Food and Drug Administration, HHS

<table>
<thead>
<tr>
<th>Scientific name of crab</th>
<th>Common or usual name of crabmeat</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chionoecetes opilio</td>
<td>Snow crabmeat.</td>
</tr>
<tr>
<td>Chionoecetes tanneri</td>
<td>Korean variety crabmeat or Kegani crabmeat.</td>
</tr>
<tr>
<td>Chionoecetes bairdi, and Chionoecetes angulatus</td>
<td>Brown King crabmeat.</td>
</tr>
<tr>
<td>Erinmercus isenbeckii</td>
<td>King crabmeat or Hanasaki crabmeat.</td>
</tr>
<tr>
<td>Lithodes aequispina</td>
<td>Paralithodes brevipes.</td>
</tr>
<tr>
<td>Paralithodes camtschaticus</td>
<td>King crabmeat and Paralithodes Platypus.</td>
</tr>
</tbody>
</table>

[42 FR 14322, Mar. 15, 1977, as amended at 60 FR 34460, July 3, 1995]

§ 102.54 Seafood cocktails.

The common or usual name of a seafood cocktail in package form fabricated with one or more seafood ingredients shall be:

(a) When the cocktail contains only one seafood ingredient, the name of the seafood ingredient followed by the word “cocktail” (e.g., shrimp cocktail, crabmeat cocktail) and a statement of the percentage by weight of that seafood ingredient in the product in the manner set forth in §102.5(b).

(b) When the cocktail contains more than one seafood ingredient, the term “seafood cocktail” and a statement of the percentage by weight of each seafood ingredient in the product in the manner set forth in §102.5(b).

§ 102.55 Nonstandardized breaded composite shrimp units.

(a) The common or usual name of the food product that conforms to the definition and standard of identity described by §161.175(c)(6) of this chapter, except that the food is made from comminuted shrimp and is not in raw frozen form, shall be “breaded shrimp sticks” or “breaded shrimp cutlets” depending upon the shape of the product, or if prepared in a shape other than that of sticks or cutlets “breaded shrimp” made from minced shrimp,” the blank to be filled by a word or phrase that accurately describes the shape and that is not misleading.

(b) The words “made from minced shrimp” shall immediately follow or appear on a line(s) immediately below the other words required by this section in easily legible boldface print or type in distinct contrast to other printed or graphic matter, and in a height not less than the larger of the following alternatives:

(1) Not less than one-sixteenth inch in height on packages having a principal display panel with an area of 5 square inches or less and no less than one-eighth inch in height if the area of the principal display panel is greater than 5 square inches; or

(2) Not less than one-half the height of the largest type used in the words “breaded shrimp sticks” or the other comparable words required by this section.

§ 102.57 Greenland turbot (Reinhardtius hippoglossoides).

“Greenland turbot” is the common or usual name of the food fish Reinhardtius hippoglossoides, a species of Pleuronectidae right-eye flounders. The term “halibut” may be associated only with Atlantic halibut (Hippoglossus hippoglossus) or Pacific halibut (Hippoglossus stenolepis).

PART 104—NUTRITIONAL QUALITY GUIDELINES FOR FOODS

Subpart A—General Provisions

Sec. 104 General principles.

Subpart B—Fortification Policy

104.20 Statement of purpose.

Subpart C—Specific Nutritional Quality Guidelines

104.47 Frozen “heat and serve” dinner.


Source: 42 FR 14327, Mar. 15, 1977, unless otherwise noted.

Subpart A—General Provisions

§ 104.5 General principles.

(a) A nutritional quality guideline prescribes the minimum level or range of nutrient composition (nutritional quality) appropriate for a given class of food.

(b) Labeling for a product which complies with all of the requirements of
§ 104.20 Statement of purpose.

(a) The fundamental objective of this subpart is to establish a uniform set of principles that will serve as a model for the rational addition of nutrients to foods. The achievement and maintenance of a desirable level of nutritional quality in the nation’s food supply is an important public health objective. The addition of nutrients to specific foods can be an effective way of maintaining and improving the overall nutritional quality of the food supply. However, random fortification of foods could result in over- or underfortification in consumer diets and create nutrient imbalances in the food supply. It could also result in deceptive or misleading claims for certain foods. The Food and Drug Administration does not encourage indiscriminate addition of nutrients to foods, nor does it consider it appropriate to fortify fresh produce; meat, poultry, or fish products; sugars; or snack foods such as candies and carbonated beverages. To preserve a balance of nutrients in the diet, manufacturers who elect to fortify foods are urged to utilize the principles when adding nutrients to food. It is reasonable to anticipate that the Reference Daily Intakes (RDI’s) as delineated in §101.9 of this chapter and in paragraph (d) of this section will be amended from time to time to list additional nutrients and/or to change the levels of specific RDI’s as improved

Subpart B—Fortification Policy