

CIRCULAR Nº 1/1995

SOBRE SUSTANCIAS AUTORIZADAS EN LA PREPARACIÓN DE PRODUCTOS CÁRNICOS QUE VAYAN A SER EXPORTADAS A LOS ESTADOS UNIDOS DE AMÉRICA

(Revisión 2, 05/05/2022)

Apéndice de cambios:

Revisión 2 (05/05/2022). Se actualiza formato y disposiciones de la circular 1/1995. Se trasladan las obligaciones de los operadores y del control oficial en el empleo de las sustancias conforme a la normativa EEUU. Se incluyen dos anexos: (1) con el listado de desustancias y sus límites y (2) indicaciones para el acceso a los buscadores de sustancias GRAS.



Introducción

En base a lo establecido en la Orden del 4 de abril de 1995, por la que se regulan las condiciones técnico-sanitarias y las condiciones de autorización aplicables a los establecimientos de carne y productos cárnicos para su exportación a los Estados Unidos de América, corresponde a esta Dirección General de Salud Pública la adopción de cuantas medidas sean precisas para la aplicación y ejecución de la citada orden.

Teniendo en cuenta que la lista y clasificación de sustancias destinadas a la preparación de productos cárnicos de los Estados Unidos de América difiere de la lista y clasificación nacional, se hace necesario poner en conocimiento de los interesados en exportar productos cárnicos a los Estados Unidos de América y de las autoridades sanitarias de las Comunidades Autónomas en que se encuentren ubicados los establecimientos autorizados, la normativa específica exigida por aquel país, con el fin de que los establecimientos puedan ajustarse al límite más restrictivo.

En el **Anexo I**, se establece el listado de sustancias y sus límites máximos en el momento de la publicación de la misma, por lo que se trata de una obligación de los establecimientos, estar actualizados de lo que establezcan con carácter oficial las autoridades americanas, en materia de aditivos, a través del Código de Regulaciones Federales (CFR), al que podrán acceder a través de este enlace <https://www.ecfr.gov/current/title-9/chapter-III/subchapter-E/part-424/subpart-C>

Así mismo, debe tenerse en consideración la **FSIS Directive 7120.1 Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products** (en su última revisión) a la que puede accederse a través de:

<https://www.fsis.usda.gov/policy/fsis-directives/7120.1>

Por otro lado, en el **Anexo 2** se establecen las indicaciones para acceder a los buscadores de sustancias GRAS (*Generally Recognized As Safe*) del CFR disponibles en:

<https://www.fda.gov/food/food-ingredients-packaging/generally-recognized-safe-gras>

Debe considerarse que la circular únicamente tiene carácter informativo.

Ámbito de aplicación

Las sustancias que se especifican en el Anexo I son las autorizadas por la legislación americana, para su empleo en la preparación de los productos cárnicos que vayan a ser exportados a los Estados Unidos de América siempre que se destinen a los fines indicados, dentro de los límites que se indican y bajo las condiciones que se especifican.

Obligaciones de los operadores

Los operadores de establecimientos autorizados deberán recoger en su sistema de autocontrol los aditivos utilizados, indicando norma, punto normativo, el límite de uso de los mismos al que se acogen (UE o EEUU, debiendo utilizar el más restrictivo). Así como, las medidas de control que sean requeridas para verificar el cumplimiento de los criterios.

A tal efecto la información podrá recogerse en:

- Fichas técnicas
- Documentación de apoyo APPCC (417.5.3)
- Medidas de control PC o PCC que el operador haya establecido para garantizar el correcto uso y el cumplimiento de los límites



En cualquier caso, el cambio sustancial de la formulación/composición de un producto (inclusive de coadyuvantes) conforme a 417.4 conllevará la reevaluación del APPCC y la comunicación por parte del operador a los Servicios Veterinarios Oficiales de estos cambios.

Respecto a los límites que ha de cumplir el operador, debiendo acogerse al más restrictivo, deberán expresarse de forma clara y entendible para el control oficial, en especial, convirtiendo onzas/libras (sistema métrico tradicional de EEUU) al sistema métrico internacional, en aras de que pueda llevarse a cabo la verificación por parte del control oficial de forma eficaz y sencilla.

Para la determinación de los límites, además de en la normativa de la UE, deberá apoyarse en la normativa americana y, en especial, debe tener en cuenta:

1. La parte 424 del CFR, disponible en el Anexo I
2. *La FSIS Directive 7120.1 Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products* (en su última revisión)
3. Los buscadores de sustancias GRAS (información disponible en el Anexo II)

Todos los aditivos serán declarados en el etiquetado. En su caso, si la empresa emplea alguna sustancia como coadyuvante tecnológico, que no requiera ser declarada en el etiquetado, deberá demostrar y justificar dicha situación.

Finalmente, el operador deberá cumplir con el principio de información -aceptación por parte del tercer país en caso de que desee emplear sustancias no autorizadas en el marco de la UE.

Principio de información – aceptación

Conforme al artículo 12 del Reglamento 178/2002 los alimentos exportados de la UE para comercializarse en terceros países deberán cumplir los requisitos pertinentes de la legislación alimentaria, salvo que las autoridades las disposiciones legales o reglamentarias, normas, códigos de conducta y otros instrumentos legales y administrativos vigentes del país importador exijan o establezcan, respectivamente, otra cosa.

En otras circunstancias, salvo en caso de que los alimentos sean nocivos para la salud o de que los piensos no sean seguros, los alimentos y piensos sólo podrán exportarse o reexportarse si las autoridades competentes del país destinatario hubieran manifestado expresamente su acuerdo, tras haber sido completamente informadas de los motivos y circunstancias por los cuales los alimentos o piensos de que se trate no pudieran comercializarse en la Comunidad.

En este sentido, en caso de que frente a una determinada sustancia no esté permitido su uso en el marco de la UE y si en EEUU no podrá emplearse, salvo que, caso por caso, y cuando estuviera debidamente justificado, desde la SGSE se informe al tercer país de los motivos por los que no puede comercializarse en el mercado interior y, tras su aceptación, se cumplan todos los requisitos establecidos por EEUU por parte del operador.

Responsabilidades del control oficial

Los inspectores de planta tendrán la obligación, en base a las frecuencias establecidas en el Procedimiento de inspección y programación de inspección específica, de llevar a cabo, entre otros:

1. Verificación de fichas técnicas y/o documentación de apoyo que evidencie que el operador conoce y cumple los límites aplicables.
2. Verificación de los métodos de control (mediciones en adición, analíticas de verificación de cumplimiento de los límites máximos, etc.).



3. Verificación de que en el etiquetado se declaran los aditivos empleados.

Los aspectos de verificación recogidos en los puntos 1 y 2 serán documentados en el apartado “aditivos” de la aplicación QUAESTOR mientras que el punto 3 será documentado en el apartado de “etiquetado” dentro de “control de producto” (ver Circular 2/95).

En caso de que el control del empleo de un determinado aditivo esté vinculado a la existencia de un PCC no será necesario trasladar la información, que ya se recoge vinculada el Procedimiento APPCC01, al apartado “aditivos” en QUAESTOR pero, sí deberán, en su caso, realizarse controles sobre el resto de aditivos que se empleen.

Medidas ante incumplimiento

Cuando, en la ejecución de los controles por parte de los Servicios Oficiales y/o en el marco de las supervisiones periódicas y/o auditorías de tercer país se pusieran de manifiesto incumplimientos en las obligaciones establecidas en la presente Circular, se podrán adoptar las acciones y medidas contempladas en el Procedimiento de Inspección de Establecimientos Autorizados EEUU.



ANEXO I –parte 424.21 del 9 CFR

Class of substance / Clase de sustancia	Substance / Sustancia	Purpose / Efecto	Products / Productos	Amount / Cantidad permitida
Acidifiers / Acidificantes	Acetic acid / <i>Ácido acético (E 260)</i>	To adjust acidity <i>Para ajustar la acidez</i>	Various meat and poultry products / <i>Varios productos cárnicos y avícolas</i>	Sufficient for purpose/ QS
	Citric acid / <i>Ácido cítrico (E 330)</i>			
	Glucono delta-lactone/ <i>Glucono delta lactona (E 575)</i>			
	Lactic acid / <i>Ácido láctico (E 270)</i>			
	Phosphoric acid / <i>Ácido fosfórico (E 338)</i>			
	Tartaric acid / <i>Ácido tartárico (E 334)</i>			
Anti-coagulants / Anticoagulantes	Citric acid / <i>Ácido cítrico (E 330)</i>	To prevent clotting / <i>Para evitar la coagulación</i>	Fresh blood of livestock / <i>Sangre fresca</i>	0.2 percent with or without water. When water is used to make a solution of citric acid added to the blood of livestock, not more than 2 parts of water to 1 part of citric acid shall be used. / <i>0,2% con o sin agua. Cuando se usa el agua para hacer una solución de ácido cítrico o de citrato de sodio, no se usarán más de 2 partes de agua por una de ácido cítrico.</i>
	Sodium Citrate / <i>Citrato de sodio (E 331)</i>	To prevent clotting / <i>Para evitar la coagulación</i>	Fresh blood of livestock / <i>Sangre fresca</i>	Not to exceed 0.5 percent based on the ingoing weight of the product. When water is used to make a solution of sodium citrate added to livestock blood, not more than 2 parts of water to 1 part of sodium citrate shall be used. / <i>≤0,5% del peso inicial del producto. Cuando se usa el agua para hacer una solución de ácido cítrico o de citrato de</i>



				sodio, no se usarán más de 2 partes de agua por una de aditivo.
Antifoaming agent / Agente antiespumante	Methyl polysilicone/ <i>Dimetilpolisiloxano (E900)</i>	To retard foaming / <i>Retardar la formación de espuma</i>	Soups (meat and poultry) / <i>Sopas (de carne y carne de ave)</i>	10 ppm.
			Rendered fats (meat and poultry) / <i>Grasas clarificadas (de carne y carne de ave)</i>	10 ppm.
			Curing pickle (meat and poultry) / <i>Embutidos curados (de carne y carne de ave)</i>	50 ppm.
Antimicrobial Agents / Agentes antimicrobianos	Potassium lactate / <i>Lactato potásico (E 326)</i>	To inhibit microbial growth / <i>Para inhibir crecimiento microbiano</i>	Various meat and poultry products, except infant formulas and infant food / <i>Varios productos cárnicos y avícolas, excepto leches para niños y alimentos infantiles</i>	4.8% by weight of total formulation. / <i>4,8% en peso de la formulación total.</i>
	Sodium diacetate/ <i>Diacetato sódico (E262)</i>			0.25% by weight of total formulation. / <i>0,25% en peso de la formulación total.</i>
	Sodium lactate/ <i>Lactato sódico (E 325)</i>			4.8% by weight of total formulation. / <i>4,8% en peso de la formulación total.</i>
	Trisodium phosphate/ <i>Fosfatos de sodio (E339)</i>	To reduce microbial levels / <i>Para reducir niveles microbianos</i>	Raw, chilled poultry carcasses / <i>Canales de aves de corral crudas y refrigeradas</i>	8 to 12 percent; solution to be maintained at 45 °F. to 55 °F. and applied by spraying or dipping carcasses for up to 15 seconds when used in accordance with 21 CFR 182.1778./ <i>8 a 12 por ciento; la solución debe mantenerse a 45 ° F. (7,2°C) a 55 ° F (12,7°C). y se aplica rociando o sumergiendo las canales durante 15 segundos cuando se usa de acuerdo con 21 CFR 182.1778.</i>
	Ascorbyl palmitate / <i>Palmitato de ascorbilo E(304(i))</i>	To retard rancidity / <i>Para retrasar el enranciamiento</i>	Margarine or oleomargarine/ <i>Margarina u oleomargarina</i>	0.02 percent (by wt. of finished product) individually or in combination with other antioxidants approved for use in margarine/ <i>0,02% (por peso de producto terminado) solo o en combinación con otros antioxidantes autorizados</i>
Ascorbyl stearate / <i>Estearato ascórbico (E305)</i>	To retard rancidity / <i>Para retrasar el enranciamiento</i>	Margarine or oleomargarine/ <i>Margarina u oleomargarina</i>	0.02 percent (by wt. of finished product) individually or in combination with other antioxidants approved for use in margarine/	



				<i>0,02% (por peso de producto terminado) solo o en combinación con otros antioxidantes autorizados</i>
	<p>BHA (butylated hydroxyanisole)</p> <p><i>Butilhidroxianisol (E320)</i></p>	To retard rancidity /	Margarine or oleomargarine/	0.02 percent (by wt. of finished product) individually or in combination with other antioxidants approved for use in margarine/
		<i>Para retrasar el enranciamiento</i>	<i>Margarina u oleomargarina</i>	<i>0,02% (por peso de producto terminado) solo o en combinación con otros antioxidantes autorizados</i>
		To retard rancidity /	Dry sausage /	0.003 based on total weight/ 0.006 percent in combination with other anti-oxidants for use in meat.
		<i>Para retrasar el enranciamiento</i>	<i>Embutido curado</i>	<i>0,003% del peso total</i> <i>0,006% en combinación con otros antioxidantes autorizados</i>
		To retard rancidity /	Rendered animal fat or a combination of such fat and vegetable fat	0.01 percent/ 0.02 percent in combination with other anti-oxidants for use in meat
		<i>Para retrasar el enranciamiento</i>	<i>Grasa animal extraída o su combinación con grasa vegetal</i>	<i>0,01%</i> <i>0,02% en combinación con otros antioxidantes autorizados</i>
		To retard rancidity /	<i>Fresh pork, sausage, brown and serve sausages, fresh Italian sausage products, pregrilled beef patties, fresh sausage made from beef or beef and pork, cooked or raw pizza topping and cooked or raw meatballs /</i>	0.01 percent based on fat content/ 0.02 percent in combination with other anti-oxidants for use in meat, based on fat content.
		<i>Para retrasar el enranciamiento</i>	<i>Carne de cerdo fresca, salchichas, salchichas doradas y para servir, productos frescos de salchicha italiana, empanadas de ternera precocinadas, salchichas frescas de ternera o ternera y cerdo, ingredientes de pizza cocinados/crudos y albóndigas cocinadas/cradas.</i>	<i>0,01% del contenido graso</i> <i>0,02% del contenido graso, en combinación con otros antioxidantes autorizados, basado en el contenido graso</i>



		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Dried meats / <i>Carnes secas</i>	0.01 percent based on total weight/ 0.01 percent in combination with other anti-oxidants for use in meat. <i>0,01% del peso total</i> <i>0,01% en combinación con otros antioxidantes autorizados</i>
		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Margarine or oleomargarine / <i>Margarina u oleomargarina</i>	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine. <i>0,02% (del peso del producto terminado) solo o en combinación con otros antioxidantes autorizados</i>
		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Various poultry products / <i>Varios productos avícolas</i>	0.01 percent based on fat content (0.02 percent in combination with any other antioxidant for use in poultry) based on fat content. <i>0,01% del contenido graso (0,02% en combinación con otros antioxidantes autorizados, calculado sobre la cantidad de grasa)</i>
	BHT (butylated hydroxytoluene)/ <i>Butilhidroxitolueno (BHT) (E 321)</i>	To retard rancidity / <i>Para retrasar el enranciamiento</i>	Dry sausage / <i>Embutido curado</i>	0.003 percent based on total weight 0.006 percent in combination with other anti-oxidants for use in meat. <i>0,003% del peso total</i> <i>0,006% en combinación con otros antioxidantes autorizados</i>
		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Rendered animal fat or a combination of such fat and vegetable fat / <i>Grasa animal extraída o una combinación de dicha grasa y grasa vegetal</i>	0.01 percent 0.02 percent in combination with other anti-oxidants for use in meat <i>0,01%</i> <i>0,02% en combinación con otros antioxidantes autorizados</i>
		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Fresh pork, sausage, brown and serve sausages, fresh Italian sausage products, pregrilled beef patties, fresh sausage made from beef or beef and pork, cooked or raw pizza topping and cooked or raw meatballs / <i>Carne de cerdo fresca, salchichas, salchichas doradas y para servir, productos frescos de salchicha</i>	0.01 percent based on fat content 0.02 percent in combination with other anti-oxidants for use in meat, based on fat content. <i>0,01% del contenido graso</i> <i>0,02% del contenido graso en combinación con otros antioxidantes autorizados.</i>



			<i>italiana, empanadas de ternera precocinadas, salchichas frescas de ternera o ternera y cerdo, ingredientes de pizza cocinada o cruda y albóndigas cocinadas o crudas</i>	
		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Dried meats / <i>Carnes secas</i>	0.01 percent based on total weight/ 0.01 percent in combination with other anti-oxidants for use in meat. <i>0,01% del peso total 0,01% en combinación con otros antioxidantes autorizados</i>
		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Margarine or oleomargarine / <i>Margarina u oleomargarina</i>	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine/ <i>0,02% (del peso de producto final) solo o en combinación con otros antioxidantes autorizados</i>
		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Various poultry products / <i>Varios productos avícolas</i>	0.01 percent based on fat content (0.02 percent in combination with any other antioxidant for use in poultry) based on fat content. <i>0,01% del contenido graso (0,02% en combinación con otros antioxidantes autorizados</i>
	Dodecyl gallate / <i>Galato de dodecilo (E312)</i>	To retard rancidity / <i>Para retrasar el enranciamiento</i>	Margarine or oleomargarine / <i>Margarina u oleomargarina</i>	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine./ <i>0,02% (del peso de producto terminado) solo o en combinación con otros antioxidantes autorizados</i>
	Glycine / <i>Glicina (E 640)</i>	To retard rancidity / <i>Para retrasar el enranciamiento</i>	Rendered animal fat or a combination of such fat and vegetable fat / <i>Grasa animal sola o en combinación con grasa vegetal</i>	0.01 percent 0.02 percent in combination with other anti-oxidants for use in meat./ <i>0,01% solo; 0,02% en combinación con otros antioxidantes autorizados</i>
	Octyl gallate / <i>Galato de octilo (E311)</i>	To retard rancidity / <i>Para retrasar el enranciamiento</i>	Margarine or oleomargarine <i>Margarina u oleomargarina</i>	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine. <i>0,02% (del peso de producto terminado) solo o en combinación con otros antioxidantes autorizados</i>



	Propyl gallate/ Galato de propilo (E310)	To retard rancidity / <i>Para retrasar el enranciamiento</i>	Dry sausage <i>Embutido curado</i>	0.003 percent based on total weight 0.006 percent in combination with other anti-oxidants for use in meat. <i>0,003% del peso total 0,006% en combinación con otros antioxidantes autorizados</i>
		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Rendered animal fat or a combination of such fat and vegetable fat / <i>Grasa animal extraída o su combinación con grasa vegetal</i>	0.01 percent 0.02 percent in combination with other anti-oxidants for use in meat. <i>0,01% 0,02% en combinación con otros antioxidantes autorizados</i>
		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Fresh pork, sausage, brown and serve sausages, fresh Italian sausage products, pregrilled beef patties, fresh sausage made from beef or beef and pork, cooked or raw pizza topping and cooked or raw meatballs / <i>Carne de cerdo fresca, salchichas, salchichas doradas y para servir, productos frescos de salchicha italiana, empanadas de ternera precocinadas, salchichas frescas de ternera o ternera y cerdo, ingredientes de pizza cocinada o cruda y albóndigas cocinadas o crudas</i>	0.01 percent based on fat content/ 0.02 percent in combination with other anti-oxidants for use in meat, based on fat content. <i>0,01% del contenido grasa 0,02% en combinación con otros antioxidantes autorizados, basado en el contenido grasa</i>
		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Dried meats / <i>Carnes secas</i>	0.01 percent based on total weight/ 0.01 percent in combination with other anti-oxidants for use in meat. <i>0,01% del peso total 0,01% en combinación con otros antioxidantes autorizados</i>
		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Margarine or oleomargarine / <i>Margarina u oleomargarina</i>	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine. <i>0,02% (del peso del producto terminado) individual o en combinación con otros antioxidantes autorizados</i>



		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Various poultry products <i>Varios productos avícolas</i>	0.01 percent based on fat content (0.02 percent in combination with any other antioxidant for use in poultry, except TBHQ, based on fat content) <i>0,01% del contenido graso (0,02% en combinación con otros antioxidantes autorizados, excepto TBHQ, basado en el contenido graso)</i>
Resin guaiac <i>Resina de guayacol (E314)</i>		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Rendered animal fat or a combination of such fat and vegetable fat <i>Grasa animal extraída o en combinación con grasa vegetal</i>	0.01 percent/ 0.02 percent in combination with other antioxidants for use in meat. <i>0,01% 0,02% en combinación con otros antioxidantes autorizados</i>
TBHQ (tertiary butylhydroquinone) <i>Terbutilhidroquinona (E 319)</i>		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Dry sausage <i>Embutido curado</i>	0.003 percent based on weight 0.006 percent in combination only with BHA and/or BHT./ <i>0,003% del peso total 0,006% en combinación con BHA y/o BHT.</i>
		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Rendered animal fat or a combination of such fat and vegetable fat / <i>Grasa animal extraída o una combinación de dicha grasa y grasa vegetal</i>	0.01 percent/ 0.02 percent in combination only with BHA or BHT./ <i>0,01% 0,02% en combinación con BHA y/o BHT.,</i>
		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Fresh pork, sausage, brown and serve sausages, fresh Italian sausage products, pregrilled beef patties, fresh sausage made from beef or beef and pork, cooked or raw pizza topping and cooked or raw meatballs / <i>Carne de cerdo fresca, salchichas, salchichas doradas y para servir, productos frescos de salchicha italiana, empanadas de ternera precocinadas, salchichas frescas de ternera o ternera y cerdo, ingredientes de pizza cocinada o cruda y albóndigas cocinadas o crudas</i>	0.01 percent based on fat content/ 0.02 percent in combination only with BHA and/or BHT, based on fat content. <i>0,01% del contenido graso 0,02% en combinación con BHA y/o BHT.</i>



		To retard rancidity / <i>Para retrasar el enranciamiento</i>	Dried meats <i>Carnes secas</i>	0.01 percent based on total weight/ 0.01 percent in combination only with BHA and/or BHT./ <i>0,01% del peso total</i> <i>0,01% en combinación con BHA y/o BHT.</i>
			Margarine or oleo-margarine <i>Margarina u oleomargarina</i>	0.02 percent alone or in combination only with BHA and/or BHT, based on oil or fat content. <i>0,02% solo o en combinación con BHA y/o BHT en función del contenido en aceite o grasa</i>
			Various poultry products/ <i>Varios productos avícolas</i>	0.01 percent based on fat content (0.02 percent in combination only with BHA and/or BHT, based on fat content). <i>0,01% del contenido graso (0,02% del contenido graso en combinación con BHA y/o BHT)</i>
	Tocopherols/ <i>Tocoferoles (E 306-E 309)</i>	To retard rancidity / <i>Para retrasar el enranciamiento</i>	Rendered animal fat or a combination of such fat and vegetable fat/ <i>Grasa animal retirada o en combinación con grasa vegetal</i>	0.03 percent. A 30 percent concentration of tocopherols in vegetable oils shall be used when added as an antioxidant to products designated as "lard" or "rendered pork fat." <i>0,03%. Deberá usarse un 30% de tocoferol en aceites vegetales cuando se añada como antioxidante a productos como mantecas o grasas de cerdo</i>
			<i>Dry sausage, semidry sausage, dried meats, uncooked or cooked fresh sausage made with beef and/or pork, uncooked or cooked Italian sausage products, uncooked or cooked meatballs, uncooked or cooked meat pizza toppings, brown and serve sausages, pregrilled beef patties, and restructured meats/</i>	Not to exceed 0.03 percent based on fat content. Not used in combination with other antioxidants
			<i>Embutidos curados, carnes secas, productos cárnicos frescos de vacuno o porcino, productos cárnicos italianos cocinados o crudos, albóndigas cocinadas o</i>	<i>≤0,03% del contenido graso. No usar combinado con otros antioxidantes.</i>



			<i>crudas, ingredientes par pizza cocinados o crudos, salchichas, empanadas precocinadas de vacuno y carnes reestructuradas.</i>	
			Various poultry products/ <i>Varios productos avícolas</i>	0.03 percent based on fat content (0.02 percent in combination with any other antioxidant for use in poultry, except TBHQ, based on fat content)./ <i>0,03% del contenido graso (0,02% del contenido grasocombinado con otro antioxidante autorizado, excepto TBHQ)</i>
Artificial sweeteners Edulcorantes artificiales	Saccharin/ <i>Sacarina (E 954)</i>	To sweeten product <i>Para endulzar el producto</i>	Bacon/ <i>Bacon</i>	0.01 percent <i>0,01%</i>
Binders and extenders Aglutinantes y agentes de carga	Agar-agar/ <i>Agar- agar (E 406)</i>	To stabilize and thicken <i>Para estabilizar y espesar</i>	Thermally processed canned and jellied meat food products/ <i>Productos cárnicos sometidos a tratamiento térmico enlatados y productos cárnicos gelificados</i>	0.25 percent of finished product. <i>0,25% del producto terminado</i>
	Algin / <i>Ácido algínico (E400)</i>	To extend and stabilize product / <i>Para ganar volumen y estabilizar el producto</i>	<i>Breading mix; sauces (meat only) and various poultry products/</i> <i>Mezclas para empanar, salsas de carne y varios productos avícolas</i>	Sufficient for purpose in accordance with 21 CFR 172.5./ <i>QS tal y como se establece en 21 CFR 172.5</i>
	A mixture of sodium alginate, calcium carbonate and calcium lactate/lactic acid (or glucono delta lactone) <i>Mezcla de alginato sódico (E 401) , carbonato de calcio (E 170) lactato de calcio y ácido láctico (E 270) (o glucono delta- lactona)</i>	To bind meat pieces / <i>Apelmazante</i>	Restructured meat food products/ <i>Productos cárnicos reestructurados</i>	Sodium alginate not to exceed 1.0 percent; calcium carbonate not to exceed 0.2 percent; and lactic acid/calcium lactate (or glucono delta-lactone) not to exceed 0.3 percent of product formulation. Added mixture may not exceed 1.5 percent of product at formulation. Mixture ingredients must be added dry. <i>Alginato de sodio ≤ 0,01%, carbonato de calcio ≤ 0,2%; acido láctico/ lactato de calcio (o glucono delta-lactona) ≤ 0,3% del producto. La mezcla no debe exceder el 1,5% del producto.</i>
	A mixture of sodium alginate, calcium	To bind poultry pieces /	Ground and formed raw or cooked poultry pieces/	Sodium alginate not more than 0.8 percent, calcium carbonate not more than 0.15 percent; lactic acid and



	carbonate, lactic acid, and calcium lactate/ <i>Mezcla de alginato sódico (E 401), carbonato de calcio (E 170), ácido láctico (E 270) y lactato de calcio (E 327)</i>	<i>Apelmazante para carne y varios productos avícolas</i>	<i>Piezas de pollo picadas y reconstituidas crudas o cocinadas</i>	calcium lactate, in combination, not more than 0.6 percent of product formulation. Added mixture may not exceed 1.55 percent of product at formulation. The mixture must be added in dry form. <i>≤ 0,8% de Alginato de sodio, ≤ 0,15% carbonato de calcio. Ácido láctico y lactato de calcio, en combinación ≤ 0,6% del producto. La mezcla añadida no debe exceder el 1,55% en adición. La mezcla debe ser añadida en formato seco.</i>
Bread/ Pan		To bind and extend product/ <i>Para apelmazar y ganar volumen</i>	Bockwurst	3.5 percent individually or collectively with other binders for use in meat.
			Salchichón	<i>3,5% solo o en combinación con otros productos apelmazantes</i>
			Chili con carne, chili con carne with beans/ <i>Chile con carne, chile con carne y judías</i>	8 percent individually or collectively with other binders for use in meat. <i>8% solo o en combinación con otros productos apelmazantes</i>
			Spaghetti with meat balls and sauce, spaghetti with meat and sauce and similar products/ Spaguetti con albóndigas y salsa, spaguetti con carne y salsa y productos similares	12 percent individually or collectively with other binders for use in meat. 12% solo o en combinación con otros productos apelmazantes.
Carboxymethyl cellulose (cellulose gum) <i>Carboximetilcelulosa sódica (goma de celulosa) (E 466)</i>	To extend and stabilize product/ <i>Para ganar volumen y estabilizar el producto</i>	Baked pies (meat only) and various poultry products/ <i>Pasteles de carne y varios productos avícolas</i>	Sufficient for purpose in accordance with 21 CFR 172.5. <i>QS tal y como se establece en 21 CFR 172.5</i>	
Carrageenan – <i>Carragenanos (E 407)</i>	To extend and stabilize product/ <i>Para ganar volumen y estabilizar el producto</i>	Breading mix; sauces (meat only) and various poultry products/ <i>Mezclas para empanar, salsas de carne y varios productos avícolas</i>	Sufficient for purpose in accordance with 21 CFR 172.5./ <i>QS tal y como se establece en 21 CFR 172.5</i>	
	To prevent purging of brine solution	Cured pork products as provided in 9 CFR 319.104(d)/	<i>Not to exceed 1.5 percent of product formulation; permitted in combination only with soy protein concentrate, combination not to exceed 1.5 percent of product</i>	



		<i>Para evitar la purga de la solución de salmuera</i>	<i>Productos curados de porcino</i>	<i>formulation; in accordance with 21 CFR 172.620, 172.623, and 172.626.</i> <i>≤1,5% del producto; solo se permite su combinación con proteína de soja concentrada. La combinación no debe exceder el 1,5% del producto en concordancia con 21 CFR 172.620, 172.623, and 172.626</i>
	Carrageenan, Locust bean gum and Xanthan gum blend / <i>Carragenanos (E 407), goma garrofin (E 410) y goma xantana (E 415)</i>	To prevent purging of brine solution <i>Para evitar la purga de la solución de salmuera</i>	Cured pork products as provided in 9 CFR 319.104(d)/ <i>Productos curados de porcino</i>	<i>In combination, not to exceed 0.5 percent of formulation; not permitted in combination with other binders approved for use in cured pork products; in accordance with 21 CFR 172.620, 172.623, 172.626, 184.1343, and 172.695.</i> <i>Combinados, no deben exceder el 0,5% del producto, no permitiéndose su combinación con otros productos apelmazantes autorizados, en concordancia con 21 CFR 172.620, 172.623, 172.626, 184.1343, and 172.695 / Combinados, no deben exceder el 0,5% de la formulación, no permitiéndose su combinación con otros apelmazantes en producto curado de porcino, tal y como se establece en 21 CFR 172.620, 172.623, 172.626, 184.1343, and 172.695</i>
	Cereal	To bind and extend product/	Sausages as provided in 9 CFR Part 319, bockwurst/ <i>Salchichas en concordancia con 9 CFR Part 319, bockwurst</i>	3.5 percent individually or collectively with other binders for use in meat./ <i>3,5% solo o en combinación con otros productos apelmazantes</i>
	Cereal	<i>Para unir y dar volumen al producto</i>	Chili con carne, chili con carne with beans/ chile con carne, chile con carne y judías	8 percent individually or collectively with other binders for use in meat./ <i>8% solo o en combinación con otros productos apelmazantes</i>
	Dried milk/ <i>Leche deshidratada</i>	To bind and extend product/ <i>Para unir y dar volumen al producto</i>	Sausages as provided for in 9 CFR Part 319/ <i>Salchichas en concordancia con 9 CFR Part 319</i>	3.5 percent individually or collectively with other binders for use in meat/ <i>3,5% solo o en combinación con otros productos apelmazantes</i>
	Dried skim milk, calcium reduced <i>Leche desnatada en polvo, calcio reducido</i>	To bind and extend product/ <i>Para unir y dar volumen al producto</i>	Sausages as provided for in 9 CFR Part 319/ <i>Salchichas en concordancia con 9 CFR Part 319</i>	3.5 percent individually or collectively with other binders for use in meat/ <i>3,5% solo o en combinación con otros productos apelmazantes</i>



