Labeling

A Guide to Federal Food Labeling Requirements For Meat and Poultry Products (PDF Only)

This manual is designed to assist manufacturers, consumers, and FSIS personnel on the regulatory requirements and policies for labeling products.

Compliance Guide on the Determination of Processing Aids (Apr 8, 2008; PDF Only)

The intent of this guidance is to convey FSIS' approach to determining whether an ingredient may be considered a processing aid.

Draft Label Policy Guidance for N-60 Testing Claims for Boneless Beef Manufacturing Trimmings ("Trim") **Concerning** *E. coli* **O157:H7** (PDF Only)

This document provides guidance to the industry on the use of labels bearing an FSIS approved N-60 *E. coli* O157:H7 testing claims on beef trim.

View Comments

Guidance on Meaning of "Prohibited Substances" in FSIS Actions on the Use of Ingredients in Meat and Poultry Products (Apr 8, 2008; PDF Only)

FSIS provides guidance on "prohibited substances" to interested parties who wish to use new food ingredients in the manufacture of meat and poultry products.

Labeling Compliance Policy Guide on Poultry Food Product Dating (Aug 23, 2010; PDF Only) This guide explains the appropriate use of pack dates and slaughter dates on poultry food product labels, provides clarification regarding the regulatory requirements, and addresses current practices.

Labeling Policy Guidance - Uncooked, Breaded, Boneless Poultry Products (Updated Jan 17, 2007; PDF only)

This document provides guidance to the industry on the modifications that are necessary for the labeling of uncooked, breaded (both pre-browned and not pre-browned), boneless poultry products that also may be stuffed or filled, char-marked, or artificially colored.

- Letter to Industry Regarding Frozen Uncooked Poultry (Mar 20, 2006; PDF only)
- Supplemental Q and A's to Address Products Affected by FSIS Notice 75-06 Verfication Instructions for Changes in Label Requirements for Uncooked and Raw, Frozen Breaded, Boneless Poultry Products
- Information on Validation of Labeled Cooking Instructions for Products Containing Raw or Partially Cooked Poultry | PDF

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