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§ 319.81. When beef cheek meat, beef head meat, or beef heart meat is used in preparation of this product, its presence shall be reflected in the statement of ingredients required by part 317 of this subchapter. The application of curing solution to beef cuts, other than briskets, which are intended for bulk corned beef shall not result in an increase in the weight of the finished cured product of more than 10 percent over the weight of the fresh uncured meat.

[35 FR 15597, Oct. 3, 1970; 36 FR 11903, June 23, 1971, as amended at 38 FR 29215, Oct. 23, 1973; 64 FR 72174, Dec. 23, 1999]

§ 319.101 Corned beef brisket.

In preparing ''Corned Beef Brisket,'' the application of curing solution to the beef brisket shall not result in an increase in the weight of the finished cured product of more than 20 percent over the weight of the fresh uncured brisket. If the product is cooked, the weight of the finished product shall not exceed the weight of the fresh uncured brisket.

§ 319.102 Corned beef round and other corned beef cuts.

In preparing ''Corned Beef Round'' and other corned beef cuts, except ''Corned Beef Briskets,'' the curing solution shall be applied to pieces of beef weighing not less than one pound and such application shall not result in an increased weight of the cured beef product of more than 10 percent over the weight of the fresh uncured beef cut. If the product is cooked, the weight of the finished product shall not exceed the weight of the fresh uncured beef cut.

§ 319.103 Cured beef tongue.

In preparing ''Cured Beef Tongue,'' the application of curing solution to the fresh beef tongue shall not result in an increase in the weight of the cured beef tongue of more than 10 percent over the weight of the fresh uncured beef tongue.

§ 319.104 Cured pork products.

(a) Cured pork products, including hams, shoulders, picnics, butts and loins, shall comply with the minimum meat Protein Fat Free (PFF) percentage requirements set forth in the following chart:

Type of cured pork product	Minimum meat PFF percentage [1]	Product name and qualifying statements
Cooked ham, loin [2].	20.5	(Common and usual).
	18.5	(Common and usual) with natural juices.
	17.0	(Common and usual) water added.
	<17.0	(Common and usual) and water product—X% of weight is added ingredients. [3]
Cooked shoulder, butt, picnic [2].	20.0	(Common and usual).
	18.0	(Common and usual) with natural juices.
	16.5	(Common and usual) water added.
	<16.5	(Common and usual) and water product—X% of weight is added ingredients. [3]
Uncooked cured ham, loin.	18.0	Uncooked (common and usual).
	<18.0	Uncooked (common and usual) and water product—X% of weight is added ingredients. [3]
Uncooked cured shoulder, butt, picnic.	17.5	Uncooked (common and usual).
	<17.5	Uncooked (common and usual) and water product—X% of weight is added ingredients. [3]

[1] The minimum meat PFF percentage shall be the minimum meat protein which is indigenous to the raw unprocessed pork expressed as a percent of the non-fat portion of the finished product; and compliance shall be determined under § 318.19 of this subchapter for domestic cured pork product and § 327.23 of this subchapter for imported cured pork product.

[2] The term ''cooked'' is not appropriate for use on labels of cured pork products heated only for the purpose of destruction of possible live trichinae.

[3] Processors may immediately follow this qualifying statement with a list of the ingredients in descending order of predominance rather than having the traditional ingredients statement. In any case, the maximum percent of added substances in the finished product on a total weight percentage basis would be inserted as the X value; e.g., Ham and Water Product—20% of Weight is Added Ingredients.

(b) Cured pork products for which there is a qualifying statement required in paragraph (a) of this section shall bear that statement as part of the product name in lettering not less than ⅜ inch in height, or in lettering not less than one-third the size of the largest letter in the product name if it is in the same color and style of print and on the same color background as the product name. However, the Administrator may approve smaller lettering for labeling of packages of 1 pound or less, provided such lettering is at least

one-third the size and of the same color and style as the product name.

(c) Cured pork product prepared pursuant to this section shall be subject to the compliance procedures in § 318.19 of this subchapter.

