

FSIS DIRECTIVE

7120.1
Rev. 21

10/8/14

SAFE AND SUITABLE INGREDIENTS USED IN THE PRODUCTION OF MEAT, POULTRY, AND EGG PRODUCTS

I. PURPOSE

This directive provides inspection program personnel (IPP) with an up-to-date list of substances that may be used in the production of meat, poultry, and egg products. To provide updates in a timely manner, FSIS is switching from quarterly to monthly updates. The Agency will continue to update this directive by issuing revisions to this directive as opposed to issuing amendments to the directive.

II. CANCELLATION

FSIS Directive 7120.1, Revision 20, Safe and Suitable Ingredients Used in The Production of Meat, Poultry, and Egg Products, dated September 8, 2014

III. REASON FOR REISSUANCE

This revision includes updates to the list of substances added since the September 8, 2014, issuance of the directive. Updates to this directive appear in Table 1. Changes are in **bold** in Table 2.

Table 1: Summary of Updates to list of substances

Substance	Page Number	Category	Type of Update
An aqueous solution of sulfuric acid and sodium sulfate	6	Antimicrobial	Revision
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	7	Antimicrobial	New

IV. REFERENCES

9 CFR Chapter III

Final rule published in Federal Register notice "[Food Ingredients and Sources of Radiation Listed and Approved for Use in the Production of Meat and Poultry Products](#)" (78 FR 14636).

V. BACKGROUND

A. The Table of Safe and Suitable Ingredients identifies the food grade substances that have been approved in 21 Code of Federal Regulations (CFR) for use in meat, poultry, and egg products as food additives, generally recognized as safe (GRAS) notices and pre-market notifications, and approved in letters conveying acceptability determinations. Prior approved substances are listed in 9 CFR 424.1.

B. Users of Table 2 should be aware that some of the ingredient mixtures listed may be considered proprietary even though the components are either approved food additives or GRAS. This information is also available on the USDA websites at:

<http://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/labeling/Ingredients-Guidance>

<http://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/labeling>

NOTE: This directive does not include the use of substances in On-Line Reprocessing (OLR) and Off-Line Reprocessing (OFLR) operations that operate under an experimental exemption listed in 9 CFR 381.3. Establishments operating under this exemption should follow the conditions of use that are specific to their FSIS approved OLR and OFLR protocol.

VI. QUESTIONS

A. Refer questions regarding this directive to the Policy Development Staff through [askFSIS](#) or by telephone at 1-800-233-3935. When submitting a question, use the Submit a Question tab, and enter the following information in the fields provided:

Subject Field: Enter **Directive 7120.1**
Question Field: Enter question with as much detail as possible.
Product Field: Select General Inspection Policy from the drop-down menu.
Category Field: Select New Technology as the main category then select either Ingredients or Processing Aides from the drop-down menu.
Policy Arena: Select Domestic (U.S.) Only from the drop-down menu.

When all fields are complete, press **Continue** and at the next screen press **Finish Submitting Question**.

B. For labeling questions enter the following information:

Subject Field: Enter Ingredient Labeling
Question Field: Enter question with as much detail as possible.
Product Field: Select Labeling from the drop-down menu.
Category Field: Select Ingredients/Additives or other applicable category from the drop-down menu.
Policy Arena: Select Domestic (U.S.) Only from the drop-down menu.

When all fields are complete, press **Continue** and at the next screen press **Finish Submitting Question**.



Assistant Administrator
Office of Policy and Program Development

Table 2: Table of Safe and Suitable Ingredients

SUBSTANCE	PRODUCT	AMOUNT	REFERENCE	LABELING REQUIREMENTS
Acidifiers/Alkalizers				
A combination of sulfuric acid, ammonium sulfate, copper sulfate, and water	Used as an acidifier in poultry processing water	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Ammonium hydroxide	pH control agent in brine solutions for meat products	Sufficient for purpose to achieve a brine solution with a pH of 11.6	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of acidic calcium sulfate	pH control agent in water used in meat and poultry processing	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (3)
An aqueous solution of hydrochloric and acetic acid	pH control agent in water used in poultry processing	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (3)
An aqueous solution of citric and hydrochloric acids	pH control agent in water used in poultry processing	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of citric acid, hydrochloric acid, and phosphoric acid	To adjust the pH in processing water in meat and poultry plants	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of hydrochloric acid, phosphoric acid, and lactic acid	As a pH control agent on raw and ready-to-eat (RTE) meat products and in water used in poultry processing	Hydrochloric acid and phosphoric acid-sufficient for purpose; lactic acid not to exceed 5.0 %	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	As an acidifier in poultry scald tanks	The level of peroxyacetic acid will not exceed 220 ppm, hydrogen peroxide will not exceed 110 ppm, and HEDP will not exceed 13 ppm	21 CFR 173.370	None under the accepted conditions of use (3)
An aqueous solution of sodium bisulfate and sulfuric acid	pH control agent in water used in poultry processing	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of sulfuric acid, citric	To adjust the pH of PAA for use on	A blend of sulfuric (35%), citric (1%)	Sufficient for Purpose	None under the accepted

acid, and phosphoric acid	poultry carcasses as a spray or dip.	and phosphoric acid (1%) solution that is injected into a diluted water stream of peroxyacetic acid (PAA) [100 PPM or less], hydrogen peroxide , acetic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid (FCN 993) - to lower the pH of the PAA water stream from approximately 4.5 to under 2.5.		conditions of use (1), (2), and (6)
An aqueous solution of hydrochloric, citric and phosphoric acid	To adjust the pH of PAA for use on poultry carcasses as a spray or dip.	A blend of hydrochloric (13%), citric (14%) and phosphoric acid (1.6%) solution that is injected into a diluted water stream of peroxyacetic acid (PAA) [100 PPM or less], hydrogen peroxide , acetic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid (FCN 993) - to lower the pH of the PAA water stream from approximately 4.5 to under 2.5.	Sufficient for Purpose	None under the accepted conditions of use (1), (2), and (6)
An aqueous solution of hydrochloric and citric acid	To adjust the pH of PAA for use on poultry carcasses as a spray or dip.	A blend of hydrochloric (14.6%) and citric acid (5.5%) solution that is injected into a diluted water stream of peroxyacetic acid (PAA) [100 PPM or less], hydrogen peroxide , acetic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid (FCN 993) - to lower the pH of the PAA water stream from approximately 4.5 to under 2.5.	Sufficient for Purpose	None under the accepted conditions of use (1), (2), and (6)

Encapsulated sodium diacetate	pH control agent in fresh and ready-to-eat (RTE) comminuted and whole muscle meat and poultry added as a component in seasoning blends and meat and poultry sauces	At a level not to exceed 1.0 percent (total formula weight) in combination with other GRAS acids at a level sufficient to achieve a pH of 4.8 – 5.5	Acceptability determination	Listed by common or usual name in the ingredients statement. Comminuted product must be descriptively labeled. (2)
Citric acid	To adjust pH in egg products	Sufficient for purpose	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Potassium carbonate or potassium bicarbonate	To adjust pH in egg products	Sufficient for purpose	21 CFR 184.1619	None under the accepted conditions of use (1)
Potassium hydroxide	pH control agent in water used in poultry processing	Sufficient for purpose	21CFR 184.1631	None under the accepted conditions of use (1)
Potassium hydroxide and sodium hydroxide	To adjust pH in egg products	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Sodium carbonate or sodium bicarbonate	To adjust pH in egg products	Sufficient for purpose	21 CFR 184.1736	None under the accepted conditions of use (1)
Sodium hydroxide	pH control agent in water used in poultry processing	Sufficient for purpose	21 CFR 184.1763	None under the accepted conditions of use (1)
Sodium hydroxide and potassium hydroxide	pH control agent in water used in poultry processing	Sufficient for purpose	21 CFR 184.1763; 21CFR 184.1631	None under the accepted conditions of use (1)
An aqueous solution of sulfuric acid, citric acid, and phosphoric acid	To adjust the pH in poultry chiller water and the processing water in meat and poultry plants	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Sodium bisulfate	pH control agent in water used in meat and poultry processing	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Sodium bisulfate	pH control agent in meat and poultry soups	Not to exceed 0.8 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)

Sodium bisulfate	Added to sauces used as separable components in the formulation of various meat products	Sufficient for purpose	GRAS Notice No. 000003	Listed by common or usual name in the ingredients statement (2)
Sodium metasilicate	Poultry chiller water	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Sulfuric acid	pH control agent in water used in poultry processing	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (3)
An aqueous solution of sulfuric acid and sodium sulfate	As an acidifier agent on meat and poultry products in the form of a spray, wash, or dip.	Sufficient for purpose	21 CFR 170.36	None under the accepted conditions of use (1)
<i>Sulfuric acid, phosphoric acid, citric acid, and hydrochloric acid</i>	To adjust the pH in poultry chiller water	Sufficient for purpose	Acceptability determination; 21 CFR 184.1095; 21 CFR 182.1073; 21 CFR 184.1033; 21 CFR 182.1057	None under the accepted conditions of use (1)
Anticoagulants				
Sodium tripolyphosphate	Sequestrant/anti-coagulant for use in recovered livestock blood which is subsequently used in food products	Not to exceed 0.5 percent of recovered blood	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Antimicrobials				
Acetic acid	Dried and fermented sausages, prosciutto	Use of up to 4 percent acetic acid solution measured prior to application applied as a spray	Acceptability determination	None under the accepted conditions of use (1)
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, sulfuric acid (optional) and 1-hydroxyethylidene-1, 1-diphosphonic acid HEDP)	As an antimicrobial agent for use in process water used for washing, rinsing, or cooling whole or cut meat or poultry including carcasses, parts, trim, and organs.	Final poultry process water not to exceed 1000 ppm peroxyacetic acid, 385 ppm hydrogen peroxide and 50 ppm HEDP Meat applications as a spray not to exceed 400 ppm peroxyacetic acid, 155 ppm hydrogen peroxide, and 20	Food Contact Substance Notification No. FCN 1132	None under the accepted conditions of use (6)

		ppm HEDP.		
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP)	(1) In poultry process water for spraying, washing, rinsing, dipping, chill water, low-temperature (less than 40°F) immersion baths, or scald water on poultry parts, organs, and carcasses. (2) In process water used for washing, rinsing, or cooling whole or cut meat including carcasses, parts, trim, and organs. (3) In process water or ice for washing, rinsing, storing or cooling of processed and pre-formed meat and poultry products.	(1) The level of peroxyacetic acid (PAA) not to exceed 2000 ppm, hydrogen peroxide (HP) not to exceed 750 ppm, and HEDP not to exceed 136 ppm. (2) Not to exceed 400 ppm PAA, not to exceed 350 ppm HP, and not to exceed 22.5 ppm HEDP. (3) Not to exceed 230 ppm PAA, not to exceed 165 ppm HP, and not to exceed 14 ppm HEDP	Food Contact Substance Notification No. FCN 001247	None under the accepted conditions of use (6)
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP)	(1) Poultry post-main chiller (air or water) secondary processing of whole birds, parts, pieces, skin on or off; organs, in the washing, rinsing, cooling and processing of poultry products; and, (2) poultry use in pre-air chiller dip tanks and post-main water chiller systems as finishing chillers.	The level of peroxyacetic acid not to exceed 2000 ppm, hydrogen peroxide not to exceed 770 ppm, and HEDP not to exceed 100 ppm measured prior to application.	Food Contact Substance Notification No. FCN 1419	None under the accepted conditions of use (6)
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP)	As an antimicrobial agent to treat process water or ice as a spray, wash, rinse, dip, chiller water, or scald water for whole or cut poultry including	Not to exceed use concentrations of 2000 ppm peroxyacetic acid (PAA), 728 ppm hydrogen peroxide, and 13.3 ppm of HEDP for poultry.	Food Contact Substance Notification No. FCN 1379	None under the accepted conditions of use (6)

	parts, trim, and organs.			
An aqueous mixture of peroxy- acetic acid, and hydrogen peroxide, acetic acid, 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP), and optionally sulfuric acid	Process water or ice for washing, rinsing, storing, or cooling whole or cut meat, including carcasses, parts, trim, and organs	The level of peroxyacetic acid will not exceed 400 ppm, hydrogen peroxide will not exceed 267 ppm, and HEDP will not exceed 27 ppm	Food Contact Substance Notification No. FCN 1394	None under then accepted conditions of use (6)
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, 1-hydroxyethylidene-1, 1-iphosphonic acid (HEDP), water, and optionally sulfuric acid	(1) Process water or ice for washing, rinsing, or cooling whole or cut meat, including carcasses, parts, trim, and organs; (2) Process water, ice, or brine for washing, rinsing, storing, or cooling processed and preformed meat as defined in 21 CFR 170.3(n)(29) and poultry as defined in 21 CFR 170.3(n)(34); and (3) Process water used as a spray, wash, rinse, dip, chiller water, low-temperature (e.g. less than 40 degrees F) immersion baths, or scald water for poultry parts, organs, and carcasses.	For application (1) the level of peroxyacetic acid will not exceed 400 ppm, hydrogen peroxide will not exceed 280 ppm, and HEDP will not exceed 20 ppm. For application (2) the level of peroxyacetic acid will not exceed 230 ppm, hydrogen peroxide will not exceed 280 ppm, and HEDP will not exceed 14 ppm. For application (3) the level of peroxyacetic acid will not exceed 2000 ppm and HEDP will not exceed 136 ppm	Food Contact Substance Notification No. FCN 1284	None under then accepted conditions of use (6)
An aqueous potassium hydroxide-based solution with proprietary salts	Hide-on carcass wash in spray cabinet	Wash solution used at a final concentration of 1.0 – 3.0 oz. of wash solution per gallon of water	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of potassium	Hide-on carcass wash in spray	Wash solution used	Acceptability determination	None under the accepted

