**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 I-013**

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

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

**Title:**

Amend Food Code - Update Definition for “Mechanically Tenderized”

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

that a letter be sent to the FDA requesting that the most current published edition of the Food Code be amended by replacing the definition in Section 1-201.10(B) for mechanically tenderized with the following that aligns with Food Safety Inspection Service (FSIS) Docket No. FSIS-2008-0017 - Descriptive Designation for Needle- or Blade-Tenderized (Mechanically Tenderized) Beef Products. (new language is indicated with underline and language to be deleted noted with ~~strike-thru~~)

(1) "Mechanically tenderized" means manipulating meat with deep penetration ~~by processes which may be referred to as "blade tenderizing", "jaccarding", "pinning", "needling", or~~ using blades~~, pins~~ or needles ~~or any mechanical device.~~ (i.e. "blade tenderized" or "needle tenderized"),

~~(2) "Mechanically tenderized" does not include~~ including processes by which solutions are INJECTED into meat.

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.