			Chili con carne, chili con carne with beans/ <i>Chile con carne, chile con carne y judías</i>	8 percent individually or collectively with other binders for use in meat. <i>8% solo o en combinación con otros productos apelmazantes</i>
Enzyme (rennet) treated with calcium reduced dried skim milk and calcium lactate / <i>Enzima (cuajo) tratada con leche descremada en polvo reducida en calcio y lactato de calcio</i>	To bind and extend product / <i>Para unir y dar volumen al producto</i>	Sausages as provided for in 9 CFR Part 319/ <i>Salchichas en concordancia con 9 CFR Part 319</i>		3.5 percent total finished product (calcium lactate required at rate of 10 percent of binder.)/ <i>3,5% del producto terminado (el lactato de calcio 10% del apelmazante)</i>
		Imitation sausages; nonspecific loaves; soups, stews (meat only) and various poultry products/ <i>Sucedáneos de salchicha, panes no específicos, sopas, estofados de carne y varios productos avícolas</i>		Sufficient for purpose in accordance with 21 CFR 172.5 (calcium lactate required at a rate of 10 percent of binder.)/ <i>QS tal y como se establece en 21 CFR 172.5 (el lactato de calcio 10% del apelmazante)</i>
Enzyme (rennet) treated with sodium caseinate and calcium lactate / <i>Enzima (cuajo) tratada con caseinato de sodio y lactato de calcio</i>	To bind and extend product / <i>Para unir y dar volumen al producto</i>	Imitation sausages; nonspecific loaves; soups, stews (meat only) and various poultry products/ <i>Sucedáneos de salchicha, panes no específicos, sopas, estofados de carne y varios productos avícolas</i>		Sufficient for purpose in accordance with 21 CFR 172.5 (calcium lactate required at a rate of 25 percent of binder.)/ <i>QS tal y como se establece en 21 CFR 172.5 (el lactato de calcio 25% del apelmazante)</i>
Food starch modified/ <i>Almidón modificado</i>	To prevent purging of brine solution / <i>Para evitar la purga de la solución de salmuera</i>	Cured pork products as provided for in 9 CFR 319.104(d)/ <i>Productos curados de porcino conforme a 9 CFR 319.104(d)</i>		Not to exceed 2 percent of product formulation in "Ham Water Added" and "Ham with Natural Juices" products; not to exceed 3.5 percent of product formulation in "Ham and Water Product—X percent of Weight is Added Ingredients" products; permitted in combination only with soy protein concentrate, with combination of modified food starch at 3 percent of product formulation and soy protein concentrate at 0.5 percent of product formulation; in accordance with 21 CFR 172.892. <i>≤2% en formulaciones para "jamón con adición de agua" y "jamón con jugos natural"; ≤ 3,5% en formulaciones para "producto con jamón y agua-- X% del peso es producto añadido"; permitido en combinación con proteína de soja concentrada, en combinación con almidón modificado al 3%</i>



				<i>y proteína concentrada al 0,5% del producto, conforme a 21 CFR 172.892.</i>
	Gelatin/ <i>Gelatina</i>	To bind and extend product/ <i>Para unir y dar volumen al producto</i>	Various poultry products/ <i>Varios productos avícolas</i>	Sufficient for purpose in accordance with 21 CFR 172.5./ <i>QS tal y como se establece en 21 CFR 172.5</i>
	Gums, vegetable / <i>Gomas, vegetales</i>	To bind and extend product/ <i>Para unir y dar volumen al producto</i>	Egg roll (meat only) and various poultry products/ <i>Rollitos de carne y varios productos avícolas</i>	<i>Sufficient for purpose in accordance with 21 CFR 172.5./</i> <i>QS tal y como se establece en 21 CFR 172.5</i>
	Isolated soy protein / <i>Proteína de soja aislada</i>	To bind and extend product/ <i>Para unir y dar volumen al producto</i>	Sausage as provided for in 9 CFR Part 319, bockwurst/ <i>Salchichas conforme a 9 CFR Part 319 y salchichón</i>	2 percent./ <i>2%</i>
Imitation sausages; nonspecific loaves; soups; stews (meat only) and various poultry products/ <i>Sucedáneos de salchicha, panes no específicos, sopas, estofados de carne y varios productos avícolas</i>			Sufficient for purpose in accordance with 21 CFR 172.5./ <i>QS tal y como se establece en 21 CFR 172.5</i>	
Chili con carne, chili con carne with beans/ <i>Chile con carne, chile con carne y judías</i>			8 percent individually or collectively with other binders for use in meat. <i>8% solo o en combinación con otros productos apelmazantes</i>	
Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products/ <i>Spaguetti con albóndigas y salsa, spaguetti con carne y salsa y productos similares</i>			12 percent individually or collectively with other binders and extenders for use in meat. <i>12% solo o en combinación con otros productos apelmazantes.</i>	
To prevent purging of brine solution /			Cured pork products as provided for in 9 CFR 319.104(d)/	Not to exceed 2 percent of product formulation, not permitted in combination with other binders approved for use in cured pork products.



		<i>Para evitar la purga de la solución de salmuera</i>	<i>Productos curados de porcino conforme a 9 CFR 319.104(d)</i>	<i>≤2% en formulaciones, no permitiéndose su combinación con otros apelmazantes en producto curado de porcino</i>
Methyl cellulose / Metilcelulosa (E461)	To extend and stabilize product (also carrier) / <i>Para extender y estabilizar producto (también portador)</i>	Meat and vegetable patties; various poultry products/ <i>Carne y empanadas vegetales, varios productos avícolas</i>		0.15 percent./ 0,15%
Sodium caseinate / Caseinato de sodio (Nº CAS: 9005-46-3)	To bind and extend product / <i>Para unir y dar volumen al producto</i>	Imitation sausages, nonspecific loaves, soups, stews (meat only) / <i>Sucedáneos de salchicha, panes no específicos, sopas, estofados de carne (solamente en carne)</i>		Sufficient for purpose in accordance with 21 CFR 182.1748 and 21 CFR 172.5./ <i>QS tal y como se establece en 21 CFR 182.1748 y 21 CFR 172.5</i>
	To bind and extend product / <i>Para unir y dar volumen al producto</i>	Sausages as provided for in 9 CFR Part 319. <i>Salchichas conforme a 9 CFR Part 319</i>		2 percent in accordance with 21 CFR 182.1748 <i>2% tal y como se establece en 21 CFR 182</i>
	To bind and extend product / <i>Para unir y dar volumen al producto</i>	Chili con carne, chili con carne with beans <i>Chile con carne, chile con carne y judías</i>		8 percent individually or collectively with other binders and extenders for use in meat in accordance with 21 CFR 182.1748./ <i>8% solo o en combinación con otros productos apelmazantes o agentes de carga tal y como se establece en 21 CFR 182.1748</i>
	To bind and extend product / <i>Para unir y dar volumen al producto</i>	Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products / <i>Spaguetti con albóndigas y salsa, spaguetti con carne y salsa y productos similares</i>		12 percent individually or collectively with other binders and extenders for use in meat in accordance with 21 CFR 182.1748./ <i>12% solo o en combinación con otros productos apelmazantes como se establece en 21 CFR 182.1748</i>
	To prevent purging of brine solution / <i>Para evitar la purga de la solución de salmuera</i>	Cured pork products as provided for in 9 CFR 319.104(d) / <i>Productos curados de porcino conforme a 9 CFR 319.104(d)</i>		Not to exceed 2 percent of product formulation; not permitted in combination with other binders approved for use in cured pork products, in accordance with 21 CFR 182.1748./



				≤2% de la formulación, no permitiéndose su combinación con otros apelmazantes en producto curado de porcino, tal y como establece el 21 CFR 182.1748./
	To bind and extend product/ <i>Para unir y extender producto</i>	Various poultry products/ <i>Varios productos avícolas</i>		3 percent in cooked product, 2 percent in raw product, in accordance with 21 CFR 172.5 and 182.1748./ <i>3% en producto cocinado, 2% en producto crudo, tal como se establece en 21 CFR 172.5 y 182.1748</i>
Soy flour / <i>Harina de soja</i>	To bind and extend product/ <i>Para unir y dar volumen al producto</i>	Sausages as provided for in 9 CFR Part 319, bockwurst/ <i>Salchichas conforme a 9 CFR Part 319</i>		3.5 percent individually or collectively with other binders and extenders for use in meat./ <i>3,5% solo o en combinación con otros productos apelmazantes y agentes de carga autorizados</i>
	To bind and extend product/ <i>Para unir y dar volumen al producto</i>	Chili con carne, chili con carne with beans <i>Chile con carne, chile con carne y judías</i>		8 percent individually or collectively with other binders and extenders for use in meat./ <i>8% solo o en combinación con otros productos apelmazantes o agentes de carga</i>
	To bind and extend product/ <i>Para unir y dar volumen al producto</i>	Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products/ <i>Spaguetti con albóndigas y salsa, spaguetti con carne y salsa y productos similares</i>		12 percent individually or collectively with other binders and extenders for use in meat. <i>12% solo o en combinación con otros productos apelmazantes.</i>
Soy protein concentrate <i>Concentrado de proteína de soja</i>	To bind and extend product/ <i>Para unir y dar volumen al producto</i>	Sausage as provided for in 9 CFR Part 319, bockwurst/ <i>Salchichas conforme a 9 CFR Part 319 y salchichón</i>		3.5 percent individually or collectively with other binders and extenders for use in meat. <i>3,5% solo o en combinación con otros productos apelmazantes y agentes de carga autorizados</i>
		Chili con carne, chili con carne with beans <i>Chile con carne, chile con carne y judías</i>		8 percent individually or collectively with other binders and extenders for use in meat./ <i>8% solo o en combinación con otros productos apelmazantes o agentes de carga</i>
		Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products/ <i>Spaguetti con albóndigas y salsa, spaguetti con carne y salsa y productos similares</i>		12 percent individually or collectively with other binders and extenders for use in meat./



			<i>Spaguetti con albóndigas y salsa, spaguetti con carne y salsa y productos similares</i>	<i>12% solo o en combinación con otros productos apelmazantes.</i>
		To prevent purging of brine solution / <i>Para evitar la purga de la solución de salmuera</i>	Cured pork products as provided for in 9 CFR 319.104(d)/ <i>Productos curados de porcino conforme a 9 CFR 319.104(d)</i>	Not to exceed 3.5 percent of product formulation ; permitted in combination only with modified food starch, with combination of modified food starch at 3 percent of product formulation and soy protein concentrate at 0.5 percent of product formulation; in combination only with carrageenan, combination not to exceed 1.5 percent of product formulation./ <i>≤ 3,5% de la formulación; permitiéndose su combinación solo con almidón modificado, en combinación con formulaciones con un 3% de almidón modificado y proteína de soja concentrada al 0,5% de la formulación; en combinación con carragenatos, la combinación no debe exceder el 1,5% de la formulación</i>
	Starchy vegetable flour / <i>Harina vegetal con almidón</i>	To bind and extend product / <i>Para unir y dar volumen al producto</i>	Sausage as provided for in 9 CFR Part 319, bockwurst/ <i>Salchichas conforme a 9 CFR Part 319 y salchichón</i>	3.5 percent individually or collectively with other binders and extenders for use in meat./ <i>3,5% solo o en combinación con otros productos apelmazantes y agentes de carga autorizados</i>
Chili con carne, chili con carne with beans <i>Chile con carne, chile con carne y judías</i>			8 percent individually or collectively with other binders and extenders for use in meat. <i>8% solo o en combinación con otros productos apelmazantes o agentes de carga</i>	
Sausage as provided for in 9 CFR Part 319, bockwurst/ <i>Salchichas conforme a 9 CFR Part 319 y salchichón</i>			3.5 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1277. <i>3,5% solo o en combinación con otros productos apelmazantes y agentes de carga autorizados, tal y como establece el 21 CFR 184.1277</i>	
	Tapioca dextrin / <i>Dextrina de tapioca</i>	To bind and extend product / <i>Para unir y dar volumen al producto</i>	Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1277./



			<i>Chile con carne, chile con carne y judías</i>	<i>8% solo o en combinación con otros productos apelmazantes o agentes de carga tal y como se establece en 21 CFR 184.1277</i>
			Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products/ <i>Spaguetti con albóndigas y salsa, spaguetti con carne y salsa y productos similares</i>	12 individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1277./ <i>12% solo o en combinación con otros productos apelmazantes, como se establece en 21 CFR 184.1277</i>
			Various poultry products/ <i>Varios productos avícolas</i>	Sufficient for purpose in accordance with 21 CFR 184.1277 <i>QS tal y como se establece en 21 CFR 184.1277</i>
Vegetable starch / <i>Almidón vegetal</i>	To bind and extend product / <i>Para unir y dar volumen al producto</i>		Sausage as provided for in 9 CFR Part 319, bockwurst/ <i>Salchichas conforme a 9 CFR Part 319 y salchichón</i>	3.5 percent individually or collectively with other binders and extenders for use in meat. <i>3,5% solo o en combinación con otros productos apelmazantes y agentes de carga autorizados</i>
			Chili con carne, chili con carne with beans <i>Chile con carne, chile con carne y judías</i>	8 percent individually or collectively with other binders and extenders for use in meat. <i>8% solo o en combinación con otros productos apelmazantes o agentes de carga</i>
			Sausage as provided for in 9 CFR Part 319, bockwurst/ <i>Salchichas conforme a 9 CFR Part 319, bockwurst</i>	3.5 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1322. <i>3,5% solo o en combinación con otros productos apelmazantes y agentes de carga autorizados, tal y como establece el 21 CFR 184.132</i>
Wheat gluten / <i>Gluten de trigo</i>	To bind and extend product / <i>Para unir y dar volumen al producto</i>		Chili con carne, chili con carne with beans <i>Chile con carne, chile con carne y judías</i>	8 percent individually or collectively with other binders for use in meat, in accordance with 21 CFR 184.1322. <i>8% solo o en combinación con otros productos apelmazantes o agentes de carga tal y como se establece en 21 CFR 184.1322</i>
			Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products/	12 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1322.



			<i>Spaguetti con albóndigas y salsa, spaguetti con carne y salsa y productos similares</i>	<i>12% solo o en combinación con otros productos apelmazantes, como se establece en 21 CFR 184.1322</i>
			Various poultry products	Sufficient for purpose in accordance with 21 CFR 184.1322.
			Varios productos avícolas	<i>QS tal y como se establece en 21 CFR 184.1322</i>
Whey, Dry or dried / Suero, seco o desecado	To bind or thicken / Para apelmazar y espesar	Sausage as provided for in 9 CFR Part 319, bockwurst/		3.5 percent individually or collectively with other binders and extenders for use in meat./
		<i>Salchichas conforme a 9 CFR Part 319 y salchichón</i>		<i>3,5% solo o en combinación con otros productos apelmazantes y agentes de carga autorizados</i>
		Imitation sausages, nonspecific loaves, soups, stews (meat only)/		8 percent individually or collectively with other binders and extenders for use in meat./
		<i>Sucedáneos de salchicha, panes no específicos, sopas, estofados de carne (solamente la carne)</i>		<i>8% solo o en combinación con otros productos apelmazantes o agentes de carga</i>
		Chili con carne, chili con carne with beans, pork or beef with barbecue sauce/		8 percent individually or collectively with other binders and extenders for use in meat./
		<i>Chile con carne, chile con carne y judías, cerdo o vacuno con salsa barbacoa</i>		<i>8% solo o en combinación con otros productos apelmazantes o agentes de carga</i>
		Various poultry products/		Sufficient for purpose in accordance with 21 CFR 184.1322.
		Varios productos avícolas		<i>QS tal y como se establece en 21 CFR 184.1322</i>
Whey, Reduced lactose / Suero reducido en lactosa	To bind or thicken / Para aglutinarr o espesar	Sausage as provided for in 9 CFR Part 319, bockwurst/		3.5 percent individually or collectively with other binders and extenders for use in meat.
		<i>Salchichas conforme a 9 CFR Part 319 y salchichón</i>		<i>3,5% solo o en combinación con otros productos apelmazantes y agentes de carga autorizados</i>
		Imitation sausages, nonspecific loaves, soups, stews (meat only)/		Sufficient for purpose in accordance with 21 CFR 172.5./
		<i>Sucedáneos de salchicha, panes no específicos, sopas, estofados de carne (solamente la carne)</i>		<i>QS tal y como se establece en 21 CFR 172.5</i>



			Chili con carne, chili con carne with beans, pork or beef with barbecue sauce/ <i>Chile con carne, chile con carne y judías, cerdo o vacuno con salsa barbacoa</i>	8 percent individually or collectively with other binders and extenders for use in meat. <i>8% solo o en combinación con otros productos apelmazantes o agentes de carga</i>
Whey, Reduced minerals / <i>Suero reducido en minerales</i>	To bind or thicken / <i>Para apelmazar o espesar</i>	Sausage as provided for in 9 CFR Part 319, bockwurst/ <i>Salchichas conforme a 9 CFR Part 319 y salchichón</i>		3.5 percent individually or collectively with other binders and extenders for use in meat <i>3,5% solo o en combinación con otros productos apelmazantes y agentes de carga autorizados</i>
	To bind or thicken / <i>Para apelmazar o espesar</i>	Imitation sausages, nonspecific loaves, soups, stews (meat only)/ <i>Sucedáneos de salchicha, panes no específicos, sopas, estofados de carne (solamente la carne)</i>		Sufficient for purpose in accordance with 21 CFR 172.5. <i>QS tal y como se establece en 21 CFR 172.5</i>
	To bind or thicken / <i>Para apelmazar o espesar</i>	Chili con carne, chili con carne with beans, pork or beef with barbecue sauce/ <i>Chile con carne, chile con carne y judías, cerdo o vacuno con salsa barbacoa</i>		8 percent individually or collectively with other binders and extenders for use in meat. <i>8% solo o en combinación con otros productos apelmazantes o agentes de carga</i>
Whey protein concentrate / <i>Proteína de suero concentrada</i>	To bind or thicken / <i>Para apelmazar o espesar</i>	Sausage as provided in 9 CFR Part 319, bockwurst <i>Salchichas conforme a 9 CFR Part 319 y salchichón</i>		3.5 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1979c/ <i>3,5% solo o en combinación con otros productos apelmazantes y agentes de carga autorizados tal y como establece el 21 CFR 184.1979c</i>
		Imitation sausages, nonspecific loaves, soups, stews/		Sufficient for purpose in accordance with 21 CFR 184.1979c.



			<i>un límite de humedad establecido en la subparte P de la Parte 381</i>	
Bleaching agent Agentes blanqueantes	Hydrogen peroxide / <i>Peróxido de hidrógeno (agua oxigenada)</i>	To remove color / <i>Para quitar el color</i>	Tripe (substance must be removed from product by rinsing with clear water)/ <i>Tripas (la sustancia debe eliminarse del producto enjuagándolo con agua limpia)</i>	Sufficient for purpose. QS
Catalysts (substances must be eliminated during process) Catalizadores (las sustancias deben eliminarse durante el proceso)	Nickel / <i>Níquel</i>	To accelerate chemical reaction / <i>Para acelerar la reacción química.</i>	Rendered animal fats or a combination of such fats and vegetable fats/ <i>Grasas extraídas de animales solas o en combinación con grasas vegetales</i>	Sufficient for purpose./ QS
	Sodium amide <i>Amida de sodio (sodamida)</i>	Rearrangement of fatty acid radicals <i>Reordenamiento de radicales de ácidos grasos</i>	Rendered animal fats or a combination of such fats and vegetable fats/ <i>Grasas extraídas de animales solas o en combinación con grasas vegetales</i>	Sufficient for purpose. QS
	Sodium methoxide / <i>Metóxido de sodio</i>	Rearrangement of fatty acid radicals <i>Reordenamiento de radicales de ácidos grasos</i>	Rendered animal fats or a combination of such fats and vegetable fats/ <i>Grasas extraídas de animales solas o en combinación con grasas vegetales</i>	Sufficient for purpose. QS
Chilling media Agentes para la refrigeración	Salt (NaCl) Sal	To aid in chilling <i>Para ayudar a enfriar</i>	Raw poultry products/ <i>Productos avícolas crudos</i>	700 lbs. to 10,000 gallons of water. <i>De 317,5 a 37854,12 litros de agua</i>
Coloring agents (artificial) Colorantes (artificiales)	Coal tar dyes (FD&C certified) / <i>Colorantes de alquitrán de hulla (certificado FD&C)</i>	To color products / <i>Para colorear productos</i>	Various poultry products/ <i>Varios productos avícolas</i>	Sufficient for purpose. QS



	<p>Color additives listed in 21 CFR Part 74, Subpart A of Part 82, Subpart B (operator must furnish evidence to inspector in charge that color additive has been certified for use in connection with foods by the Food and Drug Administration) /</p> <p><i>Aditivos colorantes enumerados en 21 CFR Parte 74, Subparte A de la Parte 82, Subparte B (el operador debe proporcionar evidencia al inspector a cargo de que el aditivo de color ha sido certificado para su uso en alimentos por la Administración de Alimentos y Medicamentos, FDA)</i></p>	<p>To color casings or rendered fats; marking and branding product /</p> <p><i>Para colorear tripas o grasas extraídas; producto para el mercado</i></p>	<p>Sausage casings, oleomargarine, shortening, marking or branding ink on product (meat only) /</p> <p><i>Tripas de embutido, oleomargarina, materia grasa, tinta alimentaria para carne</i></p>	<p>Sufficient for purpose (may be mixed with approved natural coloring matters or harmless inert material such as common salt and sugar) ./</p> <p><i>QS (debe ser mezclado con colorantes naturales o materiales inocuos como sal o azúcar).</i></p>
	<p>Titanium oxide /</p> <p><i>Dióxido de titanio (E171)</i></p>	<p>To whiten /</p> <p><i>Blanquear</i></p>	<p>Canned ham salad spread and creamed-type canned meat products. Poultry salads and poultry spreads /</p> <p><i>Jamón en lata para untar y productos cárnicos cremosos en lata. Ensaladas de pollo y untables de pollo</i></p>	<p>0.5 percent.</p> <p><i>0,5%</i></p>
<p>Coloring agents (natural)</p> <p>Colorantes (naturales)</p>	<p>Alkanet, annatto, carotene, cochineal, green chlorophyll, saffron and tumeric /</p> <p><i>Alkanet (E103, crisoina resorcinol), annatto (E160b), carotenos</i></p>	<p>To color casings or rendered fats; marking and branding product /</p> <p><i>Para colorear tripas o grasas extraídas; producto de marcado y branding</i></p>	<p>Sausage casings, oleomargarine, shortening, marking or branding ink on product (meat only) /</p> <p><i>Tripas de embutido, oleomargarina, materia grasa, tinta alimentaria para carne</i></p>	<p>Sufficient for purpose (may be mixed with approved artificial dyes or harmless inert material such as common salt and sugar).</p> <p><i>QS (puede ser mezclado con colorantes artificiales aprobados o materiales inocuos como sal o azúcar).</i></p>



	(E160), cochinita (E120), clorofila (E140), azafrán y cúrcuma (E100ii)			
	Annatto, carotene / Annatto (E160b), carotenos (E160)	To color products / <i>Para colorear productos</i>	Various poultry products/ <i>Varios productos avícolas</i>	Sufficient for purpose. QS
Curing accelerators (must be used only in combination with curing agents) Aceleradores del curado (deben ser usados solamente en combinación con agentes de curado)	Ascorbic acid / Ácido ascórbico (E300)	To accelerate color fixing or preserve color during storage / <i>Para acelerar la fijación del color o preservar el color durante el almacenamiento</i>	Cured pork and beef cuts, cured poultry, cured comminuted poultry and meat food products / <i>Cerdo curado y cortes de vacuno, pollo curado, pollo curado picado y productos cárnicos</i>	75 oz to 100 gal pickle at 10 percent pump level; ¾ oz to 100 lb meat, meat byproduct or poultry product; 10 percent solution to surfaces of cured meat cuts or poultry products prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product). <i>De 2 a 378,5 litros de salmuera al 10%; de 21g a 45 kg de carne, despojos o productos avícolas; 10% de concentración en superficies de cortes curados de carne o productos avícolas antes de su empaquetado. (El uso de la solución no debe suponer un aumento significativo de la humedad del producto)</i>
	Citric acid or sodium citrate / Ácido cítrico (E330) o citrato de sodio (E331)	To accelerate color fixing or preserve color during storage / <i>Para acelerar la fijación del color o preservar el color durante el almacenamiento</i>	Cured pork and beef cuts, cured comminuted meat food product, cured comminuted poultry or poultry products / <i>Cortes de porcino y vacuno curados, productos cárnicos picados curados, productos avícolas o pollo curado picado</i>	May be used in cured meat products or in 10 percent solution used to spray surfaces of cured meat cuts prior to packaging to replace up to 50 percent of the ascorbic acid, erythorbic acid, sodium ascorbate, or sodium erythorbate that is used. May be used in cured poultry products to replace 50 percent of the ascorbic acid or sodium ascorbate that is used. <i>Puede usarse en producto cárnico curado o en una solución al 10% para rociar superficies de cortes de carne curada antes de su empaquetado para susutituir hasta el 50% de ácido ascórbico, ácido eritórbico, ascorbato sódico, eritorbato sódico usado. Puede usarse en producto avícola curado para sustituir hasta el 50% de ácido ascórbico o ascorbato sódico usado.</i>
	Erythorbic acid Ácido eritórbico	To accelerate color fixing or preserve color during storage /	Cured pork and beef cuts, cured poultry, cured comminuted poultry and meat food products /	75 oz to 100 gal pickle at 10 percent pump level; ¾ oz to 100 lb meat, meat byproduct or poultry product; 10 percent solution to surfaces of cured meat cuts or poultry products prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product).



		<i>Para acelerar la fijación del color o preservar el color durante el almacenamiento</i>	<i>Cerdo curado y cortes de vacuno, pollo curado, pollo curado picado y productos cárnicos</i>	<i>De 2 a 378,5 litros de salmuera al 10%; de 21g a 45KG de carne, despojos o productos avícolas; 10% de concentración en superficies de cortes curados de carne o productos avícolas antes de su empaquetado. (El uso de la solución no debe suponer un aumento significativo de la humedad del producto)</i>
Fumaric acid / Ácido fumárico (E297)	To accelerate color fixing or preserve color during storage. <i>Para acelerar la fijación del color o preservar el color durante el almacenamiento</i>	Cured, comminuted meat, poultry or meat and poultry products/ <i>Carne curada o picada, pollo y productos avícolas y cárnicos</i>	0.065 percent (or 1 oz to 100 lb) of the weight of the meat, poultry or the meat or poultry byproducts before processing. <i>0,065% (de 454g a 45Kg) del peso de la carne, carne de ave o despojos de ave antes de ser procesados</i>	
Glucono delta lactone Glucono delta lactona (E575)	To accelerate color fixing or preserve color during storage / <i>Para acelerar la fijación del color o preservar el color durante el almacenamiento</i>	Cured, comminuted meat or meat food product/ <i>Carne curada o picada o productos cárnicos</i>	8 oz to each 100 lb of meat or meat byproduct <i>226g por cada 45 Kg de carne o despojos</i>	
		Genoa salami/ <i>Salami de Génova</i>	16 oz to 100 lb of meat (1.0 percent). <i>De 454 g a 45 Kg de carne (1%)</i>	
Sodium acid pyrophosphate / Pirofosfato ácido de sodio	To accelerate color fixing or preserve color during storage / <i>Para acelerar la fijación del color o preservar el color durante el almacenamiento</i>	Frankfurters, wieners, vienna, bologna, garlicbologna, knockwurst and similar products/ <i>Salchichas frankfurters, wieners, viena, mortadela, mortadela con ajo, salchichas knockwurst y productos similares.</i>	Not to exceed alone or in combination with other curing accelerators for use in meat the following: 8 oz in 100 lb of meat, or meat and meat byproducts, content of the formula; nor 0.5 percent in the finished product. <i>Solo o en combinación con otros aceleradores de la curación para su uso en carne de la siguiente manera: 226,8g en 45 Kg de carne o carne y despojos, presentes en la fórmula, sin que exceda el 0,5% del producto final</i>	
Sodium ascorbate- Ascorbato sódico (E 300)	To accelerate color fixing or preserve color during storage / <i>Para acelerar la fijación</i>	Cured pork and beef cuts, cured comminuted meat food product, cured comminuted poultry or poultry products/	87.5 oz to 100 gal pickle at 10 percent pump level; 7/8 oz to 100 lb meat, meat byproduct or poultry product; 10 percent solution to surfaces of cured meat cuts or poultry products prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product).	



		<i>del color o preservar el color durante el almacenamiento</i>	<i>Cortes de porcino y vacuno curados, productos cárnicos picados curados, productos avícolas o pollo curado picado</i>	<i>De 2,6 a 378,5 litros de salmuera al 10%; de 21g a 45KG de carne, despojos o productos avícolas; 10% de concentración en superficies de cortes curados de carne o productos avícolas antes de su empaquetado. (El uso de la solución no debe suponer un aumento significativo de la humedad del producto)</i>
	Sodium erythorbate / <i>Eritorbato de sodio (E316)</i>	To accelerate color fixing or preserve color during storage / <i>Para acelerar la fijación del color o preservar el color durante el almacenamiento</i>	Cured pork and beef cuts, cured comminuted meat food products, cured comminuted poultry or poultry products/ <i>Cortes de porcino y vacuno curados, productos cárnicos picados curados, productos avícolas o pollo curado picado</i>	87.5 oz to 100 gal pickle at 10 percent pump level; 1/8 oz to 100 lb meat, meat byproduct or poultry product; 10 percent solution to surfaces of cured meat cuts or poultry products prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product.); <i>De 21g a 45 kg de carne, despojos o productos avícolas; 10% de concentración en superficies de cortes curados de carne o productos avícolas antes de su empaquetado. (El uso de la solución no debe suponer un aumento significativo de la humedad del producto)</i>
Curing Agents <i>Agentes de curado</i>	Sodium or potassium nitrate / <i>Nitrato de sodio o potasio (E 251) o (E252)</i>	Source of nitrite / <i>Fuente de nitritos</i>	Cured meat products other than bacon. Nitrates may not be used in baby, junior, and toddler foods. Cured, comminuted poultry or poultry products/ <i>Productos cárnicos curados diferentes del bacon. Los nitratos no deben ser usados en productos para bebés y niños de corta edad</i>	7 lb to 100 gal pickle; 3 1/2 oz to 100 lb meat or poultry product (dry cure); 2 3/4 oz to 100 lb chopped meat or poultry. <i>De 3,175 a 378,54 litros de salmuera; de 85g a 45 Kg de producto cárnico o avícola (curado); de 57g a 45 Kg de carne o ave troceada</i>
	Sodium or potassium nitrite (supplies of sodium nitrite and potassium nitrite and mixtures containing them must be kept under the care of a responsible employee of the establishment. The	To fix color /	Cured meat and poultry products. Nitrites may not be used in baby, junior, or toddler foods	2 lb to 100 gal pickle at 10 percent pump level; 1 oz to 100 lb meat or poultry product (dry cure); 1 oz to 100 lb chopped meat, meat byproduct or poultry product. The use of nitrites, nitrates or combination shall not result in more than 200 ppm of nitrite, calculated as sodium nitrite in finished product, except that nitrites may be used in bacon only in accordance with paragraph (b) of this section.



