**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 I-012**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Council Recommendation:** | Accepted asSubmitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

*All information above the line is for conference use only.*

**Title:**

Amend Food Code - Harmonize Labeling for Mechanically Tenderized Beef

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA requesting Section 3-602.11 B of the most current edition of the Food Code be amended as follows (new language is underlined):

(8) Packaged products sold to consumers that meet the descriptive designation ''mechanically tenderized,'' ''blade tenderized,'' or ''needle tenderized'' must be listed on the labels of raw or partially cooked needle- or blade-tenderized beef including beef products injected with a marinade or solution. The product names of the affected products will have to include the descriptive designation ''mechanically tenderized,'' ''blade tenderized,'' or ''needle tenderized'' and an accurate description of the beef component. The print for all words in the descriptive designation and the product name will have to be in a single easy-to-read type style and color and must appear on a single-color contrasting background. The print may appear in upper and lower case letters, with the lower case letters not smaller than one-third (1/3) the size of the largest letter. In addition, the labels of raw and partially cooked needle - or blade - tenderized beef products destined for household consumers, shall bear validated cooking instructions. The instructions will have to specify the minimum internal temperatures and any hold or ''dwell'' times for the products to ensure that they are fully cooked.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.