hydroxide	cabinet	at final concentration 1.5 – 4.0 oz. of wash solution per gallon of water		conditions of use (1)
An aqueous solution of sodium diacetate (4%), lactic acid (4%), pectin (2%), and acetic acid (0.5%)	Cooked meat products	Not to exceed 0.5 percent of finished product formulation.	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
An aqueous solution of acidic calcium sulfate and lactic acid	Raw poultry carcasses, parts, giblets, and ground poultry	Acidic calcium sulfate sufficient for purpose; lactic acid not to exceed 5.0% and 55°C applied as a continuous spray or a dip.	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of hydrochloric acid, phosphoric acid, and lactic acid	Raw and ready-to-eat (RTE) meat products and in water used in poultry processing	Hydrochloric acid and phosphoric acid-sufficient for purpose; lactic acid not to exceed 5.0 %	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of citric and hydrochloric acids adjusted to pH less than 2.5	Permeable and impermeable casings of meat and poultry products	Applied as a spray, dip, or immersion to casings prior to opening, removal, or slicing operations	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of sodium octanoate or octanoic acid and either glycerin and/or propylene glycol and/or a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of octanoic acid emulsification) adjusted to a final solution pH of 1.5 to 4.0 using sodium hydroxide, potassium hydroxide, or an acceptable GRAS acid	Various non-standardized RTE meat and poultry products and standardized meat and poultry products that permit the use of any safe and suitable antimicrobial agent	Applied to the surface of the product at a rate not to exceed 400 ppm octanoic acid by weight of the finished food product	Acceptability determination	None under the accepted conditions of use (3)
An aqueous solution of sodium octanoate, potassium octanoate, or octanoic acid and	Fresh meat primals and subprimals and cuts	Applied to the surface of the product at a rate not to exceed 400 ppm	Acceptability determination	None under the accepted conditions of use (3)

either glycerin and/or propylene glycol and/or a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of octanoic acid emulsification) adjusted to a final solution pH of 1.5 to 6.0 using sodium hydroxide, potassium hydroxide, or an acceptable GRAS acid		octanoic acid by weight of the final product		
An aqueous solution of sulfuric acid and sodium sulfate	In the form of a spray, wash, or dip on the surface of meat and poultry products	At concentrations sufficient to achieve a targeted pH range of 1.0 – 2.2 on the surface of meat and poultry	GRAS Notice No. 000408	None under the accepted conditions of use (2)
An aqueous solution of sulfuric acid, citric acid, and phosphoric acid	Process water applied to poultry parts, trim, organs, and carcasses as a spray, wash, rinse, dip, chiller water, or scald water.	Sufficient for purposes	Acceptability Determination	None under the accepted conditions of use (1)
A blend of citric acid and sorbic acid in a 2:1 ratio	To reduce the microbial load of purge trapped inside soaker pads in packages of raw whole muscle cuts of meat and poultry	Incorporated into soaker pads at a level not to exceed 1 to 3 grams per pad	Acceptability determination	None under the accepted conditions of use (1)
A blend of lactic acid (45-60%), citric acid (20-35%), and potassium hydroxide (>1%)	Beef, pork, and lamb carcasses, heads, tongues, tails, primal cuts, sub-primal cuts, cuts, and trimmings and organs including unskinned livers, (outer membrane intact); skinned livers (outer membrane removed). Skinned livers must be drained for a minimum of 1-2 minutes after application and before packaging.	Applied as a spray at a level not to exceed 2.5% solution by weight.	Acceptability determination	None under the accepted conditions of use (1)

A blend of salt, sodium acetate, lemon extract, and grapefruit extract	Ground beef, cooked, cured, comminuted sausages (e.g., bologna), and RTE whole muscle meat products	Not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement for the RTE whole muscle meat products, and cooked, cured, comminuted sausages. Ground beef must be descriptively labeled (4)
A blend of salt, sodium acetate, lemon extract, and grapefruit extract	Beef steaks	Steaks that are sliced, scored and dipped in a solution containing 2.5 percent of the blend	Acceptability determination	Product must be descriptively labeled (4)
A blend of salt, lemon extract, and grapefruit extract	Ground beef	Not to exceed 0.5 percent of the product formulation	Acceptability determination	Product must be descriptively labeled (4)
A blend of salt, lactic acid, sodium diacetate, and mono- and diglycerides	Various non-standardized RTE meat and poultry products and standardized meat and poultry products that permit the use of any safe and suitable antimicrobial agent	Not to exceed 0.2 percent of product formulation	Acceptability determination	All ingredients, except for the mono- and diglycerides, must be listed by common or usual name in the ingredients statement (4)
A mixture of hops beta acids, egg white lysozyme, and cultured skim milk	In a salad dressing used in refrigerated meat and poultry deli salads	Not to exceed 1.5 percent of the finished salad	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
A mixture of maltodextrin (DE of 5 or greater), cultured dextrose, sodium diacetate, egg white lysozyme, and nisin preparation	In salads, sauces, and dressings to which fully cooked meat or poultry will be added	Not to exceed 1.5 percent by weight of the finished product	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
A mixture of sodium acetate, sodium diacetate, and <i>Carnobacterium maltaromaticum</i> strain CB1 (viable and heat-treated)	Meat and poultry product	Not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Acidified sodium chlorite	Poultry carcasses and parts; meat carcasses, parts, and organs; processed,	500 to 1200 ppm in combination with any GRAS acid at a level sufficient to	21 CFR 173.325	None under the accepted conditions of use (3)

	comminuted, or formed meat food products (including RTE)	achieve a pH of 2.3 to 2.9 in accordance with 21 CFR 173.325 (<i>Note: The pH depends on the type of meat or poultry product.</i>)		
Acidified sodium chlorite	Processed, comminuted or formed poultry products (including RTE)	500 to 1200 ppm in combination with any GRAS acid at a level sufficient to achieve a pH of 2.3 to 2.9 in accordance with 21 CFR 173.325 (<i>Note: The pH depends on the type of meat or poultry product.</i>)	Acceptability determination	None under the accepted conditions of use (3)
Acidified sodium chlorite	Poultry carcasses, parts, trim, and organs	Mixing an aqueous solution of sodium chlorite with any GRAS acid to achieve a pH of 2.2 to 3.0 then further diluting this solution with a pH elevating agent (i.e., sodium bicarbonate, sodium carbonate, or an unacidified sodium chlorite solution) to a final pH of 5.0 to 7.5. When used in a spray or dip the final sodium chlorite concentration does not exceed 1200 mg/kg and the chlorine dioxide concentration does not exceed 30 mg/kg. When used in a pre-chiller or chiller solution on poultry carcasses and parts the additive is used at a level that results in sodium chlorite concentrations between 50 and 150 ppm. Contact times may be up to several minutes at	Food Contact Substance Notification No. FCN 739	None under the accepted conditions of use (6)

		temperatures between 0 and 15 degrees C.		
Acidified sodium chlorite	Red meat, red meat parts and organs, and on processed, comminuted, formed meat products (including RTE)	Applied as a spray or dip, the additive is produced by mixing an aqueous solution of sodium chlorite with any GRAS acid to achieve a pH in the range of 2.2 to 3.0, then further diluting this solution with a pH elevating agent such that the resultant sodium chlorite concentration does not exceed 1200 ppm, and the chlorine dioxide concentration does not exceed 30 ppm. The pH of the use solution is between 5.0 and 7.5	Food Contact Substance Notification No. FCN 450	None under the accepted conditions of use (6)
Ammonium hydroxide	Beef carcasses (in hot boxes and holding coolers) and boneless beef trimmings	In accordance with current industry standards of good manufacturing practice	Acceptability determination	None under the accepted conditions of use (1)
Anhydrous ammonia	Lean finely textured beef which is subsequently quick chilled to 28 degrees Fahrenheit and mechanically "stressed"	In accordance with current industry standards of good manufacturing practice	Acceptability determination	None under the accepted conditions of use (1)
Anhydrous ammonia	Ground beef	Followed with carbon dioxide treatment in accordance with current industry standards of good manufacturing practice	Acceptability determination	None under the accepted conditions of use (1)

Bacteriophage preparation (<i>Salmonella</i> targeted)	On the hides of live animals in the holding pens prior to slaughter	Applied as a spray mist or wash	Acceptability determination	None under the accepted conditions of use (1)
Bacteriophage preparation (<i>E. coli</i> O157:H7 targeted)	On the hides of live animals (cattle) in the holding pens prior to slaughter and hide removal	Applied as a spray, mist, rinse or wash to the hides of live animals (cattle) within lairage, restraining areas, stunning areas, and other stations immediately prior to hide removal.	Acceptability determination	None under the accepted conditions of use (1)
Bacteriophage preparation (<i>Salmonella</i> targeted)	On the feathers of live poultry prior to slaughter	Applied as a spray mist or wash	Acceptability determination	None under the accepted conditions of use (1)
Bacteriophage preparation (<i>Salmonella</i> targeted)	Raw poultry prior to and after grinding and ready-to-eat (RTE) poultry products prior to slicing	Applied as a spray at 10^6 to 10^7 plaque forming units (pfu) per gram of food product	GRAS Notice No. 000435	None under the conditions of use (1)
Bacteriophage preparation (a mixture of equal proportions of six different individually purified lytic-type bacteriophages specific against <i>Listeria monocytogenes</i>)	Various RTE meat and poultry products	Applied as a spray at a level not to exceed 1 ml of the additive per 500 cm ² product surface area	21 CFR 172.785	Listed by common or usual name (i.e., bacteriophage preparation) in the ingredients statement of non-standardized meat and poultry products and standardized meat and poultry products that permit the use of any safe and suitable antimicrobial agent. Standardized meat and poultry products that do not permit the use of any safe and suitable antimicrobial agent must be descriptively labeled. (4)

Bacteriophage preparation	Various RTE meat and poultry products	Applied to the surface of the product to achieve a level of 1×10^7 to 1×10^9 plaque forming units (pfu) per gram of product	GRAS Notice No. 000218	None under the accepted conditions of use (1). Standardized meat and poultry products that do not permit the use of any safe and suitable antimicrobial agent must be descriptively labeled. (4)
Bacteriophage preparation	Red meat parts and trim prior to grinding	Applied as a mixture diluted with water at a ratio of 1:10. Application rate of approximately 2 ml diluted solution per 500 cm ² of surface area may be used	FCN No. 1018	None under the accepted conditions of use. (1)
Calcium hypochlorite	Red meat carcasses down to a quarter of a carcass	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)
Calcium hypochlorite	On whole or eviscerated poultry carcasses	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)
Calcium hypochlorite	In water used in meat processing	Not to exceed 5 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Calcium hypochlorite	In water used in poultry processing (except for product formulation)	Not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Calcium hypochlorite	Poultry chiller water	Not to exceed 50 ppm calculated as free available chlorine (measured in the incoming potable water)	Acceptability determination	None under the accepted conditions of use (1)
Calcium hypochlorite	Poultry chiller red water (i.e., poultry	Not to exceed 5 ppm calculated as free	Acceptability determination	None under the accepted

	chiller water re-circulated, usually through heat exchangers, and reused back in the chiller)	available chlorine (measured at influent to chiller)		conditions of use (1)
Calcium hypochlorite	Reprocessing contaminated poultry carcasses	20 ppm calculated as free available chlorine Note: Agency guidance has allowed the use of up to 50 ppm calculated as free available chlorine	9 CFR 381.91	None under the accepted conditions of use (1)
Calcium hypochlorite	On giblets (e.g., livers, hearts, gizzards, and necks) and salvage parts	Not to exceed 50 ppm calculated as free available chlorine in the influent to a container for chilling.	Acceptability determination	None under the accepted conditions of use (1)
Calcium hypochlorite	Beef primals	20 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
<i>Carnobacterium maltaromaticum</i> strain CB1	Ready-to-eat comminuted meat products (e.g., hot dogs)	Applied as a spray to meat products at a maximum concentration of at inoculation of 1×10^4 colony forming units per gram (cfu/g)	GRAS Notice No. 000159	Listed as " <i>Carnobacterium maltaromaticum</i> " or "bacterial culture" in the ingredients statement (2)
<i>Carnobacterium maltaromaticum</i> strain CB1 (viable and heat-treated)	Ready-to-eat meat products; meat and poultry products	Viable CB1 applied at levels up to 1×10^9 colony forming units per gram (cfu/g). Heat-treated CB1 applied at levels up to 5000 (typically between 1000-5000) parts per million (ppm)	GRAS Notice No. 000305	Listed as " <i>Carnobacterium maltaromaticum</i> " or "bacterial culture" in the ingredients statement (2)
Cetylpyridinium chloride (The solution shall also contain propylene glycol complying with 21 CFR 184.1666 at a concentration of 1.5 times that of cetylpyridinium chloride)	To treat the surface of raw poultry carcasses or giblets, or raw poultry parts (skin-on or skinless)	As a fine mist spray of an ambient temperature aqueous solution applied to raw poultry carcasses/parts prior to immersion in a chiller, at a level not to exceed 0.3 gram	21 CFR 173.375	None under the accepted conditions of use (3)