	<p>specific nitrite content of such supplies must be known and clearly marked accordingly)/</p> <p><i>Nitrito de sodio o potasio (los suministros de nitrito de sodio y nitrito de potasio y las mezclas que los contengan deben mantenerse bajo el cuidado de un empleado responsable del establecimiento. El contenido específico de nitrito de dichos suministros debe ser conocido y marcado claramente en consecuencia)</i></p>	<p><i>Para fijar el color</i></p>	<p><i>Productos cárnicos y avícolas curados. Los nitratos no deben ser usados en productos para bebés y niños de corta edad</i></p>	<p><i>De 1 a 378 litros de salmuera al 10%; de 28 g a 45 kg de producto cárnico o avícola (curado); de 28 g a 45 kg de carne troceada, despojos o producto avícola. La cantidad de nitritos, nitratos o su combinación no debe ser superior a 200 ppm de nitrito, calculado como nitrito de sodio en producto final, excepto que los nitritos pueden usarse en bacon en la manera en que se establece en el párrafo (b) de esta sección.</i></p>
<p>Denuding Agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)</p> <p>Agentes para la eliminación de las membranas mucosas (pueden usarse en combinación. Deben eliminarse de las tripas)</p>	<p>Lime (calcium oxide, calcium hydroxide) /</p> <p><i>Cal (óxido de calcio, hidróxido de calcio) (E526, E529)</i></p>	<p>To denude mucous membranes</p> <p><i>Para desnudar las membranas mucosas</i></p>	<p>Tripe</p> <p><i>Tripas</i></p>	<p>Sufficient for purpose.</p> <p>QS</p>
	<p>Sodium carbonate /</p> <p><i>Carbonato sódico (E 500)</i></p>	<p>To denude mucous membranes</p> <p><i>Para desnudar las membranas mucosas</i></p>	<p>Tripe</p> <p><i>Tripas</i></p>	<p>Sufficient for purpose.</p> <p>QS</p>
	<p>Sodium citrate /</p> <p><i>Citrato de sodio</i></p>	<p>To denude mucous membranes</p> <p><i>Para desnudar las membranas mucosas</i></p>	<p>Tripe</p> <p><i>Tripas</i></p>	<p>Sufficient for purpose.</p> <p>QS</p>



enjuagándolos con agua potable)	Sodium gluconate / <i>Gluconato de sodio</i>	To denude mucous membranes <i>Para desnudar las membranas mucosas</i>	Tripe <i>Tripas</i>	Sufficient for purpose. QS
	Sodium hydroxide / <i>Hidróxido de sodio (E524)</i>	To denude mucous membranes <i>Para desnudar las membranas mucosas</i>	Tripe <i>Tripas</i>	Sufficient for purpose. QS
	Sodium persulfate / <i>Persulfato de sodio (E514i)</i>	To denude mucous membranes <i>Para desnudar las membranas mucosas</i>	Tripe <i>Tripas</i>	Sufficient for purpose. QS
	Sodium silicates (ortho, meta, and sesqui) / <i>Silicatos de sodio (orto, meta y sesqui) (E550i)</i>	To denude mucous membranes <i>Para desnudar las membranas mucosas</i>	Tripe <i>Tripas</i>	Sufficient for purpose. QS
	Trisodium phosphate / <i>Fosfato trisódico (E339iii)</i>	To denude mucous membranes <i>Para desnudar las membranas mucosas</i>	Tripe <i>Tripas</i>	Sufficient for purpose. QS
Emulsifying Agents <i>Emulsionantes</i>	Actylated monoglycerides / <i>Monoglicéridos acetilados</i>	To emulsify product <i>Para emulsionar el producto</i>	Shortening and various poultry products/ <i>Materia grasa y varios productos avícolas</i>	Sufficient for purpose. QS
	Diacetyl tartaric acid esters of mono-and diglycerides / <i>Ésteres monoacetiltartárico y diacetiltartárico de monoglicéridos y diglicéridos de ácidos grasos (E472e)</i>	To emulsify product <i>Para emulsionar el producto</i>	Shortening and various poultry products/ <i>Materia grasa y varios productos avícolas</i>	Sufficient for purpose. QS



<p>Glycerol-lacto stearate, oleate, or palmitate /</p> <p><i>Estearato, oleato o palmitato de glicerol-lacto</i></p>	<p>To emulsify product</p> <p><i>Para emulsionar el producto</i></p>	<p>Shortening and various poultry products/</p> <p><i>Materia grasa y varios productos avícolas</i></p>	<p>Sufficient for purpose.</p> <p>QS</p>
<p>Lecithin /</p> <p><i>Lecitina (E322)</i></p>	<p>To emulsify product (also as an antioxidant)</p> <p><i>Para emulsionar el producto (también como antioxidante)</i></p>	<p>Oleomargarine, shortening, various meat and poultry products/</p> <p><i>Oleomargarina, materia grasa, varios productos cárnicos y avícolas</i></p>	<p>0.5 percent in oleomargarine, use in other products—sufficient amount for emulsification.</p> <p><i>0,5% en oleomargarina, uso en otros productos-- cantidad suficiente para emulsionar</i></p>
<p>Mono and diglycerides (glycerol palmitate, etc.) /</p> <p><i>Mono y diglicéridos (palmitato de glicerol, etc.) (E471)</i></p>	<p>To emulsify product</p> <p><i>Para emulsionar el producto</i></p>	<p>Rendered animal fat or a combination of such fat with vegetable fat; oleomargarine/</p> <p><i>Grasa animal extraída sola o combinada con grasa vegetal</i></p> <p>Various poultry products/</p> <p><i>Varios productos avícolas</i></p>	<p>Sufficient for purpose in lard and shortening; 0.5 percent in oleomargarine.</p> <p><i>QS en manteca; 0,5% en oleomargarina</i></p> <p>Sufficient for purpose./</p> <p>QS</p>
<p>Mono and diglycerides of fatty acids esterified with any of the following acids: acetic, acetyltartaric, citric, lactic, tartaric, and their sodium and calcium salts; the sodium sulfoacetate derivatives of these mono and diglycerides /</p> <p><i>Mono y diglicéridos de ácidos grasos (E471) esterificados con cualquiera de los</i></p>	<p>To emulsify product</p> <p><i>Para emulsionar el producto</i></p>	<p>Margarine or oleomargarine</p>	<p>0.5 percent</p>



	<p><i>siguientes ácidos: acético, acetiltartárico, cítrico, láctico, tartárico y sus sales de sodio y calcio; los derivados de sulfoacetato de sodio de estos mono y diglicéridos</i></p>		<p><i>Margarina u oleomargarina</i></p>	<p><i>0,5%</i></p>
	<p>Polyglycerol esters of fatty acids (polyglycerol esters of fatty acids are restricted to those up to and including the decaglycerol esters and otherwise meeting the requirements of 172.854(a) of the Food Additive Regulations)</p> <p><i>Ésteres poliglicéridos de ácidos grasos (E475) (los ésteres de poliglicerol de ácidos grasos están restringidos a aquellos que incluyen los ésteres de decaglicerol y que cumplen con los requisitos de 172.854 (a) del Reglamento sobre aditivos alimentarios de EEUU)</i></p>	<p>To emulsify product</p> <p><i>Para emulsionar el producto</i></p>	<p>Rendered animal fat or a combination of such fat with vegetable fat when use is not precluded by standards of identity of composition; oleomargarine/</p> <p><i>Grasa animal sola o en su combinación con grasas vegetales cuando su uso no está restringido por los requisitos de composición; oleomargarina</i></p>	<p>Sufficient for purpose for rendered animal fat or combination with vegetable fat; 0.5 percent for oleomargarine.</p> <p><i>QS para grasa animal sola o en combinación con grasa vegetal; 0,5% para oleomargarina</i></p>
	<p>Polysorbate 60 (polyoxyethylene (20) sorbitan monostearate) /</p> <p><i>Polisorbato 60 (E435)</i></p>	<p>To emulsify product</p>	<p>Shortening for use in nonstandardized baked goods, baking mixes, icings, fillings, and toppings and in the frying of foods (meat only). Rendered poultry fat or a combination of such fat with vegetable fat/</p>	<p>1 percent when used alone. If used with polysorbate 80 the combined total shall not exceed 1 percent.</p>



		<i>Para emulsionar el producto</i>	<i>Materia grasa para uso en productos de pastelería no estandarizados, mezclas para pastelería, escarchados, rellenos y adornos y para el frito de productos (solo carne). Grasa de pollo sola o en combinación con grasa vegetal.</i>	<i>1% cuando se usa solo. Si se usa con polisorbato 80, la combinación no debe exceder del 1%</i>
Polysorbate 80 (polyoxyethylene (20) sorbitan monooleate) / <i>Polisorbato 80 (E433)</i>	To emulsify product <i>Para emulsionar el producto</i>	Shortening for use in nonstandardized baked goods, baking mixes, icings, fillings, and toppings and in the frying of foods (meat only). Various poultry products/ <i>Materia grasa para uso en productos de pastelería no estandarizados, mezclas para pastelería, escarchados, rellenos y adornos y para el frito de productos (solo carne). Varios productos avícolas</i>	1 percent when used alone. If used with polysorbate 60 the combined total shall not exceed 1 percent. <i>1% cuando se usa solo. Si se usa con polisorbato 60, la combinación no debe exceder del 1%</i>	
1,2-propylene glycol esters of fatty acids / <i>Ésteres de propilenglicol de ácidos grasos (E477)</i>	To emulsify product <i>Para emulsionar el producto</i>	Margarine or oleomargarine/ <i>Margarina u oleomargarina</i>	2.0 percent. 2%	
Propylene glycol mono and diesters of fats and fatty acids / <i>Propilenglicol mono y diésteres de grasas y ácidos grasos</i>	To emulsify product <i>Para emulsionar el producto</i>	Rendered animal or poultry fat or a combination of such fat with vegetable fat/ <i>Grasa de ave u otras especies sola o en combinación con grasas vegetales</i>	Sufficient for purpose. QS	
Stearyl-2-lactylic acid / <i>Estearoil-2-lactilato sódico (E481)</i>	To emulsify product <i>Para emulsionar el producto</i>	Shortening to be used for cake icings and fillings (meat only) <i>Materia grasa para usar en escarchados y rellenos de pasteles (solo de carne)</i>	3.0 percent. 3%	



	<p>Stearyl monoglyceridyl citrate /</p> <p><i>Citrato de estearil (E484)</i></p>	<p>To emulsify product</p> <p><i>Para emulsionar el producto</i></p>	<p>Shortening/</p> <p><i>Materia grasa</i></p>	<p>Sufficient for purpose.</p> <p>QS</p>
<p>Film forming agents</p> <p>Agentes formadores de película</p>	<p>A mixture consisting of water, sodium alginate, calcium chloride, sodium carboxymethyl-cellulose, and corn syrup solids/</p> <p><i>Una mezcla que consta de agua, alginato de sodio, cloruro de calcio, carboximetilcelulosa de sodio y sólidos de jarabe de maíz.</i></p>	<p>To reduce cooler shrinkage and help protect surface /</p> <p><i>Para proteger la superficie en el primer golpe de frío</i></p>	<p>Freshly dressed meat carcasses. Such carcasses must bear a statement "Protected with a film of water, corn syrup solids, sodium alginate, calcium chloride and sodium carboxymethyl-cellulose.</p> <p><i>Canales revestidas frescas. Estas canales deben presentar el aviso "protegido con un film de agua, sirope de maíz, alginato de sodio, cloruro de calcio y carboximetil-celulosa sódica</i></p>	<p>Formulation may not exceed 1.5 percent of hot carcass weight when applied. Chilled weight may not exceed hot weight.</p> <p><i>La formulación no debe superar el 1,5% del peso de la canal en caliente cuando se aplica. El peso en frío no debe exceder el peso en caliente.</i></p>
<p>Flavoring Agents; Protectors and Developers</p>	<p>Artificial smoke flavoring</p> <p><i>Saborizante de humo artificial</i></p>	<p>To flavor product</p> <p><i>Para añadir sabor al producto</i></p>	<p>Various (meat and poultry)</p> <p><i>Varios (carne y productos avícolas)</i></p>	<p>Sufficient for purpose.</p> <p>QS</p>
	<p>Autolyzed yeast extract</p> <p><i>Extracto de levadura autolizado</i></p>	<p>To flavor product</p> <p><i>Para añadir sabor al producto</i></p>	<p>Various (meat and poultry)</p> <p><i>Varios (carne y productos avícolas)</i></p>	<p>Sufficient for purpose.</p> <p>QS</p>
	<p>Benzoic acid (sodium, potassium and calcium salts)</p> <p><i>Ácido benzoico (E210)</i></p>	<p>To retard flavor reversion</p> <p><i>Para retrasar la pérdida de sabor</i></p>	<p>Margarine or oleomargarine</p> <p><i>Margarina u oleomargarina</i></p>	<p>0.1 percent individually, or if used in combination with other flavoring agents for use in meat or with sorbic acid and its salts, 0.2 percent (expressed as the acids in the wt. of the finished foods).</p> <p><i>0,1 % individualmente, o si se usa en combinación con otros agentes aromatizantes para uso en carne o con ácido sórbico y sus sales, 0,2 por ciento (expresado como los ácidos en el peso de los alimentos terminados).</i></p>
	<p>Calcium lactate</p>	<p>To protect flavor</p>	<p>Cooked semi-dry and dry products including sausage, imitation</p>	<p>0.6 percent in product formulation.</p>



	<i>Lactato de calcio (E327)</i>	<i>Para proteger el sabor</i>	sausage, and nonspecific meat food sticks	<i>0,6% en la formulación del producto</i>
	Citric acid <i>Ácido cítrico (E330)</i>	To protect flavor	Various poultry products	Sufficient for purpose.
<i>Para proteger el sabor</i>		<i>Varios productos avícolas</i>	QS	
Flavoring		Chili con carne	Sufficient for purpose.	
		<i>Saborizante</i>	<i>Chile con carne</i>	QS
	Corn syrup solids; corn syrup; glucose syrup <i>Sólidos de jarabe de maíz; jarabe de maíz; jarabe de glucosa</i>	To flavor product <i>Para añadir sabor al producto</i>	Various poultry products, sausage, hamburger, meat loaf, luncheon meat, chopped or pressed ham <i>Diversos productos avícolas, salchichas, hamburguesas, pastel de carne, fiambres, jamón picado o prensado</i>	Sufficient for purpose. QS
	Dextrose <i>Dextrosa (E1200)</i>	To flavor product <i>Para añadir sabor al producto</i>	Sausage, ham and cured products <i>Salchichas, jamón y productos curados</i>	Sufficient for purpose. QS
	Diacetyl <i>Diacetilo (Nº CAS: 431-03-81)</i>	To flavor product <i>Para añadir sabor al producto</i>	Oleomargarine <i>Oleomargarina</i>	Sufficient for purpose. QS
	Disodium guanylate <i>Guanilato disódico (E627)</i>	To flavor product <i>Para añadir sabor al producto</i>	Various meat and poultry products. <i>Varios productos de carne y aves de corral</i>	Sufficient for purpose. QS
	Disodium inosinate <i>Inosinato disódico (E631)</i>	To flavor product <i>Para añadir sabor al producto</i>	Various meat and poultry products. <i>Varios productos de carne y aves de corral</i>	Sufficient for purpose. QS
	Harmless bacteria starters of the acidophilus type, lactic acid starter or culture of <i>Pediococcus cerevisiae</i> <i>Cultivos iniciadores de bacterias inofensivas del</i>	To develop flavor <i>Para desarrollar sabor</i>	Dry sausage, pork roll, thuringer, lebanon bologna, cervelat, and salami	0.5 percent. 0,5%



	<i>tipo acidófilo, iniciador de ácido láctico o cultivo de Pediococcus cerevisiae</i>		<i>Salchicha seca, rollo de cerdo, thuringer, mortadela del líbano, cervelat y salami</i>	
	Harmless lactic acid producing bacteria	To prevent the growth of Clostridium botulinum	Bacon	Sufficient for purpose.
	<i>Bacterias inofensivas productoras de ácido láctico</i>	<i>Para prevenir el crecimiento de Clostridium Botulinum</i>	<i>Bacon</i>	QS
	Hydrolyzed plant protein	To flavor product	Various meat and poultry products	Sufficient for purpose.
	<i>Proteína vegetal hidrolizada</i>	<i>Para añadir sabor al producto</i>	<i>Varios productos de carne y aves de corral</i>	QS
	Isopropyl citrate	To protect flavor	Oleomargarine	0.02 percent.
	<i>Citrato de isopropilo (E384)</i>	<i>Para proteger el sabor</i>	<i>Oleomargarina</i>	0,02%
	Malt syrup	To flavor product	Cured meat products	2.5 percent.
	<i>Jarabe de maltitol (E965ii)</i>	<i>Para añadir sabor al producto</i>	<i>Productos cárnicos curados</i>	2,5%
			Various poultry products	Sufficient for purpose.
			<i>Varios productos avícolas</i>	QS
	Milk protein hydrolysate	To flavor product	Various meat and poultry products	Sufficient for purpose.
	<i>Hidrolizado de proteína de leche</i>	<i>Para añadir sabor al producto</i>	<i>Varios productos de carne y aves de corral</i>	QS
	Monoammonium glutamate	To flavor product	Various meat and poultry products	Sufficient for purpose.
	<i>Glutamato de monoamonio (E624)</i>	<i>Para añadir sabor al producto</i>	<i>Varios productos de carne y aves de corral</i>	QS
	Monosodium glutamate	To flavor product	Various meat and poultry products	Sufficient for purpose.
	<i>Glutamato monosódico (E621)</i>	<i>Para añadir sabor al producto</i>	<i>Varios productos de carne y aves de corral</i>	QS
	Potassium lactate	To flavor product	Various meat and meat food products, poultry and poultry food products, except infant formula and infant food.	Not to exceed 2 percent of formulation; in accordance with 21 CFR 184.1639 .
	<i>Lactato de potasio (E326)</i>			



		<i>Para añadir sabor al producto</i>	<i>Varias carnes y productos alimenticios a base de carne, aves y productos alimenticios avícolas, excepto fórmulas para lactantes y alimentos para lactantes.</i>	No exceder el 2%, de acuerdo con 21 CFR 184.1639.
Smoke flavoring	To flavor product		Various meat and poultry products	Sufficient for purpose.
<i>Aroma de humo</i>	<i>Para añadir sabor al producto</i>		<i>Varios productos de carne y aves de corral</i>	QS
Sodium acetate	To flavor product		Various meat and poultry products	Not to exceed 0.25% of formulate in accordance with 21 CFR 184.1721 .
<i>Acetato sódico (E262)</i>	<i>Para añadir sabor al producto</i>		<i>Varios productos de carne y aves de corral</i>	<i>No exceder el 0,25%, de acuerdo con 21 CFR 184.1721.</i>
Sodium diacetate	To flavor product		Various meat and poultry products	Not to exceed 0.25% of formulate in accordance with 21 CFR 184.1754 .
<i>Diacetato de sodio (E262ii)</i>	<i>Para añadir sabor al producto</i>		<i>Varios productos de carne y aves de corral</i>	<i>No exceder el 0,25%, de acuerdo con 21 CFR 184.1754.</i>
Sodium lactate	To flavor product		Various meat and meat food products, poultry and poultry food products, except infant formula and infant food.	Not to exceed 2 percent of formulation in accordance with 21 CFR 184.1768 .
<i>Lactato de sodio (E325)</i>	<i>Para añadir sabor al producto</i>		<i>Varias carnes y productos alimenticios a base de carne, aves y productos alimenticios avícolas, excepto fórmulas para lactantes y alimentos para lactantes.</i>	<i>No exceder el 2%, de acuerdo con 21 CFR 184.1768.</i>
Sodium sulfoacetate derivative of mono and diglycerids	To flavor product		Various meat and poultry products	0.5 percent.
<i>Sulfoacetato de sodio derivado de mono y diglicéridos</i>	<i>Para añadir sabor al producto</i>		<i>Varios productos de carne y aves de corral</i>	0,5%
Sodium tripolyphosphate	To help protect flavor		"Fresh Beef," ² "Beef for further cooking," "Cooked Beef," Beef Patties, Meat Loaves, Meat Toppings, and similar products derived from pork, lamb, veal, mutton, and goat meat which are cooked or frozen after processing	0.5 percent of total product.
<i>Tripolifosfatode sodio (Nº CAS: 7758-29-4)</i>				



		<i>Para ayudar a proteger el sabor</i>	<i>Carne de res fresca, Carne de res para cocción adicional, Carne de res cocida, Empanadas de res, Pasteles de carne, Cubiertas de carne y productos similares derivados de la carne de cerdo, cordero, ternera, cordero y cabra que se cocinan o congelan después del procesamiento.</i>	0,5%
	Sodium tripolyphosphate and sodium mixtures, metaphosphate, insoluble; and sodium polyphosphates, glassy <i>Tripolifosfato de sodio y mezclas de sodio, metafosfato, insoluble; y polifosfatos de sodio, vítreos</i>	To help protect flavor <i>Para ayudar a proteger el sabor</i>	"Fresh Beef," ² "Beef for further cooking," "Cooked Beef," Beef Patties, Meat Loaves, Meat Toppings, and similar products derived from pork, lamb, veal, mutton, and goat meat which are cooked or frozen after processing <i>Carne de res fresca, Carne de res para cocción adicional, Carne de res cocida, Empanadas de res, Pasteles de carne, Cubiertas de carne y productos similares derivados de la carne de cerdo, cordero, ternera, cordero y cabra que se cocinan o congelan después del procesamiento.</i>	0.5 percent of total product. 0,5%
	Sorbitol <i>Sorbitol (E420)</i>	To flavor, to facilitate the removal of casings from product, and to reduce caramelization and charring <i>Para dar sabor, para facilitar la eliminación de las envolturas del producto y para reducir la caramelización y la carbonización.</i>	Cooked sausage labeled frankfurter, frank, furter, wiener, and knockwurst; cured pork and pork products, as provided for in 9 CFR Part 319 <i>Salchicha cocida etiquetada frankfurter, frank, furter, wiener y salchichón; cerdo curado y productos de cerdo, según lo dispuesto en 9 CFR Parte 319</i>	Not to exceed 2 percent of the weight of the formula excluding the formula weight of water or ice, when used in accordance with 21 CFR 184.1835 . <i>No debe exceder el 2 por ciento del peso de la fórmula, excluyendo el peso de la fórmula de agua o hielo, cuando se usa de acuerdo con 21 CFR 184.1835.</i>
	Starter distillate <i>Destilado de starter</i>	To help protect flavor	Oleomargarine	Sufficient for purpose.



		<i>Para ayudar a proteger el sabor</i>	<i>Oleomargarina</i>	QS
	Stearyl citrate <i>Citrato de estearilo (E484)</i>	To help protect flavor <i>Para ayudar a proteger el sabor</i>	Oleomargarine <i>Oleomargarina</i>	Sufficient for purpose. QS
	Sugars (sucrose and dextrose) <i>Azúcares (sacarosa y dextrosa)</i>	To flavor product <i>Para añadir sabor al producto</i>	Various meat and poultry products <i>Varios productos de carne y aves de corral</i>	Sufficient for purpose. QS
Gases Gases	Carbon dioxide liquid	Contact freezing	Various poultry products	Sufficient for purpose.
	Dióxido de carbono líquido (E290)	<i>Congelación de contacto</i>	<i>Varios productos avícolas</i>	QS
	Carbon dioxide solid (dry ice) <i>Dióxido de carbono sólido (hielo seco)</i>	To cool product <i>Para enfriar el producto</i>	Chopping of meat, packing of product	Sufficient for purpose. QS
		To cool product or facilitate chopping or packaging <i>Para enfriar el producto o facilitar el picado o envasado</i>	Various poultry products <i>Varios productos avícolas</i>	Sufficient for purpose. QS
	Nitrogen <i>Nitrógeno (E941)</i>	To exclude oxygen from sealed containers <i>Para excluir el oxígeno de los envases sellados</i>	Various meat and poultry products <i>Varios productos de carne y aves de corral</i>	Sufficient for purpose. QS
		Nitrogen, liquid <i>Nitrógeno líquido</i>	Contact freezant <i>Congelador por contacto</i>	Various meat and poultry products <i>Varios productos de carne y aves de corral</i>
Hog Scald Agents (must be removed)	Caustic soda	To remove hair	Hog carcasses	Sufficient for purpose.
	Sosa cáustica	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS



by subsequent cleaning operations) <i>Agentes de escaldado de cerdo (deben eliminarse mediante operaciones de limpieza posteriores)</i>	Dicotyl sodium sulfosuccinate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Sulfosuccinato de dioctilo y sodio</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS
	Dimethylpolysiloxane	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Polidimetilsiloxano</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS
	Disodium-calcium ethylenediaminetetraacetate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>EDTA disódico-cálcico (E385)</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS
	Disodium phosphate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Fosfato de disodio (E339ii)</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS
	Ethylenediaminetetraacetic acid (sodium salts)	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>EDTA (sales de sodio) (E385)</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS.
Lime (calcium oxide, calcium hydroxide)	To remove hair	Hog carcasses	Sufficient for purpose.	
<i>Cal (óxido de calcio, hidróxido de calcio) (E526, E529)</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS	
Potassium hydroxide	To remove hair	Hog carcasses	Sufficient for purpose.	
<i>Hidróxido potásico (E525)</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS	
Propylene glycol	To remove hair	Hog carcasses	Sufficient for purpose.	
<i>Propilenglicol (E1520)</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS	
Soap (prepared by the reaction of calcium,	To remove hair	Hog carcasses	Sufficient for purpose.	



potassium, or sodium with rosin or fatty acids of natural fats and oils) <i>Jabón (preparado por la reacción de calcio, potasio o sodio con colofonia o ácidos grasos de grasas y aceites naturales)</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS
Sodium acid pyrophosphate <i>Difosfatos (E450)</i>	To remove hair <i>Para eliminar pelo</i>	Hog carcasses <i>Canales de cerdo</i>	Sufficient for purpose. QS
Sodium carbonate <i>Carbonato de sodio (Número CAS: 497-19-8)</i>	To remove hair <i>Para eliminar pelo</i>	Hog carcasses <i>Canales de cerdo</i>	Sufficient for purpose. QS
Sodium dodecylbenzene sulfonate <i>Dodecilbencenosulfonato de sodio</i>	To remove hair <i>Para eliminar pelo</i>	Hog carcasses <i>Canales de cerdo</i>	Sufficient for purpose. QS
Sodium gluconate <i>Gluconato de sodio</i>	To remove hair <i>Para eliminar pelo</i>	Hog carcasses <i>Canales de cerdo</i>	Sufficient for purpose. QS
Sodium hexametaphosphate <i>Polifosfato de sodio (E452i)</i>	To remove hair <i>Para eliminar pelo</i>	Hog carcasses <i>Canales de cerdo</i>	Sufficient for purpose. QS
Sodium lauryl sulfate <i>Lauril éter sulfato sódic</i>	To remove hair <i>Para eliminar pelo</i>	Hog carcasses <i>Canales de cerdo</i>	Sufficient for purpose. QS
Sodium mono and dimethylnaphthalene sulfonate (molecular weight 245-260)	To remove hair	Hog carcasses	Sufficient for purpose.



	<i>Metilnaftalenosulfonato de sodio (peso molecular 245-260)</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS
	Sodium n-alkylbenzene sulfonate (alkyl group predominantly C12 and C13 and not less than 95 percent C10 and C16)	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Sulfonato de alquilbenceno de sodio</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS
	Sodium pyrophosphate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Pirofosfato de sodio (E450 (a))</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS
	Sodium silicates (ortho, meta, and sesqui)	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Silicatos de sodio (metasilicato, ortosilicato y sesquisilicato)</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS
	Sodium sulfate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Sulfato de sodio (E514i)</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS
	Sodium tripolyphosphate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Tripolifosfato de sodio</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS
	Sucrose	To remove hair	Hog carcasses	Sufficient for purpose.
	Sacarosa	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS
	Triethanolamine dodecylbenzene sulfonate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Dodecilbenceno sulfonato de trietanolamina</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS
	Trisodium phosphate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Fosfato Trisódico (E339iii)</i>	<i>Para eliminar pelo</i>	<i>Canales de cerdo</i>	QS
Miscellaneous	Adipic acid	To acidify	Margarine or oleomargarine	Sufficient for purpose.



Varios	Ácido adípico (E 355)	Acidulante	Margarina u oleomargarina	QS
	Ascorbic acid, erythorbic acid, citric acid, sodium ascorbate and sodium citrate, singly or in combination	To delay discoloration	Fresh beef cuts, fresh lamb cuts, and fresh pork cuts	Not to exceed, singly or in combination, 500 ppm or 1.8 mg/sq inch of product surface of ascorbic acid (in accordance with 21 CFR 182.3013), erythorbic acid (in accordance with 21 CFR 182.3041), or sodium ascorbate (in accordance with 21 CFR 182.3731); and/or not to exceed, singly or in combination, 250 ppm or 0.9 mg/sq inch of product surface of citric acid (in accordance with 21 CFR 182.6033), or sodium citrate (in accordance with 21 CFR 182.6751).
	Ácido ascórbico (E 300), Ácido eritórbico (E 315), Ácido cítrico (E 330), Ascorbato sódico (E 301), Citrato sódico (E 331), solos o en combinación	Para retrasar la decoloración	Recortes de carne fresca de vacuno, ovino y porcino	No sobrepasar (solos o en combinación) 500 ppm o 1.8 mg/pulgada cuadrada en la superficie del product de ácido ascórbico (de acuerdo con 21 CFR 182.3013), ácido eritórbico (de acuerdo con 21 CFR 182.3041) o ascorbato de sodio (de acuerdo con 21 CFR 182.3731); y/o no exceder, solos o en combinación, 250 ppm o 0,9 mg/pulgada cuadrada de la superficie del producto de ácido cítrico (de acuerdo con 21 CFR 182.6033), o citrato de sodio (de acuerdo con 21 CFR 182.6751)
	Calcium disodium, EDTA (calcium disodium ethylene-diaminetetraacetate)	To preserve product and to protect flavor	Margarine or oleomargarine	75 ppm by weight of the finished oleomargarine or margarine.
	Etilendiamino-tetracetato de calcio y disodio (EDTA de calcio y disodio) (E 385)	Para conservar el producto y proteger el sabor	Margarina y oleomargarina	75 ppm por peso en margarina y oleomargarina terminada.
Calcium propionate	To retard mold growth	Pizza crust	0.32 percent alone or in combination based on weight of the flour brace used.	
	Para retrasar el crecimiento de mohos	Corteza de pizza	0.32 por ciento solo o en combinación en base al peso de la harina utilizada	
Propionato cálcico (E 282)	To retard mold growth	Fresh pie dough (poultry only)	0.3 percent of calcium propionate or sodium propionate alone, or in combination, based on weight of flour used.	
	Para retrasar el crecimiento de mohos	Masa fresca (Solo aves)	0.3 por ciento de propionate cálcico o propionate sódico, solo o en combinación, en base al peso de la harina utilizada.	



