acid, benzoic acid and their sodium, potassium, and calcium salts, individually, 0.1 percent, or in combination, 0.2 percent, expressed as the acids; calcium disodium EDTA, 0.0075 percent; stearyl citrate, 0.15 percent; isopropyl citrate mixture, 0.02 percent.

(6) Antioxidants identified in a regulation permitting that use in this subchapter or in 9 CFR Chapter III, Subchapter E, or in 21 CFR Chapter I, Subchapter A or Subchapter B, within these maximum amounts in percent by weight of the finished food: propyl, octyl and dodecyl gallates, BHT (butylated hydroxytoluene), BHA (butylated hydroxyanisole), ascorbyl palmitate, ascorbyl stearate, all individually or in combination, 0.02 percent. Instead of these antioxidants, TBHQ (tertiary butylhydroquinone), alone or in combination only with BHT and/or BHA, with a maximum 0.02 percent by weight of the fat and oil content.

(7) Coloring agents identified in a regulation permitting that use in this subchapter or in 9 CFR Chapter III, Subchapter E, or in 21 CFR Parts 73, 74, 81, or 82, in amounts sufficient for purpose. For the purpose of this subparagraph, provitamine A (beta-carotene) shall also be deemed to be a coloring agent.

(8) Flavoring substances in amounts sufficient for purpose.

(9) Acidulants identified in a regulation permitting that use in this subchapter or in 9 CFR Chapter III, Subchapter E, or in 21 CFR Chapter I, Subchapter A or Subchapter B, in amounts sufficient for purpose: adipic acid; citric and lactic acids and their potassium and sodium salts; phosphoric acid; L-tartaric acid and its sodium and potassium salts; and hydrochloric acid.

(10) Alkalizers identified in a regulation permitting that use in this subchapter or in 9 CFR Chapter III, Subchapter E, or in 21 CFR Chapter I, Subchapter A or Subchapter B, in amounts sufficient for purpose: potassium bicarbonate, sodium carbonate, and sodium hydroxide.

(11) For the purposes of this section, the term “milk” unqualified means milk from cows. If any milk other than cow’s milk is used in whole or in part, the animal source shall be identified in conjunction with the word “milk” in the ingredient statement.

§ 319.701 Mixed fat shortening.

Shortening prepared with a mixture of meat fats and vegetable oils may be identified either as “Shortening Prepared with Meat Fats and Vegetable Oils” or “Shortening Prepared with Vegetable Oils and Meat Fats” depending on the predominance of the fat and oils used, or the product may be labeled “Shortening” when accompanied by an ingredient statement with ingredients listed in descending order of predominance.

§ 319.702 Lard, leaf lard.

(a) Lard is the fat rendered from clean and sound edible tissues from swine. The tissues may be fresh, frozen, cooked, or prepared by other processes approved by the Administrator in specific cases, upon his determination that the use of such processes will not result in the adulteration or misbranding of the lard. The tissues shall be reasonably free from blood, and shall not include stomachs, livers, spleens, kidneys, and brains, or settlings and skimmings. “Leaf Lard” is lard prepared from fresh leaf (abdominal) fat.

(b) Lard (when properly labeled) may be hardened by the use of lard stearin or hydrogenated lard or both and may contain refined lard and deodorized lard, but the labels of such lard shall state such facts, as applicable.

(c) Products labeled “Lard” or “Leaf Lard” must have the following identity and quality characteristics to insure good color, odor, and taste of finished product:

(1) Color .................. White when solid. Maximum 3.0 red units in a 5½ inch cell on the Lovibond scale.

(2) Odor and taste ......... Characteristic and free from foreign odors and flavors.
(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. 
(6) Insoluble impurities .... By appearance of liquid, fat or
maximum 0.05 percent.

(d) Product found upon inspection
not to have the characteristics speci-
ified 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 charac-
teristics.

[43 FR 25420, June 13, 1978]

§ 319.703 Rendered animal fat or mix-
ture thereof.

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

25420, June 13, 1978]

Subpart Q—Meat Soups, Soup
Mixes, Broths, Stocks, Extracts

§ 319.720 Meat extract.

Meat extract (e.g., “Beef Extract”) shall contain not more than 25 percent
of moisture.

§ 319.721 Fluid extract of meat.

Fluid extract of meat (e.g., “Fluid
Extract of Beef”) shall contain not
more than 50 percent of moisture.

Subpart R—Meat Salads and Meat
Spreads

§ 319.760 Deviled ham, deviled tongue,
and similar products.

(a) “Deviled Ham” is a semiplastic
cured meat food product made from
finely comminuted ham and containing
condiments. Mechanically Separated
(Species) may be used in accordance
with §319.6. Deviled ham may contain
added ham fat: Provided, That the total
fat content shall not exceed 35 percent
of the finished product. The moisture
content of deviled ham shall not exceed
that of the fresh unprocessed meat.

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

26425, June 20, 1978; 47 FR 28257, June 29, 1982]

§ 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 neces-
sary 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 ingre-
dient named, computed on the weight
of the fresh meat. Other meat and fat
may be used to give the desired spread-
ing consistency provided it does not de-
tract from the character of the spreads
named. Mechanically Separated (Spe-
cies) may be used in accordance with
§319.6.

25420, June 13, 1978]

Subpart S—Meat Baby Foods

[Reserved]

Subpart T—Dietetic Meat Foods

[Reserved]

Subpart U—Miscellaneous

§ 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.

§ 319.881 Liver meat food products.

Meat food products characterized and
labeled as liver products such as liver
loaf, liver cheese, liver spread, liver
mush, liver paste, and liver pudding
shall contain not less than 30 percent