		<p>cetylpyridinium chloride per pound of raw poultry carcass/parts, provided that the additive is used in systems that collect and recycle solution that is not carried out of the system with the treated poultry carcasses/parts, or</p> <p>As a liquid aqueous solution applied to raw poultry carcasses/ parts either prior to or after chilling at an amount not to exceed 5 gallons of solution per carcass, provided that the additive is used in systems that recapture at least 99 percent of the solution that is applied to the poultry carcasses/ parts. The concentration of cetylpyridinium chloride in the solution applied to the carcasses/parts shall not exceed 0.8 percent by weight.</p> <p>When application of the additive is not followed by immersion in a chiller, the treatment will be followed by a potable water rinse of the carcass/parts. The potable water may contain up to 50 ppm free</p>		
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		available chlorine.		
Cetylpyridinium chloride (The solution shall also contain propylene glycol complying with 21 CFR 184.1666 at a concentration of 1.5 times that of cetylpyridinium chloride)	To treat the surface of raw poultry carcasses or parts (skin-on or skinless)	Dip tank application to treat poultry carcasses/parts not to exceed a 10-second dwell time in aqueous solution of cetylpyridinium chloride. The concentration shall not exceed 0.8 percent by weight. When application of the additive is not followed by immersion in a chiller, the treatment will be followed by a potable water rinse. The potable water may contain up to 50 ppm free available chlorine.	Acceptability determination	None under the accepted conditions of use (3)
Chlorine dioxide	In water used in poultry processing	At levels not to exceed 3 ppm residual chlorine dioxide (FCN 001123), and in accordance with 21 CFR 173.300	Food Contact Substance Notification No. FCN 001123	None under the accepted conditions of use (6)
Chlorine dioxide	In water used in poultry processing	Not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO ₂ E in the "Standard Methods for the Examination of Water and Wastewater," 18 th ed., 1992, or an equivalent method	21 CFR 173.300	None under the accepted conditions of use (3)
Chlorine dioxide	In water used in poultry processing	Not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO ₂ -D, modified for use with the Hach Spectrophotometer, or UV absorbance at	Food Contact Substance Notification No. FCN 644	None under the accepted conditions of use (6)

		360 nm. (2) Chlorine dioxide produced through the "CLOSURE" process produces a concentrated solution that contains at least 600 ppm chlorine dioxide, and no greater than 10 ppm chlorite and 90 ppm chlorate		
Chlorine dioxide	In water used in poultry processing	Not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO ₂ E in the "Standard Methods for the Examination of Water and Wastewater," 20 th ed., 1998, or an equivalent method	Food Contact Substance Notification No. FCN 1011	None under the accepted conditions of use (6)
Chlorine dioxide	Red meat, red meat parts and organs; processed, comminuted, or formed meat food products	Applied as a spray or dip at a level not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO ₂ E in the "Standard Methods for the Examination of Water and Wastewater," 18 th ed., 1992, or an equivalent method	Food Contact Substance Notification No. FCN 668	None under the accepted conditions of use (6)
Chlorine dioxide	Red meat, red meat parts and organs; processed, comminuted, or formed meat food products	Applied as a spray or dip at a level not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO ₂ E in the "Standard Methods for the Examination of Water and	Food Contact Substance Notification No. FCN 1052	None under the accepted conditions of use (6)

		Wastewater," 20 th ed., 1998, or an equivalent method		
Chlorine dioxide	Ready-to-eat meats	The FCS will be applied as a spray or dip, prior to the packaging of food for commercial purposes in accordance with current industry good manufacturing practice. The FCS will be applied in an amount not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-C102-E in the "Standard Methods for the Examination of Water and Wastewater; 20 th ed., 1998", or an equivalent method.	Food Contact Substance Notification No. FCN 1158	None under accepted conditions of use.
Chlorine gas	Red meat carcasses down to a quarter of a carcass	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)
Chlorine gas	On whole or eviscerated poultry carcasses	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)
Chlorine gas	In water used in meat processing	Not to exceed 5 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Chlorine gas	In water used in poultry processing (except for product formulation)	Not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Chlorine gas	Poultry chiller water	Not to exceed 50 ppm calculated as free available chlorine (measured in the incoming	Acceptability determination	None under the accepted conditions of use (1)

		potable water)		
Chlorine gas	Poultry chiller red water (i.e., poultry chiller water re-circulated, usually through heat exchangers, and reused back in the chiller)	Not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use (1)
Chlorine gas	Reprocessing contaminated poultry carcasses	20 ppm calculated as free available chlorine Note: Agency guidance has allowed the use of up to 50 ppm calculated as free available chlorine	9 CFR 381.91	None under the accepted conditions of use (1)
Chlorine gas	On giblets (e.g., livers, hearts, gizzards, and necks) and salvage parts	Not to exceed 50 ppm calculated as free available chlorine in the influent to a container for chilling.	Acceptability determination	None under the accepted conditions of use (1)
Chlorine gas	Beef primals	20 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Citric acid	Beef trimmings prior to grinding and beef subprimals	Up to 5 % of a citric acid solution applied as a spray	Acceptability determination	None under the accepted conditions of use (1)
Citric acid	Bologna in an edible casing	Up to a 10 percent solution applied prior to slicing	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Citric acid	Bologna in an inedible casing	Up to a 10 percent solution applied prior to slicing	Acceptability determination	None under the accepted conditions of use (1)
Citric acid	Fully cooked meat and poultry products in impermeable and permeable pre-stuck casings.	Up to a 3 percent solution is applied to the casing just prior to removal.	Acceptability determination	None under the accepted conditions of use (1)
Citric acid	Separated beef heads and	A 2.5 percent solution applied as a	Acceptability determination	None under the accepted

	associated offal products (e.g., hearts, livers, tails, tongues)	spray prior to chilling		conditions of use (1)
Citric acid	In brine to cool fully-cooked RTE meat products (a) sausages and similar products in natural casings (including permeable casings), (b) hams in permeable casings/netting prior to the removal of the casing/netting	Up to 3 percent of the brine solution	Acceptability determination	None under the accepted conditions of use (1)
Cultured substrates that are produced by the fermentation of natural food sources such as caramel, dairy sources (lactose, whey, and whey permeate, milk, milk solids, yogurt), fruit and vegetable based sources (including juices, pastes, and peels), honey, maple syrup, molasses, starch (from barley, corn, malt, potato, rice, tapioca, and wheat), sugars, (from corn, beet, palm or sugar cane), and wheat. The substrate is fermented to organic acids by individual microorganisms including <i>Streptococcus thermophilus</i> , <i>Bacillus coagulans</i> , <i>Lactobacillus acidophilus</i> , <i>Lactobacillus paracasei</i> subsp. <i>Paracasei</i> , <i>Lactobacillus plantarum</i> , <i>Lactobacillus sakei</i> ,	In meat and poultry products (e.g., beef or chicken injected with cultured substrates) and ready-to-eat meat and poultry products (e.g., hot dogs and luncheon meat) that provide for the use of ingredients of this type. Cultured substrates are not intended for use in infant formula or foods.	At up to 4.5 percent of the product formula Components of the cultured substrates in the final product are not to exceed: 0.16% for sodium and calcium, 0.75% for potassium, 2.1% for lactate, 0.6% for acetate and propionate, 0.9% for protein, 0.25% for sugar and 0.1% for succinic acid.	GRAS Notice No. 000378	Cultured_____” where the blank is replaced by the name of the natural substrate, listed by common or usual name, (dairy sources identified by common or usual name, sugars, wheat, malt, and fruit and vegetable based sources all identified by common or usual name) used in fermentation

<i>Lactobacillus bulgaricus</i> , and <i>Propionibacterium freudenreichii</i> subsp. <i>Shermanii</i> , or mixtures of these strains.				
Cultured Sugar (derived from corn, cane, or beets)	In enhanced meat and poultry products (e.g., beef or pork injected with a solution) and RTE meat and poultry products (e.g., hot dogs and cooked turkey breast)	At up to 4.8 percent of the product formula	GRAS Notice No. 000240	Cultured cane and beet sugar listed by common or usual name (e.g., "cultured cane sugar") Cultured corn sugar listed as "cultured corn sugar" or "cultured dextrose."
Cultured Sugar and Vinegar (derived from corn, cane, or beets)	In enhanced meat and poultry products (e.g., beef or pork injected with a solution) and RTE meat and poultry products (e.g., hot dogs and cooked turkey breast)	At up to 4.8 percent of the product formula	Acceptability determination	Cultured cane and beet sugar listed by common or usual name and vinegar (e.g., "cultured cane sugar, vinegar" or "cultured sugar, vinegar") Cultured corn sugar listed as "cultured corn sugar, vinegar" or "cultured dextrose, vinegar."
DBDMH (1,3-dibromo-5,5-dimethylhydantoin)	For use in poultry chiller water and in water applied to poultry via an Inside-Outside Bird Washer (IOBW) and in water used in poultry processing for poultry carcasses, parts, and organs	At a level not to exceed that needed to provide the equivalent of 100 ppm active bromine	Food Contact Substance Notification No. FCN 334 and FCN 453	None under the accepted conditions of use (6)
DBDMH (1,3-dibromo-5,5-dimethylhydantoin)	For use in water supplied to ice machines to make ice intended for general use in poultry processing	At a level not to exceed that needed to provide the equivalent of 100 ppm of available bromine	Food Contact Substance Notification No. FCN 775	None under the accepted conditions of use (6)

		(corresponding to a maximum level of 90 mg DBDMH/kg water)		
DBDMH (1,3-dibromo-5,5-dimethylhydantoin)	For use in water applied to beef hides, carcasses, heads, trim, parts, and organs.	At a level not to exceed that needed to provide the equivalent of 300 ppm active bromine.	Food Contact Substance Notification No. FCN 792	None under the accepted conditions of use (6)
DBDMH (1,3-dibromo-5,5-dimethylhydantoin)	For use in water applied to swine, goat, and sheep carcasses and their parts and organs	At a level not to exceed that needed to provide the equivalent of 500 ppm of available bromine	Food Contact Substance Notification No. FCN 1102	None under the accepted conditions of use (6)
DBDMH (1,3-dibromo-5,5-dimethylhydantoin)	For use in water and ice for meat and poultry products	At levels not to exceed 900 ppm available bromine in water or ice applied to meat products and 450 ppm available bromine in water or ice applied to poultry products.	Food Contact Substance Notification No. FCN 1190	None under the accepted conditions of use (6)
Egg white lysozyme	In casings and on cooked (RTE) meat and poultry products	2.5 mg per pound in the finished product when used in casings; 2.0 mg per pound on cooked meat and poultry products	GRAS Notice No. 000064	Listed by common or usual name in the ingredients statement (2)
Electrolytically generated hypochlorous acid	Red meat carcasses down to a quarter of a carcass	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	On whole or eviscerated poultry carcasses	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	In water used in meat processing	Not to exceed 5 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	In water used in poultry processing (except for product formulation)	Not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)

Electrolytically generated hypochlorous acid	Poultry chiller water	Not to exceed 50 ppm calculated as free available chlorine (measured in the incoming potable water)	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	Poultry chiller red water (i.e., poultry chiller water re-circulated, usually through heat exchangers, and reused back in the chiller)	Not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	Reprocessing contaminated poultry carcasses	20 ppm calculated as free available chlorine Note: Agency guidance has allowed the use of up to 50 ppm calculated as free available chlorine	9 CFR 381.91	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	On giblets (e.g., livers, hearts, gizzards, and necks) and salvage parts	Not to exceed 50 ppm calculated as free available chlorine in the influent to a container for chilling.	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	Beef primals	20 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of citric and hydrochloric acids adjusted to a pH of 1.0 to 2.0	Poultry carcasses, parts, trim, and organs	Applied as a spray or dip with a minimum contact time of 2 to 5 seconds measured prior to application	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of citric and hydrochloric acids adjusted to a pH of 0.5 to 2.0	Meat carcasses, parts, trim, and organs	Applied as a spray or dip for a contact time of 2 to 5 seconds measured prior to application	Acceptability determination	None under the accepted conditions of use (1)
A blend of citric acid (1.87%), phosphoric acid (1.72%), and hydrochloric acid (0.8%)	Poultry carcasses	Applied as a spray with a minimum contact time of 1 to 2 seconds and allowed to drip from the carcasses for 30 seconds	Acceptability determination	None under the accepted conditions of use (1)
A blend of citric acid, hydrochloric acid,	To adjust the acidity in various meat and	Sufficient for purpose	Acceptability determination	Listed by common or usual name in

and phosphoric acid	poultry products			the ingredients statement (2)
Hops beta acids	In casings and on cooked (RTE) meat and poultry products	2.5 mg per pound in the finished product when used in casings; 2.0 mg per pound on cooked meat and poultry products	GRAS Notice No. 000063	Listed by common or usual name in the ingredients statement (2)
Hypobromous acid	In water or ice used for processing meat and poultry products	Generated on-site from an aqueous mixture of hydrogen bromide and sodium, potassium, or calcium hypochlorite for use at a level not to exceed that needed to provide 300 ppm available bromine (or 133 ppm available chlorine*) in water or ice applied to meat products, and 200 ppm available bromine (or 89 ppm available chlorine*) in water or ice applied to poultry products. *(NOTE: Because there are a limited number of commercial test kits specific for bromine, chlorine kits may be used. The ppm levels between available bromine and chlorine is due to the difference in their molecular weight.)	Food Contact Substance Notification No. FCN 944	None under the accepted conditions of use (6)
Hypobromous acid	In water or ice used for processing meat and poultry products	Generated on-site from an aqueous mixture of sodium bromide and sodium, potassium, or calcium hypochlorite for use at a level not to exceed that needed to provide 900 ppm	Food Contact Substance Notification No. FCN 1122	None under the accepted conditions of use (6)

		available bromine (or 400 ppm available chlorine*) in water or ice applied to meat products, and 200 ppm available bromine (or 89 ppm available chlorine*) in water or ice applied to poultry products. *(NOTE: Because there are a limited number of commercial test kits specific for bromine, chlorine kits may be used. The ppm levels between available bromine and chlorine is due to the difference in their molecular weight.)		
Hypobromous acid	In water or ice used for processing meat products	Generated on-site from an aqueous mixture of hydrogen bromide and sodium, potassium, or calcium hypochlorite for use at a level not to exceed that needed to provide 900 ppm available bromine (or 400 ppm available chlorine*) in water or ice applied to meat products. *(NOTE: Because there are a limited number of commercial test kits specific for bromine, chlorine kits may be used. The ppm levels between available bromine and chlorine is due to the difference in their molecular weight.)	Food Contact Substance Notification No. FCN 1036	None under the accepted conditions of use (6)