	<p>Citric acid</p> <p><i>Ácido cítrico (E 330)</i></p>	<p>To preserve cured color during storage</p> <p><i>Para conservar el color del curado durante el almacenamiento</i></p>	<p>Cured pork cuts</p> <p><i>Cortes de carne de cerdo curada</i></p>	<p>Not to exceed 30 percent in water solution used to spray surfaces of cured cuts, prior to packaging, in accordance with 21 CFR 184.1033. (The use of such solution shall not result in the addition of a significant amount of moisture to the product and shall be applied only once to product).</p> <p><i>No exceder el 30 por ciento en la solución acuosa utilizada para rociar la superficie de la carne curada previamente al envasado, de acuerdo con 21 CFR 184.1033. (El uso de dicha solución no dará como resultado la adición de una cantidad significativa de humedad al producto y se aplicará solo una vez al product)</i></p>
	<p>Citric acid (sodium and potassium salts)</p> <p>Citrato de sodio y citrato de potasio (E331) y (E 332)</p>	<p>To acidify</p> <p><i>Acidificar</i></p>	<p>Margarine and oleomargarine</p> <p><i>Margarina y oleomargarina</i></p>	<p>Sufficient for purpose.</p> <p>QS</p>
	<p>d- and dl-alpha-tocopherol</p> <p><i>DL-alfa tocoferol</i></p>	<p>To inhibit nitrosamine formation</p> <p><i>Para inhibir la formación de nitrosaminas</i></p>	<p>Pump-cured bacon</p> <p>Bacon</p>	<p>500 ppm; by injection or surface application.</p> <p>500ppm por inyección o aplicación superficial</p>
	<p>Dipotassium phosphate</p> <p><i>Fosfato dipotásico</i></p>	<p>To decrease the amount of cooked out juices</p> <p><i>Para disminuir la merma en la cocción</i></p>	<p>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.</p> <p><i>Productos cárnicos, excepto donde lo prohíban las reglamentaciones de inspección de carnes y productos avícolas, excepto donde lo prohíban las reglamentaciones de inspección de productos avícolas.</i></p>	<p>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.</p> <p><i>Para productos cárnicos, 5 % de fosfato en salmuera a un nivel máximo del 10% del bombo. 0,5 % de fosfato en productos alimenticios cárnicos (solo se puede inyectar una solución transparente productos cárnicos). Para productos avícolas, 0.5 por ciento del producto total.</i></p>
	<p>Disodium phosphate</p> <p><i>Fosfato disódico</i></p>		<p>Meat food products except where otherwise prohibited by the meat inspection regulations and poultry food products except where</p>	<p>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</p>



		To decrease the amount of cooked out juices <i>Para disminuir la merma en la cocción</i>	otherwise prohibited by the poultry products inspection regulations. <i>Productos cárnicos, excepto donde lo prohíban las reglamentaciones de inspección de carnes y productos avícolas, excepto donde lo prohíban las reglamentaciones de inspección de productos avícolas.</i>	food product). For poultry food products, 0.5 percent of total product. <i>Para productos cárnicos, 5 % de fosfato en salmuera a un nivel máximo del 10% del bombo. 0,5 % de fosfato en productos alimenticios cárnicos (solo se puede inyectar una solución transparente productos cárnicos). Para productos avícolas, 0.5 por ciento del producto total.</i>
Glycerine <i>Glicerina (E422)</i>	Humectant <i>Humectante</i>		Shelf stable meat snacks <i>Aperitivos de carne no perecederos</i>	Not to exceed 2 percent of the formulation weight of the product in accordance with <u>21 CFR 182.1320</u> . No superar el 2% del peso del producto en el momento de adición, de acuerdo con 21 CFR 182.1320.
Hydrochloric acid <i>Ácido clorhídrico (E507)</i>	To acidify <i>Acidificar</i>		Margarine or oleomargarine <i>Margarina u oleomargarina</i>	Sufficient for purpose. QS
Lactic acid (sodium and potassium salts) <i>Lactato sódico (E325) y lactato potásico (E326)</i>	To acidify <i>Acidificar</i>		Margarine or oleomargarine <i>Margarina u oleomargarina</i>	Sufficient for purpose. QS
L-Tartaric acid (sodium and sodium potassium salts) <i>Tartrato monosódico (E335i) y Tartrato doble de sodio y potasio (E337)</i>	To acidify <i>Acidificar</i>		Margarine or oleomargarine <i>Margarina u oleomargarina</i>	Sufficient for purpose. QS
Monopotassium phosphate <i>Fosfato monopotásico (E340i)</i>		To decrease the amount of cooked out juices	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. <i>Productos cárnicos, excepto donde lo prohíban las reglamentaciones</i>	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 products, 0.5 percent of total product. <i>Para productos cárnicos, 5 % de fosfato en salmuera a un nivel máximo del 10% del bombo. 0,5 % de fosfato en</i>



		<i>Para disminuir la merma en la cocción</i>	<i>de inspección de carnes y productos avícolas, excepto donde lo prohíban las reglamentaciones de inspección de productos avícolas.</i>	<i>productos alimenticios cárnicos (solo se puede inyectar una solución transparente productos cárnicos). Para productos avícolas, 0.5 por ciento del producto total.</i>
Monosodium phosphate <i>Fosfato monosódico (E339i)</i>	To decrease the amount of cooked out juices <i>Para disminuir la merma en la cocción</i>	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. <i>Productos cárnicos, excepto donde lo prohíban las reglamentaciones de inspección de carnes y productos avícolas, excepto donde lo prohíban las reglamentaciones de inspección de productos avícolas.</i>	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 products, 0.5 percent of total product. <i>Para productos cárnicos, 5 % de fosfato en salmuera a un nivel máximo del 10% del bombo. 0,5 % de fosfato en productos alimenticios cárnicos (solo se puede inyectar una solución transparente productos cárnicos). Para productos avícolas, 0.5 por ciento del producto total.</i>	
Phosphoric acid <i>Ácido fosfórico (E338)</i>	To acidify <i>Acidificar</i>	Margarine or oleomargarine <i>Margarina u oleomargarina</i>	Sufficient for purpose. <i>QS</i>	
Potassium bicarbonate <i>Bicarbonato potásico (E501ii)</i>	To alkalize <i>Alcalinizar</i>	Margarine or oleomargarine <i>Margarina u oleomargarina</i>	Sufficient for purpose. <i>QS</i>	
Potassium carbonate <i>Carbonato potásico (E501i)</i>	To alkalize <i>Alcalinizar</i>	Margarine or oleomargarine <i>Margarina u oleomargarina</i>	Sufficient for purpose. <i>QS</i>	
Potassium pyrophosphate <i>Pirofosfato potásico</i>	To decrease the amount of cooked out juices	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. <i>Productos cárnicos, excepto donde lo prohíban las reglamentaciones de inspección de carnes y</i>	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. <i>Para productos cárnicos, 5 % de fosfato en salmuera a un nivel máximo del 10% del bombo. 0,5 % de fosfato en productos alimenticios cárnicos (solo se puede inyectar una</i>	



		<i>Para disminuir la merma en la cocción</i>	<i>productos avícolas, excepto donde lo prohíban las reglamentaciones de inspección de productos avícolas.</i>	<i>solución transparente productos cárnicos). Para productos avícolas, 0.5 por ciento del producto total.</i>
Potassium sorbate <i>Sorbato potásico (E202)</i>	To retard mold growth <i>Para retardar el crecimiento de moho</i>	Dry sausage <i>Salchichas secas</i>		10 percent in water solution may be applied to casings after stuffing or casings may be dipped in solution prior to stuffing. <i>Se puede aplicar una solución al 10 % en agua a las tripas después del embutido o las tripas se pueden sumergir en la solución antes del embutido.</i>
Potassium tripolyphosphate <i>Trifosfato pentasódico (E451i)</i>	To decrease the amount of cooked out juices <i>Para disminuir la merma en la cocción</i>	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. <i>Productos cárnicos, excepto donde lo prohíban las reglamentaciones de inspección de carnes y productos avícolas, excepto donde lo prohíban las reglamentaciones de inspección de productos avícolas.</i>	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. <i>Para productos cárnicos, 5 % de fosfato en salmuera a un nivel máximo del 10% del bombo. 0,5 % de fosfato en productos alimenticios cárnicos (solo se puede inyectar una solución transparente productos cárnicos). Para productos avícolas, 0.5 por ciento del producto total.</i>	
Propyl paraben (propyl p-hydroxy-benzoate) <i>4-hidroxibenzoato de n-propilo</i>	To retard mold growth <i>Para retardar el crecimiento de moho</i>	Dry sausage <i>Salchichas secas</i>		3.5 percent in water solution may be applied to casings after stuffing or casings may be dipped in solution prior to stuffing. <i>Se puede aplicar una solución al 3,5 % en agua a las tripas después del embutido o las tripas se pueden sumergir en la solución antes del embutido.</i>
Silicon dioxide <i>Dióxido de silicio (E551)</i>	Processing aid/dispersant <i>Coadyuvante de procesamiento/dispersante</i>	Tocopherol containing bacon curing mixes <i>Mezclas de bacon curado que contengan tocoferoles</i>		At level not to exceed 4.0 percent in the dry mix. <i>A un nivel que no exceda el 4,0 por ciento en la mezcla seca</i>
Sodium acid pyrophosphate		Meat food products except where otherwise prohibited by the meat inspection regulations and poultry		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



	<i>Pirofosfato de sodio (E450)</i>	To decrease the amount of cooked out juices <i>Para disminuir la merma en la cocción</i>	food products except where otherwise prohibited by the poultry products inspection regulations. <i>Productos cárnicos, excepto donde lo prohíban las reglamentaciones de inspección de carnes y productos avícolas, excepto donde lo prohíban las reglamentaciones de inspección de productos avícolas.</i>	food product). For poultry products, 0.5 percent of total product. <i>Para productos cárnicos, 5 % de fosfato en salmuera a un nivel máximo del 10% del bombo. 0,5 % de fosfato en productos alimenticios cárnicos (solo se puede inyectar una solución transparente productos cárnicos). Para productos avícolas, 0.5 por ciento del producto total.</i>
	Sodium bicarbonate <i>Bicarbonato sódico (E500ii)</i>	To neutralize excess acidity, cleaning vegetables <i>Para neutralizar el exceso de acidez, limpieza de verduras</i>	Rendered fats, soups, curing pickle (meat and poultry) <i>Grasas extraídas, sopas, encurtidos (carne y aves)</i>	Sufficient for purpose. QS
		To alkalize <i>Alcalinizar</i>	Margarine or oleomargarine <i>Margarina u oleomargarina</i>	Sufficient for purpose. QS
	Sodium carbonate <i>Carbonato sódico (E500)</i>	To alkalize <i>Alcalinizar</i>	Margarine or oleomargarine <i>Margarina u oleomargarina</i>	Sufficient for purpose. QS
	Sodium citrate buffered with citric acid to a pH of 5.6 <i>Citrato de sodio tamponado con ácido cítrico a un pH de 5,6</i>	To inhibit the growth of micro-organisms and retain product flavor during storage <i>Para inhibir el crecimiento de microorganismos y conservar el sabor del producto durante el almacenamiento</i>	Cured and uncured, processed whole muscle meat and poultry food products, e.g., ham, chicken breasts <i>Productos alimenticios de carne de ave y carne de músculo entero procesados, curados y sin curar, por ejemplo, jamón, pechugas de pollo</i>	Not to exceed 1.3 percent of the formulation weight of the product in accordance with 21 CFR 184.1751 . <i>No superar el 1,3% del peso en el momento de adición de acuerdo con 21 CFR 184.1751.</i>
	Sodium hydroxide	To alkalize <i>Alcalinizar</i>	Margarine or oleomargarine <i>Margarina u oleomargarina</i>	Sufficient for purpose. QS



	<i>Hidróxido de sodio (E524)</i>	To decrease the amount of cooked out juices <i>Para disminuir la merma en la cocción</i>	Poultry food products containing phosphates Productos avícolas que contienen fosfatos	May be used only in combination with phosphate in a ratio not to exceed one part sodium hydroxide to four parts phosphate.
		To decrease the amount of cooked out juices <i>Para disminuir la merma en la cocción</i>	Meat food products containing phosphates <i>Productos cárnicos que contienen fosfatos</i>	May be used only in combination with phosphates in a ratio not to exceed one part sodium hydroxide to four parts phosphate; the combination shall not exceed 5 percent in pickle at 10 percent pump level; 0.5 percent in product. <i>Solo se puede usar en combinación con fosfatos en una proporción que no exceda una parte de hidróxido de sodio por cuatro partes de fosfato; la combinación no deberá exceder el 5 % en salmuera al 10 % del nivel del bombo; 0,5% en producto.</i>
	Sodium metaphosphate, insoluble <i>Metafosfato de sodio insoluble (E339)</i>	To decrease the amount of cooked out juices <i>Para disminuir la merma en la cocción</i>	Meat food products except where other prohibited by the meat inspection regulations, and poultry food products except where otherwise prohibited by the poultry products inspection regulations <i>Productos cárnicos, excepto donde lo prohíban las reglamentaciones de inspección de carnes y productos avícolas, excepto donde lo prohíban las reglamentaciones de inspección de productos avícolas.</i>	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 products, 0.5 percent of total product. <i>Para productos cárnicos, 5 % de fosfato en salmuera a un nivel máximo del 10% del bombo. 0,5 % de fosfato en productos alimenticios cárnicos (solo se puede inyectar una solución transparente productos cárnicos). Para productos avícolas, 0.5 por ciento del producto total.</i>
	Sodium polyphosphate, glassy <i>Polifosfato sódico vítreo (E452i)</i>	To decrease the amount of cooked out juices <i>Para disminuir la merma en la cocción</i>	Meat food products except where other prohibited by the meat inspection regulations, and poultry food products except where otherwise prohibited by the poultry products inspection regulations <i>Productos cárnicos, excepto donde lo prohíban las reglamentaciones de inspección de carnes y productos avícolas, excepto donde lo prohíban las reglamentaciones</i>	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 products, 0.5 percent of total product. <i>Para productos cárnicos, 5 % de fosfato en salmuera a un nivel máximo del 10% del bombo. 0,5 % de fosfato en productos alimenticios cárnicos (solo se puede inyectar una solución transparente productos cárnicos). Para productos avícolas, 0.5 por ciento del producto total.</i>



			<i>de inspección de productos avícolas.</i>	
Sodium propionate <i>Propionato de sodio (E281)</i>	To retard mold growth <i>Para retardar el crecimiento de moho</i>		Pizza crust <i>Corteza de pizza</i>	0.32 percent alone or in combination based on weight of the flour brace used. <i>0,32 % solo o en combinación basada en el peso de harina utilizada</i>
	To retard mold growth <i>Para retardar el crecimiento de moho</i>		Fresh pie dough (poultry only) <i>Masa de pastel fresca (solo aves)</i>	0.3 percent of calcium propionate or sodium propionate alone, or in combination, based on weight of flour used. <i>0,3% de propionate de calcio o de sodio solo o en combinación, basado en el peso de harina usada.</i>
Sodium pyrophosphate <i>Pirofosfato de sodio</i>	To decrease the amount of cooked out juices <i>Para disminuir la merma en la cocción</i>		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 <i>Productos cárnicos, excepto donde lo prohíban las reglamentaciones de inspección de carnes y productos avícolas, excepto donde lo prohíban las reglamentaciones de inspección de productos avícolas.</i>	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 products, 0.5 percent of total product. <i>Para productos cárnicos, 5 % de fosfato en salmuera a un nivel máximo del 10% del bombo. 0,5 % de fosfato en productos alimenticios cárnicos (solo se puede inyectar una solución transparente productos cárnicos). Para productos avícolas, 0.5 por ciento del producto total.</i>
Sodium tripolyphosphate <i>Trifosfatop pentasódico (E451i)</i>	To decrease the amount of cooked out juices <i>Para disminuir la merma en la cocción</i>		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 <i>Productos cárnicos, excepto donde lo prohíban las reglamentaciones de inspección de carnes y productos avícolas, excepto donde lo prohíban las reglamentaciones</i>	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 products, 0.5 percent of total product. <i>Para productos cárnicos, 5 % de fosfato en salmuera a un nivel máximo del 10% del bombo. 0,5 % de fosfato en productos alimenticios cárnicos (solo se puede inyectar una solución transparente productos cárnicos). Para productos avícolas, 0.5 por ciento del producto total.</i>



			<i>de inspección de productos avícolas.</i>	
	Sorbic acid (sodium, potassium, and calcium salts) <i>Sorbato de sodio (E201) y sorbato de potasio (E202)</i>	To preserve product and to retard mold growth <i>Para preservar el producto y retardar el crecimiento de moho</i>	Margarine or oleomargarine <i>Margarina u oleomargarina</i>	0.1 percent individually, or if used in combination or with benzoic acid or its salts, 0.2 percent (expressed as the acids in the wt. of the finished foods). <i>0,1 % individualmente, o si se usa en combinación o con ácido benzoico o sus sales. 0,2 % (expresado como los ácidos en el peso de los alimentos terminados).</i>
	Tricalcium phosphate <i>Fosfato tricálcico (E341iii)</i>	To preserve product color during dehydration process <i>Para preservar el color del producto el proceso de deshidratación</i>	Mechanically deboned chicken to be dehydrated <i>Pollo deshuesado mecánicamente para deshidratar</i>	Not to exceed 2 percent of the weight of the mechanically deboned chicken prior to dehydration, in accordance with 21 CFR 182.1217 . <i>No debe exceder el 2 % del peso del pollo deshuesado mecánicamente antes de la deshidratación, de acuerdo con 21 CFR 182.1217.</i>
Poultry scald agents (must be removed by subsequent cleaning operations) Agentes para el escaldado de las aves (deben eliminarse mediante las posteriores operaciones de limpieza)	Alpha-hydro-omega-hydroxy-poly (oxyethylene) poly (oxypropylene) (minimum 15 moles) poly (oxyethylene) block copolymer (poloxamer) <i>Alfa-hidro-omega-hidroxi-poli (oxietileno) poli (oxipropileno) (mínimo 15 moles) poli (oxietileno) copolímero en bloque (poloxámero)</i>	To remove feathers <i>Para desplumar</i>	Poultry carcasses <i>Canales de aves</i>	Not to exceed 0.05 percent by weight in scald water. <i>No sobrepasar el 0.05 por ciento por peso en el agua escaldado.</i>
	Dimethylpolysiloxane <i>Polidimetilsiloxano (E 900)</i>	To remove feathers <i>Para desplumar</i>	Poultry carcasses <i>Canales de aves</i>	Sufficient for purpose. QS



Diocetyl sodium sulfosuccinate <i>Diocilsulfosuccinato de sodio</i>	To remove feathers <i>Para desplumar</i>	Poultry carcasses <i>Canales de aves</i>	Sufficient for purpose. QS
Dipotassium phosphate <i>Fosfato dipotásico (E 340)</i>	To remove feathers <i>Para desplumar</i>	Poultry carcasses <i>Canales de aves</i>	Sufficient for purpose. QS
Ethylenediaminetetraacetic acid (sodium salts) <i>Etilendiamino-tetracetato de disodio (EDTA de disodio) (E 385)</i>	To remove feathers <i>Para desplumar</i>	Poultry carcasses <i>Canales de aves</i>	Sufficient for purpose. QS
Lime (calcium oxide, calcium hydroxide) <i>Cal (Óxido de calcio, hidróxido de calcio) (E529, E526)</i>	To remove feathers <i>Para desplumar</i>	Poultry carcasses <i>Canales de aves</i>	Sufficient for purpose. QS
Polyoxyethylene (20) sorbitan monooleate <i>Monooleato de sorbitano polioxietileno (polisorbato 20) (E432 o E433)</i>	To remove feathers <i>Para desplumar</i>	Poultry carcasses <i>Canales de aves</i>	Not to exceed 0.0175 percent in scald water. <i>No sobrepasar el 0.0175 por ciento en el agua de escaldado</i>
Potassium hydroxide <i>Hidróxido de potasio (E525)</i>	To remove feathers <i>Para desplumar</i>	Poultry carcasses <i>Canales de aves</i>	Sufficient for purpose. QS
Propylene glycol <i>Propilenglicol (E 1520)</i>	To remove feathers <i>Para desplumar</i>	Poultry carcasses <i>Canales de aves</i>	Sufficient for purpose. QS
Sodium acid phosphate <i>Fosfato sódico (E 339)</i>	To remove feathers <i>Para desplumar</i>	Poultry carcasses <i>Canales de aves</i>	Sufficient for purpose. QS
Sodium acid pyrophosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.



	<i>Pirofosfato de ácido sódico</i>	<i>Para desplumar</i>	<i>Canales de aves</i>	QS
	Sodium bicarbonate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Bicarbonato de sodio (E500ii)</i>	<i>Para desplumar</i>	<i>Canales de aves</i>	QS
	Sodium carbonate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Carbonato de sodio (E500)</i>	<i>Para desplumar</i>	<i>Canales de aves</i>	QS
	Sodium dodecylbenzene-sulfonate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Dodecilbencenosulfonato de sodio</i>	<i>Para desplumar</i>	<i>Canales de aves</i>	QS
	Sodium-2-ethylhexyl sulfate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>2-etilhexil sulfato de sodio</i>	<i>Para desplumar</i>	<i>Canales de aves</i>	QS
	Sodium hexametaphosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Hexametafosfato de sodio (E452)</i>	<i>Para desplumar</i>	<i>Canales de aves</i>	QS
	Sodium hydroxide	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Hidróxido de sodio (E 524)</i>	<i>Para desplumar</i>	<i>Canales de aves</i>	QS
	Sodium lauryl sulfate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Laurilsulfato de sodio</i>	<i>Para desplumar</i>	<i>Canales de aves</i>	QS
	Sodium phosphate (mono-, di-, tribasic)	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Fosfato de sodio (mono, di y tribásico)</i>	<i>Para desplumar</i>	<i>Canales de aves</i>	QS
	Sodium pyrophosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Pirofosfato de sodio</i>	<i>Para desplumar</i>	<i>Canales de aves</i>	QS



	Sodium sesquicarbonate <i>Sesquicarbonato de sodio (E 500)</i>	To remove feathers <i>Para desplumar</i>	Poultry carcasses <i>Canales de aves</i>	Sufficient for purpose. QS
	Sodium sulfate <i>Sulfato de sodio (E 514)</i>	To remove feathers <i>Para desplumar</i>	Poultry carcasses <i>Canales de aves</i>	Sufficient for purpose. QS
	Sodium tripolyphosphate <i>Tripolifosfato de sodio</i>	To remove feathers <i>Para desplumar</i>	Poultry carcasses <i>Canales de aves</i>	Sufficient for purpose. QS
	Tetrasodium pyrophosphate <i>Pirofosfato tetrasódico</i>	To remove feathers <i>Para desplumar</i>	Poultry carcasses <i>Canales de aves</i>	Sufficient for purpose. QS
Proteolytic Enzymes <i>Enzimas proteolíticas</i>	Aspergillus flavus oryzae group <i>Grupo de Aspergillus flavus oryzae</i>	To soften tissue <i>Para ablandar los tejidos</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Carne cruda de gallina, gallo, pavo, pato, ganso, pintada y carne cruda de otros animales</i>	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product. <i>Las soluciones consistentes en agua y enzimas proteolíticas aprobadas que se apliquen o inyecten en la carne cruda no deben dar como resultado un aumento de más del 3 por ciento sobre el peso del producto no tratado.</i>
	Aspergillus oryzae <i>Aspergillus oryzae</i>	To soften tissue <i>Para ablandar los tejidos</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Carne cruda de gallina, gallo, pavo, pato, ganso, pintada y carne cruda de otros animales</i>	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product. <i>Las soluciones consistentes en agua y enzimas proteolíticas aprobadas que se apliquen o inyecten en la carne cruda no deben dar como resultado un aumento de más del 3 por ciento sobre el peso del producto no tratado.</i>
	Bromelin <i>Bromelina</i>	To soften tissue <i>Para ablandar los tejidos</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product.



			<i>Carne cruda de gallina, gallo, pavo, pato, ganso, pintada y carne cruda de otros animales</i>	Las soluciones consistentes en agua y enzimas proteolíticas aprobadas que se apliquen o inyecten en la carne cruda no deben dar como resultado un aumento de más del 3 por ciento sobre el peso del producto no tratado.
	Ficin <i>Ficina</i>	To soften tissue <i>Para ablandar los tejidos</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Carne cruda de gallina, gallo, pavo, pato, ganso, pintada y carne cruda de otros animales</i>	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product. Las soluciones consistentes en agua y enzimas proteolíticas aprobadas que se apliquen o inyecten en la carne cruda no deben dar como resultado un aumento de más del 3 por ciento sobre el peso del producto no tratado.
	Papain <i>Papaína</i>	To soften tissue <i>Para ablandar los tejidos</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Carne cruda de gallina, gallo, pavo, pato, ganso, pintada y carne cruda de otros animales</i>	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product. Las soluciones consistentes en agua y enzimas proteolíticas aprobadas que se apliquen o inyecten en la carne cruda no deben dar como resultado un aumento de más del 3 por ciento sobre el peso del producto no tratado.
Refining Agents (must be eliminated during process of manufacturing) Agentes de refinación (deben eliminarse durante el proceso de fabricación)	Acetic acid <i>Ácido acético (E 260)</i>	To separate fatty acids and glicerol <i>Para separar los ácidos grasos del glicerol</i>	Rendered fats (meat only) <i>Grasas fundidas (Solo de carne)</i>	Sufficient for purpose. QS
	Bicarbonate of soda <i>Bicarbonato sódico (E 500)</i>	To separate fatty acids and glicerol <i>Para separar los ácidos grasos del glicerol</i>	Rendered fats (meat only) <i>Grasas fundidas (Solo de carne)</i>	Sufficient for purpose. QS
	Carbon (purified charcoal) <i>Carbón vegetal (carbón purificado) (E 153)</i>	To aid in refining of animal fats <i>Para ayudar en el refinado de grasas animales</i>	Rendered fats (meat only) <i>Grasas fundidas (Solo de carne)</i>	Sufficient for purpose. QS
	Caustic soda (sodium hydroxide) <i>Sosa cáustica (Hidróxido de sodio) (E 524)</i>	To refine fats <i>Para el refinado de la grasa</i>	Rendered fats (meat only) <i>Grasas fundidas (Solo de carne)</i>	Sufficient for purpose. QS



	Diatomaceous earth; Fuller's earth <i>Tierra de diatomeas; Tierra de batán</i>	To refine fats <i>Para el refinado de la grasa</i>	Rendered fats (meat only) <i>Grasas fundidas (Solo de carne)</i>	Sufficient for purpose. QS
	Sodium carbonate <i>Carbonato sódico (E 500)</i>	To refine fats <i>Para el refinado de la grasa</i>	Rendered fats (meat only) <i>Grasas fundidas (Solo de carne)</i>	Sufficient for purpose. QS
	Tannic acid <i>Ácido tánico</i>	To refine fats <i>Para el refinado de la grasa</i>	Rendered fats (meat only) <i>Grasas fundidas (Solo de carne)</i>	Sufficient for purpose. QS
Rendering agents <i>Agentes de fundido</i>	Tricalcium phosphate <i>Fosfato tricálcico (E 341 iii)</i>	To aid rendering <i>Para ayudar a fundir</i>	Animal fats <i>Grasas animales</i>	Sufficient for purpose. QS
	Trisodium phosphate <i>Fosfato trisódico (E 339)</i>	To aid rendering <i>Para ayudar a fundir</i>	Animal fats <i>Grasas animales</i>	Sufficient for purpose. QS
Synergists (used in combination with antioxidants) <i>Sinergistas (Utilizados en combinación con antioxidantes)</i>	Citric acid <i>Ácido cítrico (E 330)</i>	To increase effectiveness of antioxidants <i>Para aumentar la efectividad de los antioxidantes</i>	Any meat product permitted to contain antioxidants as provided for in this part <i>Cualquier producto cárnico al que se le permita contener antioxidantes de acuerdo con lo previsto en esta parte</i>	Not to exceed 0.01 percent based on fat content. <i>Sin exceder el 0.01 por ciento basado en el contenido graso</i>
		To increase effectiveness of antioxidants <i>Para aumentar la efectividad de los antioxidantes</i>	Poultry fats <i>Grasas avícolas</i>	0.01 percent alone or in combination with antioxidants in poultry fats. <i>0.01 por ciento solo o en combinación con antioxidantes en grasa de aves</i>
	Malic acid <i>Ácido málico (E 296)</i>	To increase effectiveness of antioxidants	Lard and shortening <i>Mantecas y grasas</i>	0.01 percent based on total weight in combination with antioxidants for use in meat products only.



		<i>Para aumentar la efectividad de los antioxidantes</i>		0.01 por ciento en base al peso total en combinación con los antioxidantes utilizados
		To increase effectiveness of antioxidants <i>Para aumentar la efectividad de los antioxidantes</i>	Poultry fats <i>Grasas avícolas</i>	0.01 percent alone or in combination with antioxidants in poultry fats. <i>0.01 por ciento solo o en combinación con antioxidantes en grasas avícolas</i>
	Monoglyceride citrate <i>Citrato de monoglicérido</i>	To increase effectiveness of antioxidants <i>Para aumentar la efectividad de los antioxidantes</i>	Lard, shortening, fresh pork sausage, dried meats and poultry fats Mantecas, grasas, salchichas frecas de cerdo, carne seca o desecada y grasa de ave	0.02 percent. <i>0.02 por ciento</i>
	Monoisopropyl citrate <i>Citrato de monoisopropil</i>	To increase effectiveness of antioxidants <i>Para aumentar la efectividad de los antioxidantes</i>	Lard, shortening, oleomargarine, fresh pork sausage, dried meats Mantecas y grasas, margarina, salchichas frecas de cerdo y carne desecada	0.03 percent. <i>0.02 por ciento</i>
		To increase effectiveness of antioxidants <i>Para aumentar la efectividad de los antioxidantes</i>	Poultry fats <i>Grasas de ave</i>	0.01 percent poultry fats. <i>0.01 por ciento</i>
	Phosphoric acid <i>Ácido fosfórico (E338)</i>	To increase effectiveness of antioxidants <i>Para aumentar la efectividad de los antioxidantes</i>	Lard, shortening, and poultry fats <i>Mantecas y grasas</i>	0.01 percent. <i>0.01 por ciento</i>
Tenderizing agents Agentes de ablandamiento	Aspergillus flavus oryzae group <i>Grupo de Aspergillus flavus oryzae</i>	To soften tissue <i>Para ablandar los tejidos</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product.



			<i>Carne cruda de gallina, gallo, pavo, pato, ganso, pintada y carne cruda de otros animales</i>	Las soluciones consistentes en agua y enzimas proteolíticas aprobadas que se apliquen o inyecten en la carne cruda no deben dar como resultado un aumento de más del 3 por ciento sobre el peso del producto no tratado.
Aspergillus oryzae <i>Aspergillus oryzae</i>	To soften tissue <i>Para ablandar los tejidos</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Carne cruda de gallina, gallo, pavo, pato, ganso, pintada y carne cruda de otros animales</i>	Not more than 3 percent of a 0.8 molar solution. <i>No más de un 3 por ciento de una solución molar de 0.8.</i>	
Bromelin <i>Bromelina</i>	To soften tissue <i>Para ablandar los tejidos</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Carne cruda de gallina, gallo, pavo, pato, ganso, pintada y carne cruda de otros animales</i>	Not more than 3 percent of a 0.8 molar solution. <i>No más de un 3 por ciento de una solución molar de 0.8</i>	
Calcium chloride <i>Cloruro cálcico (E 509)</i>	To soften tissue <i>Para ablandar los tejidos</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Carne cruda de gallina, gallo, pavo, pato, ganso, pintada y carne cruda de otros animales</i>	Not more than 3 percent of a 0.8 molar solution. <i>No más de un 3 por ciento de una solución molar de 0.8</i>	
Magnesium chloride <i>Cloruro magnésico (E 511)</i>	To soften tissue <i>Para ablandar los tejidos</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Not more than 3 percent of a 0.8 molar solution. <i>No más de un 3 por ciento de una solución molar de 0.8</i>	



			<i>Carne cruda de gallina, gallo, pavo, pato, ganso, pintada y carne cruda de otros animales</i>	
Papain <i>Papaina</i>	To soften tissue <i>Para ablandar los tejidos</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Carne cruda de gallina, gallo, pavo, pato, ganso, pintada y carne cruda de otros animales</i>	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product. <i>Las soluciones consistentes en agua y enzimas proteolíticas aprobadas que se apliquen o inyecten en la carne cruda no deben dar como resultado un aumento de más del 3 por ciento sobre el peso del producto no tratado.</i>	
Potassium chloride <i>Cloruro potásico (E 508)</i>	To soften tissue <i>Para ablandar los tejidos</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Carne cruda de gallina, gallo, pavo, pato, ganso, pintada y carne cruda de otros animales</i>	Not more than 3 percent of a 2.0 molar solution. <i>No más de un 3 por ciento de una solución molar de 2.0</i>	
Potassium, magnesium or calcium chloride <i>Cloruro potásico, magnésico o cálcico (E508, E511 o E509)</i>	To soften tissue <i>Para ablandar los tejidos</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Carne cruda de gallina, gallo, pavo, pato, ganso, pintada y carne cruda de otros animales</i>	A solution of approved inorganic chlorides injected into or applied to raw meats or poultry cuts shall not result in a gain of more than 3 percent above the weight of the untreated product. <i>Las soluciones consistentes en agua y enzimas proteolíticas aprobadas que se apliquen o inyecten en la carne cruda no deben dar como resultado un aumento de más del 3 por ciento sobre el peso del producto no tratado</i>	



ANEXO II. ACCESO Y USO DE LOS BUSCADORES GRAS

Puede accederse a los buscadores GRAS a través del siguiente LINK:

<https://www.fda.gov/food/food-ingredients-packaging/generally-recognized-safe-gras>

1. En el menú lateral (izquierda) puede accederse al buscador de sustancias GRAS

Generally Recognized as Safe (GRAS)



Generally Recognized as Safe (GRAS)

[GRAS Notice Inventory](#)

[GRAS Substances \(SCOGS\) Database](#)

[Microorganisms & Microbial-Derived Ingredients Used in Food \(Partial List\)](#)

[Enzyme Preparations Used in Food \(Partial List\)](#)

"GRAS" is an acronym for the phrase **Generally Recognized As Safe**. Under sections 201(s) and 409 of the Federal Food, Drug, and Cosmetic Act (the Act), any substance that is intentionally added to food is a food additive, that is subject to premarket review and approval by FDA, unless the substance is generally recognized, among qualified experts, as having been adequately shown to be safe under the conditions of its intended use, or unless the use of the substance is otherwise excepted from the definition of a food additive.

