



Nutrition Labeling of Single- Ingredient Products and Ground or Chopped Meat and Poultry Products



Summary of Provisions in the Final Rule

- Major Cuts: The final rule requires nutrition labeling of the major cuts of single-ingredient, raw meat and poultry products ¹, unless an exemption applies. Nutrition information for these products will be required either on their label or at their point-of-purchase (e.g., by sign or brochure).

¹ The major cuts are identified in Sections 317.344 and 381.444.



Summary of Provisions in the Final Rule (continued)

- Ground or Chopped Products: The final rule requires nutrition labels on all ground or chopped meat and poultry products, with or without added seasonings, unless an exemption applies.



Examples of Major Cuts of Meat Products

Beef	Beef		Pork	Pork
Chuck blade roast	Loin sirloin steak		Loin chop	Shoulder blade steak
Loin top loin steak	Round bottom round steak		Loin country style ribs	Loin top roast boneless
Rib roast large end	Brisket (whole, flat half, or point half)		Loin top loin chop boneless	Loin sirloin roast
Round eye round steak	Rib steak small end		Loin rib chop	
Round top round steak	Loin tenderloin steak		Spareribs	
Round tip roast	Chuck arm pot roast		Loin tenderloin	



Examples of Major Cuts of Meat Products (continued)

Lamb		Veal
Shank		Shoulder arm steak
Shoulder arm chop		Shoulder blade steak
Shoulder blade chop		Rib roast
Rib roast		Loin chop
Loin chop		Cutlets
Leg (whole, sirloin half, or shank half)		



Examples of Major Cuts of Poultry Products

Chicken		Turkey
Whole chicken (without neck and giblets)		Whole turkey (without neck and giblets; separate nutrient panels for white and dark meat permitted as an option)
Chicken breast		Turkey breast
Chicken wing		Turkey wing
Chicken drumstick		Turkey drumstick
Chicken thigh		Turkey thigh



Non-Major Cuts

- The final rule does not require nutrition information for single-ingredient, raw meat and poultry products that are not major cuts and that are not ground or chopped.
- But, if nutrition information is provided for these products, it must be provided in accordance with the nutrition information labeling requirements for the major cuts.



Examples of Non-Major Cuts

- Beef flank steak
- Beef Ribs
- Chicken Tenders



Exemptions

The final rule exempts the following products from nutrition labeling requirements for the major cuts of single-ingredient, raw meat and poultry products and ground or chopped meat and poultry products:

- Products intended for further processing, provided that the labels for these products bear no nutrition claims or nutrition information,
- Products that are not for sale to consumers, provided that the labels for these products bear no nutrition claims or nutrition information,



Exemptions (continued)

- Products in individually wrapped small packages of less than ½ ounce net weight, provided that the labels for these products bear no nutrition claims or nutrition information,
- Products that are custom slaughtered or prepared, and
- Products intended for export.



Exemptions (continued)

The final rule also provides the following additional exemptions for ground or chopped products:

- Ground or chopped products produced by a company that qualifies for the small business exemption in §§ 317.400(a)(1) and 381.500(a)(1),
- Products that are ground or chopped at an individual customer's request and that are prepared and served at retail, IF the labeling of these products bears no nutrition claims or nutrition information,



Exemptions (continued)

- Ground or chopped products in packages with a total surface area for labeling of less than 12 square inches, as long as (a) the product's labeling includes no nutrition claims or nutrition information and (b) the label has an address or phone number a consumer can use to obtain the required information, and
- Ground products produced by small businesses that use statements of percent fat and percent lean on the label or in labeling, provided they include no other nutrition claims or nutrition information on the product labels or labeling.



Percent Lean Labeling Claim

- The final rule permits a statement of lean percentage on the label or in labeling of ground or chopped meat and poultry products that do not meet the regulatory criteria to be labeled “low fat,” provided that a statement of the fat percentage that meets the specified criteria also is displayed on the label or in labeling.
- The required statement of fat percentage must be contiguous to, in lettering of the same color, size, and type as, and on the same color background as, the statement of lean percentage.



Implementation

- The requirements of the final rule will become effective on January 1, 2012.
- FSIS personnel will conduct meetings and Webinars on the final rule and will provide additional information and guidance as needed.



Implementation (continued)

- FSIS has posted additional information related to the final rule on the Agency's Website. For example:
 - A presentation that gives an overview of the nutrition labeling final rule and its requirements.
 - Answers to questions received on *AskFSIS* for the nutrition labeling final rule.
- [http://www.fsis.usda.gov/regulations_&_policies/2010 Interim & Final Rules Index/index.asp](http://www.fsis.usda.gov/regulations_&_policies/2010_Interim_&_Final_Rules_Index/index.asp)



Implementation (continued)

- FSIS has posted downloadable nutrition labeling materials that can be used at the point-of-purchase of the major cuts on the Agency's Website at http://www.fsis.usda.gov/regulations_&_policies/Nutrition_Labeling/index.asp.
- If retailers cannot obtain point-of-purchase materials over the Internet, FSIS personnel will have copies of the information to provide to retailers.



