

Labeling for Mechanically¹ Tenderized Beef



Presented by Elaine Hite
USDA, FSIS, OOEET, OPD
Developed by Mark Wheeler

Biological Scientist, Labeling & Program Delivery Staff

March 2016

LPDS Mission Statement

2

- The Labeling and Program Delivery Staff (LPDS) develops policies and inspection verification methods and administers programs to protect consumers from misbranded and economically adulterated meat, poultry, and egg products such that all labels are truthful and not misleading.

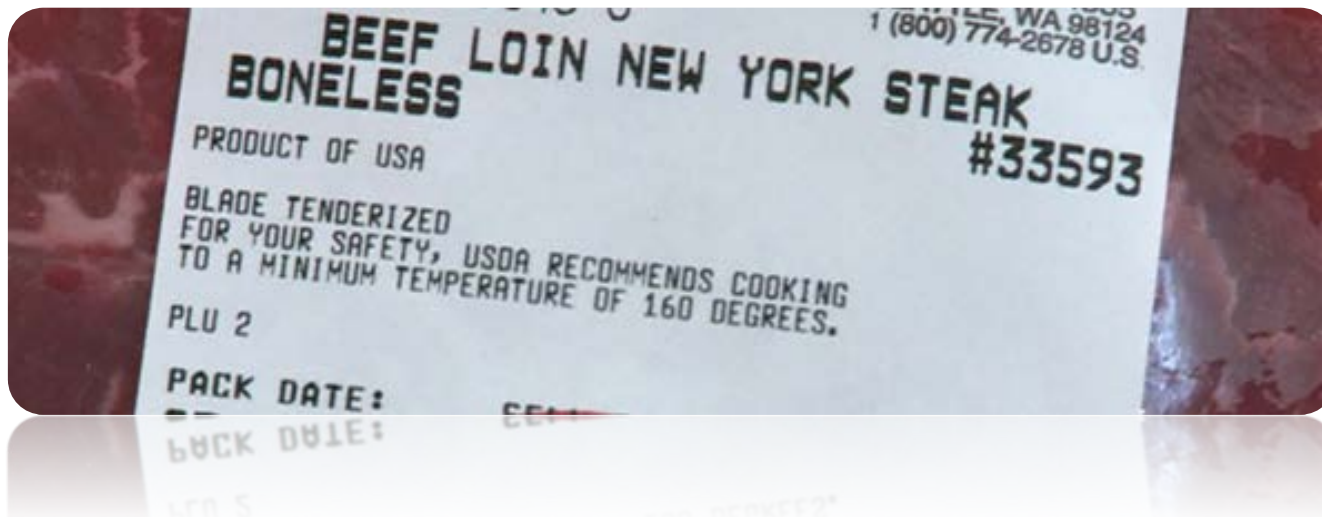


Background – Needle- or Blade-Tenderized (Mechanically Tenderized) Beef Products (MTB)

3

FSIS received petitions from Safe Food Coalition and Conference of Food Protection

- To require labels of mechanically tenderized beef products to declare that the products were mechanically tenderized.



Background – MTB Product, continued

4

Milestones

- June 10, 2013 - Proposed Rule published
- August 9, 2013 - Extended comment period
- December 4 reopened comment period until Dec 24, 2013
- May 18, 2015 - Final Rule published
- Effective May 17, 2016



Application of MTB regulation

5



- **Products covered:**
 - Needle- or blade-tenderized raw beef products product destined for household consumers, hotels, restaurants, or similar institutions
- **Products not covered**
 - MTB Products destined to be fully cooked at an official establishment
 - Other tenderization methods, such as pounding and cubing, change the appearance of the product, putting consumers on notice that the product is not intact