- Under sections 201(s) and 409 of the Act, and FDA's implementing regulations in 21 CFR 170.3 and 21 CFR 170.30, the use of a food substance may be GRAS either through scientific procedures or, for a substance used in food before 1958, through experience based on common use in food. Under 21 CFR 170.30(b), general recognition of safety through scientific procedures requires the same quantity and quality of scientific evidence as is required to obtain approval of the substance as a food additive. General recognition of safety through scientific procedures is based upon the application of generally available and accepted scientific data, information,

GRAS Substances (SCOGS) Database



GRAS Substances (SCOGS) Database

This database allows access to opinions and conclusions from 115 SCOGS reports published between 1972-1980 on the safety of over 370 Generally Recognized As Safe (GRAS) food substances. The GRAS ingredient reviews were conducted by the Select Committee in response to a 1969 White House directive by President Richard M. Nixon (see [History of GRAS and SCOGS](#)).

The SCOGS database allows users to search for the SCOGS opinion and conclusion, and includes the United States Code of Federal Regulations (21 CFR) citation for those GRAS food substances that have been codified in the CFR. Many of the SCOGS reports reviewed more than one GRAS substance and each substance was evaluated and assigned its own individual type of conclusion on safety; Type 1, 2, 3, 4, or 5, as shown in the table below.

The SCOGS Conclusions were made by scientific experts outside of FDA. The complete background of the Select Committee is described in the [History of GRAS and SCOGS](#).

[SCOGS Database](#)



SCOGS (Select Committee on GRAS Substances)

FDA Home GRAS Substances (SCOGS) Database Food Ingredient & Packaging Inventories
SCOGS (Select Committee on GRAS Substances)



This database allows access to opinions and conclusions from 115 SCOGS reports* published between 1972-1980 on the safety of over 370 Generally Recognized As Safe (GRAS) food substances. The GRAS ingredient reviews were conducted by the Select Committee in response to a 1969 White House directive by President Richard M. Nixon (see History of GRAS and SCOGS).

The SCOGS database allows users to search for the SCOGS opinion and conclusion, and includes the United States Code of Federal Regulations (21 CFR) citation for those GRAS food substances that have been codified in the CFR. Many of the SCOGS reports reviewed have more than one GRAS substance and each substance was evaluated and assigned its own individual type of conclusion on safety; Type 1, 2, 3, 4, or 5, as shown in the table below.**

The SCOGS Conclusions were made by scientific experts outside of FDA. The complete background of the Select Committee is described in the History of GRAS and SCOGS.

Search and display hints:

- Select the GRAS substance below to view the record details, including the SCOGS opinion.
- Select the CFR reference below to view the 21 CFR regulations.
- Select the NTIS Accession Number below to retrieve the full report from NTIS.
- To sort by a specific field, click on the column header for that field.
- To browse the records, use the Show All, First/Previous/Next/Last, and Jump To options at the bottom of the data table.
- To search for a specific substance/term, enter the term in the Search box and select Show Items to display only those records that contain the selected term.

Download data from this searchable database in Excel format. If you need help accessing information in different file formats, see Instructions for Downloading Viewers and Players.

Basic Search Advanced Search Field Search

Search: Show Items Clear

Records Found: 381 Show All Page 1 of 8

2. Por ejemplo, si buscamos “acetic acid” este sería el resultado y si accedemos al punto normativo exploraremos las condiciones de uso, en su caso.

Basic Search Advanced Search Field Search

Search: Show Items Clear Search within these results

Records Found: 1 Page 1 of 1

GRAS Substance	SCOGS Report Number	CAS Reg. No. or other ID Code	Year of Report	SCOGS Type of Conclusion**	21 CFR Regulation	NTIS Accession Number*
Acetic acid	82	64-19-7	1977	1	184.1005	PB274670

Definitions of labels

- GRAS Substances:** A food substance that is not subject to premarket review and approval by FDA because it is generally recognized, by qualified experts, to be safe under the intended conditions of use.
- SCOGS Report Number:** Number of the report that contains details of the safety studies that formed the basis of the opinion made by the committee.
- CAS Reg. No. or other ID Code:** Chemical Abstract Services (CAS) Registry Number for the substance or a numerical code assigned by CFSAN to those substances that do not have a CAS Registry Number (977nnn-nn-n series).
- Year of Report:** The year that the SCOGS report was issued.
- SCOGS Type of Conclusion:** Opinion and Conclusion by the Select Committee on GRAS Substance Review about the safety of a GRAS substance. See SCOGS Conclusions.
- 21 CFR Regulation:** Citation in Title 21 of the U.S. Code of Federal Regulations if the substance is subject to a regulation.
- *NTIS Accession Number:** Order number of the full report containing details of the safety studies that formed the basis of the opinions and conclusions that is available from the National Technical Information Service (NTIS); search the accession number in the NTRL (National Technical Reports Library).

**SCOGS Type of Conclusion	Definition
1	There is no evidence in the available information on [substance] that demonstrates, or suggests reasonable grounds to suspect, a hazard to the public when they are used at levels that are now current or might reasonably be expected in the future.
2	There is no evidence in the available information on [substance] that demonstrates a hazard to the public when it is used at levels that are now current and in the manner now practiced. However, it is not possible to determine, without additional data, whether a significant increase in consumption would constitute a dietary hazard.
3	While no evidence in the available information on [substance] demonstrates a hazard to the public when it is used at levels that are now current and in the manner now practiced, uncertainties exist requiring that additional studies be conducted.
4	The evidence on [substance] is insufficient to determine that the adverse effects reported are not deleterious to the public health should it be used at former levels and in the manner formerly practiced.
5	In view of the almost complete lack of biological studies, the Select Committee has insufficient data upon which to evaluate the safety of [substance] as a [intended use].



3. También es posible consultar la lista completa y las condiciones de uso de sustancias GRAS en la parte 184 del 21 CFR:
<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-B/part-184>

[TRADUCCIÓN AL INGLÉS]/ [ENGLISH TRANSLATION]

Nota: Esta es una traducción de cortesía. Si hubiera alguna discrepancia entre las dos versiones, la versión en español prevalece. / Note: This is a courtesy translation. If there is any discrepancy between the two versions, the Spanish version prevails.

CIRCULAR NO. 1/1995

ON AUTHORIZED SUBSTANCES IN THE PREPARATION OF MEAT PRODUCTS TO BE EXPORTED TO THE UNITED STATES OF AMERICA

(Revision 2, 05/05/2022)

Addendum of changes:

Revision 2 (05/05/2022). The format and provisions of Circular 1/1995 have been updated. The obligations of operators and official control in the use of substances in accordance with US regulations are transferred. Two annexes are included: (1) with the list of substances and their limits and (2) indications for access to GRAS substance search engines.



Introduction

On the basis of the provisions of the Order of 4 April 1995, which regulates the technical-sanitary conditions and the conditions of authorization applicable to meat and meat product establishments for export to the United States of America, it is the responsibility of this Directorate-General of Public Health to adopt all the measures necessary for the application and execution of the aforementioned order.

Bearing in mind that the list and classification of substances intended for the preparation of meat products in the United States of America differs from the national list and classification, it is necessary to inform those interested in exporting meat products to the United States of America and the health authorities of the Autonomous Communities in which the authorized establishments are located. the specific regulations required by that country, so that establishments can comply with the most restrictive limit.

Annex I establishes the list of substances and their maximum limits at the time of its publication, so it is an obligation of establishments to be updated with what is officially established by the American authorities, in terms of additives, through the Code of Federal Regulations (CFR). which can be accessed through this link <https://www.ecfr.gov/current/title-9/chapter-III/subchapter-E/part-424/subpart-C>

In addition, **FSIS Directive 7120.1 Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products** (as last revised) should be taken into consideration, which can be accessed through:

<https://www.fsis.usda.gov/policy/fsis-directives/7120.1>

On the other hand, **Annex 2** sets out the indications for accessing the CFR's GRAS (*Generally Recognized As Safe*) substance finders available at:

<https://www.fda.gov/food/food-ingredients-packaging/generally-recognized-safe-gras>

The circular should be regarded as being for information purposes only.

Scope of application

The substances specified in Annex I are those authorized by American law for use in the preparation of meat products to be exported to the United States of America, provided that they are intended for the purposes indicated, within the limits indicated and under the conditions specified.

Obligations of operators

Operators of authorised establishments must include the additives used in their self-control system, indicating the standard, regulatory point, the limit of use of the additives to which they adhere (EU or USA, having to use the most restrictive). As well as, the control measures that are required to verify compliance with the criteria.

To this end, the information may be collected at:

- Data Sheets
- HACCP Supporting Documentation (417.5.3)
- PC or CCP control measures that the operator has put in place to ensure correct use and compliance with limits



In any case, a substantial change in the formulation/composition of a product (including adjuvants) in accordance with 417.4 will result in the re-evaluation of HACCP and the communication by the operator to the Official Veterinary Services of these changes.

Regarding the limits to be complied with by the operator, which must be the most restrictive, they must be expressed in a clear and understandable way for official control, in particular, converting ounces/pounds (traditional metric system of the USA) to the international metric system, so that verification by official control can be carried out effectively and easily.

In order to determine the limits, in addition to EU regulations, it must rely on American regulations and, in particular, it must take into account:

4. Part 424 of the CFR, available in Annex I
5. *FSIS Directive 7120.1 Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products* (as last revised)
6. GRAS Finders (information available in Annex II)

All additives will be declared on the label. Where appropriate, if the company uses any substance as a processing aid, which does not need to be declared on the label, it must demonstrate and justify this situation.

Finally, the operator must comply with the principle of information-acceptance by the third country in case it wishes to use substances not authorised within the EU framework.

Information-Acceptance Principle

According to Article 12 of Regulation 178/2002, food exported from the EU for marketing in third countries must comply with the relevant requirements of food law, unless the authorities, laws, regulations, standards, codes of conduct and other legal and administrative instruments in force in the importing country require or establish, respectively, otherwise.

In other circumstances, except where the food is harmful to health or the feed is unsafe, food and feed may be exported or re-exported only if the competent authorities of the country of destination have expressly agreed, after having been fully informed of the reasons and circumstances why the food or feed concerned could not be placed on the market in the Community.

In this sense, in the event that a certain substance is not allowed to be used within the framework of the EU and if it cannot be used in the United States, unless, on a case-by-case basis, and when duly justified, the SGSE informs the third country of the reasons why it cannot be marketed in the internal market and, upon acceptance, all requirements set by the U.S. are met by the operator.

Responsibilities of official control

Plant inspectors shall have the obligation, based on the frequencies established in the Inspection Procedure and Specific Inspection Scheduling, to carry out, among others:

4. Verification of technical data sheets and/or supporting documentation that shows that the operator knows and complies with the applicable limits.
5. Verification of control methods (additional measurements, analysis to verify compliance with maximum limits, etc.).
6. Verification that the additives used are declared on the label.



The verification aspects set out in points 1 and 2 will be documented in the "additives" section of the QUAESTOR application, while point 3 will be documented in the "labelling" section under "product control" (see Circular 2/95).

In the event that the control of the use of a certain additive is linked to the existence of a CCP, it will not be necessary to transfer the information, which is already included linked to Procedure APPCC01, to the "additives" section in QUAESTOR, but controls must, where appropriate, be carried out on the rest of the additives used.

Measures in the event of non-compliance

When, in the execution of controls by the Official Services and/or within the framework of periodic supervisions and/or audits of third countries, non-compliance with the obligations established in this Circular is revealed, the actions and measures contemplated in the Inspection Procedure for Authorized Establishments in the United States may be adopted.



ANNEX I – 9 CFR part 424.21

Class of substance	Substance / Substance	Purpose / Effect	Products / Products	Amount / Allowable Quantity
Acidifiers / Acidifying	Acetic acid / <i>Acetic acid (E 260)</i>	To adjust acidity <i>To adjust the acidity</i>	Various meat and poultry products / <i>Various meat and poultry products</i>	Sufficient for purpose/ QS
	Citric acid / <i>Citric acid (E 330)</i>			
	Delta-lactone glucone/ <i>Delta Lactone Glucone (E 575)</i>			
	Lactic acid / <i>Lactic acid (E 270)</i>			
	Phosphoric acid/ <i>Phosphoric acid (E 338)</i>			
	Tartaric acid / <i>Tartaric acid (E 334)</i>			
Anti-coagulants / Anticoagulants	Citric acid/ <i>Citric acid (E 330)</i>	To prevent clotting / <i>To prevent clotting</i>	Fresh blood of livestock/ <i>Fresh Blood</i>	0.2 percent with or without water. When water is used to make a solution of citric acid added to the blood of livestock, not more than 2 parts of water to 1 part of citric acid shall be used. / <i>0.2% with or without water. When using water to make a citric acid or sodium citrate solution, no more than 2 parts water to one part citric acid should be used.</i>
	Sodium Citrate/ <i>Sodium citrate (E 331)</i>	To prevent clotting / <i>To prevent clotting</i>	Fresh blood of livestock/ <i>Fresh Blood</i>	Not to exceed 0.5 percent based on the ingoing weight of the product. When water is used to make a solution of sodium citrate added to livestock blood, not more than 2 parts of water to 1 part of sodium citrate shall be used. / <i>≤0.5% of the initial weight of the product. When water is used to make a citric acid or sodium citrate solution, no more than 2 parts water to one part additive should be used.</i>



Antifoaming agent / Defoaming Agent	Methyl polysilicone/ <i>Dimethylpolysiloxane (E900)</i>	To retard foaming / <i>Slow foaming</i>	Soups (meat and poultry) / <i>Soups (meat and poultry)</i>	10 ppm.	
			Rendered fats (meat and poultry) / <i>Clarified fats (from meat and poultry)</i>	10 ppm.	
			Curing pickle (meat and poultry) / <i>Cured sausages (meat and poultry)</i>	50 ppm.	
Antimicrobial Agents / Antimicrobial Agents	Potassium lactate / <i>Potassium lactate (E 326)</i>	To inhibit microbial growth /	Various meat and poultry products, except infant formulas and infant food / <i>Various meat and poultry products, except infant milk and baby food</i>	4.8% by weight of total formulation. / <i>4.8% by weight of the total formulation.</i>	
	Sodium diacetate/ <i>Sodium diacetate (E262)</i>			0.25% by weight of total formulation. / <i>0.25% by weight of the total formulation.</i>	
	Sodium lactate/ <i>Sodium lactate (E 325)</i>	To inhibit microbial growth		4.8% by weight of total formulation. / <i>4.8% by weight of the total formulation.</i>	
	Trisodium phosphate/ <i>Sodium phosphates (E339)</i>	To reduce microbial levels / <i>To reduce microbial levels</i>		Raw, chilled poultry carcasses / <i>Raw and chilled poultry carcasses</i>	8 to 12 percent; solution to be maintained at 45 °F. to 55 °F. and applied by spraying or dipping carcasses for up to 15 seconds when used in accordance with 21 CFR 182.1778./ <i>8 to 12 percent; the solution should be kept at 45°F. (7.2°C) to 55°F (12.7°C). and is applied by spraying or submerging carcasses for 15 seconds when used in accordance with 21 CFR 182.1778.</i>
	Ascorbyl palmitate / <i>Ascorbyl palmitate E(304(i))</i>	To retard rancidity / <i>To delay rancidity</i>		Margarine or oleomargarine/ <i>Margarine or oleomargarine</i>	0.02 percent (by wt. of finished product) individually or in combination with other antioxidants approved for use in margarine/ <i>0.02% (by weight of finished product) alone or in combination with other approved antioxidants</i>
Ascorbyl stearate / <i>Ascorbic Stearate (E305)</i>	To retard rancidity / <i>To delay rancidity</i>	Margarine or oleomargarine/ <i>Margarine or oleomargarine</i>	0.02 percent (by wt. of finished product) individually or in combination with other antioxidants approved for use in margarine/		



				<i>0.02% (by weight of finished product) alone or in combination with other approved antioxidants</i>
	<p>BHA (butylated hydroxyanisole)</p> <p><i>Butylated hydroxyanisole (E320)</i></p>	<p>To retard rancidity /</p> <p><i>To delay rancidity</i></p>	<p>Margarine or oleomargarine/</p> <p><i>Margarine or oleomargarine</i></p>	<p>0.02 percent (by wt. of finished product) individually or in combination with other antioxidants approved for use in margarine/</p> <p><i>0.02% (by weight of finished product) alone or in combination with other approved antioxidants</i></p>
		<p>To retard rancidity /</p> <p><i>To delay rancidity</i></p>	<p>Dry sausage /</p> <p><i>Cured sausage</i></p>	<p>0.003 based on total weight/ 0.006 percent in combination with other anti-oxidants for use in meat.</p> <p><i>0.003% of total weight 0.006% in combination with other licensed antioxidants</i></p>
		<p>To retard rancidity /</p> <p><i>To delay rancidity</i></p>	<p>Rendered animal fat or a combination of such fat and vegetable fat</p> <p><i>Extracted animal fat or its combination with vegetable fat</i></p>	<p>0.01 percent/ 0.02 percent in combination with other anti-oxidants for use in meat</p> <p><i>0,01% 0.02% in combination with other licensed antioxidants</i></p>
		<p>To retard rancidity /</p> <p><i>To delay rancidity</i></p>	<p><i>Fresh pork, sausage, brown and serve sausages, fresh Italian sausage products, pregrilled beef patties, fresh sausage made from beef or beef and pork, cooked or raw pizza topping and cooked or raw meatballs /</i></p> <p><i>Fresh pork, sausages, browned and serving sausages, fresh Italian sausage products, pre-cooked beef patties, fresh beef or veal and pork sausages, cooked/raw pizza toppings, and cooked/raw meatballs.</i></p>	<p>0.01 percent based on fat content/ 0.02 percent in combination with other anti-oxidants for use in meat, based on fat content.</p> <p><i>0.01% fat content 0.02% of fat content, in combination with other approved antioxidants, based on fat content</i></p>
		<p>To retard rancidity /</p>	<p>Dried meats /</p>	<p>0.01 percent based on total weight/</p>



		<i>To delay rancidity</i>	<i>Beef jerky</i>	0.01 percent in combination with other anti-oxidants for use in meat. <i>0.01% of total weight</i> <i>0.01% in combination with other licensed antioxidants</i>	
		<i>To retard rancidity / To delay rancidity</i>	Margarine or oleomargarine / <i>Margarine or oleomargarine</i>	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine. <i>0.02% (of the weight of the finished product) alone or in combination with other approved antioxidants</i>	
		<i>To retard rancidity / To delay rancidity</i>	Various poultry products / <i>Various poultry products</i>	0.01 percent based on fat content (0.02 percent in combination with any other antioxidant for use in poultry) based on fat content. <i>0.01% of the fat content (0.02% in combination with other approved antioxidants, calculated on the amount of fat)</i>	
	BHT (butylated hydroxytoluene)/ <i>Butylated hydroxytoluene (BHT) (E 321)</i>	<i>To retard rancidity / To delay rancidity</i>	Dry sausage /		0.003 percent based on total weight 0.006 percent in combination with other anti-oxidants for use in meat. <i>0.003% of total weight 0.006% in combination with other approved antioxidants</i>
			<i>To retard rancidity / To delay rancidity</i>	Rendered animal fat or a combination of such fat and vegetable fat / <i>Extracted animal fat or a combination of such fat and vegetable fat</i>	0.01 percent 0.02 percent in combination with other anti-oxidants for use in meat <i>0.01% 0.02% in combination with other licensed antioxidants</i>
		<i>To retard rancidity / To delay rancidity</i>	Fresh pork, sausage, brown and serve sausages, fresh Italian sausage products, pregrilled beef patties, fresh sausage made from beef or beef and pork, cooked or raw pizza topping and cooked or raw meatballs /		0.01 percent based on fat content 0.02 percent in combination with other anti-oxidants for use in meat, based on fat content.
			<i>Fresh pork, sausages, browned and serving sausages, fresh Italian sausage products, pre-cooked beef patties, fresh beef or veal and pork sausages, cooked or raw</i>		<i>0.01% fat content 0.02% of fat content in combination with other approved antioxidants.</i>



			<i>pizza toppings, and cooked or raw meatballs</i>	
		To retard rancidity / <i>To delay rancidity</i>	Dried meats / <i>Beef jerky</i>	0.01 percent based on total weight/ 0.01 percent in combination with other anti-oxidants for use in meat. <i>0.01% of total weight</i> <i>0.01% in combination with other licensed antioxidants</i>
		To retard rancidity / <i>To delay rancidity</i>	Margarine or oleomargarine / <i>Margarine or oleomargarine</i>	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine/ <i>0.02% (of final product weight) alone or in combination with other approved antioxidants</i>
		To retard rancidity / <i>To delay rancidity</i>	Various poultry products / <i>Various poultry products</i>	0.01 percent based on fat content (0.02 percent in combination with any other antioxidant for use in poultry) based on fat content. <i>0.01% of the fat content (0.02% in combination with other approved antioxidants)</i>
	Dodecyl gallate / <i>Dodecyl gallate (E312)</i>	To retard rancidity / <i>To delay rancidity</i>	Margarine or oleomargarine / <i>Margarine or oleomargarine</i>	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine./ <i>0.02% (by weight of finished product) alone or in combination with other approved antioxidants</i>
	Glycine / <i>Glycine (E 640)</i>	To retard rancidity / <i>To delay rancidity</i>	Rendered animal fat or a combination of such fat and vegetable fat / <i>Animal fat alone or in combination with vegetable fat</i>	0.01 percent 0.02 percent in combination with other anti-oxidants for use in meat./ <i>0.01% only; 0.02% in combination with other licensed antioxidants</i>
	Octyl gallate / <i>Octyl gallate (E311)</i>	To retard rancidity / <i>To delay rancidity</i>	Margarine or oleomargarine <i>Margarine or oleomargarine</i>	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine. <i>0.02% (by weight of finished product) alone or in combination with other approved antioxidants</i>
	Propyl gallate / <i>Propyl gallate (E310)</i>	To retard rancidity / <i>To delay rancidity</i>	Dry sausage <i>Cured sausage</i>	0.003 percent based on total weight 0.006 percent in combination with other anti-oxidants for use in meat.



				<i>0.003% of total weight 0.006% in combination with other approved antioxidants</i>
		To retard rancidity / <i>To delay rancidity</i>	Rendered animal fat or a combination of such fat and vegetable fat / <i>Extracted animal fat or its combination with vegetable fat</i>	0.01 percent 0.02 percent in combination with other anti-oxidants for use in meat. <i>0,01% 0.02% in combination with other licensed antioxidants</i>
		To retard rancidity / <i>To delay rancidity</i>	Fresh pork, sausage, brown and serve sausages, fresh Italian sausage products, pregrilled beef patties, fresh sausage made from beef or beef and pork, cooked or raw pizza topping and cooked or raw meatballs / <i>Fresh pork, sausages, browned and serving sausages, fresh Italian sausage products, pre-cooked beef patties, fresh beef or veal and pork sausages, cooked or raw pizza toppings, and cooked or raw meatballs</i>	0.01 percent based on fat content/ 0.02 percent in combination with other anti-oxidants for use in meat, based on fat content. <i>0.01% fat content 0.02% in combination with other approved antioxidants, based on fat content</i>
		To retard rancidity / <i>To delay rancidity</i>	Dried meats / <i>Beef jerky</i>	0.01 percent based on total weight/ 0.01 percent in combination with other anti-oxidants for use in meat. <i>0.01% of total weight 0.01% in combination with other licensed antioxidants</i>
		To retard rancidity / <i>To delay rancidity</i>	Margarine or oleomargarine / <i>Margarine or oleomargarine</i>	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine. <i>0.02% (by weight of the finished product) alone or in combination with other approved antioxidants</i>
		To retard rancidity / <i>To delay rancidity</i>	Various poultry products <i>Various poultry products</i>	0.01 percent based on fat content (0.02 percent in combination with any other antioxidant for use in poultry, except TBHQ, based on fat content)



				<i>0.01% of fat content (0.02% in combination with other approved antioxidants, except TBHQ, based on fat content)</i>
Resin guaiac <i>Guaiac resin (E314)</i>	To retard rancidity / <i>To delay rancidity</i>	Rendered animal fat or a combination of such fat and vegetable fat <i>Animal fat extracted or in combination with vegetable fat</i>		0.01 percent/ 0.02 percent in combination with other antioxidants for use in meat. <i>0,01%</i> <i>0.02% in combination with other licensed antioxidants</i>
TBHQ (tertiary butylhydroquinone) <i>Terbutylhydroquinone (E 319)</i>	To retard rancidity / <i>To delay rancidity</i>	Dry sausage <i>Cured sausage</i>		0.003 percent based on weight 0.006 percent in combination only with BHA and/or BHT./ <i>0.003% of total weight</i> <i>0.006% in combination with BHA and/or BHT.</i>
	To retard rancidity / <i>To delay rancidity</i>	Rendered animal fat or a combination of such fat and vegetable fat / <i>Extracted animal fat or a combination of such fat and vegetable fat</i>		0.01 percent/ 0.02 percent in combination only with BHA or BHT./ <i>0,01%</i> <i>0.02% in combination with BHA and/or BHT.,</i>
	To retard rancidity / <i>To delay rancidity</i>	Fresh pork, sausage, brown and serve sausages, fresh Italian sausage products, pregrilled beef patties, fresh sausage made from beef or beef and pork, cooked or raw pizza topping and cooked or raw meatballs / <i>Fresh pork, sausages, browned and serving sausages, fresh Italian sausage products, pre-cooked beef patties, fresh beef or veal and pork sausages, cooked or raw pizza toppings, and cooked or raw meatballs</i>		0.01 percent based on fat content/ 0.02 percent in combination only with BHA and/or BHT, based on fat content. <i>0.01% fat content</i> <i>0.02% in combination with BHA and/or BHT.</i>
	To retard rancidity / <i>To delay rancidity</i>	Dried meats <i>Beef jerky</i> Margarine or oleo-margarine		0.01 percent based on total weight/ 0.01 percent in combination only with BHA and/or BHT./ <i>0.01% of total weight</i> <i>0.01% in combination with BHA and/or BHT.</i> 0.02 percent alone or in combination only with BHA and/or BHT, based on oil or fat content.



			<i>Margarine or oleomargarine</i>	<i>0.02% alone or in combination with BHA and/or BHT depending on oil or grease content</i>
			Various poultry products/ <i>Various poultry products</i>	0.01 percent based on fat content (0.02 percent in combination only with BHA and/or BHT, based on fat content). <i>0.01% fat content (0.02% fat content in combination with BHA and/or BHT)</i>
	Tocopherols/ <i>Tocopherols (E 306-E 309)</i>	To retard rancidity / <i>To delay rancidity</i>	Rendered animal fat or a combination of such fat and vegetable fat/ <i>Animal fat removed or in combination with vegetable fat</i>	0.03 percent. A 30 percent concentration of tocopherols in vegetable oils shall be used when added as an antioxidant to products designated as "lard" or "rendered pork fat." <i>0,03%. 30% tocopherol should be used in vegetable oils when added as an antioxidant to products such as lard or pork fat</i>
<i>Dry sausage, semidry sausage, dried meats, uncooked or cooked fresh sausage made with beef and/or pork, uncooked or cooked Italian sausage products, uncooked or cooked meatballs, uncooked or cooked meat pizza toppings, brown and serve sausages, pregrilled beef patties, and restructured meats/</i>			Not to exceed 0.03 percent based on fat content. Not used in combination with other antioxidants	
<i>Cured sausages, dried meats, fresh beef or pork products, cooked or raw Italian meat products, cooked or raw meatballs, cooked or raw pizza ingredients, sausages, pre-cooked beef empanadas and restructured meats.</i>			<i>≤0.03% of fat content. Do not use in combination with other antioxidants.</i>	
Various poultry products/			0.03 percent based on fat content (0.02 percent in combination with any other antioxidant for use in poultry, except TBHQ, based on fat content)/	



			<i>Various poultry products</i>	<i>0.03% of fat content (0.02% of fat content combined with another approved antioxidant, except TBHQ)</i>
Artificial sweeteners	Saccharin/	To sweeten product	Bacon/	0.01 percent
Artificial sweeteners	Saccharin (E 954)	<i>To sweeten the product</i>	<i>Bacon</i>	<i>0,01%</i>
Binders and extenders Binders & Freight Forwarders	Agar/ Agar-agar (E 406)	To stabilize and thicken <i>To stabilize and thicken</i>	Thermally processed canned and jellied meat food products/ <i>Heat-treated meat products, cans and gelled meat products</i>	0.25 percent of finished product. <i>0.25% of the finished product</i>
	Algin / Alginate (E400)	To extend and stabilize product/ <i>To gain volume and stabilize the product</i>	<i>Breading mix; sauces (meat only) and various poultry products/</i> <i>Breading mixes, meat sauces, and various poultry products</i>	Sufficient for purpose in accordance with 21 CFR 172.5./ QS as set forth in 21 CFR 172.5
	A mixture of sodium alginate, calcium carbonate and calcium lactate/lactic acid (or glucono delta lactone) <i>Mixture of sodium alginate (E 401), calcium carbonate (E 170), calcium lactate and lactic acid (E 270) (or delta-lactone glucone)</i>	To bind meat pieces / <i>Caking</i>	Restructured meat food products/ <i>Restructured meat products</i>	Sodium alginate not to exceed 1.0 percent; calcium carbonate not to exceed 0.2 percent; and lactic acid/calcium lactate (or glucono delta-lactone) not to exceed 0.3 percent of product formulation. Added mixture may not exceed 1.5 percent of product at formulation. Mixture ingredients must be added dry. <i>Sodium alginate ≤ 0.01%, calcium carbonate ≤ 0.2%; Lactic acid/calcium lactate (or delta-lactone glucone) ≤ 0.3% of the product. The mixture should not exceed 1.5% of the product.</i>
	A mixture of sodium alginate, calcium carbonate, lactic acid, and calcium lactate/ <i>Mixture of sodium alginate (E 401), calcium carbonate (E 170), lactic acid (E 270) and calcium lactate (E 327)</i>	To bind poultry pieces / <i>Caking for meat and various poultry products</i>	Ground and formed raw or cooked poultry pieces/ <i>Chopped and reconstituted chicken pieces, raw or cooked</i>	Sodium alginate not more than 0.8 percent, calcium carbonate not more than 0.15 percent; lactic acid and calcium lactate, in combination, not more than 0.6 percent of product formulation. Added mixture may not exceed 1.55 percent of product at formulation. The mixture must be added in dry form. <i>≤ 0.8% sodium alginate, ≤ 0.15% calcium carbonate. Lactic acid and calcium lactate, in combination ≤ 0.6% of the product. The mixture added should not exceed 1.55% in addition. The mixture should be added in dry form.</i>



	Bread/ Bread	To bind and extend product/ To weigh down and gain volume	Bockwurst	3.5 percent individually or collectively with other binders for use in meat.
			Sausage	3.5% alone or in combination with other caking products
			Chili con carne, chili con carne with beans/ Chili con carne, chile con carne and beans	8 percent individually or collectively with other binders for use in meat. 8% alone or in combination with other caking products
			Spaghetti with meat balls and sauce, spaghetti with meat and sauce and similar products/ Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products	12 percent individually or collectively with other binders for use in meat. 12% alone or in combination with other caking products.
	Carboxymethyl cellulose (cellulose gum)	To extend and stabilize product/	Baked pies (meat only) and various poultry products/	Sufficient for purpose in accordance with 21 CFR 172.5.
	Sodium carboxymethylcellulose (cellulose gum) (E 466)	To gain volume and stabilize the product	Meat pies and various poultry products	QS as set forth in 21 CFR 172.5
	Carrageenan – Carrageenans (E 407)	To extend and stabilize product/	Breading mix; sauces (meat only) and various poultry products/	Sufficient for purpose in accordance with 21 CFR 172.5./
		To gain volume and stabilize the product	Breading mixes, meat sauces, and various poultry products	QS as set forth in 21 CFR 172.5
		To prevent purging of brine solution	Cured pork products as provided in 9 CFR 319.104(d)/	Not to exceed 1.5 percent of product formulation; permitted in combination only with soy protein concentrate, combination not to exceed 1.5 percent of product formulation; in accordance with 21 CFR 172.620, 172.623, and 172.626.
		To prevent purging of the brine solution	Cured pork products	≤1.5% of output; Only concentrated soy protein is allowed to be combined. The combination must not exceed 1.5% of the product in accordance with 21 CFR 172.620, 172.623, and 172.626
Carrageenan, Locust bean gum and Xanthan gum blend /	To prevent purging of brine solution	Cured pork products as provided in 9 CFR 319.104(d)/	In combination, not to exceed 0.5 percent of formulation; not permitted in combination with other binders approved for use in cured pork products; in accordance with 21 CFR 172.620, 172.623, 172.626, 184.1343, and 172.695.	



