

AAMP Single-Ingredient Nutrition Labeling Resources

The Niche Meat Processor Assistance Network
Webinar

October 4, 2011



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Single-Ingredient Nutrition Labeling

- AAMP has developed point-of-purchase brochures available to all AAMP members (one free copy of each) and also available online
- Other single-ingredient nutrition information also developed
- Single-ingredient nutrition labels for meat and poultry are available **FREE** through AAMP's Members Only website

Nutrition Facts	
Serving Size 4 oz. (113g)	
Amount Per Serving	
Calories 260	Calories from Fat 160
% Daily Value*	
Total Fat 18g	28%
Saturated Fat 7g	35%
Cholesterol 95mg	32%
Sodium 60mg	3%
Total Carbohydrate 0g	0%
Protein 23g	
Calcium 2%	• Iron 10%
Not a significant source of dietary fiber, sugars, vitamin A and vitamin C.	
*Percent Daily Values are based on a 2,000 calorie diet.	

Single-Ingredient Nutrition Labeling Data Sources

- United States Department of Agriculture's National Nutrient Database – February, 2011
- ESHA Genesis R&D Nutrition Analysis and Labeling System – Updated August, 2010

Single-Ingredient Nutrition Labeling

- Available Online Now!
- 300+ Labels
 - Beyond FSIS required cuts
 - Both Raw & Cooked Data
 - Beef – All Quality Grades
 - Lamb – Domestic/Australian/New Zealand
 - 2 formats
 - PDF
 - Bitmap



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North America's Largest Meat Trade Association

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Single Ingredient Nutrition Labeling



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Developed: February, 2011

Date Source:

*United States Department of Agriculture's National Nutrient Database – February, 2011
ESHA Genesis R&D Nutrition Analysis and Labeling System – Updated August, 2010*

Regulations

Beef

Major cuts of beef products as identified within 9 CFR § 317.344 (Identification of major cuts of meat products)

Supporting Documentation Format

- PDF Document
 - Detailed information for each product
 - Supporting documentation
 - POP information
 - Customer verification documentation



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BEEF TOP LOIN STEAK

BEEF, SHORT LOIN, TOP LOIN, STEAK, 1/8" FAT TRIM, PRIME, RAW

COMMON NAME: BEEF CLUB STEAK, KANSAS CITY STRIP, NEW YORK STRIP, BEEF STRIP LOIN STEAK

Nutrition Facts	
Serving Size 4 oz. (113g)	
Amount Per Serving	
Calories 320	Calories from Fat 230
% Daily Value*	
Total Fat 25g	38%
Saturated Fat 10g	50%
Cholesterol 75mg	25%
Sodium 60mg	3%
Total Carbohydrate 0g	0%
Protein 22g	
Iron 10%	
Not a significant source of dietary fiber, sugars, vitamin A, vitamin C and calcium.	
*Percent Daily Values are based on a 2,000 calorie diet.	

Developed by: American Association of Meat Processors

Data source: United States Department of Agriculture's National Nutrient Database – February, 2011
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Label Format

- Bitmap Image
 - Direct product package labeling
 - Incorporate into retail scale printing

Nutrition Facts

Serving Size 4 oz. (113g)

Amount Per Serving

Calories 320 **Calories from Fat** 230

% Daily Value*

Total Fat 25g **38%**

Saturated Fat 10g **50%**

Cholesterol 75mg **25%**

Sodium 60mg **3%**

Total Carbohydrate 0g **0%**

Protein 22g

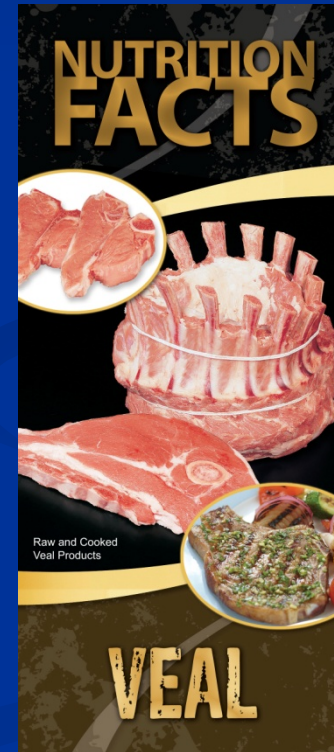
Iron 10%

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C and calcium.

*Percent Daily Values are based on a 2,000 calorie diet.