Hypobromous acid	In water or ice used for processing poultry products	Generated on-site from an aqueous mixture of hydrogen bromide and sodium, potassium, or calcium hypochlorite for use at a level not to exceed that needed to provide 450 ppm available bromine or 200 ppm available chlorine	Food Contact Substance Notification No. FCN 1098	None under the accepted conditions of use (6)
Hypobromous acid	In water or ice, used as either a spray or a dip, for meat (hides on or off) or poultry processing	Generated on-site from an aqueous mixture of hydrogen bromide and sodium, potassium, or calcium hypochlorite for use at a level not to exceed that needed to provide 300 ppm total bromine (182 ppm HOBr) (or 133 ppm total chlorine*) in water or ice applied to meat products. At a level not to exceed 200 ppm total bromine (121 ppm HOBr) (or 90 ppm total chlorine*) in water or ice applied to poultry products. *(NOTE: Because there are a limited number of commercial test kits specific for bromine, chlorine kits may be used. The ppm levels between available bromine and chlorine is due to the difference in their molecular weight.)	Food Contact Substance Notification No. FCN 1106	None under the accepted conditions of use (6)
Hypobromous acid	For use in water or ice used for processing poultry products, generated on-site from an aqueous mixture of	At levels not to exceed 450 ppm available bromine or 200 ppm available chlorine.	Food Contact Substance Notification No. FCN 1197	None under the accepted conditions of use (6)

	sodium bromide and sodium, potassium or calcium hypochlorite			
Lactic acid	Livestock carcasses prior to fabrication (i.e., pre- and post-chill), offal, and variety meats	Up to a 5 percent lactic acid solution	Acceptability determination	None under the accepted conditions of use (1)
Lactic acid	Beef and pork sub-primals and trimmings	2 percent to 5 percent solution of lactic acid not to exceed 55°C	Acceptability determination	None under the accepted conditions of use (1)
Lactic acid	Beef heads and tongues	A 2.0 to 2.8 percent solution applied to brushes in a washer cabinet system used to clean beef heads and tongues	Acceptability determination	None under the accepted conditions of use (1)
Lactic acid	Poultry carcasses, meat, parts, trim and giblets	Up to 5% lactic acid solution on post chill poultry carcasses, meat, parts, trim and giblets.	Acceptability determination	None under the accepted conditions of use (1)
Lactic acid bacteria mixture consisting of <i>Lactobacillus acidophilus</i> (NP35, NP51), <i>Lactobacillus lactis</i> (NP7), and <i>Pediococcus acidilactici</i> (NP3)	RTE cooked sausages (e.g., frankfurters, bologna, etc.) and cooked, cured whole muscle products (e.g., ham)	Applied by dipping product into a solution containing 10 ⁷ colony forming units lactobacilli per ml	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Lactic acid bacteria mixture consisting of <i>Lactobacillus acidophilus</i> (NP35, NP51), <i>Lactobacillus lactis</i> (NP7), and <i>Pediococcus acidilactici</i> (NP3)	Poultry carcasses and fresh whole muscle cuts and chopped/ground poultry	10 ⁵ to 10 ⁶ colony forming units of lactobacilli per gram of product	Acceptability determination	Listed by common or usual name in the ingredients statement of non-standardized products. Single ingredient raw products must be descriptively labeled (2)
Lactic acid bacteria mixture consisting of <i>Lactobacillus acidophilus</i> (NP35, NP51), <i>Lactobacillus lactis</i> (NP7), and <i>Pediococcus acidilactici</i> (NP3)	Non-standardized comminuted meat products (e.g., beef patties), ground beef, and raw whole muscle beef cuts	10 ⁶ to 10 ⁸ colony forming units of lactobacilli per gram of product	GRAS Notice No. 000171	Listed by common or usual name in the ingredients statement of non-standardized comminuted meat products. Ground beef and raw whole muscle beef

				cuts must be descriptively labeled (2)
Lactoferrin	Beef carcasses and parts	At up to 2 percent of a water-based antimicrobial spray	GRAS Notice No. 000067	Listed by common or usual name in ingredients statement (2)
Lactoferrin	Beef carcasses	As part of an antimicrobial spray that would deliver 1 gram of lactoferrin per dressed beef carcass, followed by a wash with tempered water and rinse with lactic acid	GRAS Notice No. 000130	None under the accepted conditions of use (1)
Lauramide arginine ethyl ester (LAE), silicon dioxide, and refined sea salt	Non-standardized RTE comminuted meat products and standardized RTE comminuted meat products that permit the use of any safe and suitable antimicrobial agent	Not to exceed 200 ppm LAE by weight of the finished product	Acceptability determination	Listed by common or usual name (i.e., lauric arginate, refined sea salt) in the ingredients statement (2)
Lauramide arginine ethyl ester (LAE), silicon dioxide, and refined sea salt	Fresh cuts of meat and poultry; and, non-standardized, non-comminuted RTE meat and poultry products and standardized, non-comminuted RTE meat and poultry products that permit the use of any safe and suitable antimicrobial agent	Not to exceed 200 ppm LAE, 67 ppm silicon dioxide, and 1640 ppm refined sea salt by weight of the finished product	Acceptability determination	Listed by common or usual name (i.e., lauric arginate, silicon dioxide, refined sea salt) in the ingredients statement (2) When applied to the surface of fresh cuts of meat and poultry none under the accepted conditions of use (1)
Lauramide arginine ethyl ester (LAE) dissolved at specified concentrations in either propylene glycol, glycerin, or water to which may be added a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of LAE emulsification)	Non-standardized RTE comminuted meat products and standardized RTE comminuted meat products that permit the use of any safe and suitable antimicrobial agent	Not to exceed 200 ppm LAE by weight of the finished product	Acceptability determination	Listed by common or usual name (i.e., lauric arginate) in the ingredients statement (2)

Lauramide arginine ethyl ester (LAE) dissolved at specified concentrations in either propylene glycol, glycerin, or water to which may be added a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of LAE emulsification)	Fresh cuts of meat and poultry and various non-standardized RTE meat and poultry products and standardized RTE meat and poultry products that permit the use of any safe and suitable antimicrobial agent	Applied to the surface of the product at a rate not to exceed 200 ppm LAE by weight of the finished food product	GRAS Notice No. 000164	When applied to the surface of RTE products listed by common or usual name (i.e., lauric arginate) in the ingredients statement (2) When applied to the surface of fresh cuts of meat and poultry none under the accepted conditions of use (1)
Lauramide arginine ethyl ester (LAE)	RTE meat and poultry products; raw pork sausage; RTE ground poultry sausage	Applied to the inside of the package or to product surfaces at up to process at up to 44 ppm (with a process tolerance of 20 percent, allowing for an LAE concentration not to exceed 53 ppm) by weight of the finished food product	Acceptability determination	None under the accepted conditions of use (1)
Lauramide arginine ethyl ester (LAE) dissolved at specified concentrations in either propylene glycol, glycerin, or water to which may be added a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of LAE emulsification)	Ground poultry; ground poultry sausage	Applied in a mixer, blender, or tumbler designed to mix and/or blend other ingredients into ground poultry at a level not to exceed 200 ppm by weight in the finished product. The LAE is sprayed with a metered dose into the mixer, blender, or tumbler as the product is being mixed, blended, or tumbled	Acceptability determination	None under the accepted conditions of use (1)
Lauramide arginine ethyl ester (LAE)	Ground beef	Applied at a level not to exceed 200 ppm by weight in the finished product	Acceptability determination	None under the accepted conditions of use (1)
Nisin preparation	Cooked, RTE meat and poultry products containing sauces	Not to exceed 600 ppm nisin preparation in the	Acceptability determination	Listed by common or usual name in the ingredients

		finished product		statement (2)
Nisin preparation	Meat and poultry soups	Not to exceed 200 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Nisin preparation	In casings and on cooked (RTE) meat and poultry products	3.15 mg per pound in the finished product when used in casings; 2.5 mg per pound on cooked meat and poultry products	GRAS Notice No. 000065	Listed by common or usual name in the ingredients statement (2)
Nisin preparation	Egg products	Not to exceed 250 ppm in formulated product	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
A blend of encapsulated nisin preparation (90.9 percent), rosemary extract (8.2 percent) and salt (0.9 percent)	Frankfurters and other similar cooked meat and poultry sausages	Not to exceed 550 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
A blend of nisin preparation, rosemary extract, salt, maltodextrin, and cultured dextrose	Cooked (RTE) meat and poultry sausages and cured meat products	Not to exceed 0.55 percent of product formulation in cooked (RTE) meat and poultry sausages and 0.7 percent of product formulation in cured meat products (where the nisin preparation will not exceed 250 ppm)	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
A blend of nisin preparation, rosemary extract, salt, and sodium diacetate	Cooked (RTE) meat and poultry sausages and cured meat products	Not to exceed 0.25 percent of product formulation (where the nisin preparation will not exceed 250 ppm)	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Organic Acids (i.e., lactic, acetic, and citric acid)	As part of a carcass wash applied pre-chill	As an aqueous solution of up to 2.5 percent concentration. May be applied as a mist, fog or small droplet rinse	Acceptability determination	None under the accepted conditions of use (1)
Ozone	All meat and poultry products	In accordance with current industry standards of good manufacturing practice	21 CFR 173.368	None under the accepted conditions of use (3)

An aqueous solution of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	In poultry processing water, scalding, ice, spray applications, and as an acidifier in scald tanks as a scald additive	The level of peroxyacetic acid will not exceed 220 ppm, hydrogen peroxide will not exceed 110 ppm, and HEDP will not exceed 13 ppm	Acceptability determination	None under the accepted conditions of use (3)
Peroxyacetic acid, octanoic acid, acetic acid, hydrogen peroxide, peroxyoctanoic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	Meat and poultry carcasses, parts, trim and organs	Maximum concentrations for meat carcasses, parts, and organs: Peroxyacetic acids 220 ppm, hydrogen peroxide 75 ppm; Maximum concentrations for poultry carcasses, parts, and organs: Peroxyacetic acids 220 ppm, hydrogen peroxide 110 ppm, HEDP 13 ppm	21 CFR 173.370	None under the accepted conditions of use (3)
A mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	(1) Process water for washing, rinsing, cooling, or otherwise for processing meat carcasses, parts, trim, and organs; and (2) process water applied to poultry parts, organs, and carcasses as a spray, wash, rinse, dip, chiller water, or scald water	In either application, the level of peroxyacetic acid will not exceed 230 ppm, hydrogen peroxide will not exceed 165 ppm, and HEDP will not exceed 14 ppm	Food Contact Substance Notification No. FCN 323	None under the accepted conditions of use (6)
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	Added to process water applied to poultry parts, organs, and carcasses as a spray, wash, rinse, dip, chiller water, low temperature (e.g., less than 40 degrees F) immersion baths, or scald water	At a level not to exceed 2,000 ppm peroxyacetic acid and 136 ppm HEDP	Food Contact Substance Notification No. FCN 880	None under the accepted conditions of use (6)
A combination of two aqueous mixtures (FCN 323 and FCN 880) of Peroxyacetic	(1) Process water for washing, rinsing, cooling, or otherwise for processing meat	An equilibrium solution of peracetic acid (15%), hydrogen peroxide	Acceptability determination	None under the accepted conditions of use (6)