	<i>Carrageenans (E 407), locust bean gum (E 410) and xanthan gum (E 415)</i>	<i>To prevent purging of the brine solution</i>	<i>Cured pork products</i>	<i>Combined, they must not exceed 0.5% of the product, and their combination with other authorized caking products is not permitted, in accordance with 21 CFR 172.620, 172.623, 172.626, 184.1343, and 172.695 / Combined, they must not exceed 0.5% of the formula, and their combination with other caking agents in cured pork product is not permitted, as established in 21 CFR 172.620, 172.623, 172.626, 184.1343, and 172.695</i>
	<i>Cereal</i>	<i>To bind and extend product/</i>	<i>Sausages as provided in 9 CFR Part 319, bockwurst/</i>	<i>3.5 percent individually or collectively with other binders for use in meat./</i>
	<i>Cereal</i>	<i>To bind and volumize the product</i>	<i>Sausages in accordance with 9 CFR Part 319, bockwurst</i>	<i>3.5% alone or in combination with other caking products</i>
			<i>Chili con carne, chili con carne with beans/</i>	<i>8 percent individually or collectively with other binders for use in meat./</i>
			<i>chili con carne, chile con carne and beans</i>	<i>8% alone or in combination with other caking products</i>
	<i>Dried milk/ Dehydrated milk</i>	<i>To bind and extend product/</i>	<i>Sausages as provided for in 9 CFR Part 319/</i>	<i>3.5 percent individually or collectively with other binders for use in meat/</i>
		<i>To bind and volumize the product</i>	<i>Sausages in accordance with 9 CFR Part 319</i>	<i>3.5% alone or in combination with other caking products</i>
	<i>Dried skim milk, calcium reduced</i>	<i>To bind and extend product/</i>	<i>Sausages as provided for in 9 CFR Part 319/</i>	<i>3.5 percent individually or collectively with other binders for use in meat/</i>
	<i>Skimmed milk powder, reduced calcium</i>	<i>To bind and volumize the product</i>	<i>Sausages in accordance with 9 CFR Part 319</i>	<i>3.5% alone or in combination with other caking products</i>
			<i>Chili con carne, chili con carne with beans/</i>	<i>8 percent individually or collectively with other binders for use in meat.</i>
			<i>Chili con carne, chile con carne and beans</i>	<i>8% alone or in combination with other caking products</i>
	<i>Enzyme (rennet) treated with calcium reduced dried skim milk and calcium lactate /</i>	<i>To bind and extend product/</i>	<i>Sausages as provided for in 9 CFR Part 319/</i>	<i>3.5 percent total finished product (calcium lactate required at rate of 10 percent of binder.) /</i>
	<i>Enzyme (rennet) treated with low-fat milk powder</i>	<i>To bind and volumize the product</i>	<i>Sausages in accordance with 9 CFR Part 319</i>	<i>3.5% of the finished product (calcium lactate 10% of the caking)</i>
			<i>Imitation sausages; nonspecific loaves; soups, stews (meat only) and various poultry products/</i>	<i>Sufficient for purpose in accordance with 21 CFR 172.5 (calcium lactate required at a rate of 10 percent of binder.)/</i>



	<i>reduced in calcium and calcium lactate</i>		<i>Sausage substitutes, non-specific breads, soups, meat stews, and various poultry products</i>	<i>QS as set forth in 21 CFR 172.5 (calcium lactate 10% of the caking)</i>
	<i>Enzyme (rennet) treated with sodium caseinate and calcium lactate /</i>	<i>To bind and extend product /</i>	<i>Imitation sausages; nonspecific loaves; soups, stews (meat only) and various poultry products/</i>	<i>Sufficient for purpose in accordance with 21 CFR 172.5 (calcium lactate required at a rate of 25 percent of binder)./</i>
	<i>Enzyme (rennet) treated with sodium caseinate and calcium lactate</i>	<i>To bind and volumize the product</i>	<i>Sausage substitutes, non-specific breads, soups, meat stews, and various poultry products</i>	<i>QS as set forth in 21 CFR 172.5 (calcium lactate 25% of the caking)</i>
	<i>Food starch modified/</i>	<i>To prevent purging of brine solution /</i>	<i>Cured pork products as provided for in 9 CFR 319.104(d)/</i>	<i>Not to exceed 2 percent of product formulation in "Ham Water Added" and "Ham with Natural Juices" products; not to exceed 3.5 percent of product formulation in "Ham and Water Product—X percent of Weight is Added Ingredients" products; permitted in combination only with soy protein concentrate, with combination of modified food starch at 3 percent of product formulation and soy protein concentrate at 0.5 percent of product formulation; in accordance with 21 CFR 172.892.</i>
	<i>Modified starch</i>	<i>To prevent purging of the brine solution</i>	<i>Cured pork products in accordance with 9 CFR 319.104(d)</i>	<i>≤2% in formulations for "ham with added water" and "ham with natural juices"; ≤ 3.5% in formulations for "product with ham and water-- X% of weight is added product"; permitted in combination with concentrated soy protein, in combination with 3% modified starch and 0.5% protein concentrate of the product, in accordance with 21 CFR 172.892.</i>
	<i>Gelatin/</i>	<i>To bind and extend product /</i>	<i>Various poultry products/</i>	<i>Sufficient for purpose in accordance with 21 CFR 172.5./</i>
	<i>Gelatin</i>	<i>To bind and volumize the product</i>	<i>Various poultry products</i>	<i>QS as set forth in 21 CFR 172.5</i>
	<i>Gums, vegetable /</i>	<i>To bind and extend product /</i>	<i>Egg roll (meat only) and various poultry products/</i>	<i>Sufficient for purpose in accordance with 21 CFR 172.5./</i>
	<i>Gums, vegetables</i>	<i>To bind and volumize the product</i>	<i>Meat rolls and various poultry products</i>	<i>QS as set forth in 21 CFR 172.5</i>
	<i>Isolated soy protein /</i>	<i>To bind and extend product /</i>	<i>Sausage as provided for in 9 CFR Part 319, bockwurst/</i>	<i>2 percent./</i>
	<i>Soy Protein Isolate</i>			<i>2%</i>



		<i>To bind and volumize the product</i>	9 CFR Part 319 sausages and sausage	
			Imitation sausages; nonspecific loaves; soups; stews (meat only) and various poultry products/ <i>Sausage substitutes, non-specific breads, soups, meat stews, and various poultry products</i>	Sufficient for purpose in accordance with 21 CFR 172.5./ QS as set forth in 21 CFR 172.5
			Chili con carne, chili con carne with beans/ <i>Chili con carne, chile con carne and beans</i>	8 percent individually or collectively with other binders for use in meat. <i>8% alone or in combination with other caking products</i>
			Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products/ <i>Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products</i>	12 percent individually or collectively with other binders and extenders for use in meat. <i>12% alone or in combination with other caking products.</i>
		To prevent purging of brine solution / <i>To prevent purging of the brine solution</i>	Cured pork products as provided for in 9 CFR 319.104(d)/ <i>Cured pork products in accordance with 9 CFR 319.104(d)</i>	Not to exceed 2 percent of product formulation, not permitted in combination with other binders approved for use in cured pork products. <i>≤2% in formulations, not allowed to be combined with other caking agents in cured pork product</i>
	Methyl cellulose / <i>Methylcellulose (E461)</i>	To extend and stabilize product (also carrier) / <i>To extend and stabilize product (also carrier)</i>	Meat and vegetable patties; various poultry products/ <i>Meat and vegetable patties, various poultry products</i>	0.15 percent./ <i>0,15%</i>
	Sodium caseinate / <i>Sodium Caseinate (CAS No.: 9005-46-3)</i>	To bind and extend product / <i>To bind and volumize the product</i>	Imitation sausages, nonspecific loaves, soups, stews (meat only)/ <i>Sausage substitutes, non-specific breads, soups, meat stews (meat only)</i>	Sufficient for purpose in accordance with 21 CFR 182.1748 and 21 CFR 172.5./ <i>QS as set forth in 21 CFR 182.1748 and 21 CFR 172.5</i>
		To bind and extend product /	Sausages as provided for in 9 CFR Part 319.	2 percent in accordance with 21 CFR 182.1748



		<i>To bind and volumize the product</i>	<i>Sausages compliant with 9 CFR Part 319</i>	<i>2% as set forth in 21 CFR 182</i>
		<i>To bind and extend product /</i>	<i>Chili con carne, chili con carne with beans</i>	<i>8 percent individually or collectively with other binders and extenders for use in meat in accordance with 21 CFR 182.1748./</i>
		<i>To bind and volumize the product</i>	<i>Chili con carne, chile con carne and beans</i>	<i>8% alone or in combination with other caking products or freight forwarders as set forth in 21 CFR 182.1748</i>
		<i>To bind and extend product /</i>	<i>Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products/</i>	<i>12 percent individually or collectively with other binders and extenders for use in meat in accordance with 21 CFR 182.1748./</i>
		<i>To bind and volumize the product</i>	<i>Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products</i>	<i>12% alone or in combination with other caking products as set forth in 21 CFR 182.1748</i>
		<i>To prevent purging of brine solution /</i>	<i>Cured pork products as provided for in 9 CFR 319.104(d)/</i>	<i>Not to exceed 2 percent of product formulation; not permitted in combination with other binders approved for use in cured pork products, in accordance with 21 CFR 182.1748./</i>
		<i>To prevent purging of the brine solution</i>	<i>Cured pork products in accordance with 9 CFR 319.104(d)</i>	<i>≤2% of the formulation, not being allowed to be combined with other caking agents in cured pork product, as established in 21 CFR 182.1748.</i>
		<i>To bind and extend product /</i>	<i>Various poultry products/</i>	<i>3 percent in cooked product, 2 percent in raw product, in accordance with 21 CFR 172.5 and 182.1748./</i>
		<i>To join and extend product</i>	<i>Various poultry products</i>	<i>3% on cooked product, 2% on raw product, as set forth in 21 CFR 172.5 and 182.1748</i>
	<i>l'm flour / Soybean meal</i>	<i>To bind and extend product /</i>	<i>Sausages as provided for in 9 CFR Part 319, bockwurst/</i>	<i>3.5 percent individually or collectively with other binders and extenders for use in meat./</i>
		<i>To bind and volumize the product</i>	<i>Sausages compliant with 9 CFR Part 319</i>	<i>3.5% alone or in combination with other caking products and authorized freight forwarders</i>
		<i>To bind and extend product /</i>	<i>Chili con carne, chili con carne with beans</i>	<i>8 percent individually or collectively with other binders and extenders for use in meat./</i>
		<i>To bind and volumize the product</i>	<i>Chili con carne, chile con carne and beans</i>	<i>8% alone or in combination with other caking products or freight forwarders</i>



		To bind and extend product / <i>To bind and volumize the product</i>	Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products/ <i>Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products</i>	12 percent individually or collectively with other binders and extenders for use in meat. <i>12% alone or in combination with other caking products.</i>	
I'm protein concentrate Soy Protein Concentrate		To bind and extend product / <i>To bind and volumize the product</i>	Sausage as provided for in 9 CFR Part 319, bockwurst/ <i>9 CFR Part 319 sausages and sausage</i>	3.5 percent individually or collectively with other binders and extenders for use in meat. <i>3.5% alone or in combination with other caking products and authorized freight forwarders</i>	
			Chili con carne, chili con carne with beans <i>Chili con carne, chile con carne and beans</i>	8 percent individually or collectively with other binders and extenders for use in meat./ <i>8% alone or in combination with other caking products or freight forwarders</i>	
				Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products/ <i>Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products</i>	12 percent individually or collectively with other binders and extenders for use in meat./ <i>12% alone or in combination with other caking products.</i>
				To prevent purging of brine solution / <i>To prevent purging of the brine solution</i>	Cured pork products as provided for in 9 CFR 319.104(d)/ <i>Cured pork products in accordance with 9 CFR 319.104(d)</i>
Starchy vegetable flour /		To bind and extend product /	Sausage as provided for in 9 CFR Part 319, bockwurst/	3.5 percent individually or collectively with other binders and extenders for use in meat./	



	Starchy vegetable flour	To bind and volumize the product	9 CFR Part 319 sausages and sausage	3.5% alone or in combination with other caking products and authorized freight forwarders
			Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders and extenders for use in meat.
Tapioca dextrin / Tapioca Dextrin	To bind and extend product/ To bind and volumize the product		Chili con carne, chile con carne and beans	8% alone or in combination with other caking products or freight forwarders
			Sausage as provided for in 9 CFR Part 319, bockwurst/ 9 CFR Part 319 sausages and sausage	3.5 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1277. 3.5% alone or in combination with other caking products and authorized freight forwarders as set forth in 21 CFR 184.1277
			Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1277./
			Chili con carne, chile con carne and beans	8% alone or in combination with other caking products or freight forwarders as set forth in 21 CFR 184.1277
			Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products/ Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products	12 individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1277./ 12% alone or in combination with other caking products, as set forth in 21 CFR 184.1277
			Various poultry products/ Various poultry products	Sufficient for purpose in accordance with 21 CFR 184.1277 QS as set forth in 21 CFR 184.1277
Vegetable starch / Vegetable starch	To bind and extend product/ To bind and volumize the product		Sausage as provided for in 9 CFR Part 319, bockwurst/ 9 CFR Part 319 sausages and sausage	3.5 percent individually or collectively with other binders and extenders for use in meat. 3.5% alone or in combination with other caking products and authorized freight forwarders
			Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders and extenders for use in meat.



			<i>Chili con carne, chile con carne and beans</i>	<i>8% alone or in combination with other caking products or freight forwarders</i>
Wheat gluten / Wheat gluten	To bind and extend product/ To bind and volumize the product		Sausage as provided for in 9 CFR Part 319, bockwurst/ <i>Sausages conforming to 9 CFR Part 319, bockwurst</i>	3.5 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1322. <i>3.5% alone or in combination with other licensed caking products and freight forwarders as set forth in 21 CFR 184.132</i>
			Chili con carne, chili con carne with beans <i>Chili con carne, chile con carne and beans</i>	8 percent individually or collectively with other binders for use in meat, in accordance with 21 CFR 184.1322. <i>8% alone or in combination with other caking products or freight forwarders as set forth in 21 CFR 184.1322</i>
			Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products/ <i>Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products</i>	12 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1322. <i>12% alone or in combination with other caking products, as set forth in 21 CFR 184.1322</i>
			Various poultry products	Sufficient for purpose in accordance with 21 CFR 184.1322.
			Various poultry products	<i>QS as set forth in 21 CFR 184.1322</i>
			Whey, Dry or dried / Serum, dried or dried	To bind or thicken / For cake and thickening
Imitation sausages, nonspecific loaves, soups, stews (meat only)/ <i>Sausage substitutes, non-specific breads, soups, meat stews (meat only)</i>	8 percent individually or collectively with other binders and extenders for use in meat./ <i>8% alone or in combination with other caking products or freight forwarders</i>			
Chili con carne, chili con carne with beans, pork or beef with barbecue sauce/	8 percent individually or collectively with other binders and extenders for use in meat./			



			<i>Chili con carne, chile con carne y frijoles, pork or beef with barbecue sauce</i>	<i>8% alone or in combination with other caking products or freight forwarders</i>
			Various poultry products/ <i>Various poultry products</i>	Sufficient for purpose in accordance with 21 CFR 184.1322. <i>QS as set forth in 21 CFR 184.1322</i>
Whey, Reduced lactose/ <i>Reduced whey in lactose</i>	To bind or thicken / <i>To bind or thicken</i>		Sausage as provided for in 9 CFR Part 319, bockwurst/ <i>9 CFR Part 319 sausages and sausage</i>	3.5 percent individually or collectively with other binders and extenders for use in meat. <i>3.5% alone or in combination with other caking products and authorized freight forwarders</i>
			Imitation sausages, nonspecific loaves, soups, stews (meat only)/ <i>Sausage substitutes, non-specific breads, soups, meat stews (meat only)</i>	Sufficient for purpose in accordance with 21 CFR 172.5./ <i>QS as set forth in 21 CFR 172.5</i>
			Chili con carne, chili con carne with beans, pork or beef with barbecue sauce/ <i>Chili con carne, chile con carne y frijoles, pork or beef with barbecue sauce</i>	8 percent individually or collectively with other binders and extenders for use in meat. <i>8% alone or in combination with other caking products or freight forwarders</i>
Whey, Reduced minerals	To bind or thicken / <i>For caking or thickening</i>		Sausage as provided for in 9 CFR Part 319, bockwurst/ <i>9 CFR Part 319 sausages and sausage</i>	3.5 percent individually or collectively with other binders and extenders for use in meat. <i>3.5% alone or in combination with other caking products and authorized freight forwarders</i>
	To bind or thicken / <i>For caking or thickening</i>		Imitation sausages, nonspecific loaves, soups, stews (meat only)/ <i>Sausage substitutes, non-specific breads, soups, meat stews (meat only)</i>	Sufficient for purpose in accordance with 21 CFR 172.5. <i>QS as set forth in 21 CFR 172.5</i>



		To bind or thicken / <i>For caking or thickening</i>	Chili con carne, chili con carne with beans, pork or beef with barbecue sauce/ <i>Chili con carne, chile con carne y frijoles, pork or beef with barbecue sauce</i>	8 percent individually or collectively with other binders and extenders for use in meat. <i>8% alone or in combination with other caking products or freight forwarders</i>
Whey protein concentrate/ <i>Whey Protein Concentrate</i>	To bind or thicken / <i>For caking or thickening</i>		Sausage as provided in 9 CFR Part 319, bockwurst <i>9 CFR Part 319 sausages and sausage</i>	3.5 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1979c/ <i>3.5% alone or in combination with other caking products and authorized freight forwarders as set forth in 21 CFR 184.1979c</i>
			Imitation sausages, nonspecific loaves, soups, stews/ <i>Substitutes for sausages, butters, soups and empanadas</i>	Sufficient for purpose in accordance with 21 CFR 184.1979c. <i>QS as set forth in 21 CFR 184.1979c</i>
			Chili con carne, chili con carne with beans, pork or beef with barbecue sauce/ <i>Chili con carne, chile con carne y frijoles, pork or beef with barbecue sauce</i>	8 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1979c/ <i>8% alone or in combination with other caking products or freight forwarders as set forth in 21 CFR 184.1979c</i>
			To bind meat pieces / <i>To join pieces of meat together</i>	Restructured meat food products, whole muscle meat cuts/ <i>Restructured meat products, cuts of meat</i>
Xanthan gum – <i>Xanthan Gum (E415)</i>	To maintain: uniform viscosity; suspension of particulate matter, emulsion stability; freeze-thaw stability / <i>Maintain: uniform viscosity; particulate matter</i>		Meat sauces, gravies or sauces and meats, canned or frozen and/or refrigerated meat salads, canned or frozen meat stews, canned chili or chili with beans, pizza topping mixes and batter or breading mixes/	Sufficient for purpose in accordance with 21 CFR 172.5.



		<i>suspension, emulsion stability; Freeze-thaw stability</i>	<i>Meat sauces, dressings or sauces and meats, canned or frozen meat salads, canned or frozen meat stews, canned chili or chili with beans, pizza ingredient mixes, and breading or batter mixes</i>	QS as set forth in 21 CFR 172.5
			Various poultry products, except uncooked products or sausages or other products with a moisture limitation established by Subpart P of Part 381/ <i>Miscellaneous poultry products, except uncooked or sausage products or other products with a moisture limit set forth in subpart P of Part 381</i>	Sufficient for purpose QS
Bleaching agent	Hydrogen peroxide /	To remove color /	Tripe (substance must be removed from product by rinsing with clear water)/	Sufficient for purpose.
Bleaching agents	<i>Hydrogen peroxide (hydrogen peroxide)</i>	<i>To remove the color</i>	<i>Casings (the substance should be removed from the product by rinsing it with clean water)</i>	QS
Catalysts (substances must be eliminated during process)	Nickel /	To accelerate chemical reaction /	Rendered animal fats or a combination of such fats and vegetable fats/	Sufficient for purpose./
	<i>Nickel</i>	<i>To speed up the chemical reaction.</i>	<i>Fats extracted from animals alone or in combination with vegetable fats</i>	QS
Catalysts (substances must be removed during the process)	Sodium amide	Rearrangement of fatty acid radicals	Rendered animal fats or a combination of such fats and vegetable fats/	Sufficient for purpose.
	<i>Sodium amide (sodamide)</i>	<i>Fatty acid radical rearrangement</i>	<i>Fats extracted from animals alone or in combination with vegetable fats</i>	QS
	Sodium methoxide / <i>Sodium methoxide</i>	Rearrangement of fatty acid radicals	Rendered animal fats or a combination of such fats and vegetable fats/	Sufficient for purpose.



		<i>Fatty acid radical rearrangement</i>	<i>Fats extracted from animals alone or in combination with vegetable fats</i>	QS
Chilling media	Salt (NaCl)	To aid in chilling	Raw poultry products/	700 lbs. to 10,000 gallons of water.
Refrigeration Agents	Salt	<i>To help cool</i>	<i>Raw poultry products</i>	<i>From 317.5 to 37854.12 litres of water</i>
Coloring agents (artificial) Colors (artificial)	Coal tar dyes (FD&C certified) /	To color products /	Various poultry products/	Sufficient for purpose.
	<i>Coal tar dyes (FD&C certified)</i>	Coloring products	Various poultry products	QS
	Color additives listed in 21 CFR Part 74, Subpart A of Part 82, Subpart B (operator must furnish evidence to inspector in charge that color additive has been certified for use in connection with foods by the Food and Drug Administration) /	To color casings or rendered fats; Marking and branding product /	Sausage casings, oleomargarine, shortening, marking or branding ink on product (meat only) /	Sufficient for purpose (may be mixed with approved natural coloring matters or harmless inert material such as common salt and sugar) ./
	<i>Color additives listed in 21 CFR Part 74, Subpart A of Part 82, Subpart B (the operator must provide evidence to the inspector in charge that the color additive has been certified for use in food by the Food and Drug Administration, FDA)</i>	<i>For coloring casings or extracted fats; Product for marking</i>	<i>Sausage casings, oleomargarine, fat, food ink for meat</i>	<i>QS (must be mixed with natural dyes or harmless materials such as salt or sugar).</i>
Titanium oxide / <i>Titanium dioxide (E171)</i>	To whiten / <i>Bleach</i>	Canned ham salad spread and creamed-type canned meat products. Poultry salads and poultry spreads/	0.5 percent. <i>0,5%</i>	



			<i>Canned ham spread and creamy canned meat products. Chicken Salads & Chicken Spreads</i>	
Coloring agents (natural) Dyes (natural)	Alkanet, annatto, carotene, cochineal, green chlorophyll, saffron and tumeric / <i>Alkanet (E103, chrysoin resorcinol), annatto (E160b), carotenes (E160), cochineal (E120), chlorophyll (E140), saffron and turmeric (E100ii)</i>	To color casings or rendered fats; Marking and branding product / <i>For coloring casings or extracted fats; Product Marking & Branding</i>	Sausage casings, oleomargarine, shortening, marking or branding ink on product (meat only)/ <i>Sausage casings, oleomargarine, fat, meat food ink</i>	Sufficient for purpose (may be mixed with approved artificial dyes or harmless inert material such as common salt and sugar). <i>QS (can be mixed with approved artificial colors or harmless materials such as salt or sugar).</i>
	Annatto, carotene / <i>Annatto (E160b), carotenes (E160)</i>	To color products / <i>Coloring products</i>	Various poultry products/ <i>Various poultry products</i>	Sufficient for purpose. QS
Curing accelerators (must be used only in combination with curing agents) Curing accelerators (to be used only in combination with curing agents)	Ascorbic acid / <i>Ascorbic acid (E300)</i>	To accelerate color fixing or preserve color during storage / <i>To speed up color fixation or preserve color during storage</i>	Cured pork and beef cuts, cured poultry, cured comminuted poultry and meat food products/ <i>Cured Pork & Beef Cuts, Cured Chicken, Chopped Cured Chicken, and Meat Products</i>	75 oz to 100 gal pickle at 10 percent pump level; ³⁴ oz to 100 lb meat, meat byproduct or poultry product; 10 percent solution to surfaces of cured meat cuts or poultry products prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product). <i>From 2 to 378.5 litres of 10% brine; 21g to 45kg of meat, offal or poultry products; 10% concentration on surfaces of cured cuts of meat or poultry products prior to packaging. (The use of the solution must not result in a significant increase in the humidity of the product)</i>
	Citric acid or sodium citrate / <i>Citric acid (E330) or sodium citrate (E331)</i>	To accelerate color fixing or preserve color during storage / <i>To speed up color fixation</i>	Cured pork and beef cuts, cured comminuted meat food product, cured comminuted poultry or poultry products/	May be used in cured meat products or in 10 percent solution used to spray surfaces of cured meat cuts prior to packaging to replace up to 50 percent of the ascorbic acid, erythorbic acid, sodium ascorbate, or sodium erythorbate that is used. May be used in cured poultry products to replace 50 percent of the ascorbic acid or sodium ascorbate that is used. <i>It can be used in cured meat product or in a 10% solution to spray surfaces of cured meat cuts prior to packaging to</i>



		<i>or preserve color during storage</i>	<i>Cured pork and beef cuts, cured minced meat products, poultry products or minced cured chicken</i>	<i>replace up to 50% of used ascorbic acid, erythorbic acid, sodium ascorbate, erythorbate sodium. It can be used in cured poultry product to replace up to 50% of used ascorbic acid or sodium ascorbate.</i>
Erythorbic acid	To accelerate color fixing or preserve color during storage/		Cured pork and beef cuts, cured poultry, cured comminuted poultry and meat food products/	75 oz to 100 gal pickle at 10 percent pump level; ³⁴ oz to 100 lb meat, meat byproduct or poultry product; 10 percent solution to surfaces of cured meat cuts or poultry products prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product).
<i>Erythorbic acid</i>	<i>To speed up color fixation or preserve color during storage</i>		<i>Cured Pork & Beef Cuts, Cured Chicken, Chopped Cured Chicken, and Meat Products</i>	<i>From 2 to 378.5 litres of 10% brine; 21g to 45KG of meat, offal or poultry products; 10% concentration on surfaces of cured cuts of meat or poultry products prior to packaging. (The use of the solution must not result in a significant increase in the humidity of the product)</i>
Fumaric acid /	To accelerate color fixing or preserve color during storage.		Cured, comminuted meat, poultry or meat and poultry products/	0.065 percent (or 1 oz to 100 lb) of the weight of the meat, poultry or the meat or poultry byproducts before processing.
<i>Fumaric acid (E297)</i>	<i>To speed up color fixation or preserve color during storage</i>		<i>Cured or minced meat, chicken, poultry and meat products</i>	<i>0.065% (from 454g to 45Kg) of the weight of meat, poultry meat or poultry offal before being processed</i>
Glucone delta lactone	To accelerate color fixing or preserve color during storage/		Cured, comminuted meat or meat food product/	8 oz to each 100 lb of meat or meat byproduct
<i>Delta Lactone Glucone (E575)</i>	<i>To speed up color fixation or preserve color during storage</i>		<i>Cured or minced meat or meat products</i>	<i>226g per 45 kg of meat or offal</i>
			Genoa salami/	16 oz to 100 lb of meat (1.0 percent).
			<i>Salami from Genoa</i>	<i>From 454 g to 45 kg of meat (1%)</i>
Sodium acid pyrophosphate/	To accelerate color fixing or preserve color during storage/		Frankfurters, wieners, vienna, bologna, garlic bologna, knockwurst and similar products/	Not to exceed alone or in combination with other curing accelerators for use in meat the following: 8 oz in 100 lb of meat, or meat and meat byproducts, content of the formula; nor 0.5 percent in the finished product.
<i>Sodium Acid Pyrophosphate</i>	<i>To speed up color fixation or preserve color during storage</i>		<i>Frankfurters, Wieners, Vienna, Bologna, Garlic Mortadella, Knockwurst Sausages and similar products.</i>	<i>Alone or in combination with other curing accelerators for use on meat as follows: 226.8g in 45 kg of meat or meat and offal, present in the formula, not exceeding 0.5% of the final product</i>