Descriptive Designation of MTB Products

6

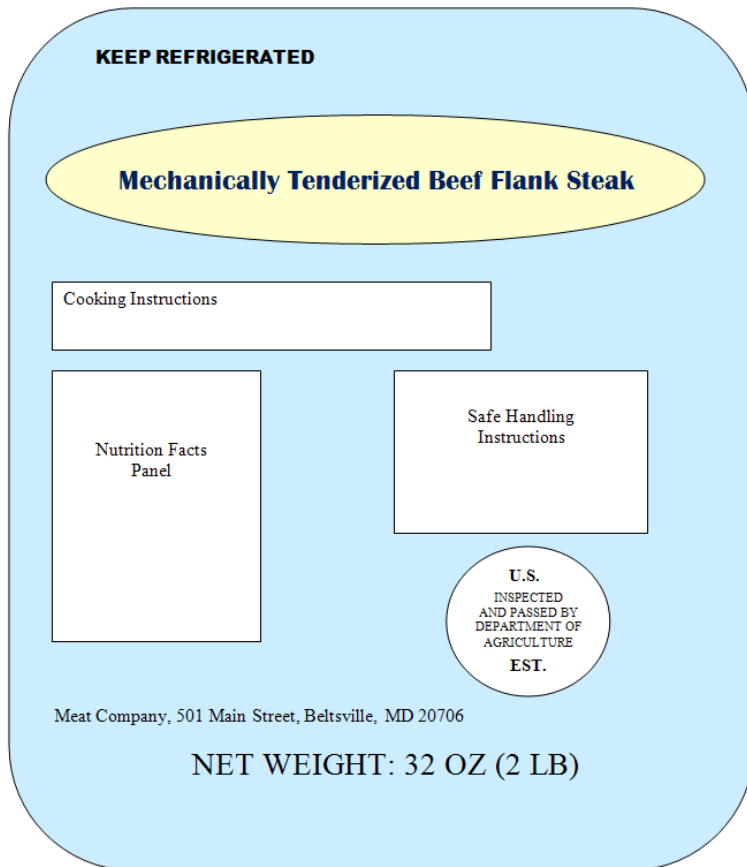
Labels must bear:

- 1) The descriptive designation “mechanically tenderized,” “blade tenderized,” or “needle tenderized” and an accurate description of the beef component in the product name; and
- 2) All words in the descriptive designation be in the same style and color, and on a single-color contrasting background
- 3) Up and lower case allowed; however, the smallest letter must be at least 1/3 the size of the largest letter
- 4) Validated cooking instructions for subject products destined for household consumers, hotels, restaurants, or similar institutions.



Descriptive Designation of MTB Products continued

7



Validated cooking instructions need to include:

- ✦ a cooking method
- ✦ that these products need to be cooked to a specified minimum internal temperature,
- ✦ whether these products need to be held at that minimum temperature or higher for a specified time before consumption, i.e., dwell time or rest time, to ensure that potential pathogens are destroyed,
- ✦ and that the internal temperature should be measured by a thermometer.

Validating Cooking Instructions

8

- FSIS Compliance Guideline for Validating Cooking Instructions for Mechanically Tenderized Beef Products is available here:

http://www.fsis.usda.gov/wps/wcm/connect/606919b6-5192-40bd-a32b-99a41c75eeb6/Comp_Guide_MTB.pdf?MOD=AJPERES.

FSIS Compliance Guideline for Validating Cooking Instructions for Mechanically Tenderized Beef Products

2015

This guidance document is designed to help establishments that manufacture mechanically tenderized beef products to comply with the requirements in 9 CFR 317.2(e)(3)(iii) by:

- Identifying the minimum components of validated cooking instructions;
- Identifying the two elements to validating cooking instructions:
 - Scientific and technical support (design) and
 - In-plant validation data (execution)

To help establishments meet the first element of validation, this document contains attachments establishments can use as scientific support for cooking instructions.

i

Available Resources: askFSIS

9

For Validation or Cooking Instructions
Questions - askFSIS <http://askfsis.custhelp.com>

- Subject Field: Enter **Topic Name (e.g., Validation of cooking instructions)**
- Question Field: Enter question with as much detail as possible.
- Product Field: Select **General Inspection Policy** from the drop-down menu.
- Category Field: Select **Sampling** from the drop-down menu.
- Policy Arena: Select **Domestic (U.S.) Only** from the drop-down menu.



Contacting LPDS or RIMS by Phone

10

- When leaving a phone message
 - ✦ 301-504-0878 general voice mail for LPDS or 301-504-0890 for RIMS
 - ✦ Speak slowly and clearly
 - ✦ Provide your name and phone number, repeat number
 - ✦ Specify the topic of your question (not “labeling”)



Contact Information

11



Mark Wheeler

Biological Scientist

Labeling & Program Delivery Staff

Office of Program and Policy

Food Safety and Inspection Service

Phone: (301) 504-0878

Email: Mark.Wheeler@fsis.usda.gov