§ 319.29 Miscellaneous pork products.

(a) Partially defatted pork fatty tissue. “Partially Defatted Pork Fatty Tissue” is a pork byproduct derived from the low temperature rendering (not exceeding 120°F) of fresh pork fatty tissue, exclusive of skin. Such product shall have a pinkish color and a fresh odor and appearance.

§ 319.80 Barbecued meats.

Barbecued meats, such as product labeled “Beef Barbecue” or “Barbecued Pork,” shall be cooked by the direct action of dry heat resulting from the burning of hard wood or the hot coals therefrom for a sufficient period to assume the usual characteristics of a barbecued article, which include the formation of a brown crust on the surface and the rendering of surface fat. The product may be basted with a sauce during the cooking process. The weight of barbecued meat shall not exceed 70 percent of the weight of the fresh uncooked meat.

§ 319.81 Roast beef parboiled and steam roasted.

“Roast Beef Parboiled and Steam Roasted” shall be prepared so that the weight of the finished product, excluding salt and flavoring material, shall not exceed 70 percent of the fresh beef weight. Transglutaminase enzyme at levels of up to 65 ppm may be used as a binder. Beef cheek meat (trimmed beef cheeks) may be used in the preparation of fabricated beef steaks only in accordance with the conditions prescribed in paragraph (a) of this section.

Subpart D—Cured Meats, Unsmoked and Smoked

§ 319.100 Corned beef.

“Corned Beef” shall be prepared from beef briskets, navels, clods, middle ribs, rounds, rumps, or similar cuts using one or a combination of the curing ingredients specified in a regulation permitting that use in this subchapter or 9 CFR chapter III, subchapter E, or in 21 CFR chapter I, subchapter A or subchapter B. Canned product labeled “Corned Beef” shall be prepared so that the weight of the finished product, excluding cure, salt, and flavoring material, shall not exceed 70 percent of the fresh beef weight. Corned beef other than canned shall be cured in pieces weighing not less than 1 pound, and if cooked, its weight shall not exceed the weight of the fresh uncured beef. Beef cheek meat, beef head meat and beef heart meat may be used to the extent of 5 percent of the meat ingredient in preparation of this product when trimmed as specified in...
§ 319.104 Cured pork products.

(a) Cured pork products, including hams, shoulders, picnics, butts and loins, shall comply with the minimum meat Protein Fat Free (PFF) percentage requirements set forth in the following chart:

<table>
<thead>
<tr>
<th>Type of cured pork product</th>
<th>Minimum meat PFF percentage</th>
<th>Product name and qualifying statements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooked ham, loin&lt;sup&gt;2&lt;/sup&gt;</td>
<td>20.5 (Common and usual).</td>
<td>cooked ham, loin&lt;sup&gt;2&lt;/sup&gt;.</td>
</tr>
<tr>
<td></td>
<td>18.5 (Common and usual) with natural juices.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>17.0 (Common and usual) water added.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>&lt;17.0 (Common and usual) and water product—X% of weight is added ingredients.</td>
<td></td>
</tr>
<tr>
<td>Cooked shoulder, butt, picnic&lt;sup&gt;2&lt;/sup&gt;</td>
<td>20.0 (Common and usual).</td>
<td>cooked shoulder, butt, picnic&lt;sup&gt;2&lt;/sup&gt;.</td>
</tr>
<tr>
<td></td>
<td>18.0 (Common and usual) with natural juices.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>16.5 (Common and usual) water added.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>&lt;16.5 (Common and usual) and water product—X% of weight is added ingredients.</td>
<td></td>
</tr>
<tr>
<td>Uncooked cured ham, loin.</td>
<td>18.0 (Common and usual).</td>
<td>uncooked ham, loin.</td>
</tr>
<tr>
<td></td>
<td>&lt;18.0 (Common and usual) and water product—X% of weight is added ingredients.</td>
<td></td>
</tr>
<tr>
<td>Uncooked cured shoulder, butt, picnic.</td>
<td>17.5 (Common and usual).</td>
<td>uncooked shoulder, butt, picnic.</td>
</tr>
<tr>
<td></td>
<td>&lt;17.5 (Common and usual) and water product—X% of weight is added ingredients.</td>
<td></td>
</tr>
</tbody>
</table>

1 The minimum meat PFF percentage shall be the minimum meat protein which is indigenous to the raw unprocessed pork expressed as a percent of the non-fat portion of the finished product; and compliance shall be determined under §318.19 of this subchapter for domestic cured pork product and §327.23 of this subchapter for imported cured pork product.

2 The term “cooked” is not appropriate for use on labels of cured pork products heated only for the purpose of destruction of possible live trichiniae.

3 Processors may immediately follow this qualifying statement with a list of the ingredients in descending order of predominance rather than having the traditional ingredients statement. In any case, the maximum percent of added substances in the finished product on a total weight percentage basis would be inserted as the X value; e.g., Ham and Water Product—20% of Weight is Added Ingredients.

(b) Cured pork products for which there is a qualifying statement required in paragraph (a) of this section shall bear that statement as part of the product name in lettering not less than 3/8 inch in height, or in lettering not less than one-third the size of the largest letter in the product name if it is in the same color and style of print and on the same color background as the product name. However, the Administrator may approve smaller lettering for labeling of packages of 1 pound or less, provided such lettering is at least...