	<p>Sodium ascorbate-</p> <p><i>Sodium ascorbate (E 300)</i></p>	<p>To accelerate color fixing or preserve color during storage /</p> <p><i>To speed up color fixation or preserve color during storage</i></p>	<p>Cured pork and beef cuts, cured comminuted meat food product, cured comminuted poultry or poultry products/</p> <p><i>Cured pork and beef cuts, cured minced meat products, poultry products or minced cured chicken</i></p>	<p>87.5 oz to 100 gal pickle at 10 percent pump level; 7/8 oz to 100 lb meat, meat byproduct or poultry product; 10 percent solution to surfaces of cured meat cuts or poultry products prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product).</p> <p><i>From 2.6 to 378.5 litres of 10% brine; 21g to 45KG of meat, offal or poultry products; 10% concentration on surfaces of cured cuts of meat or poultry products prior to packaging. (The use of the solution must not result in a significant increase in the humidity of the product)</i></p>
	<p>Sodium erythorbate /</p> <p><i>Sodium erythorbate (E316)</i></p>	<p>To accelerate color fixing or preserve color during storage /</p> <p><i>To speed up color fixation or preserve color during storage</i></p>	<p>Cured pork and beef cuts, cured comminuted meat food products, cured comminuted poultry or poultry products/</p> <p><i>Cured pork and beef cuts, cured minced meat products, poultry products or minced cured chicken</i></p>	<p>87.5 oz to 100 gal pickle at 10 percent pump level; 7/8 oz to 100 lb meat, meat byproduct or poultry product; 10 percent solution to surfaces of cured meat cuts or poultry products prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product.);</p> <p><i>From 21g to 45 kg of meat, offal or poultry products; 10% concentration on surfaces of cured cuts of meat or poultry products prior to packaging. (The use of the solution must not result in a significant increase in the humidity of the product)</i></p>
<p>Curing Agents</p> <p><i>Curing Agents</i></p>	<p>Sodium or potassium nitrate /</p> <p><i>Sodium or potassium nitrate (E 251) or (E252)</i></p>	<p>Source of nitrite /</p> <p><i>Source of nitrites</i></p>	<p>Cured meat products other than bacon. Nitrates may not be used in baby, junior, and toddler foods. Cured, comminuted poultry or poultry products/</p> <p><i>Cured meat products other than bacon. Nitrates should not be used in products for infants and young children</i></p>	<p>7 lb to 100 gal pickle; 3 1/2 oz to 100 lb meat or poultry product (dry cure); 2 3/4 oz to 100 lb chopped meat or poultry.</p> <p>From 3,175 to 378.54 liters of brine; from 85g to 45 kg of meat or poultry product (cured); from 57g to 45 kg of chopped meat or poultry</p>
	<p>Sodium or potassium nitrite (supplies of sodium nitrite and</p>			<p>2 lb to 100 gal pickle at 10 percent pump level; 1 oz to 100 lb meat or poultry product (dry cure); 1 oz to 100 lb chopped</p>



	<p>potassium nitrite and mixtures containing them must be kept under the care of a responsible employee of the establishment. The specific nitrite content of such supplies must be known and clearly marked accordingly)/</p> <p><i>Sodium nitrite or potassium (supplies of sodium nitrite and potassium nitrite and mixtures containing them should be kept under the care of a responsible employee of the establishment. The specific nitrite content of such supplies should be known and clearly marked accordingly)</i></p>	<p>To fix color /</p> <p>To set the color</p>	<p>Cured meat and poultry products. Nitrites may not be used in baby, junior, or toddler foods</p> <p>Cured meat and poultry products. Nitrates should not be used in products for infants and young children</p>	<p>meat, meat byproduct or poultry product. The use of nitrites, nitrates or combination shall not result in more than 200 ppm of nitrite, calculated as sodium nitrite in finished product, except that nitrites may be used in bacon only in accordance with paragraph (b) of this section.</p> <p><i>From 1 to 378 litres of 10% brine; 28 g to 45 kg of meat or poultry product (cured); from 28 g to 45 kg of chopped meat, offal or poultry product. The amount of nitrites, nitrates, or their combination shall not exceed 200 ppm nitrite, calculated as sodium nitrite in the final product, except that nitrites may be used in bacon in the manner set forth in paragraph (b) of this section.</i></p>
<p>Denuding Agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)</p> <p>Mucous membrane removal agents (may be used in</p>	<p>Lime (calcium oxide, calcium hydroxide) /</p> <p><i>Lime (Calcium Oxide, Calcium Hydroxide) (E526, E529)</i></p>	<p>To denude mucous membranes</p> <p><i>To bare mucous membranes</i></p>	<p>Tripe</p> <p>Guts</p>	<p>Sufficient for purpose.</p> <p>QS</p>
	<p>Sodium carbonate /</p> <p><i>Sodium carbonate (E 500)</i></p>	<p>To denude mucous membranes</p> <p><i>To bare mucous membranes</i></p>	<p>Tripe</p> <p>Guts</p>	<p>Sufficient for purpose.</p> <p>QS</p>



combination. They should be removed from the casings by rinsing them with drinking water)	Sodium citrate / <i>Sodium Citrate</i>	To denude mucous membranes <i>To bare mucous membranes</i>	Tripe <i>Guts</i>	Sufficient for purpose. QS
	Sodium gluconate / <i>Sodium gluconate</i>	To denude mucous membranes <i>To bare mucous membranes</i>	Tripe <i>Guts</i>	Sufficient for purpose. QS
	Sodium hydroxide / <i>Sodium hydroxide (E524)</i>	To denude mucous membranes <i>To bare mucous membranes</i>	Tripe <i>Guts</i>	Sufficient for purpose. QS
	Sodium persulfate / <i>Sodium persulfate (E514i)</i>	To denude mucous membranes <i>To bare mucous membranes</i>	Tripe <i>Guts</i>	Sufficient for purpose. QS
	Sodium silicates (ortho, meta, and sesqui) / <i>Sodium silicates (ortho, meta, and sesqui) (E550i)</i>	To denude mucous membranes <i>To bare mucous membranes</i>	Tripe <i>Guts</i>	Sufficient for purpose. QS
	Trisodium phosphate / <i>Trisodium phosphate (E339iii)</i>	To denude mucous membranes <i>To bare mucous membranes</i>	Tripe <i>Guts</i>	Sufficient for purpose. QS
Emulsifying Agents <i>Emulsifiers</i>	Actylated monoglycerides /	To emulsify product	Shortening and various poultry products/	Sufficient for purpose.
	Acetylated monoglycerides	<i>To emulsify the product</i>	<i>Fat and various poultry products</i>	QS
	Diacetyl tartaric acid esters of mono-and diglycerides / <i>Monoacetyltartaric and</i>	To emulsify product <i>To emulsify the product</i>	Shortening and various poultry products/	Sufficient for purpose.



	<p><i>esterified with any of the following acids: acetic, acetyltartaric, citric, lactic, tartaric and their salts of sodium and calcium; The sodium sulfoacetate derivatives of these mono- and diglycerides</i></p>		<p><i>Margarine or oleomargarine</i></p>	<p><i>0,5%</i></p>
	<p>Polyglycerol esters of fatty acids (polyglycerol esters of fatty acids are restricted to those up to and including the decaglycerol esters and otherwise meeting the requirements of 172.854(a) of the Food Additive Regulations)</p> <p><i>Polyglyceride fatty acid esters (E475) (polyglycerol fatty acid esters are restricted to those that include decaglycerol esters and meet the requirements of 172.854(a) of the U.S. Food Additives Regulation)</i></p>	<p>To emulsify product</p> <p><i>To emulsify the product</i></p>	<p>Rendered animal fat or a combination of such fat with vegetable fat when use is not precluded by standards of identity of composition; oleomargarine/</p> <p><i>Animal fat alone or in combination with vegetable fats when their use is not restricted by compositional requirements; oleomargarine</i></p>	<p>Sufficient for purpose for rendered animal fat or combination with vegetable fat; 0.5 percent for oleomargarine.</p> <p><i>QS for animal fat alone or in combination with vegetable fat; 0.5% for oleomargarine</i></p>
	<p>Polysorbate 60 (polyoxyethylene (20) sorbitan monostearate) /</p> <p><i>Polysorbate 60 (E435)</i></p>	<p>To emulsify product</p>	<p>Shortening for use in nonstandardized baked goods, baking mixes, icings, fillings, and toppings and in the frying of foods (meat only). Rendered poultry fat or a combination of such fat with vegetable fat/</p>	<p>1 percent when used alone. If used with polysorbate 80, the combined total shall not exceed 1 percent.</p>



		<i>To emulsify the product</i>	<i>Fat for use in non-standard pastry products, pastry mixes, frosted mixes, fillings and garnishments and for frying products (meat only). Chicken fat alone or in combination with vegetable fat.</i>	<i>1% when used alone. If used with polysorbate 80, the combination should not exceed 1%</i>
	Polysorbate 80 (polyoxyethylene (20) sorbitan monooleate) / <i>Polysorbate 80 (E433)</i>	<i>To emulsify product</i> <i>To emulsify the product</i>	Shortening for use in nonstandardized baked goods, baking mixes, icings, fillings, and toppings and in the frying of foods (meat only). Various poultry products/ <i>Fat for use in non-standard pastry products, pastry mixes, frosted mixes, fillings and garnishments and for frying products (meat only). Various poultry products</i>	<i>1 percent when used alone. If used with polysorbate 60, the combined total shall not exceed 1 percent.</i> <i>1% when used alone. If used with polysorbate 60, the combination should not exceed 1%</i>
	1,2-propylene glycol esters of fatty acids / <i>Propylene glycol esters of fatty acids (E477)</i>	<i>To emulsify product</i> <i>To emulsify the product</i>	Margarine or oleomargarine/ <i>Margarine or oleomargarine</i>	2.0 percent. 2%
	Propylene glycol mono and diesters of fats and fatty acids / <i>Propylene glycol mono and diesters of fats and fatty acids</i>	<i>To emulsify product</i> <i>To emulsify the product</i>	Rendered animal or poultry fat or a combination of such fat with vegetable fat/ <i>Fat of poultry or other species alone or in combination with vegetable fats</i>	Sufficient for purpose. QS
	Stearyl-2-lactylic acid / <i>Sodium Stearoyl-2-Lactylate (E481)</i>	<i>To emulsify product</i> <i>To emulsify the product</i>	Shortening to be used for cake icings and fillings (meat only) <i>Fat for use in frosting and pie fillings (meat only)</i>	3.0 percent. 3%
	Stearyl monoglyceridyl citrate / <i>Stearyl citrate (E484)</i>	<i>To emulsify product</i> <i>To emulsify the product</i>	Shortening/ <i>Fat</i>	Sufficient for purpose. QS



Film forming agents	A mixture consisting of water, sodium alginate, calcium chloride, sodium carboxymethyl-cellulose, and corn syrup solids/	To reduce cooler shrinkage and help protect surface /	Freshly dressed meat carcasses. Such carcasses must bear a statement "Protected with a film of water, corn syrup solids, sodium alginate, calcium chloride and sodium carboxymethyl-cellulose.	Formulation may not exceed 1.5 percent of hot carcass weight when applied. Chilled weight may not exceed hot weight.
Film-forming agents	<i>A mixture consisting of water, sodium alginate, calcium chloride, sodium carboxymethylcellulose, and corn syrup solids.</i>	<i>To protect the surface in the first cold spell</i>	<i>Fresh lined channels. These carcasses must be protected with a film of water, corn syrup, sodium alginate, calcium chloride and sodium carboxymethyl-cellulose</i>	<i>The formulation should not exceed 1.5% of the weight of the hot carcass when applied. The cold weight should not exceed the hot weight.</i>
Flavoring Agents; Protectors and Developers	Artificial smoke flavoring	To flavor product	Various (meat and poultry)	Sufficient for purpose.
	<i>Artificial Smoke Flavoring</i>	<i>To add flavour to the product</i>	<i>Miscellaneous (meat and poultry products)</i>	QS
	Autolyzed yeast extract	To flavor product	Various (meat and poultry)	Sufficient for purpose.
	<i>Autolyzed yeast extract</i>	<i>To add flavour to the product</i>	<i>Miscellaneous (meat and poultry products)</i>	QS
	Benzoic acid (sodium, potassium and calcium salts)	To retard flavor reversion	Margarine or oleomargarine	0.1 percent individually, or if used in combination with other flavoring agents for use in meat or with sorbic acid and its salts, 0.2 percent (expressed as the acids in the wt. of the finished foods).
	<i>Benzoic acid (E210)</i>	<i>To delay the loss of flavor</i>	Margarine or oleomargarine	<i>0.1 percent individually, or if used in combination with other flavoring agents for use in meat or with sorbic acid and its salts, 0.2 percent (expressed as the acids by weight of finished foods).</i>
Calcium lactate	To protect flavor	Cooked semi-dry and dry products including sausage, imitation sausage, and nonspecific meat food sticks	0.6 percent in product formulation.	
<i>Calcium lactate (E327)</i>	<i>To protect the taste</i>		<i>0.6% in product formulation</i>	
Citric acid	To protect flavor	Various poultry products	Sufficient for purpose.	
<i>Citric acid (E330)</i>	<i>To protect the taste</i>	<i>Various poultry products</i>	QS	
		Chili con carne	Sufficient for purpose.	



		<i>Flavoring</i>	<i>Chili con carne</i>	QS
	Corn syrup solids; corn syrup; Glucose Syrup	To flavor product	Various poultry products, sausage, hamburger, meat loaf, luncheon meat, chopped or pressed ham	Sufficient for purpose.
	<i>Corn syrup solids; corn syrup; glucose syrup</i>	<i>To add flavour to the product</i>	<i>Miscellaneous poultry products, sausages, burgers, meatloaf, deli meats, minced or pressed ham</i>	QS
	Dextrose	To flavor product	Sausage, ham and cured products	Sufficient for purpose.
	<i>Dextrose (E1200)</i>	<i>To add flavour to the product</i>	<i>Sausages, ham and cured products</i>	QS
	Diacetyl	To flavor product	Oleomargarine	Sufficient for purpose.
	<i>Diacetyl (CAS No.: 431-03-81)</i>	<i>To add flavour to the product</i>	<i>Oleomargarine</i>	QS
	Disodium guanylate	To flavor product	Various meat and poultry products.	Sufficient for purpose.
	<i>Disodium Guanilate (E627)</i>	<i>To add flavour to the product</i>	<i>Various meat and poultry products</i>	QS
	Disodium inosinate	To flavor product	Various meat and poultry products.	Sufficient for purpose.
	<i>Disodium inosinate (E631)</i>	<i>To add flavour to the product</i>	<i>Various meat and poultry products</i>	QS
	Harmless bacteria starters of the acidophilus type, lactic acid starter or culture of <i>Pediococcus cerevisiae</i>	To develop flavor	Dry sausage, pork roll, thuringer, lebanon bologna, cervelat, and salami	0.5 percent.
	<i>Starter cultures of harmless bacteria such as acidophilus, lactic acid initiator, or culture of Pediococcus cerevisiae</i>	<i>To develop flavor</i>	<i>Dried sausage, pork roll, thuringer, Lebanon mortadella, cervelat and salami</i>	0,5%
	Harmless lactic acid producing bacteria	To prevent the growth of <i>Clostridium botulinum</i>	Bacon	Sufficient for purpose.



	<i>Harmless lactic acid-producing bacteria</i>	<i>To prevent the growth of Clostridium Botulinum</i>	<i>Bacon</i>	QS
	Hydrolyzed plant protein	To flavor product	Various meat and poultry products	Sufficient for purpose.
	<i>Hydrolyzed vegetable protein</i>	<i>To add flavour to the product</i>	<i>Various meat and poultry products</i>	QS
	Isopropyl citrate	To protect flavor	Oleomargarine	0.02 percent.
	<i>Isopropyl citrate (E384)</i>	<i>To protect the taste</i>	<i>Oleomargarine</i>	<i>0,02%</i>
	Malt syrup	To flavor product	Cured meat products	2.5 percent.
	<i>Maltitol Syrup (E965ii)</i>	<i>To add flavour to the product</i>	<i>Cured meat products</i>	<i>2,5%</i>
			Various poultry products	Sufficient for purpose.
			<i>Various poultry products</i>	QS
	Milk protein hydrolysate	To flavor product	Various meat and poultry products	Sufficient for purpose.
	<i>Milk Protein Hydrolysate</i>	<i>To add flavour to the product</i>	<i>Various meat and poultry products</i>	QS
	Monoammonium glutamate	To flavor product	Various meat and poultry products	Sufficient for purpose.
	<i>Monoammonium glutamate (E624)</i>	<i>To add flavour to the product</i>	<i>Various meat and poultry products</i>	QS
	Monosodium glutamate	To flavor product	Various meat and poultry products	Sufficient for purpose.
	<i>Monosodium glutamate (E621)</i>	<i>To add flavour to the product</i>	<i>Various meat and poultry products</i>	QS
	Potassium lactate	To flavor product	Various meat and meat food products, poultry and poultry food products, except infant formula and infant food.	Not to exceed 2 percent of formulation; in accordance with 21 CFR 184.1639 .
	<i>Potassium lactate (E326)</i>	<i>To add flavour to the product</i>	<i>Miscellaneous meats and meat-based food products, poultry and poultry foodstuffs, except infant formula and infant food.</i>	Not to exceed 2%, in accordance with 21 CFR 184.1639.
	Smoke flavoring	To flavor product	Various meat and poultry products	Sufficient for purpose.
	<i>Smoke Scent</i>	<i>To add flavour to the product</i>	<i>Various meat and poultry products</i>	QS



Sodium acetate <i>Sodium acetate (E262)</i>	To flavor product <i>To add flavour to the product</i>	Various meat and poultry products <i>Various meat and poultry products</i>	Not to exceed 0.25% of formulate in accordance with 21 CFR 184.1721 . <i>Not to exceed 0.25%, in accordance with 21 CFR 184.1721.</i>
Sodium diacetate <i>Sodium diacetate (E262ii)</i>	To flavor product <i>To add flavour to the product</i>	Various meat and poultry products <i>Various meat and poultry products</i>	Not to exceed 0.25% of formulate in accordance with 21 CFR 184.1754 . <i>Not to exceed 0.25%, in accordance with 21 CFR 184.1754.</i>
Sodium lactate <i>Sodium lactate (E325)</i>	To flavor product <i>To add flavour to the product</i>	Various meat and meat food products, poultry and poultry food products, except infant formula and infant food. <i>Miscellaneous meats and meat-based food products, poultry and poultry foodstuffs, except infant formula and infant food.</i>	Not to exceed 2 percent of formulation in accordance with 21 CFR 184.1768 . <i>Not to exceed 2%, in accordance with 21 CFR 184.1768.</i>
Sodium sulfoacetate derivative of mono and diglycerids <i>Sodium sulfoacetate derived from mono- and diglycerides</i>	To flavor product <i>To add flavour to the product</i>	Various meat and poultry products <i>Various meat and poultry products</i>	0.5 percent. <i>0,5%</i>
Sodium tripolyphosphate <i>Sodium Tripolyphosphate (CAS No.: 7758-29-4)</i>	To help protect flavor <i>To help protect the taste</i>	"Fresh Beef,"2 "Beef for further cooking, "Cooked Beef," Beef Patties, Meat Loaves, Meat Toppings, and similar products derived from pork, lamb, veal, mutton, and goat meat which are cooked or frozen after processing <i>Fresh Beef, Beef for Further Cooking, Cooked Beef, Beef Patties, Meat Pies, Meat Toppings, and similar products derived from pork, lamb, veal, lamb, and goat that are cooked or frozen after processing.</i>	0.5 percent of total product. <i>0,5%</i>
Sodium tripolyphosphate and sodium mixtures, metaphosphate,		"Fresh Beef,"2 "Beef for further cooking, "Cooked Beef," Beef Patties, Meat Loaves, Meat	



	<p>insoluble; and sodium polyphosphates, glassy</p> <p><i>Sodium tripolyphosphate and mixtures of sodium, metaphosphate, insoluble; and sodium polyphosphates, vitreous</i></p>	<p>To help protect flavor</p> <p><i>To help protect the taste</i></p>	<p>Toppings, and similar products derived from pork, lamb, veal, mutton, and goat meat which are cooked or frozen after processing</p> <p><i>Fresh Beef, Beef for Further Cooking, Cooked Beef, Beef Patties, Meat Pies, Meat Toppings, and similar products derived from pork, lamb, veal, lamb, and goat that are cooked or frozen after processing.</i></p>	<p>0.5 percent of total product.</p> <p>0,5%</p>
	<p>Sorbitol</p> <p><i>Sorbitol (E420)</i></p>	<p>To flavor, to facilitate the removal of casings from product, and to reduce caramelization and charring</p> <p><i>For flavoring, to facilitate the removal of product wrappers, and to reduce caramelization and charring.</i></p>	<p>Cooked sausage labeled frankfurter, frank, furter, wiener, and knockwurst; cured pork and pork products, as provided for in 9 CFR Part 319</p> <p><i>Cooked sausage labeled frankfurter, frank, furter, wiener, and sausage; cured pork and pork products, as provided in 9 CFR Part 319</i></p>	<p>Not to exceed 2 percent of the weight of the formula excluding the formula weight of water or ice, when used in accordance with 21 CFR 184.1835.</p> <p><i>Must not exceed 2 percent of the weight of the formula, excluding the weight of the formula of water or ice, when used in accordance with 21 CFR 184.1835.</i></p>
	<p>Starter distillate</p> <p><i>Starter distillate</i></p>	<p>To help protect flavor</p> <p><i>To help protect the taste</i></p>	<p>Oleomargarine</p> <p><i>Oleomargarine</i></p>	<p>Sufficient for purpose.</p> <p>QS</p>
	<p>Stearyl citrate</p> <p><i>Stearyl citrate (E484)</i></p>	<p>To help protect flavor</p> <p><i>To help protect the taste</i></p>	<p>Oleomargarine</p> <p><i>Oleomargarine</i></p>	<p>Sufficient for purpose.</p> <p>QS</p>
	<p>Sugars (sucrose and dextrose)</p> <p><i>Sugars (sucrose and dextrose)</i></p>	<p>To flavor product</p> <p><i>To add flavour to the product</i></p>	<p>Various meat and poultry products</p> <p><i>Various meat and poultry products</i></p>	<p>Sufficient for purpose.</p> <p>QS</p>
Gases	<p>Carbon dioxide liquid</p>	<p>Contact freezing</p> <p><i>Contact Freeze</i></p>	<p>Various poultry products</p> <p><i>Various poultry products</i></p>	<p>Sufficient for purpose.</p>



Gases	Liquid carbon dioxide (E290)			QS
	Carbon dioxide solid (dry ice)	To cool product <i>To cool the product</i>	Chopping of meat, packing of product	Sufficient for purpose. QS
		To cool product or facilitate chopping or packaging <i>To cool the product or facilitate chopping or packaging</i>	Various poultry products <i>Various poultry products</i>	Sufficient for purpose. QS
	Nitrogen <i>Nitrogen (E941)</i>	To exclude oxygen from sealed containers	Various meat and poultry products	Sufficient for purpose.
		To exclude oxygen from sealed containers	<i>Various meat and poultry products</i>	QS
	Nitrogen, liquid <i>Liquid nitrogen</i>	Contact freezant <i>Contact freezer</i>	Various meat and poultry products <i>Various meat and poultry products</i>	Sufficient for purpose. QS
Caustic soda		To remove hair	Hog carcasses	Sufficient for purpose.
Hog Scald Agents (must be removed by subsequent cleaning operations)	Caustic Soda	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
	Dicotyl sodium sulfosuccinate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Sodium dioctyl sulfosuccinate</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
	Dimethylpolysiloxane	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Polydimethylsiloxane</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
	Disodium-calcium ethylenediaminetetraacetate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Disodium-calcium EDTA (E385)</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
<i>Pork scalding agents (to be removed by subsequent cleaning operations)</i>	Disodium phosphate	To remove hair	Hog carcasses	Sufficient for purpose.



<i>Disodium phosphate (E339ii)</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
Ethylenediaminetetraacetic acid (sodium salts)	To remove hair	Hog carcasses	Sufficient for purpose.
EDTA (Sodium Salts) (E385)	<i>To remove hair</i>	<i>Pork carcasses</i>	QS.
Lime (calcium oxide, calcium hydroxide)	To remove hair	Hog carcasses	Sufficient for purpose.
<i>Lime (Calcium Oxide, Calcium Hydroxide) (E526, E529)</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
Potassium hydroxide	To remove hair	Hog carcasses	Sufficient for purpose.
<i>Potassium hydroxide (E525)</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
Propylene Glycol	To remove hair	Hog carcasses	Sufficient for purpose.
<i>Propylene glycol (E1520)</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
Soap (prepared by the reaction of calcium, potassium, or sodium with rosin or fatty acids of natural fats and oils)	To remove hair	Hog carcasses	Sufficient for purpose.
<i>Soap (prepared by the reaction of calcium, potassium or sodium with rosin or fatty acids from natural fats and oils)</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
Sodium acid pyrophosphate	To remove hair	Hog carcasses	Sufficient for purpose.
<i>Diphosphates (E450)</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
Sodium carbonate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>To remove hair</i>	<i>Pork carcasses</i>	QS



<i>Sodium Carbonate (CAS Number: 497-19-8)</i>			
Sodium dodecylbenzene sulfonate	To remove hair	Hog carcasses	Sufficient for purpose.
<i>Sodium dodecylbenzene sulfonate</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
Sodium gluconate	To remove hair	Hog carcasses	Sufficient for purpose.
<i>Sodium gluconate</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
Sodium hexametaphosphate	To remove hair	Hog carcasses	Sufficient for purpose.
Sodium polyphosphate (E452i)	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
Sodium lauryl sulfate	To remove hair	Hog carcasses	Sufficient for purpose.
<i>Lauryl ether sulfate sodium</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
Sodium mono and dimethylnaphthalene sulfonate (molecular weight 245-260)	To remove hair	Hog carcasses	Sufficient for purpose.
<i>Sodium methylnaphthalene sulfonate (molecular weight 245-260)</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
Sodium n-alkylbenzene sulfonate (alkyl group predominantly C12 and C13 and not less than 95 percent C10 and C16)	To remove hair	Hog carcasses	Sufficient for purpose.
<i>Sodium alkylbenzene sulfonate</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
Sodium pyrophosphate	To remove hair	Hog carcasses	Sufficient for purpose.
<i>Sodium pyrophosphate (E450(a))</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS



	Sodium silicates (ortho, meta, and sesqui)	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Sodium silicates (metasilicate, orthosilicate, and sesquisilicate)</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
	Sodium sulfate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Sodium sulfate (E514i)</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
	Sodium tripolyphosphate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Sodium tripolyphosphate</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
	Sucrose	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Sucrose</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
	Triethanolamine dodecylbenzene sulfonate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Dodecylbenzene triethanolamine sulfonate</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
	Trisodium phosphate	To remove hair	Hog carcasses	Sufficient for purpose.
	<i>Trisodium Phosphate (E339iii)</i>	<i>To remove hair</i>	<i>Pork carcasses</i>	QS
	Adipic acid	To acidify	Margarine or oleomargarine	Sufficient for purpose.
	<i>Adipic acid (E 355)</i>	<i>Acidulant</i>	<i>Margarine or oleomargarine</i>	QS
Miscellaneous Several	Ascorbic acid, erythorbic acid, citric acid, sodium ascorbate and sodium citrate, singly or in combination	To delay discoloration	Fresh beef cuts, fresh lamb cuts, and fresh pork cuts	Not to exceed, singly or in combination, 500 ppm or 1.8 mg/sq inch of product surface of ascorbic acid (in accordance with 21 CFR 182.3013), erythorbic acid (in accordance with 21 CFR 182.3041), or sodium ascorbate (in accordance with 21 CFR 182.3731); and/or not to exceed, singly or in combination, 250 ppm or 0.9 mg/sq inch of product surface of citric acid (in accordance with 21 CFR 182.6033), or sodium citrate (in accordance with 21 CFR 182.6751).
	<i>Ascorbic acid (E 300), Erythorbic acid (E 315), Citric acid (E 330),</i>	<i>To delay discoloration</i>	<i>Fresh beef, sheep and pig meat trimmings</i>	<i>Do not exceed (alone or in combination) 500 ppm or 1.8 mg/square inch on the surface of the ascorbic acid product (in accordance with 21 CFR 182.3013), erythorbic acid (in accordance with 21 CFR 182.3041), or sodium ascorbate (in</i>



	Sodium ascorbate (E 301), Sodium citrate (E 331), alone or in combination			accordance with 21 CFR 182.3731); and/or not exceed, alone or in combination, 250 ppm or 0.9 mg/square inch of the surface area of the citric acid product (in accordance with 21 CFR 182.6033), or sodium citrate (in accordance with 21 CFR 182.6751)
	Calcium disodium, EDTA (calcium disodium ethylene-diaminetetraacetate Calcium-disodium ethylenediamine-tetrastatate (calcium-disodium EDTA) (E 385)	To preserve product and to protect flavor To preserve the product and protect the flavour	Margarine or oleomargarine Margarine and oleomargarine	75 ppm by weight of the finished oleomargarine or margarine. 75 ppm by weight in margarine and finished oleomargarine.
	Calcium propionate Calcium propionate (E 282)	To retard mold growth To slow the growth of molds	Pizza crust Pizza Crust	0.32 percent alone or in combination based on weight of the flour brace used. 0.32 percent alone or in combination based on the weight of the flour used
		To retard mold growth To slow the growth of molds	Fresh pie dough (poultry only) Fresh Dough (Poultry only)	0.3 percent of calcium propionate or sodium propionate alone, or in combination, based on weight of flour used. 0.3 percent calcium propionate or sodium propionate, alone or in combination, based on the weight of the flour used.
	Citric acid Citric acid (E 330)	To preserve cured color during storage To preserve curing color during storage	Cured pork cuts Cured Pork Cuts	Not to exceed 30 percent in water solution used to spray surfaces of cured cuts, prior to packaging, in accordance with 21 CFR 184.1033 . (The use of such solution shall not result in the addition of a significant amount of moisture to the product and shall be applied only once to product). Not to exceed 30 percent in the aqueous solution used to spray the surface of the cured meat prior to packaging, in accordance with 21 CFR 184.1033. (The use of such a solution will not result in the addition of a significant amount of moisture to the product and will be applied only once to the product)
	Citric acid (sodium and potassium salts) Sodium citrate and potassium citrate (E331) and (E 332)	To acidify Acidify	Margarine and oleomargarine Margarine and oleomargarine	Sufficient for purpose. QS



	D- and DL-alpha-tocopherol	To inhibit nitrosamine formation	Pump-cured bacon	500 ppm; by injection or surface application.
	<i>DL-alpha tocopherol</i>	<i>To inhibit the formation of nitrosamines</i>	Bacon	500ppm by injection or surface application
	Dipotassium phosphate	To decrease the amount of cooked out juices	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.
	<i>Dipotassium phosphate</i>	<i>To reduce cooking waste</i>	<i>Meat products, except where prohibited by meat and poultry product inspection regulations, except where prohibited by poultry product inspection regulations.</i>	<i>For meat products, 5% phosphate in brine at a maximum level of 10% of the drum. 0.5% phosphate in meat foodstuffs (only a clear solution can be injected into meat products). For poultry products, 0.5 percent of the total product.</i>
	Disodium phosphate	To decrease the amount of cooked out juices	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.
	Disodium phosphate	<i>To reduce cooking waste</i>	<i>Meat products, except where prohibited by meat and poultry product inspection regulations, except where prohibited by poultry product inspection regulations.</i>	<i>For meat products, 5% phosphate in brine at a maximum level of 10% of the drum. 0.5% phosphate in meat foodstuffs (only a clear solution can be injected into meat products). For poultry products, 0.5 percent of the total product.</i>
	Glycerine	Humectant	Shelf stable meat snacks	Not to exceed 2 percent of the formulation weight of the product in accordance with <u>21 CFR 182.1320</u> .
<i>Glycerin (E422)</i>	<i>Humectant</i>	<i>Non-perishable meat appetizers</i>	Do not exceed 2% of the weight of the product at the time of addition, in accordance with <u>21 CFR 182.1320</u> .	
Hydrochloric acid	To acidify	Margarine or oleomargarine	Sufficient for purpose.	
<i>Hydrochloric acid (E507)</i>	<i>Acidify</i>	<i>Margarine or oleomargarine</i>	QS	
Lactic acid (sodium and potassium salts)	To acidify	Margarine or oleomargarine	Sufficient for purpose.	
	<i>Acidify</i>	<i>Margarine or oleomargarine</i>	QS	



	<i>Sodium lactate (E325) and potassium lactate (E326)</i>			
	L-Tartaric acid (sodium and sodium potassium salts)	To acidify	Margarine or oleomargarine	Sufficient for purpose.
	<i>Monosodium tartrate (E335i) and double sodium-potassium tartrate (E337)</i>	<i>Acidify</i>	<i>Margarine or oleomargarine</i>	QS
	Monopotassium phosphate	To decrease the amount of cooked out juices	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 products, 0.5 percent of total product.
	<i>Monopotassium phosphate (E340i)</i>	<i>To reduce cooking waste</i>	<i>Meat products, except where prohibited by meat and poultry product inspection regulations, except where prohibited by poultry product inspection regulations.</i>	<i>For meat products, 5% phosphate in brine at a maximum level of 10% of the drum. 0.5% phosphate in meat foodstuffs (only a clear solution can be injected into meat products). For poultry products, 0.5 percent of the total product.</i>
	Monosodium phosphate	To decrease the amount of cooked out juices	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 products, 0.5 percent of total product.
	<i>Monosodium phosphate (E339i)</i>	<i>To reduce cooking waste</i>	<i>Meat products, except where prohibited by meat and poultry product inspection regulations, except where prohibited by poultry product inspection regulations.</i>	<i>For meat products, 5% phosphate in brine at a maximum level of 10% of the drum. 0.5% phosphate in meat foodstuffs (only a clear solution can be injected into meat products). For poultry products, 0.5 percent of the total product.</i>
	Phosphoric acid	To acidify	Margarine or oleomargarine	Sufficient for purpose.
	<i>Phosphoric acid (E338)</i>	<i>Acidify</i>	<i>Margarine or oleomargarine</i>	QS
	Potassium bicarbonate	To alkalize	Margarine or oleomargarine	Sufficient for purpose.



