§ 319.703 Rendered animal fat or mixture thereof.

“Rendered Animal Fat,” or any mixture of fats containing edible rendered animal fat, shall contain no added water, except that “Puff Pastry Shortening” may contain not more than 10 percent of water.

(d) Product found upon inspection not to have the characteristics specified in paragraph (c) of this section but found to be otherwise sound and in compliance with paragraph (a) of this section may be further processed for the purpose of achieving such characteristics.

(3) Free fatty acid. Maximum 0.5 percent (as oleic) or 1.0 acid value, as milligrams KOH per gram of sample.

(4) Peroxide value. Maximum 5.0 (as milliequivalents of peroxide per kilogram fat).

(5) Moisture and volatile matter. Maximum 0.2 percent.

(6) Insoluble impurities. By appearance of liquid, fat or maximum 0.05 percent.

(b) The moisture content of “Deviled Tongue” and similar products shall not exceed that of the fresh, unprocessed meat.

§ 319.761 Potted meat food product and deviled meat food product.

“Potted Meat Food Product” and “Deviled Meat Food Product” shall not contain cereal, vegetable flour, nonfat dry milk, or similar substances. The amount of water added to potted meat food product and deviled meat food product shall be limited to that necessary to replace moisture lost during processing.

§ 319.762 Ham spread, tongue spread, and similar products.

“Ham Spread,” “Tongue Spread,” and similar products shall contain not less than 50 percent of the meat ingredient named, computed on the weight of the fresh meat. Other meat and fat may be used to give the desired spreading consistency provided it does not detract from the character of the spreads named. Mechanically Separated (Species) may be used in accordance with §319.6.

§ 319.880 Breaded products.

The amount of batter and breading used as a coating for breaded product shall not exceed 30 percent of the weight of the finished breaded product.