(peracetic) acid, hydrogen peroxide, acetic acid, and stabilizer 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	carcasses, parts, trim, and organs; and (2) process water applied to poultry carcasses as a spray, wash, rinse, dip, chiller water, or scald water	(10%), and stabilizer (<1%) using a combination of FCN 323 and FCN 880		
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP) and optionally sulfuric acid	(1) Water or ice for washing, rinsing, cooling, or otherwise processing whole or cut meat, including parts, trim, and organs; and, (2) water or ice applied to whole or cut poultry including parts, trim, and organs as a spray, wash, rinse, dip, chiller water or scald water	In either application, the level of peroxyacetic acid will not exceed 220 ppm, hydrogen peroxide will not exceed 85 ppm, and HEDP will not exceed 11 ppm measured prior to application.	Food Contact Substance Notification No. FCN 887	None under the accepted conditions of use (6)
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP) and sulfuric acid	Red meat carcasses, parts, and trim	The level of peroxyacetic acid will not exceed 230 ppm, hydrogen peroxide will not exceed 75 ppm, and HEDP will not exceed 13 ppm.	Food Contact Substance Notification No. FCN 951	None under the accepted conditions of use (6)
A mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	(1) Water or ice for washing, rinsing, cooling, or processing whole or cut meat including carcasses, parts, trim, and organs; and (2) water or ice applied to whole or cut poultry including parts, trim, and organs as a spray, wash, rinse, dip, chiller water, or scald water	In either application, the level of peroxyacetic acid will not exceed 220 ppm, hydrogen peroxide will not exceed 80 ppm, and HEDP will not exceed 1.5 ppm measured prior to application	Food Contact Substance Notification No. FCN 993	None under the accepted conditions of use (6)
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	In process water or ice for washing, rinsing, storing, or cooling of processed and preformed meat and poultry products	The level of peroxyacetic acid will not exceed 220 ppm, hydrogen peroxide will not exceed 85 ppm, and HEDP will not	Food Contact Substance Notification No. FCN 1082	None under the accepted conditions of use (6)

		exceed 11 ppm.		
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	In process water used for washing, rinsing, cooling or otherwise for processing meat carcasses, parts, trim, and organs; and in process water applied to poultry parts, organs, and carcasses as a spray, wash, rinse, dip, chiller water, or scald water	The level of peroxyacetic acid will not exceed 220 ppm, hydrogen peroxide will not exceed 160 ppm, and HEDP will not exceed 11 ppm.	Food Contact Substance Notification No. FCN 1089	None under the accepted conditions of use (6)
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP), and optionally sulfuric acid	In process water or ice used for washing, rinsing, cooling or processing whole or cut meat including parts, trim, and organs; and in process water or ice applied to whole or cut poultry including parts, trim and organs, and carcasses as a spray, wash, rinse, dip, chiller water, or scald water	The level of peroxyacetic acid will not exceed 220 ppm, hydrogen peroxide will not exceed 80 ppm, and HEDP will not exceed 13 ppm measured prior to application.	Food Contact Substance Notification No. FCN 1093	None under the accepted conditions of use (6)
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP), dipicolinic acid, and sulfuric acid	Red meat carcasses, parts, trim, and organs	The level of peroxyacetic acid will not exceed 230 ppm, hydrogen peroxide will not exceed 75 ppm, and HEDP will not exceed 1 ppm, and dipicolinic acid will not exceed 0.5 ppm.	Food Contact Substance Notification No. FCN 1094	None under the accepted conditions of use (6)
A mixture of peroxyacetic acid, hydrogen peroxide, acetic acid and hydroxyethylidene-1,1-diphosphonic acid (HEDP) and water	Use as a spray, rinse, dip, chiller water or scald water for poultry carcasses, parts, and organs.	Not to exceed 220 ppm peroxyacetic acid (PAA), 162 ppm hydrogen peroxide, and 13 ppm 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP)	Food Contact Substance Notification No. FCN 1096	None under the accepted conditions of use (3)
A mixture of peroxyacetic acid, hydrogen peroxide,	Use as a spray, rinse, dip, chiller water or scald water	Not to exceed 220 ppm peroxyacetic acid (PAA), 162 ppm	Food Contact Substance Notification	None under the accepted conditions of use

acetic acid and hydroxyethylidene-1,1-diphosphonic acid (HEDP) and water	for raw meat carcasses, parts, trim and organs.	hydrogen peroxide, and 13 ppm 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP)	No. FCN 1236	(3)
Potassium diacetate	Various meat and poultry products which permit the addition of antimicrobial agents, e.g., hot dogs	Not to exceed 0.25 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
A solution of water, lactic acid, propionic acid, and acidic calcium sulfate (solution with a pH range of 1.0-2.0)*	Various RTE meat products, e.g., hot dogs.	Applied as a spray for 20-30 seconds of continual application just prior to packaging <i>*Propionic acid may be removed from the solution; sodium phosphate may be added to the solution as a buffering agent (the amount of sodium phosphate on the finished product must not exceed 5000 ppm measured prior to application.</i>	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
A solution of water, acidic calcium sulfate and 85-95,000 ppm of lactic acid (solution with a pH range of 0.35 to 0.55)	Raw comminuted beef.	To treat raw beef during grinding to lower the pH of the product.	Acceptability determination	Product must be descriptively labeled (2)
A solution of water, acidic calcium sulfate, lactic acid, and sodium phosphate (solution with a pH range of 1.45 to 1.55)	Raw whole muscle beef cuts and cooked roast beef and similar cooked beef products (e.g., corned beef, pastrami, etc.).	Spray applied for up to 30 seconds of continual application <i>*sodium phosphate on the finished product must not exceed 5000 ppm.</i>	Acceptability determination	Listed by common or usual name in the ingredients statement of multi-ingredient products. Single ingredient roast beef products and raw whole muscle beef cuts must be descriptively labeled (2)
A solution of water, acidic calcium sulfate, lactic acid, and sodium phosphate (solution	Cooked poultry carcasses and parts.	Spray applied for 20 to 40 seconds of continual application <i>* sodium phosphate on the finished</i>	Acceptability determination	Listed by common or usual name in the ingredients statement of multi-ingredient

with a pH of 1.45 to 1.6)		<i>product must not exceed 5000 ppm.</i>		products. Single ingredient whole muscle cuts of poultry must be descriptively labeled (2)
A solution of water, acidic calcium sulfate, lactic acid, and disodium phosphate (solution with a pH of 1.0 to 2.0)	Beef jerky	Applied to the surface of the product with a contact time not to exceed 30 seconds	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Propylene glycol (PG) and phosphoric acid (PA) as an adjuvant to sodium hypochlorite chlorine	Poultry water pre-chiller spray applications; whole bird chillers and post chiller wash and/or spray applications.	Not to exceed 50 ppm calculated as free available chlorine (measured in the incoming potable water)	Acceptability determination	None under the accepted conditions of use (1)
Propylene glycol (PG) and phosphoric acid (PA) as an adjuvant to sodium hypochlorite chlorine	Poultry chiller red water (i.e., poultry chiller water recirculated, usually through heat exchangers, and reused back in the chiller)	Not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use (1)
Skim milk or dextrose cultured with <i>propionibacterium freudenreichii</i> subsp. <i>Shermanii</i>	Meat and poultry sausages including those with standards of identity which permit the use of antimicrobial agents	Not to exceed 2 percent by weight of the finished product	GRAS Notice No. 000128	Listed by common or usual name in the ingredients statement (2)
Sodium Benzoate	Ready-to-eat meat and poultry products that permit the use of any safe and suitable antimicrobial agent	Up to 0.1 percent (by weight of total formulation)	21 CFR 184.1733	Listed by common or usual name in the ingredients statement (4)
Sodium citrate buffered with citric acid to a pH of 5.6	Non-standardized and standardized comminuted meat and poultry products which permit ingredients of this type	Not to exceed 1.3 percent of the product formulation in accordance with 21 CFR 184.1751	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Sodium diacetate, Sodium propionate, and sodium benzoate	Ready-to-eat meat and poultry products that permit the use of	The maximum level for the combination cannot exceed (by weight of total	21 CFR 184.1784 and	Listed by common or usual name in the ingredients

	any safe and suitable antimicrobial agent	formulation) 0.5 percent for sodium propionate, 0.25 percent for sodium diacetate, and 0.1 percent for sodium benzoate.	184.1733	statement (4)
Sodium hypochlorite	Red meat carcasses down to a quarter of a carcass	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)
Sodium hypochlorite	On whole or eviscerated poultry carcasses	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)
Sodium hypochlorite	In water used in meat processing	Not to exceed 5 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Sodium hypochlorite	In water used in poultry processing (except for product formulation)	Not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Sodium hypochlorite	Poultry chiller water	Not to exceed 50 ppm calculated as free available chlorine (measured in the incoming potable water)	Acceptability determination	None under the accepted conditions of use (1)
Sodium hypochlorite	Poultry chiller red water (i.e., poultry chiller water re-circulated, usually through heat exchangers, and reused back in the chiller)	Not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use (1)
Sodium hypochlorite	Reprocessing contaminated poultry carcasses	20 ppm calculated as free available chlorine Note: Agency guidance has allowed the use of up to 50 ppm calculated as free available chlorine	9 CFR 381.91	None under the accepted conditions of use (1)

Sodium hypochlorite	On giblets (e.g., livers, hearts, gizzards, and necks) and salvage parts	Not to exceed 50 ppm calculated as free available chlorine in the influent to a container for chilling.	Acceptability determination	None under the accepted conditions of use (1)
Sodium hypochlorite	Beef primals	20 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Sodium metasilicate	Component of marinades used for raw meat and poultry products	Not to exceed 2 percent by weight of the marinade	Acceptability determination	None under the accepted conditions of use (1)
Sodium metasilicate	Raw beef carcasses, subprimals, and trimmings	A 4 percent (plus or minus 2 percent) solution	Acceptability determination	None under the accepted conditions of use (1)
Sodium metasilicate	RTE meat and poultry products	Up to a 6 percent solution applied to the surface of the product at a rate not to exceed 300 ppm of the finished product	Acceptability determination	None under the accepted condition of use (1)
Sodium metasilicate and sodium carbonate blend	RTE poultry products	Up to 15 percent of a solution of sodium metasilicate and sodium carbonate (sodium metasilicate not to exceed 6 percent) applied as a surface application at a rate not to exceed 700 ppm by weight of the finished poultry product	Acceptability determination	None under the accepted condition of use (1)
Sodium propionate/ Propionic acid	Ready-to-eat meat and poultry, where antimicrobials are permitted.	Up to 0.5 percent (by weight of total formulation)	21 CFR 184.1784 and 184.1081	Listed by common or usual name in the ingredients statement (4)
Trisodium phosphate	Raw poultry carcasses, parts, and giblets	<u>Pre-chill</u> : Applied to carcasses or parts as a spray or dip up to 15 seconds using an 8-12 percent solution within the temperature range of 65° F to 85° F. Applied to	Acceptability determination	None under the accepted conditions of use (1)

		<p>giblets as a spray or dip up to 30 seconds using an 8-12 percent solution. Both applied in accordance with good manufacturing practice.(21 CFR 182.1778)</p> <p><u>Post-chill:</u> Applied to carcasses or parts as a spray or dip up to 15 seconds using an 8-12 percent solution within a temperature range of 45° F to 55° F and used in accordance with good manufacturing practice. (9 CFR 424.21 (c) and 21 CFR 182.1778)</p>		
Antioxidants				
BHA (butylated hydroxyanisole)	“Brown N Serve” sausages	0.02 percent in combination with other antioxidants for use in meat, based on fat content	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
BHT (butylated hydroxytoluene)	“Brown N Serve” sausages	0.02 percent in combination with other antioxidants for use in meat, based on fat content	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
A combination of canola oil, mono- and di-glycerides, the natural spice extract rosemary, and natural mixed tocopherols derived from sunflowers	Dried turkey broth powder	At a level not to exceed 0.12 percent during production of dried turkey broth powder	Acceptability determination	None under the accepted conditions of use (1) except for rosemary extract. Rosemary extract should be identified as “rosemary extract, flavoring, or natural flavoring” in the ingredients statement
Binders				
A combination of food starch (e.g.,	Turkey ham and water products and	Combination not to exceed 3 percent of	Acceptability determination	Listed by common or usual name in

modified corn starch) and carrageenan	cured pork products where binders are permitted per 9 CFR 319.104	the product formulation with carrageenan not to exceed 1.5 percent (9 CFR 424.21(c))		the ingredients statement (2)
A mixture of carrageenan, sodium carbonate, and xanthan gum	Raw poultry filets, whole carcasses, and parts	Applied as a brine solution not to exceed 0.65% by weight in the finished product	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
A mixture of carrageenan, whey protein concentrate, and xanthan gum	Sausages where binders are permitted; cooked poultry products; beef and poultry patties; modified breakfast sausage, cooked sausages, and fermented sausages covered by FSIS Policy Memo 123; and modified substitute versions of fresh sausage, ground beef, or hamburger covered by FSIS Policy Memo 121B.	Not to exceed 3.5 percent by weight of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
A mixture of sodium alginate, calcium sulfate, glucono delta-lactone, and sodium pyrophosphate	Various meat and poultry products where binders are permitted	Mixture not to exceed 1.55 percent of product formulation with the sodium alginate not to exceed 1 percent of the product formulation and the sodium pyrophosphate not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Beef collagen	Various meat and poultry products where binders are permitted	Not to exceed 3.5 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Beef protein	As a coating or marinade or addition to beef pattie mix when the beef protein	Beef protein is only used in beef food products where binders are	GRAS Notice No. 000313	"Beef Protein" used when the protein concentration is

	is used as (a) a water binding agent to retain moisture and/or (b) used to block fat in cooked product	permitted and the ingredient "Beef Protein" is appropriately declared on the label of raw "Beef with Beef Protein" product per 9 CFR Section 317.2(c)(2). When used as a marinade or coating, beef protein does not exceed 0.8% by weight of the final product formulation. When used in the batter only, beef protein does not exceed 0.14% by weight of the final product formulation. When used as both coating and in the batter, beef protein does not to exceed 0.89% by weight of the final product formulation		18% or less; "Concentrated Beef Protein" used when protein concentration is greater than 18%. Final determination will be made by FSIS when label is submitted for approval (2)
Binders listed in 9 CFR 424.21(c) for use in cured pork products and poultry products	"Turkey ham and water products"	In accordance with 9 CFR 319.104(d) and 424.21(c)	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Canola Protein (CPI) and Hydrolized Canola Protein (HCPI)	Used as a binder in ground meat (beef and pork patties) and whole muscle poultry products where binders are permitted	Up to 2% of product formulation	GRAS Notice No. 000386	Listed by the common or usual name in the ingredient statement (2)
Carboxymethyl cellulose (cellulose gum)	Poultry franks	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Carboxymethyl cellulose	Cured pork products	Not to exceed 3 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Carrageenan	Thickener in batter used to prepare poultry franks	Not to exceed 0.5% of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Carrot Fiber	Various comminuted meat and poultry	Not to exceed 3.5 percent of the	GRAS Notice No. 000116	List as "isolated carrot product"

	products where binders are permitted	product formulation		(2)
Cellulose, powdered conforming to the specifications in the Food Chemicals Codex 5 th Edition	Various comminuted poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Chicken Protein	Whole muscle poultry food products where binders are permitted provided the protein is used in products of the same kind (e.g., chicken protein in a marinade injected into whole muscle chicken food products)	Not to exceed 0.80 percent of the final product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Chicken Protein, concentrated Turkey Protein	Various poultry products where the protein solution is used in products of the same kind (e.g., chicken protein in a coating of a breaded chicken fritter)	As a coating applied to the product and/or as a portion of the batter. Not to exceed 0.8 percent of product formulation when applied as a protein coating only, 0.14 percent of product formulation when used in the batter only, and 0.89 percent of product formulation when used as both a coating and in the batter	GRAS Notice No. 000168	Listed by common or usual name in the ingredients statement (2)
Corn Hull Fiber	As a formulation aid or as a texturizer in beef patties, turkey patties and frankfurters, where binders are permitted	Not to exceed 2 percent of the product formulation	GRAS Notice No. 000427, (21 CFR 170.3(o)(14)), (21 CFR 170.3(o)(32))	Listed as "isolated corn bran product" "corn bran product" or "isolated corn product" in lieu of the term "corn hull fiber in the ingredients statement (2)
Guar powder, micronized	Various meat and poultry products where binders are permitted	Not to exceed 3.0 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)