	<i>Potassium bicarbonate (E501ii)</i>	Alkalinize	<i>Margarine or oleomargarine</i>	QS
	Potassium carbonate	To alkalinize	Margarine or oleomargarine	Sufficient for purpose.
	<i>Potassium carbonate (E501i)</i>	Alkalinize	<i>Margarine or oleomargarine</i>	QS
	Potassium pyrophosphate	To decrease the amount of cooked out juices	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.	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.
	<i>Potassium pyrophosphate</i>	<i>To reduce cooking waste</i>	<i>Meat products, except where prohibited by meat and poultry product inspection regulations, except where prohibited by poultry product inspection regulations.</i>	<i>For meat products, 5% phosphate in brine at a maximum level of 10% of the drum. 0.5% phosphate in meat foodstuffs (only a clear solution can be injected into meat products). For poultry products, 0.5 percent of the total product.</i>
	Potassium sorbate	To retard mold growth	Dry sausage	10 percent in water solution may be applied to casings after stuffing or casings may be dipped in solution prior to stuffing.
	<i>Potassium Sorbate (E202)</i>	<i>To slow mold growth</i>	<i>Dry sausages</i>	<i>A 10% solution in water can be applied to the casings after sausage, or the casings can be immersed in the solution before sausage.</i>
	Potassium tripolyphosphate	To decrease the amount of cooked out juices	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.	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.
	<i>Pentasodium triphosphate (E451i)</i>	<i>To reduce cooking waste</i>	<i>Meat products, except where prohibited by meat and poultry product inspection regulations, except where prohibited by poultry product inspection regulations.</i>	<i>For meat products, 5% phosphate in brine at a maximum level of 10% of the drum. 0.5% phosphate in meat foodstuffs (only a clear solution can be injected into meat products). For poultry products, 0.5 percent of the total product.</i>



	Propyl paraben (propyl p-hydroxy-benzoate) <i>4-N-propyl hydroxybenzoate</i>	To retard mold growth <i>To slow mold growth</i>	Dry sausage <i>Dry sausages</i>	3.5 percent in water solution may be applied to casings after stuffing or casings may be dipped in solution prior to stuffing. <i>A 3.5% solution in water can be applied to the casings after sausage, or the casings can be immersed in the solution prior to sausage.</i>
	Silicon dioxide Silicon Dioxide (E551)	Processing aid/dispersant <i>Processing Aid/Dispersant</i>	Tocopherol containing bacon curing mixes <i>Cured bacon mixtures containing tocopherols</i>	At level not to exceed 4.0 percent in the dry mix. <i>At a level not exceeding 4.0 percent in the dry mix</i>
	Sodium acid pyrophosphate <i>Sodium pyrophosphate (E450)</i>	To decrease the amount of cooked out juices <i>To reduce cooking waste</i>	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. <i>Meat products, except where prohibited by meat and poultry product inspection regulations, except where prohibited by poultry product inspection regulations.</i>	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 products, 0.5 percent of total product. <i>For meat products, 5% phosphate in brine at a maximum level of 10% of the drum. 0.5% phosphate in meat foodstuffs (only a clear solution can be injected into meat products). For poultry products, 0.5 percent of the total product.</i>
	Sodium bicarbonate <i>Sodium bicarbonate (E500ii)</i>	To neutralize excess acidity, cleaning vegetables <i>To neutralize excess acidity, clean vegetables</i>	Rendered fats, soups, curing pickle (meat and poultry) <i>Extracted fats, soups, pickles (meat and poultry)</i>	Sufficient for purpose. QS
		To alkalize <i>Alkalinize</i>	Margarine or oleomargarine <i>Margarine or oleomargarine</i>	Sufficient for purpose. QS
	Sodium carbonate <i>Sodium carbonate (E500)</i>	To alkalize <i>Alkalinize</i>	Margarine or oleomargarine <i>Margarine or oleomargarine</i>	Sufficient for purpose. QS



	<p>Sodium citrate buffered with citric acid to a pH of 5.6</p> <p><i>Citric acid-buffered sodium citrate at a pH of 5.6</i></p>	<p>To inhibit the growth of micro-organisms and retain product flavor during storage</p> <p><i>To inhibit the growth of microorganisms and preserve the flavor of the product during storage</i></p>	<p>Cured and uncured, processed whole muscle meat and poultry food products, e.g., ham, chicken breasts</p> <p><i>Processed, cured, and uncured poultry and whole muscle meat food products, e.g., ham, chicken breasts</i></p>	<p>Not to exceed 1.3 percent of the formulation weight of the product in accordance with 21 CFR 184.1751.</p> <p><i>Do not exceed 1.3% by weight at the time of addition in accordance with 21 CFR 184.1751.</i></p>
	<p>Sodium hydroxide</p> <p><i>Sodium hydroxide (E524)</i></p>	<p>To alkalize</p> <p><i>Alkalinize</i></p>	<p>Margarine or oleomargarine</p> <p><i>Margarine or oleomargarine</i></p>	<p>Sufficient for purpose.</p> <p>QS</p>
		<p>To decrease the amount of cooked out juices</p> <p><i>To reduce cooking waste</i></p>	<p>Poultry food products containing phosphates</p> <p>Poultry products containing phosphates</p>	<p>May be used only in combination with phosphate in a ratio not to exceed one part sodium hydroxide to four parts phosphate.</p>
		<p>To decrease the amount of cooked out juices</p> <p><i>To reduce cooking waste</i></p>	<p>Meat food products containing phosphates</p> <p><i>Meat products containing phosphates</i></p>	<p>May be used only in combination with phosphates in a ratio not to exceed one part sodium hydroxide to four parts phosphate; the combination shall not exceed 5 percent in pickle at 10 percent pump level; 0.5 percent in product.</p> <p><i>It may only be used in combination with phosphates in a ratio not exceeding one part sodium hydroxide to four parts phosphate; the combination shall not exceed 5 % in brine at 10 % of the drum level; 0.5% on product.</i></p>
	<p>Sodium metaphosphate, insoluble</p> <p><i>Insoluble sodium metaphosphate (E339)</i></p>	<p>To decrease the amount of cooked out juices</p> <p><i>To reduce cooking waste</i></p>	<p>Meat food products except where other prohibited by the meat inspection regulations, and poultry food products except where otherwise prohibited by the poultry products inspection regulations</p> <p><i>Meat products, except where prohibited by meat and poultry product inspection regulations, except where prohibited by poultry product inspection regulations.</i></p>	<p>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 products, 0.5 percent of total product.</p> <p><i>For meat products, 5% phosphate in brine at a maximum level of 10% of the drum. 0.5% phosphate in meat foodstuffs (only a clear solution can be injected into meat products). For poultry products, 0.5 percent of the total product.</i></p>
	<p>Sodium polyphosphate, glassy</p>		<p>Meat food products except where other prohibited by the meat inspection regulations, and poultry</p>	<p>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</p>



	<i>Vitreous sodium polyphosphate (E452i)</i>	To decrease the amount of cooked out juices <i>To reduce cooking waste</i>	food products except where otherwise prohibited by the poultry products inspection regulations <i>Meat products, except where prohibited by meat and poultry product inspection regulations, except where prohibited by poultry product inspection regulations.</i>	food product). For poultry products, 0.5 percent of total product. <i>For meat products, 5% phosphate in brine at a maximum level of 10% of the drum. 0.5% phosphate in meat foodstuffs (only a clear solution can be injected into meat products). For poultry products, 0.5 percent of the total product.</i>
	Sodium propionate	To retard mold growth <i>To slow mold growth</i>	Pizza crust <i>Pizza Crust</i>	0.32 percent alone or in combination based on weight of the flour brace used. <i>0.32% alone or in combination based on the weight of flour used</i>
	<i>Sodium Propionate (E281)</i>	To retard mold growth <i>To slow mold growth</i>	Fresh pie dough (poultry only) <i>Fresh pie crust (poultry only)</i>	0.3 percent of calcium propionate or sodium propionate alone, or in combination, based on weight of flour used. <i>0.3% calico propionate or sodium propionate alone or in combination, based on the weight of flour used.</i>
	Sodium pyrophosphate	To decrease the amount of cooked out juices <i>To reduce cooking waste</i>	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 <i>Meat products, except where prohibited by meat and poultry product inspection regulations, except where prohibited by poultry product inspection regulations.</i>	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 products, 0.5 percent of total product. <i>For meat products, 5% phosphate in brine at a maximum level of 10% of the drum. 0.5% phosphate in meat foodstuffs (only a clear solution can be injected into meat products). For poultry products, 0.5 percent of the total product.</i>
	<i>Sodium pyrophosphate</i>			
	Sodium tripolyphosphate	To decrease the amount of cooked out juices	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 products, 0.5 percent of total product.
	<i>Pentasodium triphosphatop (E451i)</i>			



		<i>To reduce cooking waste</i>	<i>Meat products, except where prohibited by meat and poultry product inspection regulations, except where prohibited by poultry product inspection regulations.</i>	<i>For meat products, 5% phosphate in brine at a maximum level of 10% of the drum. 0.5% phosphate in meat foodstuffs (only a clear solution can be injected into meat products). For poultry products, 0.5 percent of the total product.</i>
	Sorbic acid (sodium, potassium, and calcium salts) <i>Sodium sorbate (E201) and potassium sorbate (E202)</i>	To preserve product and to retard mold growth <i>To preserve the product and retard mold growth</i>	Margarine or oleomargarine <i>Margarine or oleomargarine</i>	0.1 percent individually, or if used in combination or with benzoic acid or its salts, 0.2 percent (expressed as the acids in the wt. of the finished foods). <i>0.1% individually, or when used in combination with or with benzoic acid or its salts. 0.2 % (expressed as acids by weight of finished foods).</i>
	Tricalcium phosphate <i>Tricalcium phosphate (E341iii)</i>	To preserve product color during dehydration process <i>To preserve the color of the product, the dehydration process</i>	Mechanically deboned chicken to be dehydrated <i>Mechanically deboned chicken for dehydration</i>	Not to exceed 2 percent of the weight of the mechanically deboned chicken prior to dehydration, in accordance with 21 CFR 182.1217 . <i>Must not exceed 2% of the weight of the mechanically deboned chicken prior to dehydration, in accordance with 21 CFR 182.1217.</i>
Poultry scald agents (must be removed by subsequent cleaning operations) Agents for scalding birds (to be removed by subsequent cleaning operations)	Alpha-hydro-omega-hydroxy-poly(oxyethylene) poly(oxypropylene) (minimum 15 moles) poly(oxyethylene) block copolymer (poloxamer) <i>Alpha-hydro-omega-hydroxy-poly(oxyethylene) poly(oxypropylene) (minimum 15 moles) poly(oxyethylene) block copolymer (poloxamer)</i>	To remove feathers <i>Plucking</i>	Poultry carcasses <i>Bird Carcasses</i>	Not to exceed 0.05 percent by weight in scald water. Do not exceed 0.05 percent by weight in scalded water.
	Dimethylpolysiloxane	To remove feathers	Poultry carcasses	Sufficient for purpose.



	<i>Polydimethylsiloxane (E 900)</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Dioctyl sodium sulfosuccinate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Sodium Dioctylsulfosuccinate</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Dipotassium phosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Dipotassium phosphate (E 340)</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Ethylenediaminetetraacetic acid (sodium salts)	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Disodium ethylenediamine tetrastatate (disodium EDTA) (E 385)</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Lime (calcium oxide, calcium hydroxide)	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Lime (Calcium Oxide, Calcium Hydroxide) (E529, E526)</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Polyoxyethylene (20) sorbitan monooleate	To remove feathers	Poultry carcasses	Not to exceed 0.0175 percent in scald water.
	<i>Polyoxyethylene sorbitan monooleate (polysorbate 20) (E432 or E433)</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	<i>Do not exceed 0.0175 percent in the scalding water</i>
	Potassium hydroxide	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Potassium hydroxide (E525)</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Propylene glycol	To remove feathers	Poultry carcasses	Sufficient for purpose.
	Propylene glycol (E 1520)	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Sodium acid phosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.



	<i>Sodium phosphate (E 339)</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Sodium acid pyrophosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Sodium Acid Pyrophosphate</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Sodium bicarbonate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Baking soda (E500ii)</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Sodium carbonate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Sodium Carbonate (E500)</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Sodium dodecylbenzene-sulfonate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Sodium dodecylbenzene sulfonate</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Sodium-2-ethylhexyl sulfate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>2-Sodium ethylhexyl sulfate</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Sodium hexametaphosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Sodium Hexametaphosphate (E452)</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Sodium hydroxide	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Sodium hydroxide (E 524)</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Sodium lauryl sulfate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Sodium lauryl sulfate</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Sodium phosphate (mono-, di-, tribasic)	To remove feathers	Poultry carcasses	Sufficient for purpose.
		<i>Plucking</i>	<i>Bird Carcasses</i>	QS



	<i>Sodium phosphate (mono, di, and tribasic)</i>			
	Sodium pyrophosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Sodium pyrophosphate</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Sodium sesquicarbonate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Sodium sesquicarbonate (E 500)</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Sodium sulfate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Sodium sulphate (E 514)</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Sodium tripolyphosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Sodium tripolyphosphate</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
	Tetrasodium pyrophosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.
	<i>Tetrasodium pyrophosphate</i>	<i>Plucking</i>	<i>Bird Carcasses</i>	QS
Proteolytic Enzymes <i>Proteolytic enzymes</i>	Aspergillus flavus oryzae group	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product.
	<i>Aspergillus flavus oryzae group</i>	<i>To soften tissues</i>	<i>Raw meat of chicken, rooster, turkey, duck, goose, guinea fowl and raw meat of other animals</i>	Solutions consisting of water and approved proteolytic enzymes that are applied or injected into raw meat should not result in an increase of more than 3 percent over the weight of the untreated product.
	Aspergillus oryzae	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product.
	<i>Aspergillus oryzae</i>	<i>To soften tissues</i>	<i>Raw meat of chicken, rooster, turkey, duck, goose, guinea fowl and raw meat of other animals</i>	Solutions consisting of water and approved proteolytic enzymes that are applied or injected into raw meat should not result in an increase of more than 3 percent over the weight of the untreated product.



	Bromelin <i>Bromelain</i>	To soften tissue <i>To soften tissues</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Raw meat of chicken, rooster, turkey, duck, goose, guinea fowl and raw meat of other animals</i>	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product. Solutions consisting of water and approved proteolytic enzymes that are applied or injected into raw meat should not result in an increase of more than 3 percent over the weight of the untreated product.
	Fiction <i>Ficina</i>	To soften tissue <i>To soften tissues</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Raw meat of chicken, rooster, turkey, duck, goose, guinea fowl and raw meat of other animals</i>	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product. Solutions consisting of water and approved proteolytic enzymes that are applied or injected into raw meat should not result in an increase of more than 3 percent over the weight of the untreated product.
	Papain <i>Papain</i>	To soften tissue <i>To soften tissues</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Raw meat of chicken, rooster, turkey, duck, goose, guinea fowl and raw meat of other animals</i>	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product. Solutions consisting of water and approved proteolytic enzymes that are applied or injected into raw meat should not result in an increase of more than 3 percent over the weight of the untreated product.
Refining Agents (must be eliminated during process of manufacturing) Refining agents (must be removed during the manufacturing process)	Acetic acid <i>Acetic acid (E 260)</i>	To separate fatty acids and glycerol <i>To separate fatty acids from glycerol</i>	Rendered fats (meat only) <i>Rendered Fats (Meat Only)</i>	Sufficient for purpose. QS
	Bicarbonate of soda <i>Sodium bicarbonate (E 500)</i>	To separate fatty acids and glycerol <i>To separate fatty acids from glycerol</i>	Rendered fats (meat only) <i>Rendered Fats (Meat Only)</i>	Sufficient for purpose. QS
	Carbon (purified charcoal) <i>Charcoal (purified charcoal) (E 153)</i>	To aid in refining of animal fats <i>To aid in the refining of animal fats</i>	Rendered fats (meat only) <i>Rendered Fats (Meat Only)</i>	Sufficient for purpose. QS



	Caustic soda (sodium hydroxide) <i>Caustic Soda (Sodium Hydroxide) (E 524)</i>	To refine fats <i>For the refining of fat</i>	Rendered fats (meat only) <i>Rendered Fats (Meat Only)</i>	Sufficient for purpose. QS
	Diatomaceous earth; Fuller's earth <i>Diatomaceous earth; Fuller's Land</i>	To refine fats <i>For the refining of fat</i>	Rendered fats (meat only) <i>Rendered Fats (Meat Only)</i>	Sufficient for purpose. QS
	Sodium carbonate <i>Sodium carbonate (E 500)</i>	To refine fats <i>For the refining of fat</i>	Rendered fats (meat only) <i>Rendered Fats (Meat Only)</i>	Sufficient for purpose. QS
	Tannic acid <i>Tannic acid</i>	To refine fats <i>For the refining of fat</i>	Rendered fats (meat only) <i>Rendered Fats (Meat Only)</i>	Sufficient for purpose. QS
Rendering agents Melting Agents	Tricalcium phosphate <i>Tricalcium phosphate (E 341 iii)</i>	To aid rendering To help melt	Animal fats <i>Animal fats</i>	Sufficient for purpose. QS
	Trisodium phosphate <i>Trisodium phosphate (E 339)</i>	To aid rendering To help melt	Animal fats <i>Animal fats</i>	Sufficient for purpose. QS
	Citric acid <i>Citric acid (E 330)</i>	To increase effectiveness of antioxidants <i>To increase the effectiveness of antioxidants</i>	Any meat product permitted to contain antioxidants as provided for in this part <i>Any meat product that is permitted to contain antioxidants in accordance with the provisions of this part</i>	Not to exceed 0.01 percent based on fat content. Not to exceed 0.01 percent based on fat content
To increase effectiveness of antioxidants		Poultry fats <i>Poultry fats</i>	0.02 percent alone or in combination with antioxidants in poultry fats.	



		<i>To increase the effectiveness of antioxidants</i>		<i>0.01 percent alone or in combination with antioxidants in poultry fat</i>
Malic acid <i>Malic acid (E 296)</i>		<i>To increase effectiveness of antioxidants</i>	Lard and shortening <i>Butters and fats</i>	0.02 percent based on total weight in combination with antioxidants for use in meat products only. 0.01 percent based on total weight in combination with antioxidants used
		<i>To increase the effectiveness of antioxidants</i>		
		<i>To increase effectiveness of antioxidants</i>	Poultry fats <i>Poultry fats</i>	0.04 percent alone or in combination with antioxidants in poultry fats. <i>0.01 percent alone or in combination with antioxidants in poultry fats</i>
Monoglyceride citrate <i>Monoglyceride citrate</i>		<i>To increase effectiveness of antioxidants</i>	Lard, shortening, fresh pork sausage, dried meats and poultry fats	0.05 percent.
		<i>To increase the effectiveness of antioxidants</i>	Lard, fats, cold pork sausages, dried or dried meat, and poultry fat	<i>0.02 percent</i>
Monoisopropyl citrate <i>Monoisopropyl citrate</i>		<i>To increase effectiveness of antioxidants</i>	Lard, shortening, oleomargarine, fresh pork sausage, dried meats	0.06 percent. <i>0.02 percent</i>
		<i>To increase the effectiveness of antioxidants</i>	Shortening and fats, margarine, cold pork sausages and dried meat	
		<i>To increase effectiveness of antioxidants</i>	Poultry fats	0.02 percent poultry fats.
		<i>To increase the effectiveness of antioxidants</i>	<i>Poultry fats</i>	<i>0.01 percent</i>
Phosphoric acid <i>Phosphoric acid (E338)</i>		<i>To increase effectiveness of antioxidants</i>	Lard, shortening, and poultry fats	0.02 percent.
		<i>To increase the effectiveness of antioxidants</i>	<i>Butters and fats</i>	<i>0.01 percent</i>



Tenderizing agents Softening Agents	Aspergillus flavus oryzae group <i>Aspergillus flavus oryzae group</i>	To soften tissue <i>To soften tissues</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Raw meat of chicken, rooster, turkey, duck, goose, guinea fowl and raw meat of other animals</i>	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product. Solutions consisting of water and approved proteolytic enzymes that are applied or injected into raw meat should not result in an increase of more than 3 percent over the weight of the untreated product.
	Aspergillus oryzae <i>Aspergillus oryzae</i>	To soften tissue <i>To soften tissues</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Raw meat of chicken, rooster, turkey, duck, goose, guinea fowl and raw meat of other animals</i>	Not more than 3 percent of a 0.8 molar solution. <i>No more than 3 percent of a 0.8 molar solution.</i>
	Bromelin <i>Bromelain</i>	To soften tissue <i>To soften tissues</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Raw meat of chicken, rooster, turkey, duck, goose, guinea fowl and raw meat of other animals</i>	Not more than 3 percent of a 0.8 molar solution. <i>No more than 3 percent of a molar solution of 0.8</i>
	Calcium chloride <i>Calcium chloride (E 509)</i>	To soften tissue <i>To soften tissues</i>	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Raw meat of chicken, rooster, turkey, duck, goose, guinea fowl and raw meat of other animals</i>	Not more than 3 percent of a 0.8 molar solution. <i>No more than 3 percent of a molar solution of 0.8</i>
	Magnesium chloride		Raw poultry muscle tissue of hen, cock, mature turkey, mature duck,	



	<p><i>Magnesium chloride (E 511)</i></p>	<p>To soften tissue <i>To soften tissues</i></p>	<p>mature goose, and mature guinea, and raw meat cuts <i>Raw meat of chicken, rooster, turkey, duck, goose, guinea fowl and raw meat of other animals</i></p>	<p>Not more than 3 percent of a 0.8 molar solution. <i>No more than 3 percent of a molar solution of 0.8</i></p>
	<p>Papain <i>Papain</i></p>	<p>To soften tissue <i>To soften tissues</i></p>	<p>Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Raw meat of chicken, rooster, turkey, duck, goose, guinea fowl and raw meat of other animals</i></p>	<p>Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product. Solutions consisting of water and approved proteolytic enzymes that are applied or injected into raw meat should not result in an increase of more than 3 percent over the weight of the untreated product.</p>
	<p>Potassium chloride <i>Potassium chloride (E 508)</i></p>	<p>To soften tissue <i>To soften tissues</i></p>	<p>Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Raw meat of chicken, rooster, turkey, duck, goose, guinea fowl and raw meat of other animals</i></p>	<p>Not more than 3 percent of a 2.0 molar solution. <i>No more than 3 percent of a molar solution of 2.0</i></p>
	<p>Potassium, magnesium or calcium chloride <i>Potassium, magnesium or calcium chloride (E508, E511 or E509)</i></p>	<p>To soften tissue <i>To soften tissues</i></p>	<p>Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts <i>Raw meat of chicken, rooster, turkey, duck, goose, guinea fowl and raw meat of other animals</i></p>	<p>A solution of approved inorganic chlorides injected into or applied to raw meats or poultry cuts shall not result in a gain of more than 3 percent above the weight of the untreated product. Solutions consisting of water and approved proteolytic enzymes that are applied or injected into raw meat should not result in an increase of more than 3 percent over the weight of the untreated product</p>



ANNEX II. ACCESS TO AND USE OF GRAS SEARCH ENGINES

The GRAS search engines can be accessed through the following LINK:
<https://www.fda.gov/food/food-ingredients-packaging/generally-recognized-safe-gras>

4. In the side menu (left) you can access the GRAS substance finder

Generally Recognized as Safe (GRAS)



Generally Recognized as Safe (GRAS)

[GRAS Notice Inventory](#)

[GRAS Substances \(SCOGS\) Database](#)

[Microorganisms & Microbial-Derived Ingredients Used in Food \(Partial List\)](#)

[Enzyme Preparations Used in Food \(Partial List\)](#)

"GRAS" is an acronym for the phrase **Generally Recognized As Safe**. Under sections 201(s) and 409 of the Federal Food, Drug, and Cosmetic Act (the Act), any substance that is intentionally added to food is a food additive, that is subject to premarket review and approval by FDA, unless the substance is generally recognized, among qualified experts, as having been adequately shown to be safe under the conditions of its intended use, or unless the use of the substance is otherwise excepted from the definition of a food additive.

- Under sections 201(s) and 409 of the Act, and FDA's implementing regulations in 21 CFR 170.3 and 21 CFR 170.30, the use of a food substance may be GRAS either through scientific procedures or, for a substance used in food before 1958, through experience based on common use in food. Under 21 CFR 170.30(b), general recognition of safety through scientific procedures requires the same quantity and quality of scientific evidence as is required to obtain approval of the substance as a food additive. General recognition of safety through scientific procedures is based upon the application of generally available and accepted scientific data, information,

GRAS Substances (SCOGS) Database



GRAS Substances (SCOGS) Database

This database allows access to opinions and conclusions from 115 SCOGS reports published between 1972-1980 on the safety of over 370 Generally Recognized As Safe (GRAS) food substances. The GRAS ingredient reviews were conducted by the Select Committee in response to a 1969 White House directive by President Richard M. Nixon (see [History of GRAS and SCOGS](#)).

The SCOGS database allows users to search for the SCOGS opinion and conclusion, and includes the United States Code of Federal Regulations (21 CFR) citation for those GRAS food substances that have been codified in the CFR. Many of the SCOGS reports reviewed more than one GRAS substance and each substance was evaluated and assigned its own individual type of conclusion on safety; Type 1, 2, 3, 4, or 5, as shown in the table below.

The SCOGS Conclusions were made by scientific experts outside of FDA. The complete background of the Select Committee is described in the [History of GRAS and SCOGS](#).

[SCOGS Database](#)



SCOGS (Select Committee on GRAS Substances)

FDA Home GRAS Substances (SCOGS) Database Food Ingredient & Packaging Inventories SCOGS (Select Committee on GRAS Substances)



This database allows access to opinions and conclusions from 115 SCOGS reports* published between 1972-1980 on the safety of over 370 Generally Recognized As Safe (GRAS) food substances. The GRAS ingredient reviews were conducted by the Select Committee in response to a 1969 White House directive by President Richard M. Nixon (see History of GRAS and SCOGS).

The SCOGS database allows users to search for the SCOGS opinion and conclusion, and includes the United States Code of Federal Regulations (21 CFR) citation for those GRAS food substances that have been codified in the CFR. Many of the SCOGS reports reviewed have more than one GRAS substance and each substance was evaluated and assigned its own individual type of conclusion on safety; Type 1, 2, 3, 4, or 5, as shown in the table below.**

The SCOGS Conclusions were made by scientific experts outside of FDA. The complete background of the Select Committee is described in the History of GRAS and SCOGS.

Search and display hints:

- Select the GRAS substance below to view the record details, including the SCOGS opinion.
- Select the CFR reference below to view the 21 CFR regulations.
- Select the NTIS Accession Number below to retrieve the full report from NTIS.
- To sort by a specific field, click on the column header for that field.
- To browse the records, use the Show All, First/Previous/Next/Last, and Jump To options at the bottom of the data table.
- To search for a specific substance/term, enter the term in the Search box and select Show Items to display only those records that contain the selected term.

Download data from this searchable database in Excel format. If you need help accessing information in different file formats, see Instructions for Downloading Viewers and Players.

Basic Search Advanced Search Field Search

Search: Show Items Clear

Records Found: 381 Show All Page 1 of 8

5. For example, if we search for "acetic acid" this would be the result and if we access the regulatory point we will explore the conditions of use, if applicable.

Basic Search Advanced Search Field Search

Search: acetic acid Show Items Clear Search within these results

Records Found: 1 Page 1 of 1

GRAS Substance	SCOGS Report Number	CAS Reg. No. or other ID Code	Year of Report	SCOGS Type of Conclusion**	21 CFR Regulation	NTIS Accession Number*
Acetic acid	82	64-19-7	1977	1	184.1005	PB274670

Definitions of labels

- GRAS Substances:** A food substance that is not subject to premarket review and approval by FDA because it is generally recognized, by qualified experts, to be safe under the intended conditions of use.
- SCOGS Report Number:** Number of the report that contains details of the safety studies that formed the basis of the opinion made by the committee.
- CAS Reg. No. or other ID Code:** Chemical Abstract Services (CAS) Registry Number for the substance or a numerical code assigned by CFSAN to those substances that do not have a CAS Registry Number (977nnn-nn-n series).
- Year of Report:** The year that the SCOGS report was issued.
- SCOGS Type of Conclusion:** Opinion and Conclusion by the Select Committee on GRAS Substance Review about the safety of a GRAS substance. See SCOGS Conclusions.
- 21 CFR Regulation:** Citation in Title 21 of the U.S. Code of Federal Regulations if the substance is subject to a regulation.
- *NTIS Accession Number:** Order number of the full report containing details of the safety studies that formed the basis of the opinions and conclusions that is available from the National Technical Information Service (NTIS); search the accession number in the NTRL (National Technical Reports Library).

**SCOGS Type of Conclusion	Definition
1	There is no evidence in the available information on [substance] that demonstrates, or suggests reasonable grounds to suspect, a hazard to the public when they are used at levels that are now current or might reasonably be expected in the future.
2	There is no evidence in the available information on [substance] that demonstrates a hazard to the public when it is used at levels that are now current and in the manner now practiced. However, it is not possible to determine, without additional data, whether a significant increase in consumption would constitute a dietary hazard.
3	While no evidence in the available information on [substance] demonstrates a hazard to the public when it is used at levels that are now current and in the manner now practiced, uncertainties exist requiring that additional studies be conducted.
4	The evidence on [substance] is insufficient to determine that the adverse effects reported are not deleterious to the public health should it be used at former levels and in the manner formerly practiced.
5	In view of the almost complete lack of biological studies, the Select Committee has insufficient data upon which to evaluate the safety of [substance] as a [intended use].



6. The full list and conditions of use of GRAS substances can also be found in 21 CFR Part 184:

<https://www.ecfr.gov/current/title-21/chapter-I/subchapter-B/part-184>