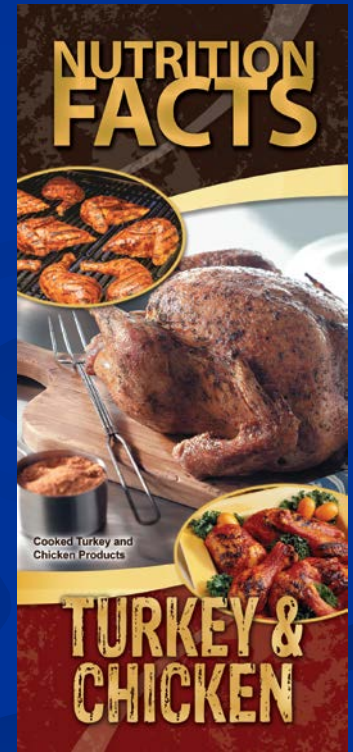
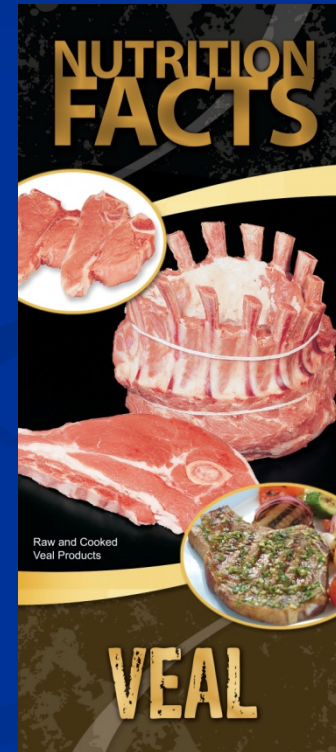
Single-Ingredient Nutrition Brochures

– Raw Products –



Single-Ingredient Nutrition Brochures

– Cooked Products –



Single-Ingredient Nutrition Labeling

BEEF										
COOKED BEEF NUTRITION FACTS										
Serving size: 3 oz, cooked serving Fat trim: 1/8" fat trim (unless otherwise noted) Quality grade: All grades Percent Daily Value (%DV) is based on a 2,000 calorie diet All products declare no trans fat ingredients of the dry matter, sugar, total carbohydrates, vitamins, and minerals	USDA National Nutrient Database for Standard Reference Number	Calories	Calories From Fat	Total Fat g %DV	Saturated Fat g %DV	Cholesterol mg %DV	Sodium mg %DV	Protein g	Calcium %DV	Iron %DV
Beef Brisket - Whole - broiled	13804	280	190	21/32	8/40	80/27	55/2	22	0	10
Beef Brisket - Point Half - broiled	13808	300	210	23/35	9/45	80/27	60/3	21	0	10
Beef Brisket - Flat Half - broiled	13806	250	140	10/25	0/30	90/30	40/2	25	0	10
Beef Chuck Arm Pot Roast - broiled	13810	200	150	10/25	0/30	100/33	45/2	20	0	10
Beef Chuck Blade Roast - broiled	13816	290	190	21/32	9/45	90/30	55/2	23	0	15
Beef Rib Steak - Small End - broiled	13851	250	150	17/26	7/35	80/27	45/2	22	0	8
Beef Rib Roast - Large End - roasted	13840	300	220	24/37	10/50	70/23	55/2	20	0	10
Beef Loin Top Loin Steak - broiled	13910	220	130	14/22	0/30	80/27	45/2	22	0	8
Beef Loin Tenderloin Steak - broiled	13918	230	130	15/23	0/30	80/27	45/2	23	0	8
Beef Loin Sirloin Steak - broiled	13930	210	110	12/18	5/25	80/27	50/2	23	0	8
Beef Round Tip Roast (10" fat trim) - roasted	13421	100	60	7/11	2.5/13	65/22	30/1	23	0	10
Beef Round Top Round Steak - broiled	13959	100	45	5/8	2/10	70/23	35/1	27	0	10

- Key Features
 - Cooking Method
 - Serving Size
 - USDA Database Number
 - Fat Trim
 - Quality Grades
 - % Daily Value

Multi-Ingredient Product Nutrition Labeling Services

- Genesis Nutrition Labeling Formulation Database – meets USDA and FDA criteria
- Analysis' include:
 - Camera-ready label format
 - Food list with spreadsheet
- Pricing for each analysis:
 - \$45 for AAMP members
 - \$85 for non-members
- Not just for meat products
- Benefits – Reasonably priced, quick turn around time, and completely confidential!



AAMP Membership



Membership Rates:

- Operator - \$99 for first year
- Supplier - \$325
- Allied - \$75 (university students, academia, government)
- Associate - \$50 (retired meat plant operators)
- Foreign - \$100

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www.aamp.com/membership

Questions