(d) The binders provided for use in cured pork products in a regulation in this subchapter, in 9 CFR chapter III, subchapter E, or in 21 CFR chapter I, subchapter A or subchapter B, may be used singly in those cured pork products labeled as ''Ham Water Added,'' ''Ham and Water Product-X% of Weight is Added Ingredients,'' and ''Ham with Natural Juices.'' In addition to the binders referred to in the preceding sentence, the following substances are permitted for use as binders and may be used singly in those cured pork products labeled as ''Ham Water Added,'' ''Ham and Water Product-X% of Weight is Added Ingredients,'' and ''Ham with Natural Juices'': pork collagen at up to 3.5% of the product formulation. Unless their use is provided for in a regulation in this subchapter, in 9 CFR chapter III, subchapter E, or in 21 CFR chapter I, subchapter A or subchapter B, or in this paragraph, these binders are not permitted to be used in combination with another such binder listed for use in cured pork products. When any such substance is added to these products, the substance shall be declared in the ingredients statement by its common or usual name in order of predominance.

[49 FR 14879, Apr. 13, 1984, as amended at 50 FR 9792, Mar. 12, 1985; 53 FR 5151, Feb. 22, 1988; 57 FR 42888, Sept. 17, 1992; 62 FR 45026, Aug. 25, 1997; 63 FR 148, Jan. 5, 1998; 64 FR 27904, May 24, 1999; 65 FR 34389, May 30, 2000; 66 FR 54916, Oct. 31, 2001]

§ 319.105 "Ham patties," "Chopped ham," "Pressed ham," "Spiced ham," and similar products.

(a) Finely divided (chopped, ground, flaked, chipped) cured ham products such as ''Ham patties,'' ''Chopped ham,'' ''Pressed ham,'' and ''Spiced ham'' shall comply with minimum meat Protein Fat Free (PFF) percentage requirements set forth in the following chart:

Type of cured pork product	Minimum meat PFF percentage [1]	Product name and qualifying statements
''Ham Patties,'' ''Chopped Ham,'' ''Pressed Ham,'' and ''Spiced Ham''	19.5	(Common and usual).
''Ham Patties,'' ''Chopped Ham,'' ''Pressed Ham,'' and ''Spiced Ham''	17.5	(Common and usual) with natural juices.
''Ham Patties,'' ''Chopped Ham,'' ''Pressed Ham,'' and ''Spiced Ham''	16.0	(Common and usual) water added.
''Ham Patties,'' ''Chopped Ham,'' ''Pressed Ham,'' and ''Spiced Ham''	<16.0	(Common and usual) and water product—(x)% of weight is added ingredients. [2]

[1] The minimum meat PFF percentage shall be the minimum meat protein which is indigenous to the raw, unprocessed pork expressed as a percent of the nonfat portion of the finished product; and compliance shall be determined under section 318.19 of this subchapter.

[2] Processors may immediately follow this qualifying statement with a list of the ingredients in descending order of predominance rather than having the traditional ingredients statement. In any case, the maximum percent of added substances in the finished product on a total weight percentage basis would be inserted as the X value; e.g., Ham and Water Product—20% of Weight is Added Ingredients.

(b) Cured pork products prepared under this section except ''Ham patties'' may contain finely chopped ham shank meat to the extent of 25 percent over that normally present in boneless ham. Mechanically Separated (Species) Product may be used in accordance with § 319.6.

(c) Cured pork product prepared pursuant to this section shall be subject to the compliance procedures in § 318.19 of this subchapter, and those cured pork products prepared under this section for which there is a qualifying statement required shall comply with the requirements of § 319.104(b) of this subchapter.

(d) In addition to the other requirements of this section, ''Ham Patties'' may not contain more than 35 percent fat, by analysis.

[49 FR 14880, Apr. 13, 1984, as amended at 53 FR 5151, Feb. 22, 1988; 62 FR 45026, Aug. 25, 1997; 65 FR 34389, May 30, 2000]