§ 161.176 Frozen raw lightly breaded shrimp.

Frozen raw lightly breaded shrimp complies with the provisions of § 161.175, except that it contains not less than 65 percent of shrimp material, as determined by the method prescribed in § 161.175 (g) or (h), as appropriate, and that in the name prescribed the word “lightly” immediately precedes the words “breaded shrimp”.

§ 161.190 Canned tuna.

(a) Identity. (1) Canned tuna is the food consisting of processed flesh of fish of the species enumerated in paragraph (a)(2) of this section, prepared in one of the optional forms of pack specified in paragraph (a)(3) of this section, conforming to one of the color designations specified in paragraph (a)(4) of this section, in one of the optional packing media specified in paragraph (a)(5) of this section, and may contain one or more of the seasonings and flavorings specified in paragraph (a)(6) of this section. For the purpose of inhibiting the development of struvite crystals, sodium acid pyrophosphate may be added in a quantity not in excess of 0.5 percent by weight of the finished food. It is packed in hermetically sealed containers and so processed by heat as to prevent spoilage. It is labeled in accordance with the provisions of paragraph (a)(8) of this section.

(2) The fish included in the class known as tuna fish are:

- Thunnus alalunga (Bonnaterre, 1788)—Albacore
- Thunnus atlanticus (Lesson, 1830)—Blackfin tuna
- Thunnus obesus (Lowe, 1839)—Bigeye tuna
- Thunnus albacores (Bonnaterre, 1788)—Yellowfin tuna
- Thunnus tonggol (Bleeker, 1851)—Longtail tuna
- Katsuwonus pelamis (Linnaeus, 1758)—Skipjack tuna
- Euthynnus alletteratus (Rafinesque, 1810)—Spotted tuna
- Euthynnus lineatus Kishinouye, 1920—Black skipjack tuna
- Euthynnus affinis (Cantor, 1849)—Kawakawa
- Allothunnus fallai Serventy, 1948—Slender tuna
- Auxis rochei (Risso, 1810)—Bullet tuna
- Auxis thazard (Lacepede, 1800)—Frigate tuna
- Thunnus thynnus (Linnaeus, 1758)—Northern bluefin tuna
- Thunnus maccocyii (Castelnau, 1872)—Southern bluefin tuna

(i) Solid or solid pack consists of loins freed from any surface tissue discolored by diffused hemolyzed blood, cut in transverse segments to which no free fragments are added. In containers of 1 pound or less of net contents, such segments are cut in lengths suitable for packing in one layer. In containers of more than 1 pound net contents, such segments may be cut in lengths suitable for packing in one or more layers of equal thickness. Segments are placed in the can with the planes of their transverse cut ends parallel to the ends of the can. A piece of a segment may be added if necessary to fill a container. The proportion of free flakes broken from loins in the canning operation shall not exceed 18 percent.

(ii) Chunk, chunks, chunk style consists of a mixture of pieces of tuna in which the original muscle structure is retained. The pieces may vary in size, but not less than 50 percent of the