDIENT STATEMENTS FOR CURED MEAT PRODUCTS

Notice of Proposed Rule Making

Notice is hereby given in accordance with the administrative procedure provisions in 5 U.S.C. 553 that the Consumer and Marketing Service is considering amending Parts 316 and 317 of the meat inspection regulations (9 CFR 316 and 317) as indicated below, pursuant to the authority contained in section 21 of the Federal Meat Inspection Act, as amended (21 U.S.C. 621).

Statement of considerations. The art of curing meat is as old as history itself. Long before the meat industry was established, individuals cured their own meats with ingredients known to them. As the years passed, these simple curing mixtures became more and more complicated. The marketing methods, too, changed drastically. Where years ago only one or two standard ingredients made up the curing mixtures, today a curing mixture may be composed of 10 or more ingredients. Then, too, the general public was more intimately acquainted with curing procedures, having more farm ties than exist today. Lately, it has become increasingly apparent that the general public has no knowledge of the ingredients in such cured products as ham, bacon, dried beef, corned beef, pastrami, capocollo, and other cured meat products.

In the past, the standard curing ingredients used were not identified on such products or their labels. However, under section 1(n) (7) (9) and (12) of the amended Act and § 317.2 of the regulations thereunder, labels on the immediate containers of all products fabricated from two or more ingredients are required to list all of the ingredients in the products. This document proposes to interpret those requirements as applying to the ingredients of cured meat products.