Hydroxypropyl methylcellulose	Seasoning mixtures added to sauces and gravies produced under FDA jurisdiction that will be used in meat and poultry products	Sufficient for purpose	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Hydroxypropyl methylcellulose	Thickener in meat and poultry pot pie fillings, sauces, soups, and gravies	Not to exceed 1 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Inulin	Various meat and poultry products (e.g., frankfurters, sausage, patties, loaves, pates) where binders are permitted	2 to 5 percent of the product formulation	Acceptability determination and GRAS Notice No. 000118	Listed by common or usual name in the ingredients statement (2)
Konjac flour	Meat and poultry products in which starchy vegetable flours are permitted	No to exceed 3.5 percent of the product formulation individually or collectively with other binders	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Methylcellulose	Various comminuted meat and poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Methylcellulose	Thickener in meat and poultry pot pie fillings, sauces, soups, and gravies; a binder in poultry patties, loaves, and nuggets; a binder in meat patties, loaves, and nuggets; texturizer in Policy Memo 121B and 123 products.	Not to exceed 1 percent of the product formulation as a thickener in meat and poultry pot pie fillings, sauces, soups, and gravies; 1.6 percent as a binder in poultry patties, loaves, and nuggets; 0.25 percent as a binder in meat patties, loaves, and nuggets; 0.6 percent as a texturizer in Policy Memo 121B and 123 products	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Microcrystalline cellulose and sodium carboxymethylcellulose	As a fat replacer and binder in standardized and non-standardized comminuted meat and poultry products	In standardized comminuted meat and poultry products where binders are permitted and in non-standardized comminuted meat and poultry products at levels up to 3	Acceptability determination	Listed as "cellulose gel, cellulose gum" in the ingredients statement (2)

		percent		
MPEs (Meat Protein Extracts) (poultry protein, beef protein, and pork protein). Produced through the use of Flavourzyme enzyme up to 0.5% by weight of raw meat and poultry products or the combination of Flavourzyme and Protamex enzymes up to 0.5% each by weight of raw meat and poultry products	As binding agents and coatings (flavorings) in meat and poultry products of the same species	In nonstandardized meat and poultry products that permit binders at levels not to exceed 0.89% by weight and in standardized meat and poultry products where standards of identity permit at levels not to exceed 0.89% by weight	Acceptability determination	Listed as “partially hydrolyzed (source of protein) in the ingredients statement (2)
Oat Hull Fiber	Various non-standardized comminuted meat products	Not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000261	Listed as “isolated oat product” in the ingredients statement (2)
Oat Hull Fiber	Whole muscle and comminuted poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000342	Listed as “isolated oat product” in the ingredients statement (2)
Oat Fiber	Various meat products (e.g., frankfurters, sausage patties, loaves) where binders are permitted and whole muscle meat products	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed as “isolated oat product” or “modified oat product” in the ingredients statement. Whole muscle meat products must be descriptively labeled (4)
Orange pulp, dried	Non-standardized whole muscle meat and poultry products where binders are permitted and standardized whole muscle meat and poultry products where standards of identity permit the use of binders	Not to exceed 3.5 percent of the product formulation	Acceptability determination	List as “citrus flour” or “dried orange pulp” (2)
Orange pulp, dried and orange pulp, dried with guar gum	Various ground meat and poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000154	List as “citrus flour” or “dried orange pulp” (2)

Orange pulp, dried and orange pulp, dried with guar gum	Various ground meat and poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000487	List as "citrus flour" or "dried orange pulp" with guar gum (2)
Partially hydrolyzed proteins	Various meat and poultry products where binders are permitted.	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Pea fiber	Standardized meat and poultry products where binders are permitted and non-standardized meat and poultry products, e.g., meat patties and poultry nuggets	Sufficient for purpose	Acceptability determination	Listed as "isolated pea product" (2)
Pectin	Various meat and poultry products where binders are permitted	Not to exceed 3 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Plum extract, Plum puree, Plum fiber, Plum powder	Whole cuts of meat and poultry products. Various, meat and poultry products where binders are permitted.	Not to exceed Up to 2% product formulation	Acceptability Determination	List as "isolated plum product"
Pork collagen	Various meat and poultry food products where binders are permitted	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Pork skin proteins	Various meat products where binders are permitted	Not to exceed 1.5 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Pork Protein	As a coating or marinade or addition to pork when the pork protein is used as (a) water binding agent to retain moisture and/or (b) block fat in cooked product	Pork protein is only used in pork products where binders are permitted and the ingredient "Pork Protein" is appropriately declared on the label of raw "Pork with Pork Protein" product per 9 CFR Section 317.2(c)(2); when used as marinade or protein coating not to exceed 0.8% by weight of final	GRAS Notice No. 000314	"Pork Protein" used when the protein concentration is 21% or less; "Concentrated Pork Protein" used when protein concentration is greater than 21%. Final determination will be made by FSIS when label is submitted for approval for "Pork with Pork Protein" product (2)

		product formulation; when used in batter only not to exceed 0.14% by weight of final product formulation; when used as both coating and in batter not to exceed 0.89% by weight of final product formulation		
Potato fiber	Whole muscle poultry products and comminuted meat and poultry products where binders are permitted	Not to exceed 3.5 percent of product formulation	GRAS Notice No. 000310	Listed as "isolated potato product" (2)
Potato protein isolate	Various whole muscle and comminuted meat and poultry products where binders are permitted	Not to exceed 3.0 percent of the product formulation	GRAS Notice No. 000447	Listed as "potato protein isolate" in the ingredients statement (2)
Psyllium Husk	As a binder in standardized meat and poultry products where binders are permitted and in non-standardized meat and poultry products	In standardized and non-standardized meat and poultry products at levels up to 0.1% of total product weight	Acceptability determination	Listed as "Psyllium" or "Psyllium Husk" in the ingredients statement (2)
Rice bran	Various comminuted meat and poultry products where binders are permitted (e.g., hot dogs, meatballs, and chicken patties)	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Rice starch	Cured pork products	Not to exceed 0.8 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Sodium alginate	Various meat products where binders are permitted	Not to exceed 1 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Sodium alginate	Various poultry products where binders are permitted	Not to exceed 0.8 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)

Soy Fiber (Okara)	Sausages as provided for in 9 CFR Part 319, bockwurst	Not to exceed 3.5 percent of the formulation individually or collectively with other binders for use in meat	Acceptability determination	Listed as "Isolated Soy Product" in the ingredients statement (2)
Soy Fiber (Okara)	Chili con carne, chili con carne with beans	Not to exceed 8 percent of the formulation individually or collectively with other binders for use in meat	Acceptability determination	Listed as "Isolated Soy Product" in the ingredients statement (2)
Soy Fiber (Okara)	Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products	Not to exceed 12 percent of the formulation individually or collectively with other binders for use in meat	Acceptability determination	Listed as "Isolated Soy Product" in the ingredients statement (2)
Soy Fiber (Okara)	Various meat and poultry products (e.g., patties, loaves, pates) where binders are permitted	Sufficient for purpose	Acceptability determination	Listed as "Isolated Soy Product" in the ingredients statement (2)
Sugar beet fiber	Used as a binding and/or thickening agent in standardized meat and poultry products, and in non-standardized meat and poultry products such as beef and poultry patties, sausages, or chicken links.	In non-standardized meat and poultry products at levels up to 5%, and in standardized meat and poultry products where binding and/or thickening agents are permitted.	GRAS Notice No. 000430	Listed as "sugar beet pulp," or "sugar beet powder," or "sugar beet pulp powder" in the ingredients statement (2)
Transglutaminase enzyme	Texturizing agent in meat and poultry food products where texturizing agents and binders are permitted	Not to exceed 65 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Transglutaminase enzyme	Cross-linking agent in modified meat and poultry products addressed in Policy Memos 121B and 123.	Not to exceed 65 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Transglutaminase enzyme	Binding and cross-linking agent in uncooked restructured chicken breasts	Not to exceed 100 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)

Trehalose	Binding and purge control agent in various meat and poultry products where binders are permitted	Not to exceed 2 percent of the product formulation	GRAS Notice No. 000045	Listed by common or usual name in the ingredients statement (2)
Xanthan gum (purified by recovery with ethyl alcohol)	Various meat and poultry products where binders are permitted	Non-standardized meat and poultry products and products with a standard of identity which currently permit the use of xanthan gum listed in 9 CFR 424.21(c)	GRAS Notice No. 000121	Listed by common or usual name in the ingredients statement (4)
Coloring Agents				
Annatto powder (annatto extract, water, potassium carbonate, potassium hydroxide)	To tint sodium nitrite containing cure meat or poultry blends for purposes of visual confirmation of addition in batching operations (in lieu of FD&C Red #3)	At less than 1 ppm per 1000 pounds of meat or poultry blending	Acceptability determination	None under the accepted conditions of use (1)
Carmine (cochineal)	To color isolated soy protein for use in dry cured acidified sausages	0.2 to 0.4 percent of the hydrated protein gel. The protein gel must not exceed 30 percent of the meat food product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (5); Product name requires qualifying statement such as "Artificially Colored"
Carmine (cochineal)	To color non-standardized fully cooked poultry products and standardized fully cooked poultry products that permit the use of coloring agents	Not to exceed 0.0075 percent of total finished product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (5); Product name requires qualifying statement such as "Artificially Colored"
Citric acid	For use as color stabilizer in egg products	Sufficient for purpose	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Monopotassium phosphate or	For use as color preservative in egg	Not to exceed 0.5 percent in liquid	Acceptability determination;	Listed by common or usual name in

monosodium phosphate	products	whole egg. If water is used as a carrier, not to exceed 50% of the solution mixture by weight	21 CFR 160.110(a)	the ingredients statement (2)
Titanium dioxide	To color non-standardized RTE poultry products and standardized RTE poultry products that permit the use of coloring agents	Not to exceed 0.25 percent by weight of the food product	Acceptability determination; 21 CFR 73.575	Listed by common or usual name in the ingredients statement (5). Product name requires qualifying statement contiguous to product name such as "Artificially Whitened" or "Artificially Lightened"
Tomato lycopene extract and concentrate	To color RTE meat products that permit the use of coloring agents	Tomato lycopene extract used at a level not to exceed 50 mg/kg lycopene in product. Tomato lycopene concentrate used at a level not to exceed 100 mg/kg of lycopene in product.	GRAS Notice No. 000156	Listed by common or usual name in the ingredients statement (5); Product name requires qualifying statement such as "Artificially Colored"
<i>Curing Accelerators (must be used only in combination with curing agents)</i>				
Potassium erythorbate	Cured pork and beef cuts; cured meat food products; cured comminuted poultry or poultry products	87.5 oz. to 100 gallons of pickle at 10 percent pump; 7/8 oz. to 100 lbs. Of meat, meat byproduct or poultry product; 10 percent to surfaces of cured meat cuts or poultry products prior to <i>packaging</i>	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
<i>Denuding agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)</i>				
Calcium carbonate	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)

Calcium citrate	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Calcium hydroxide	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Potassium carbonate	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Potassium citrate	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Potassium hydroxide	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Tricalcium phosphate	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Tripotassium phosphate	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
<i>Emulsifying Agents</i>				
DATEM (diacetyl tartaric acid esters of mono- and diglycerides)	Used to emulsify shortening products* *9 CFR 424 also refers to the use of DATEM in various poultry products, however the safety has not been confirmed in meat and poultry products other than shortening.	Sufficient for purpose	9 CFR 424.21	Listed by common or usual name in the ingredients statement "DATEM."

