§ 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 thynnus (Linnaeus, 1758)—Northern bluefin tuna
* Thunnus maccouyi (Castelnau, 1872)—Southern bluefin tuna
* Thunnus alalunga (Bonnaterre, 1788)—Albacore
* Thunnus atlanticus (Lesson, 1830)—Blackfin tuna
* Thunnus obesus (Lowe, 1839)—Bigeye tuna
* Thunnus albacares (Bonnaterre, 1788)—Yellowfin tuna

(1) Label declaration. Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of parts 101 and 130 of this chapter.