Example of POP Materials

Chicken & Turkey

Nutrition Facts

Cooked (by moist or dry heat with no added ingredients), edible weight portion. Percent Daily Values (%DV) are based on a 2,000 calorie diet.

Serving Size 3 ounces (84g)

	NDB Number*	Calories	Calories From Fat	Total Fat	Saturated Fat	Cholesterol	Sodium	Total Carbohydrate	Protein	Vitamin A	Vitamin C	Calcium	Iron
				g %DV	g %DV	mg %DV	mg %DV	g %DV	g %DV	%DV	%DV	%DV	%DV
Chicken													
Whole Chicken w/o neck & giblets, roasted	5009	200	100	11 18	3 16	75 25	70 2	0 0	23	0	0	0	6%
Chicken Breast, roasted	5060	170	60	7 10	2 9	70 24	60 2	0 0	25	0	0	0	4%
Chicken Wing, roasted	5103	240	150	16 25	4.5 23	70 24	70 2	0 0	23	0	0	0	6%
Chicken Drumstick, roasted	5069	180	80	9 14	2.5 13	75 25	75 4	0 0	23	0	0	0	6%
Chicken Thigh, roasted	5094	210	120	13 20	3.5 18	80 26	70 2	0 0	21	0	0	0	6%



Implementation (continued)

- Once the final rule becomes effective, FSIS will assess whether nutrition information is available for the major cuts, either on package labels or at the point-of-purchase.
- After the final rule is implemented, FSIS will sample and conduct nutrient analysis of ground or chopped products to verify compliance with nutrition labeling requirements, even if nutrition labeling on these products is based on the most current representative database values contained in USDA's National Nutrient Data Bank or the USDA National Nutrient Database for Standard Reference, and there are no claims on the labeling.



Implementation (continued)

- If nutrition labeling of the major cuts of single-ingredient, raw products (other than ground beef or ground pork) is based on USDA's National Nutrient Data Bank or the USDA's National Nutrient Database for Standard Reference, and there are no nutrition claims on the labeling, FSIS will not sample and conduct a nutrient analysis of the products because FSIS personnel can visually identify the particular cut.



Frequently Asked Questions

Q. Is the leeway on values still 20% ?

A. Yes. The regulations in 9 CFR 317.309(h) and 381.409(h) specify that certain nutrient values are not out of compliance, unless they are more than 20% above the labeled value. That rule applies to the labeled values for calories, sugars, total fat, saturated fat, cholesterol, or sodium. These regulations also specify that certain nutrient values are not out of compliance, unless they are 20% below the labeled value. That rule applies to the labeled values for vitamins, minerals, protein, total carbohydrates, dietary fiber, other carbohydrates, polyunsaturated or monounsaturated fat or potassium.



Frequently Asked Questions

Q. If a producer is not sure of the lean and fat percentage of a ground or chopped product, could the producer label it with a worse lean and fat percentage? For example, could a producer label a product that is actually 80% lean and 20% fat, with a 70% lean/30% fat label?

A. FSIS would not take action against producers estimating that their products are higher in fat than they actually are.



Frequently Asked Questions

Q. Will there be a label review process for retailers with unique needs?

A. FSIS does not anticipate the need for this. LPDD does not pre-approve labels applied at retail unless they are shipped with the product from a Federal establishment. Retailers can submit questions concerning labeling through askFSIS.



Frequently Asked Questions

- Q. To what extent do nutritional claims on point-of-purchase (POP) materials have to be supported with on-pack nutritional labeling?
Example: if a retailer states “make lean beef part of your diet” must all the beef in the case be labeled as “lean” or do the POP materials or on-pack labels have to identify specifically which items are “lean?”**
- A. If you make a statement about "Lean Beef" on your POP materials, those materials must indicate which cuts of beef meet the lean definition. However, if a nutrition claim is made on POP materials, all format and content requirements of §317.309 apply. If only nutrition information (and not a nutrition claim) is on POP materials, the requirements of §317.309 apply, but (i) the listing of percent Daily Value for nutrients (except vitamins and minerals in §317.309(c)(8)) and footnote required by §317.309(d)(9) may be omitted, and (ii) the POP materials are not subject to any of the format requirements.**



Q&A: whose responsibility?

Q: If a processor is making products for someone else to resell, which of them is responsible to supply the nutrition information? Does it matter if the meat processor is only providing a service and doesn't own the livestock/carcass/meat?

A: The plant that does the retail labeling is responsible for the nutrition labeling on ground product. (Major cuts only require POP info.)



Q&A: Grass-fed?

Q: Is nutritional information available for grass-fed meats?

A: No. If companies sell grass-fed meat and believe it has a better nutrient profile than grain-fed meat, it is up to the company to determine the nutrient composition.



Ask FSIS

Submit additional questions to:
<http://askfsis.custhelp.com>