Film Forming Agents				
<i>A mixture of invert sugar, water, maltodextrin, malic acid, modified food starch, pectin, and xanthan gum</i>	Used to transfer flavorings, spices or coloring to the packaging materials of meat and poultry products	Not to exceed 0.5% of the total of the finished product	Acceptability determination	None under the accepted conditions of use (1)
A mixture of water, glycerin, carrageenan, and cornstarch	Used to aid in the release of elastic netting on cooked meat products that are cooked in elastic netting	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
A mixture of water, glycerin, carrageenan, cornstarch, and caramel	Used to aid in the release of elastic netting on cooked meat products that are cooked in elastic netting	Sufficient for purpose	Acceptability determination	“Caramel Color” listed as an ingredient and as a product name qualifier (2)
A mixture of water, glycerin, carrageenan, cornstarch, and smoke flavoring	Used to aid in the release of elastic netting on cooked meat products that are cooked in elastic netting	Sufficient for purpose	Acceptability determination	“Smoke Flavor” listed as an ingredient and as a product name qualifier (2)
A mixture of water, propylene glycol, sodium alginate, potassium sorbate, citric acid, and calcium chloride	For use as an aid in the release of netting and/or casing on meat and poultry products after cooking	Not to exceed 2 percent of the total of the finished product	Acceptability determination	None under the accepted conditions of use (1)
A solution of sodium alginate, dextrose, isolated pea protein, sugar, and maltodextrin (DE of 6) used with a solution of calcium chloride, powdered sugar, oleoresin black pepper, and isolated pea protein.	Used to form a calcium alginate-based casing on pork and poultry sausages.	Quantity of the casing on the sausage ranges from 8 to 15 percent of total product formulation and calcium alginate not to exceed 0.219 percent of the finished product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Gelatin spice sheets	To ensure even distribution of seasonings on cooked pork products	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)

Hydroxypropyl methylcellulose	Film-forming agent in glazes for meat and poultry products	Not to exceed 4 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Methylcellulose	Film-forming agent in glazes for meat and poultry products	Not to exceed 3 percent of the product formulation for poultry products, 3.5 percent of the product formulation for meat products	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Flavoring Agents				
Adenosine 5'-monophosphoric acid (AMP) and its monosodium and disodium salts	As a flavor enhancer for meat and poultry soups and soup mixes	Not to exceed 200 ppm of the product formulation	GRAS Notice No. 000144	Listed by common or usual name in the ingredients statement (2)
A mixture of L-lysine and L-glutamic acid	Raw meat and poultry products	Applied as a brine solution prior to cooking and/or smoking not to exceed 0.6% in finished product	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Carboxypeptidase enzyme preparation	To accelerate the development of flavor during the ripening process of fermented meat	At levels of 1.2-6.0 milligrams TOS/kg of fermented meat	GRAS Notice No. 000345	Listed as Carboxypeptidase (CPG) enzyme or "enzyme" in the ingredients statement (2)
Encapsulated sodium diacetate	Flavor enhancer in fresh and ready-to-eat (RTE) comminuted and whole muscle meat and poultry added as a component in seasoning blends and meat and poultry sauces	At a level not to exceed 1.0 percent (total formula weight) in combination with other GRAS acids at a level sufficient to achieve a pH of 4.8 – 5.5	Acceptability determination	Listed by common or usual name in the ingredients statement. Comminuted product must be descriptively labeled. (2)
Lactic acid	As a flavor enhancer added to pork fatty tissue used in the production of dehydrated pork fatty tissue	Not to exceed 0.367 percent of the pork fatty tissue, prior to dehydration	Acceptability determination	Product must be descriptively labeled (4)
Laminaria japonica (brown algae)	As a flavor enhancer or flavoring agent in marinades for meat and poultry, meat and poultry soups,	Not to exceed 0.08 percent of the product formulation	GRAS Notice No. 000123	Listed by common or usual name in the ingredients statement (2)

	gravies, and seasonings			
Mixture of citrus (orange) extract, oregano extract, and rosemary extract	As a natural flavoring in meat and poultry products including RTE, fresh, cooked and frozen beef, pork, and poultry products where currently permitted by FSIS regulations	Up to 1000 ppm of the final product formulation	Acceptability determination	Each ingredient listed by common or usual name or collectively as "natural flavoring" (4)
Potassium acetate	Various meat and poultry products	No to exceed 1.2 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Potassium citrate	As a flavor or flavor enhancing agent in meat and poultry products	Not to exceed 2.25% of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Sodium acetate and sodium diacetate mixture	Various meat and poultry products	As a combination, not to exceed 0.80 percent of total formulation weight. Sodium acetate not to exceed 0.50 percent of the formulation weight; Sodium diacetate not to exceed 0.30 percent of the formulation weight.	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Sucralose	Non-nutritive sweetener in various non-standardized meat and poultry products	Not to exceed 500 ppm in the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Trehalose	As a flavor enhancer in non-standardized RTE meat and poultry products	Not to exceed 2 percent by weight of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Miscellaneous				
Alkyl polyglycosides	Hog scalding	Sufficient for purpose of increasing the wetting ability of the caustic solution	GRAS Notice No. 000237	None under the accepted conditions of use (1)
Alkyl polyglycosides	Wash meat (i.e., beef carcasses after the hide has been removed to remove any extraneous hair, dirt, etc.) during butchering	Used at 2% active solution level followed by a potable water rinse	GRAS Notice No. 000237	None under the accepted conditions of use (1)

Ammonium hydroxide	To adjust the pH of brine solutions prior to injection into meat	Sufficient for purpose to achieve a brine solution with a pH of up to 11.6	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of arginine, potassium hydroxide, salt, and water	pH control agent in brine solutions for beef subprimals or to make beef patties	Arginine is added to the salt and water brine solution and the pH is adjusted. The potassium hydroxide is then added and the pH is adjusted.	Acceptability determination L-arginine: GRAS Notice No. 000290	Salt and water must be listed by common or usual name on the ingredients statement
A 60/40 blend of sodium bicarbonate and citric acid	To generate carbon dioxide in packages of raw whole muscle cuts of meat and poultry; raw meat and poultry trimmings; raw ground meat and poultry	Incorporated into soaker pads at a level not to exceed 0.5 to 2 grams per pad	Acceptability determination	None under the accepted conditions of use (1)
A mixture of potato starch, sodium and potassium di-and triphosphate, dextrose, carrageenan, microcrystalline cellulose (cellulose gel), xanthan gum, sodium ascorbate, and sodium erythorbate	For use in meats and poultry as a binder where binders are permitted, although the presence of the sodium ascorbate and sodium erythorbate would limit the use of this ingredient to cured products, and their levels of use must comply with the limits prescribed in 9 CFR 424.21.	In meats and poultry as a binder where binders are permitted at 3 percent of the finished	Acceptability determination	Listed as "potato starch, sodium and potassium di-and triphosphate, dextrose, carrageenan, microcrystalline cellulose (cellulose gel), xanthan gum, sodium ascorbate, and sodium erythorbate" in the ingredients statement (2)
A mixture of sodium chloride, potassium chloride, and sodium gluconate	For use in whole muscle meats and poultry for sodium reduction	At levels sufficient for purpose	Acceptability determination	Listed as "salt, potassium chloride, and sodium gluconate" in the ingredients statement (2)
A mixture of sodium chloride, sodium ferrocyanide, potassium chloride, magnesium carbonate, sodium nitrite, medium chain triglycerides (MCT) and sodium	For use in whole muscle meats, meat products and poultry products for sodium reduction and curing	At a level of up to 3% of product formulation	Acceptability determination	Listed as "salt, sodium gluconate, potassium chloride, and sodium nitrite" in the ingredients statement (2)

gluconate				
A solution of water, dextrose, glycerin, maltose, and sodium phosphate	To aid in the removal of residual blood from beef and bison carcasses after the typical exsanguination process is completed	Sufficient for purpose	Acceptability determination	For all edible tissue none under the accepted conditions of use unless the Moisture Fat Free% (MFF%) analysis shows treated carcasses are not in compliance with retained water requirements. All edible tissue from treated carcasses not in compliance must be labeled in accordance with Policy Memo 066C. Organ meat from all treated carcasses must be descriptively labeled to identify the ingredients of the solution. Labeling of the solution; however, is not required in the ingredients statement of further processed meat products formulated with organ meat treated with the solution (e.g., beef patties formulated with beef hearts). (1)
Algal oil derived from <i>Schizochytrium sp.</i>	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 1.45 percent by weight of the product formulation for meat products and 0.87 percent by weight of the product formulation for poultry products	GRAS Notice No. 000137	Listed by common or usual name in the ingredients statement (2)
Barley fiber	For use as a texturizer in sauces, soups, and gravies containing meat and poultry	Not to exceed 2.5 percent by weight of the product formulation	GRAS Notice No. 000344	Listed as "isolated barley product" in the ingredient statement (2)

Cellulose (powdered)	To facilitate grinding and shredding in cheese	Not to exceed 2 percent of the cheese	Acceptability determination	None under the accepted conditions of use (1)
Choline chloride with or without magnesium stearate	For use as a direct replacement for sodium chloride in meat and poultry products including processed, ready-to-eat (RTE), fresh and frozen meat and poultry products with or without stated standards of identity or composition	Not to exceed 6000 ppm choline chloride. When magnesium stearate is used with choline chloride it is used with 2% added magnesium stearate	Acceptability determination	Listed as "choline chloride" in the ingredient statement (1)
Citroglycerides (citric acid esters of mono- and diglycerides)	To aid in the dispersion of lauric arginate (LAE)	Used in a 5:1 mixture with lauric arginate with the maximum amount in meat and poultry products not to exceed 1125 ppm	GRAS Notice No. 000222	Listed by common or usual name in the ingredients statement (2)
Cultured Sugar (derived from cane, corn, or beets)	In uncooked (raw) sausage meat	At up to 4.8 percent of the product formula	GRAS Notice No. 000240	Cultured cane and beet sugar listed by common or usual name (e.g., "cultured cane sugar) or as "cultured sugar." Cultured corn sugar listed as "cultured corn sugar" or "cultured dextrose" (2)
Diacylglycerol oil	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 11 percent of the meat or poultry product formula	GRAS Notice No. 000115	Listed by common or usual name in the ingredients statement (2)
Dimethylpolysiloxane (methyl polysilicone)	Antifoaming agent in soups, rendered fats, and curing solutions	Up to 10 ppm in soups and rendered fats; up to 50 ppm in curing solutions	21 CFR 173.340 and 9 CFR 424.21(c)	None under the accepted conditions of use (1)
Erythorbic Acid	To delay discoloration in ground beef and ground beef patties	Not to exceed 0.04 percent of the product formulation	Acceptability determination	Product must be descriptively labeled (2)

Fish oil concentrate	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 2.9 percent by weight of the product formulation for meat products and 1.7 percent by weight of the product formulation for poultry products	GRAS Notice No. 000105	Listed by common or usual name in the ingredients statement (2)
Fish oil (predominantly sardine, anchovy, and tuna)	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 3.3 percent by weight of the product formulation for meat products and 2.0 percent by weight of the product formulation for poultry products	GRAS Notice No. 000193	Listed by common or usual name in the ingredients statement (2)
Fish oil (predominantly anchovy)	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 3.3 percent by weight of the product formulation for meat products and 2.0 percent by weight of the product formulation for poultry products	GRAS Notice No. 000138	Listed by common or usual name in the ingredients statement (2)
Fish oil (predominantly anchovy) microencapsulated	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 6.0 percent by weight of the product formulation for meat products and 3.6 percent by weight of the product formulation for poultry products	GRAS Notice No. 000138	Listed by common or usual name in the ingredients statement (2)
Glucose oxidase and catalase enzymes from <i>Aspergillus niger</i> with a dextrose energy source and sodium bicarbonate buffer	To maintain a low oxygen atmosphere in packages of raw whole muscle cuts of meat and poultry	Incorporated into soaker pads such that the enzymes do not exceed 0.03 percent by weight of the meat or poultry	Acceptability determination	None under the accepted conditions of use (1)
Glucose oxidase and catalase enzymes from <i>Aspergillus niger</i> with a dextrose energy source and sodium bicarbonate buffer	To maintain a low oxygen atmosphere in packages of shelf-stable, ready-to-eat, meat products	Applied to the surface of the product such that the enzymes do not exceed 0.03 percent by weight of the meat food product	Acceptability determination	Listed by common or usual name in the ingredients statement (2)

Glycerophospholipid cholesterol acyltransferase (GCAT) enzyme preparation from <i>Bacillus licheniformis</i> expressing a modified GCAT gene from <i>Aeromonas salmonicida</i> subsp. <i>salmonicida</i> (GCAT enzyme preparation)	For use as an emulsifier in comminuted meat products	Not to exceed 22.6 mg TOS/kg of total product formulation	GRAS Notice No. 000265	Listed by common or usual name in the ingredients statement (2)
Guar gum	For use as whipping aid in egg products	Not to exceed 0.5 percent	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Hydrogen peroxide	To minimize biofilm buildup on reverse osmosis and ultrafiltration membranes for processing beef plasma	Not to exceed 100 ppm added just prior to plasma entering membranes	Acceptability determination	None under the accepted conditions of use (1)
Hydrogen peroxide	Used as prescribed for alternative pasteurization treatments of egg products	Used at 10 percent solution	21 CFR 178.1005	None under the accepted conditions of use (1)
Hydrolyzed gelatin	To prevent moisture loss from fresh cuts of meat and poultry	A 13 percent aqueous solution of hydrolyzed gelatin sprayed on the surface not to exceed 2 percent hydrolyzed gelatin by weight of the meat or poultry	Acceptability determination	Listed by common or usual name in the ingredients statement. Label must also bear a statement, contiguous to the product name, indicating product has been coated with hydrolyzed gelatin to prevent moisture loss. (4)
Medium and long chain triacylglycerol (tailored triglycerides containing approximately 12 percent medium chain fatty acids)	For use as a supplementary source of vegetable oil in the production of various meat and poultry products	Sufficient for purposes	GRAS Notice No. 000217	Listed by common or usual name in the ingredients statement (2)
Microcrystalline cellulose coated with cellulose gum, potato	For use as a fat replacer and moisture binder in	Not to exceed 2.77% by weight of the final products	Acceptability determination	Labeled in the correct order of predominance

starch, sodium tripolyphosphate (a stabilizer), chicken egg white powder, tetrasodium pyrophosphate (a stabilizer), and transglutaminase	non-standardized comminuted meat products or standardized comminuted meat products that permit the use of binders and phosphates			followed by a sublisting of each ingredient of the blend listed by its common or usual name in the ingredients statement. Phosphates may be listed collectively as "sodium phosphate" in the correct order of predominance in the sublisting of the blend in the ingredients statement
Polyglycerol ester produced by transesterification of triglycerol with soybean oil	Added to fresh livestock blood during collection to eliminate foaming	Not to exceed 60 ppm in the fresh livestock blood	Acceptability determination	None under the accepted conditions of use (1)
Polyglycerol polyricinoleic acid (PGPR)	For use as an emulsifier in the formulation of color additives which are subsequently used in processed meat and poultry products for which colors are permitted	Sufficient for purpose using good manufacturing practices	GRAS Notice No. 000270	Listed by common or usual name in the ingredients statement (2)
Potassium magnesium chloride, and salt	For use as a replacement for a portion of the salt normally used in meat and poultry products	Sufficient for purpose	GRAS Notice No. 000403	Listed as Sea salt (Potassium magnesium chloride, and salt) in the ingredients statement (2)
Salmon oil	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 5.0 percent by weight of the product formulation for meat products and 3.0 percent by weight of the product formulation for poultry products	GRAS Notice No. 000146	Listed by common or usual name in the ingredients statement (2)
Silicon dioxide	For use as anticaking agent in egg products	Not to exceed 1.0 percent in dried whole eggs or yolks	Acceptability determination; 21 CFR 172.480	Listed by common or usual name in the ingredients statement (2)

Small planktivorous pelagic fish oil	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 3.3 percent by weight of the product formulation for meat products and 2.0 percent by weight of the product formulation for poultry products	GRAS Notice No. 000102	Listed by common or usual name in the ingredients statement (2)
Sodium bicarbonate	Neutralize excess acidity (maintain pH) in fresh pork and beef cuts	In an injected solution, not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Sodium bicarbonate	Maintain pH and reduce purge in fresh turkey products	In an injected solution, not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Sodium bicarbonate	To soak natural casings to ease stuffing	1.06 percent of an aqueous solution. Casings must be rinsed with potable water prior to stuffing	Acceptability determination	None under the accepted conditions of use (1)
Sodium carbonate	Used as an anti-scaling agent with authorized sodium metasilicate (SMS) meat and poultry uses	Up to 15 percent of a solution of sodium metasilicate and sodium carbonate (sodium metasilicate not to exceed 6 percent) applied as a surface application at a rate not to exceed 700 ppm by weight of the authorized SMS meat and poultry product uses	Acceptability determination	None under the accepted conditions of use (1)
Sodium desoxycholate	For use as whipping aid in egg products	Not to exceed 0.1 percent in egg products	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Sodium gluconate	For use as a stabilizer in emulsion-type sausages (derived from its sequestering properties)	When used in accordance with 21 CFR 182.6757 as a sequestrant and in accordance with good manufacturing practice	Acceptability determination	Listed as "sodium gluconate" in the ingredients statement (2)

Sodium hydroxide	For application to poultry carcasses immediately after removal of feathers and prior to evisceration to minimize fecal material from adhering to the carcass	0.05 percent solution	Acceptability determination	None under the accepted conditions of use (1)
Sodium hydroxide and hydrochloric acid	To adjust the pH of (species) plasma during processing (in which it is exposed to heat) to prevent gelling	Sufficient for purpose to adjust pH	Acceptability determination	None under the accepted conditions of use (1)
Sodium lauryl sulfate	For use as whipping aid in egg products	Not to exceed 0.1 percent in dried egg whites; Not to exceed 0.0125 percent in liquid or frozen egg whites	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Sodium nitrite	For use on one side of a food packaging film used for vacuum packaging raw red meat and raw whole muscle cuts of red meat as a color fixative	At a maximum level of 113 milligrams per square meter of film.	GRAS Notice No. 000228	Red meat packaged in a film containing sodium nitrite must be coded with a "Use or Freeze by" date not to exceed 34 days after packaging for ground red meat and 36 days for whole muscle cuts of red meat.
Sodium potassium hexametaphosphate	To decrease the amount of cooked out juices in meat and poultry products except where otherwise prohibited by the meat or poultry inspection regulations	Not to exceed 0.5 percent of product formulation	GRAS Notice No. 000316	Listed by common or usual name in the ingredients statement (2)
Sodium silicoaluminate	For use as anticaking agent in egg products	Not to exceed 2.0 percent in dried whole eggs or yolks	Acceptability determination; 21 CFR 160.105(d)(1)	Listed by common or usual name in the ingredients statement (2)
Stearidonic acid (SDA) soybean oil	For use as an ingredient in meat and poultry products	Sufficient for purpose	GRAS Notice No. 000283	Listed by common or usual name in the ingredients statement (2)
Triethyl citrate	For use as whipping aid in egg products	Not to exceed 0.03 percent in liquid or	Acceptability determination	Listed by common or usual name in

		frozen egg whites; not to exceed 0.025 percent in dried egg whites		the ingredients statement (2)
Triple salt of magnesium, ammonium, and potassium chloride	For use as a substitute for a portion of the sodium chloride normally used in meat and poultry products.	Sufficient for purpose	GRAS Notice No. 000272	Listed by common or usual name in the ingredients statement (2)
Trisodium phosphate (as a component of phosphate blends, not to exceed 40 percent of the phosphate blend)	To decrease the amount of cooked out juices in meat food products except where otherwise prohibited by the meat inspection regulations and poultry food products except where otherwise prohibited by the poultry products inspection regulations	For meat food products, 5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in meat food product (only clear solution may be injected into meat food product). For poultry food products, 0.5 percent of total product.	Acceptability determination	Listed by common or usual name in the ingredients statement (4) Note: Phosphates may be collectively designated as "sodium phosphates" or "potassium phosphates"
Trisodium diphosphate	For use as a stabilizer, moisturizer, and sequestrant for use in sausages (fine emulsions)	Not to exceed 0.5 percent of phosphate in product	GRAS Notice No. 000300	Listed by common or usual name in the ingredients statement (2) Note: Phosphates may be collectively designated as "sodium phosphates" or "potassium phosphates"
Tuna oil	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 3.1 percent by weight of the product formulation for meat products and 1.8 percent by weight of the product formulation for poultry products	GRAS Notice No. 000109	Listed by common or usual name in the ingredients statement (2)
Xanthan gum	To aid in suspending carrageenan and other insoluble solids (e.g., starch and soy protein) in the brine tank before poultry	Not to exceed 2 percent of the amount of carrageenan	Acceptability determination	None under the accepted conditions of use (1)

	and ham pumping			
Packaging Systems				
Carbon monoxide gas as part of Cryovac's modified atmosphere packaging system (for use with 550P Tray/Lid and LID551P)	Packaging fresh cuts of case ready muscle meat and case ready ground meat to maintain wholesomeness, provide flexibility in distribution, and reduce shrinkage of the meat	The use of carbon monoxide (0.4 percent), carbon dioxide (30 percent) and nitrogen (69.6 percent) as part of the Cryovac low oxygen modified atmosphere packaging system used with 550P Tray /Lid	Acceptability Determination	None under the accepted conditions of use (2)
Carbon monoxide gas as part of Cryovac's modified atmosphere packaging system	Packaging fresh cuts of case ready muscle meat and case ready ground meat to maintain wholesomeness	The use of carbon monoxide (0.4 percent), carbon dioxide (30 percent) and nitrogen (69.6 percent) introduced directly into the package. System uses a barrier lid that only covers a highly permeable patch. The permeable patch is a one half inch hole in the lid film. Barrier lid removed prior to display for retail sale	Acceptability determination	None under the accepted conditions of use (2)
Carbon monoxide gas as part of the Pactiv modified atmosphere packaging system (ActiveTech 2001)	Packaging fresh cuts of case ready muscle meat and case ready ground meat to maintain wholesomeness	The use of carbon monoxide (0.4 percent), carbon dioxide (30 percent) and nitrogen (69.6 percent) as part of the Pactiv modified atmosphere packaging system	GRAS Notice No. 000083	None under the accepted conditions of use (2)
Carbon monoxide gas as part of a high oxygen modified atmosphere packaging (MAP) system used in accordance with GRN 000083 (Pactiv)	Packaging fresh cuts of fresh ground and whole muscle meat to maintain wholesomeness, provide flexibility in distribution, and reduce shrinkage of the meat	Not to exceed 0.4 percent of the modified atmosphere gas mixture	GRAS Notice No. 000251	None under the accepted conditions of use (2)
Carbon monoxide gas as part of a high	Packaging fresh cuts of case-ready muscle	Not to exceed 0.4 percent of the	Acceptability determination	None under the accepted

oxygen modified atmosphere packaging system used in accordance with GRN 000083 (Cargill)	meat and ground meat to maintain wholesomeness	modified atmosphere gas mixture		conditions of use (2)
Carbon monoxide gas a part of Cargill's modified atmosphere packaging system introduced directly into the bulk or master container used for bulk transportation of fresh meat products. Meat products are subsequently repackaged in packages not containing a carbon monoxide modified atmosphere prior to retail sale (In accordance with GRN 000083)	Packaging fresh cuts of muscle meat and ground meat to maintain wholesomeness	Not to exceed 0.4 percent of the modified atmosphere gas mixture	Acceptability determination	None under the accepted conditions of use (2)
Carbon monoxide gas as part of the Precept modified atmosphere packaging system	Packaging case-ready fresh cuts of beef and pork as well as ground beef and pork to maintain wholesomeness	Carbon monoxide 0.4 percent (with a process tolerance of 20 percent, allowing for a carbon monoxide concentration up to 0.48 percent) in combination with carbon dioxide (20-100 percent) and nitrogen (0-80 percent)	GRAS Notice No. 000143	None under the accepted conditions of use (2) Products packaged in this MAP system must be coded with a "Use or Freeze by" date not to exceed 28 days after packaging for ground meat and 35 days for whole muscle cuts
Carbon monoxide gas as part of Precept's modified atmosphere packaging system	Packaging case-ready fresh cuts of poultry as well as ground poultry	Carbon monoxide 0.3 percent (with a process tolerance of 20 percent, allowing for a carbon monoxide concentration up to 0.36 percent), in combination with nitrogen (0-80 percent), and carbon	Acceptability determination	None under the accepted conditions of use (2) Products packaged in this MAP system must be coded with a "Use or Freeze by" date not to exceed 28 days after

		dioxide (20-100 percent)		packaging for ground poultry and 35 days for whole muscle cuts of poultry
Carbon monoxide as a component of a modified atmosphere packaging system (Tyson Foods, Inc.)	Packaging case-ready fresh cuts of beef and pork as well as ground beef and pork	Carbon monoxide (at a level not to exceed 2.2 mg carbon monoxide per pound of packaged meat) in combination with carbon dioxide and nitrogen	GRAS Notice No. 000167	None under the accepted conditions of use (2) Products packaged in this MAP system must be coded with a "Use or Freeze by" date not to exceed 28 days after packaging for ground meat and 35 days for whole muscle cuts
Carbon monoxide as part of the packaging system	Wholesale (primals and subprimals)	Carbon monoxide (21.4 ml/1 of water) dissolved in a brine/marinade (27.8 percent by weight) solution which is injected into meat wholesale-primals and subprimals.	GRAS Notice No. 000194	None under the accepted conditions of use (2).
<i>Poultry scald agents (must be removed by subsequent cleaning operations)</i>				
Alkyl polyglycosides	To remove feathers from poultry carcasses	Sufficient for purpose	GRAS Notice No. 000237	None under the conditions of use (1)
Calcium acid phosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium acid pyrophosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium bicarbonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium carbonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium dodecylbenzene sulfonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium 2-ethylhexyl sulfate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)

Calcium hexametaphosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium hydroxide	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium lauryl sulfate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium phosphate (mono-, di-, and tribasic)	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium pyrophosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium sesquicarbonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium sulfate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium tripolyphosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium acid phosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium acid pyrophosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium bicarbonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium carbonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium dodecylbenzene sulfonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium 2-ethylhexyl sulfate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium hexametaphosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)

Potassium hydroxide	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium lauryl sulfate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium phosphate (mono-, di-, and tribasic)	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium pyrophosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium sesquicarbonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium sulfate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium tripolyphosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Tetracalcium pyrophosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Tetrapotassium pyrophosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Tenderizing Agents				
Calcium gluconate	Raw meat products	Solutions applied or injected into raw meat shall not result in a gain of 3 percent above green weight	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Protease preparation derived from <i>Bacillus subtilis</i>	Raw meat products	Solutions applied or injected into raw meat shall not result in a gain of 3 percent above green weight	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Protease produced from <i>Bacillus subtilis</i> var. <i>amyloliquefaciens</i>	Raw meat products	Solutions applied or injected into raw meat shall not result in a gain of 3 percent above green weight	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Protease produced from <i>Aspergillus niger</i>	Raw meat cuts and raw poultry muscle tissue of hen, cock, mature turkey,	Solutions applied or injected into raw meat or poultry	GRAS Notice No. 000089	Listed by common or usual name in the ingredients statement (2)

	mature duck, mature goose, and mature guinea	tissue shall not result in a gain of 3 percent above green weight		
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- 1) The use of the substance(s) is consistent with FDA's labeling definition of a processing aid.
- 2) Generally Recognized as Safe (GRAS)
- 3) Secondary Direct Food Additive
- 4) Direct Food Additive
- 5) Color Additive
- 6) Food Contact Substance (FCS) subject to food contact notifications (FCN) is defined as any substance that is intended for use as a component of materials used in manufacturing, packing, packaging, transporting, or holding food if such use is not intended to have any technical effect in such food.

* Substances identified in **bold** print in the table are substances that have been added to the directive since it was last issued on April 30, 2013.